

OPEN PALETTE



DINNER MENU
4PM-10PM

SHAREABLES

- BEET HUMMUS | candied pecans, pita chips, raw organic vegetables 14
CRAB CAKE BITES | chipotle tartar sauce 16
ITALIAN WHITE BEAN SKILLET | creamy tomato, rosemary cheese, garlic flatbread 14
LOCAL CHARCUTERIE | local dallas cheeses, cured meats, local jams, nuts, assorted crackers 26

FLATBREADS

- LOCAL MUSHROOM | mushrooms, porcini spread, arugula, pepper jack, sweet drops, truffle oil 18
TEXAS MEAT LOVER | smoked brisket, jalapeño sausage, pork belly, pepper jack, onions, mesquite bbq 19

LIGHTER FARE

- TORTILLA SOUP | crispy tortilla strips, avocado, fresco cheese, micro cilantro 9
CAESAR SALAD | local hydro romaine, parmesan cheese, herb croutons, caesar dressing 15
HOUSE SALAD | mixed greens, cherry tomatoes, cucumber, carrots, balsamic dressing 15
WINTER SALAD | mixed greens, radicchio, roasted butternut squash, candied pecans, crumbled goat cheese
bacon vinaigrette 16
ROASTED VEGETABLES | carnival cauliflower, butternut squash, brussels sprouts, seasonal vegetables,
smoked lemon ricotta, chimichurri 16
Add Chicken +9 | Add Shrimp +10 | Add Salmon +14 | Add Steak +21 | Add Tofu +7

ENTREES

- LONE STAR CHEESEBURGER | 8oz wagyu beef, american cheese, lettuce, tomato, pickles, special sauce 21
Add bacon +3
BEYOND® BURGER | soy chili marinated mushrooms, lettuce, tomato, tzatziki, veganise, flax seed bun 22
PAPPARDELLE ALLÀ VODKA | smoked creamy vodka sauce, local mushrooms, spinach, sweetie drops 24
Add Chicken +9 | Add Shrimp +10 | Add Salmon +14 | Add Steak +21
SMOKED PORK BELLY NOODLES | smoked pork belly, stir-fry vegetables, egg noodles
asian bbq sauce, scallion relish 28
CREAMY POTATO GNOCCHI | italian sausage, sundried tomatoes, spinach, roasted butternut squash 28
CHICKEN JAMBALAYA | creole rice, peppers, onions, celery, blackened shrimp, spanish chorizo 32
SEARED PORK CHOP | sweet potato puree, roasted brussels sprouts, apple fennel salad, pomegranate demiglaze sauce 36
TEQUILA SHRIMP SKILLET | sweet peppers, caramelized onions, chorizo tequila butter, pepper jack, flour tortillas 38
STEAK FRITES | parmesan truffle fries, pickled onions, chimichurri
Black Angus Hanger Steak (10oz) 42 | Smoked Dino Beef Rib (16oz) 48 | Prime Ribeye (14oz) 58

SIDES

- SWEET POTATO FRIES 8
GARLIC BROCCOLINI 8
TRUFFLE FRIES 8
SAUTEED BRUSSELS SPROUTS 8
LOCAL MUSHROOMS 8

SWEET TEMPTATIONS

- ORANGE CREME BRULEE | rosemary cream, cranberry
compote 10
APPLE CRISP | rum sauce, vanilla ice cream 10
S'MORES CAKE | house made graham cookie base,
chocolate cake, toasted marshmallow cream 10

We support and partner with the following local farms and purveyors:

*Herb 'N Jungle produce - Sheraton's 4th floor outdoor garden
Dallas Mozzarella Company - Dallas, TX
Vertigrow Produce - Waxahachie, TX
Brazos Valley Cheese - Waco, TX
Gristmill - Waco, TX
My Epicurean Farms - Dallas, TX
Texas Fungus - Arlington, TX
Salumeria - Austin, TX*

**ask server about dietary restriction accommodations
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.
20% service charge will be added to parties of 6 or more.*