

# CELLAR DOOR

*Proprietors*  
PATRICK & SUSAN PIERCE

*Executive Chef*  
BRIAN KIRKSEY

## WINE BAR & GRILL

### START

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#### **CHARCUTIERIE**

prosciutto, coppa, mortadella, cheese, preserves, country dijon 22

#### **CHEESE BOARD**

chefs favorites, farmers market jam, smoked almonds 16

#### **MARINATED CRAB CLAWS**

blue crab, tarragon vinegar, olives, citrus, fine herbs 16

#### **SHISHITO PEPPERS**

sesame, sea salt, TX extra virgin olive oil, *blanc du bois* 7

#### **TARA SALAD**

mesculin mix,, toy box tomatoes, sweet peppers, ricotta, house vinaigrette 9

#### **CEASAR SALAD**

romaine, farm egg, salt packed anchovies, croutons 9

#### **FRIED SHRIMP COCKTAIL**

buttermilk fried gulf shrimp, fresh horseradish, "cocktail" sauce 11

### MAIN

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#### **Z BAR RANCH RIBEYE**

house fries, smoked butter, green beans 39  
*Carriage House 2012*

#### **GULF SNAPPER**

crushed potatoes, tomatoes, age balsamic, piquillo pepper 29  
*Blanc du Bois*

#### **RUBY RED TROUT**

LA wild rice, candied apricot, cream peas, pecans 28  
*Chardonnay*

#### **FLETCHER MEAT SANDWICH**

double patty, ETX Tomatoes, 1015 Onion, texas toast, garlic aioli 13  
*Sweet Scarlet Rose*

#### **BEE MAN RANCH FILET**

roasted potatoes, late asparagus, Persillade 42  
*Docetto Reserve 2012*

#### **SHORT PASTA**

handmade meza rigatoni, Calabrian peppers, boar, plum tomatoes, ricotta salad 22  
*Montepulchiano 2015*

#### **LONG PASTA**

spaghetti alla chitarra, cherry tomato sauce, gulf shrimp, squash, *Tara* basil 18  
*Dolcetto Rose*

### SIDES

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Truffle Fries 6 Parmesan Tots 4

Cream peas 5 Wild Rice Pilaf 5

