

RAVE ON

AMERICAN CUISINE

SHARE ONE

BURRATA & COMPARI TOMATOES WITH BALSAMIC 9.50

Fresh mozzarella on grilled ciabatta paired with roasted compari tomatoes, white balsamic vinegar reduction, shaved prosciutto and finished with pesto.

SHISHITO PEPPERS 7.50

Blistered Shishito peppers, garnished with crispy leeks and side of garlic ponzu sauce.

PORTOBELLO FRIES 9.50

Tempura battered sticks of mushrooms tossed in roasted garlic and parmesan cheese served with spiced pimento dip.

SMOKED TROUT DIP 9.50

Smoked trout, cream cheese, capers, and cilantro oil served with mixed crackers & Belgium endive.

BUFFALO CAULIFLOWER 10.50

Tempura beer battered cauliflower, tossed in a buffalo sauce served on a bed of Maytag blue cheese sauce.

JUMBO LUMP CRAB CAKE 16

Chunks of sweet crabmeat, lightly coated in panko breadcrumbs, pan seared golden and garnished with grilled shrimp served with a white wine, lemon butter sauce.

SOUP MADE FRESH

Cup or Bowl

TOMATO BASIL 5 | 7

CHICKEN TORTILLA 5 | 7

COCONUT CURRY BUTTERNUT SQUASH WITH CHICKEN 5 | 7

BEGINNING SALADS

COMPOSED LITTLE SALAD 8

Chunks of crumbled blue cheese, iceberg and butter lettuce, sweet red onions, roasted red peppers, candied walnuts, and Campari tomatoes. Dianne dressing made of hoisin, rice vinegar, black pepper and sugar.

GRILLED CAESAR SALAD 9.50

A half head char-grilled romaine; freshly baked croutons, topped with anchovy filet and shaved Parmigiano Reggiano cheese with our house made classic Caesar dressing.

THE BEET GOES ON! 10

A nice arrangement of roasted tricolor beets, thin sliced pears, and crisp endive spears tossed in walnut vinaigrette, candied walnuts and goat cheese.

PASS THE SIDES, PLEASE...

Green Bean Amandine with Bacon 8

Sautéed fresh green beans with diced bacon, toasted almonds and a splash of apple cider vinegar.

Seasoned French Fries 4

Fresh Fried Chips 4

Idaho, Beet and Sweet Potato

Grilled Asparagus 7

OFF THE CUTTING BOARD

Craft sandwiches accompanied by lightly seasoned house made Kennebec potato, sweet potato and beet chips

CHAR-GRILLED VEGETABLE CIABATTA 10.75

Grilled garden fresh eggplant, zucchini, yellow squash, red pepper layered between marinated mozzarella and tomatoes nicely arranged on mixed greens tossed in a champagne vinaigrette. Served on char-grilled rustic bread lightly brushed with EVOO.

RAVING CHEESEBURGER 14

Two all-beef patties, special sauce, lettuce, Vermont cheddar cheese, tomatoes, pickles, caramelized onions on a toasted Brioche bun. Our fresh ground patties consist of ground chuck, short rib, and beef brisket. Accompanied by seasoned fries.

LARGE SALADS

CHOPPED KALE & GRILLED HERB CHICKEN 14.50

Grilled herb marinated chicken breast, chopped kale, tomato, candied pecan, dried cranberry, radish, carrot, and red cardinal grapes, Feta cheese, with Dianne dressing.

ASIAN SHRIMP SALAD 17

Napa cabbage, green onion, carrots, fried wontons, tangerines, grilled shrimp, roasted sweet red peppers, pickled ginger, edamame, bean sprouts, and cilantro, tossed with Annie vinaigrette dressing consisting of aged red wine vinegar, soy sauce, sugar and vegetable oil.

FLAT IRON STEAK SALAD 18.50

Grilled romaine hearts, flat iron Certified Angus Beef steak, sautéed green beans, feta cheese and tomato topped with cilantro chimichurri and pickled onions.

COMPOSED PARTY OF TWO 19

Pan-seared fresh salmon filet with fresh hollandaise paired with an iceberg and butter lettuce mix, composed with blue cheese, sweet red onions, roasted red peppers, candied walnuts, Campari tomatoes, with Dianne dressing.

ORGANIC LAMB BURGER 14

Freshly ground Lamb, Bibb lettuce, grilled onions, aged Vermont cheddar cheese, topped with bacon BBQ aioli on a sesame potato bun.

GRILLED CHICKEN SANTA FE 13

Grilled chicken, roasted Hatch green chili peppers, sour cream, mushrooms, avocado, jalapeno jack cheese on grilled sourdough bread.

ITALIAN BEEF 16

Thin slices of savory roasted beef with oregano, basil, and garlic tomatoes, topped with mild Italian peppers and melted mozzarella cheese on a toasted French baguette with pesto aioli.

RAVING ENTREES

OVEN ROASTED SAGE CHICKEN 17

Roasted half chicken, wild mushroom demi-glace, and toasted walnut and dried cranberry couscous.

CHAR BROILED FILET MIGNON 6OZ 35

Iron skillet seared Certified Angus Beef tenderloin, red wine demi-glace, roasted asparagus and oven blistered Campari tomato.

WILD CAUGHT SALMON 25.50

Pan-seared fresh salmon filet, Brussel sprouts, topped with white wine lemon butter sauce.

LINGUINE CARBONARA 14

Crispy Italian pancetta, white wine tossed with linguine pasta and creamy sauce of egg, garlic and Italian Parmigiano Reggiano.

HARISSA-ROASTED VEGETABLE & CHICKPEA BOWL 14

Black pearl medley, harissa sauce tossed with sweet potato, zucchini, roasted chickpeas, and grilled eggplant.

18% Gratuity Added to Parties of 6 or More

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. Food prepared in our restaurant is produced on shared equipment and may contain the following ingredients: milk, fish, shellfish, eggs, wheat, soy, peanuts, sesame, and tree nuts. We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

FINELY CRAFTED COCKTAILS

BLOOD ORANGE MARGARITA	10
<i>Avion Silver Tequila • Housemade Margarita Mix • Blood Orange Juice</i>	
IMPALA MARGARITA	13.50
<i>El Mayor Reposado Tequila • Housemade Margarita Mix • Cointreau • Grand Marnier</i>	
MEZCAL MARGARITA	14.50
<i>Convite Mezcal • Housemade Margarita Mix</i>	
POMEGRANATE MOJITO	14.50
<i>Bacardi Rum • Pama Liqueur • Pomegranate Juice • Simple Syrup • Soda Water</i>	
BLUEBERRY MOJITO	13.50
<i>Bacardi Rum • Fresh Blueberries • Simple Syrup • Soda Water</i>	
BUDDY'S BLOODY MARY	14
<i>Dripping Springs Vodka • Housemade Bloody Mary Mix • Celery One Shrimp • Bacon Strip • Olives</i>	
ORIGINAL CHILTON	9
<i>Dripping Springs Vodka • Soda Water • Freshly Squeezed Lemon Juice</i>	

BEER SELECTION

DOMESTIC BEERS	5.50	TEXAS LUBBOCK LOCAL	10
Miller Lite		Two Docs	
Coors Light		Chilton Gose	
Coors Banquet		Buddy Hoppy IPA	
Michelob Ultra		CRAFT	6.75
Bud Light		Shiner Bock	
IMPORT	6.75	Shiner Light Blonde	
Dos Equis Lager		Deep Ellum IPA	
Heineken		Deep Ellum Dallas Blonde	
Stella Artois		SELTZERS	6.50
Guinness Draught Stout		Truly Citrus Variety Pack	
CIDER	6.50	Truly Sparkling Berry Variety Pack	
Angry Orchid Crisp Apple		Truly Sparkling Tropical Variety Pack	

WINE SELECTION

Wine score sourced from Wine Enthusiast, Robert Parker, Wine Spectator and Robert Suckling. Otherwise new release or noted (nr)a

SPARKLING

Ferrari, Trentino Alto Adige Rose, Italy 375ml (nr)	18
Domaine Chandon, etoile Rose, Napa Valley, 93pt	95
Schramsberg Blanc de Blanc 67 '17 North Coast 92pt	70
Prosecco di Treviso DOC AMI Italy, 89pt 375ml	16
Prosecco di Treviso DOC AMI Italy, 89pt	32
Domaine Carneros Brut 16, Carneros 90pt	59

CHARDONNAY

Hess Select '18, Monterey (nr)	10/29
Sonoma-Cutrer '19/ Cutrer Vineyards 91 pt	17/38
Mer Soleil '18 Santa Lucia Highlands 91pt	43
Silverado '18/ Carneros 91pt	44
Reynolds Family '18/ Napa Valley (nr)	59
ZD'18 California 50th anniversary 92pt	73
Newton Vineyard '17 'Unfiltered, 94pt	95

SAUVIGNON BLANC

Drylands Marlborough '19, New Zealand 90pt	12/28
Provenance '18/ Carneros 90pt	16/44
Cakebread '19/ Napa Valley 90pt	59
Cottat Sancerre '19, France 90pt	44
Spottswoode '19 Napa/Sonoma, 94pt	75

MORE WHITES

Bartenura Muscato, Piedmont Italy 375ml (nr)	12
Louis Jadot '17 Chardonnay, Bourgogne (nr)	13/33
Dr Hermann H, Riesling '17 /Mosel 89pt	14/33
Elk Cove '19, Pinot Gris, Willamette Valley 92pt	14/33
Miraval Rose '19 Cinsault, Blend, Provence France (nr)	37
Felluga, Pinot Gris '18, Italy 92pt	49
Hugel '17 Gewurztraminer, Alsace 89pt	48

CABERNET SAUVIGNON & CABERNET BLENDS

Hess Select '17, California 88pt	14/37
Austin Hope '19, Paso Robles 97pt	22/78
Newton Unfiltered, St. Helena '17, 94pt	118
Cain Concept '12/Napa Valley (nr), 91pt	90
Girard Artistry '18/ Napa Valley (nr)	80
Faust '17/ Napa Valley 90pt	83
Shafer One Point Five '17, Stag's Leap District 94pt	158

Kith & Kin '18/ Napa Valley, 89pt	69
Palmaz '16/ Napa Valley, 92pt	292
Groth Reserve '16/ Oakville 93pt	223
Silver Oak '16/ Napa Valley 94pt	242
Caymus Special Selection '16/ Napa Valley 95pt	337
Vineyard 29 Cru '17/Napa Valley 91pt	102

MERLOT

St Francis Reserve '17, Sonoma 94pt	89
Duckhorn '17/ Napa Valley 91pt	22/66
Pepper Bridge '15/ Walla Walla Valley Washington 89pt	64
Emmolo '18/ Napa Valley 90pt	75
Twomey, Silver Oak '16/Napa Valley, 91pt	122

PINOT NOIR

Patz & Hall '17 Sonoma Coast 93pt	22/62
Etude Lyric '16/ Santa Barbara County 90pt	13/40
Domaine Carneros, '17 Napa Valley, 90pt	59
Belle Glos Clark & Telephone '19/ Santa Maria Valley 91pt	75
Penner Ash '17, Willamette Valley, Oregon 92pt	87
Brewer Clifton '17, Santa Rita Hills CA 95pt	66

MORE REDS

Frogs Leap Zinfandel '18 / Napa Valley 92pt	21/58
Three Ridge Valley '19, Zinfandel, Sonoma 93pt	53
The Prisoner '18 / California 92pt	70
Poggio al Tesoro, "Il Seggio" '16 Super Tuscan, Italy 93pt	61
Newton "Puzzle" '17, Spring Mountain 95pt	230
Dariouh Shiraz '16 / Napa Valley 94pt	143
Orin Swift, Abstract '19 / California 92pt	64

TEXAS HIGH PLAINS (NR)

McPherson Cellars, Sangiovese '18	31
McPherson Cellars, Chenin Blanc '18	25
Llano, 1836 Red '15 Llano,	44
Llano, 1836 White '17 Llano,	28
English Newsom Cellars '19 white, Picardan	28
English Newsom Cellars,'17 Estate Malbec	37
Burklee Hill Montepulciano '18 dry red	57
Burklee Hill Malbec '17,dry red	73
William & Chris Vineyards, Rose '20	13/34