

DINNER



SHARABLES

GORGONZOLA WAFFLE FRIES	11
CREAMY GORGONZOLA SAUCE, WAFFLE FRIES, + GREEN ONION	
CRISPY CALAMARI	11
SWEET RED CHILE + GREEN CHILE SAUCE	
WOOD BLISTERED SHISHITOS	9
HOUSE PONZU + MALDON SEA SALT	
DEEP ELLUM HOT CHICKEN	12
BREADED CHICKEN BITES, MAPLE PIRI PIRI SAUCE + HOUSE-MADE BLEU CHEESE DIP	
THREE CHEESE ARTICHOKE DIP	11
HERB ROASTED BREAD CRUMBS + WARM TORTILLA CHIPS	
STEAMPOT BEER MUSSELS	14
TOASTED BAGUETTE + ROASTED GARLIC AIOLI	
TUNA POKE TACOS (4)	15
CRISPY WONTON, SEAWEED SALAD + SESAME PONZU SAUCE	
VOLCANO ROCK SHRIMP	13
SPICY AIOLI SAUCE, CRUSHED PEANUTS + SCALLIONS	
SMOKED BRISKET TACOS (3)	11
COTIJA, LIME-CUMIN CRÉMA + SWEET SLAW	

SIDES

POBLANO PEPPER MAC	9
EDAM CHEESE + SMOKED CHEDDAR	
KENNEBEC FRIES	5
FRESNO KETCHUP	
LOADED MASHED POTATOES	6
BACON, CHEDDAR + SOUR CREAM	
BRUSSELS	6
BACON + TOASTED GARLIC	
WOOD GRILLED ELOTES	6
MEXICAN SPICES + FRESH CREAM	
ASPARAGUS	6
FIRE ROASTED + GARLIC BUTTER	
SIDE SALAD	6
MIXED GREENS, GRAPE TOMATOES, CROUTONS + SLICED CUCUMBERS	

FLATBREADS

SEÑORITA MARGHERITA	11
LOCAL BASIL, FRESH MOZZARELLA, HEIRLOOM TOMATOES + HOUSE INFUSED EVOO	
CHIMICHURRI MEAT LOVERS	14
HERB GRILLED MR FLANK STEAK, SALAMI TOSCANO, MOZZARELLA, PROVOLONE + PICKLED RED ONIONS	
SPICY BUFFALO CHICKEN	13
GRILLED CHICKEN, BUFFALO SAUCE, MOZZARELLA, SMOKED CHEDDAR, RED ONION, CELERY + BLEU CHEESE DRIZZLE	
TRUFFLE SHUFFLE	14
WILD MUSHROOMS, MOZZARELLA + TRUFFLE OIL DRIZZLE	

MAINS

COW & PIG BURGER	15
DOUBLE PATTY SEARED BURGER, DRY AGED KOBE & GROUND DUROCK BOAR, PICKLES, GARLIC AIOLI, CRISPY TOBACCO ONIONS, AGED CHEDDAR, KENNEBEC FRIES + FRESNO KETCHUP	
STIRR CRAZY BURGER	14
GROUND KOBE BEEF, LTOP, CREOLE MUSTARD, BACON, PROVOLONE, GARLIC AIOLI, KENNEBEC FRIES + FRESNO KETCHUP	
HOUSE SMOKED PULLED PORK SANDWICH	14
SMOKED BBQ PORK, SWEET SLAW + GARLIC AIOLI	
POBLANO BERKSHIRE PORK CHOP	26
FIRE ROASTED THICK CUT BERKSHIRE CHOP, POBLANO CREAM, MASHED POTATOES + GREEN APPLE TOMATO CHUTNEY	
FOUR CHEESE TORTELLINI	14
SUNDRIED TOMATO PESTO, FRESH SHAVED PARMESAN CHEESE + PINE NUTS	
SHRIMP AND GRITS	21
BLACKENED SHRIMP, BLEU CHEESE GRITS + PEPPER RELISH	
STEAK & FRITES	26
FLAT IRON, HERB BUTTER + CHIMICHURRI	
FRONTIER RIB-EYE	49
CEDAR RIVER 21 DAY DRY AGED 20oz BONE-IN RIB-EYE + SAUTÉED BRUSSELS	
BLACK PEPPER CRUSTED VENISON	27
ROSEMARY POTATO HASH + HUNTER'S SAUCE	
CITRUS THYME CRUSTED SALMON	19
FRESH PAPPARDELLE PASTA, TARRAGON CREAM SAUCE, ORANGE, FENNEL + ARUGULA	
GUAJILLO SEARED RED FISH	22
GULF RED FISH, GUAJILLO BUTTER, SWEET POTATO PUREE + CORN RELISH	
HALF SMOKED CHICKEN	19
MASHED POTATOES, ASPARAGUS + CHARRED LEEK BUTTER	

SALADS

GRILLED CAESAR	9
CHARRED ROMAINE HEART, ANCHOVY + SMOKED CAESAR DRESSING	
TEXAS GREENS	8
CANDIED WALNUTS, GOAT CHEESE, TEXAS PEARS + MOLASSES VINAIGRETTE	
CLASSIC WEDGE	10
ICEBERG, BLEU CHEESE, RED ONIONS, BACON + GRAPE TOMATOES	
STRAWBERRY FIELDS	11
FRESH SLICED STRAWBERRIES, BLUEBERRIES, GOAT CHEESE, SPINACH + CHAMPAGNE VINAIGRETTE	

ADD PROTEIN

SHRIMP 8 | STEAK 7 | CHICKEN 4 | SALMON 8

WE FEEL THAT A SPECIAL THANK YOU IS IN ORDER.
STIRR WOULD HAVE NEVER BEEN POSSIBLE WITHOUT
THE SUPPORT OF OUR INVESTORS. FRIENDS. FAMILY AND COMMUNITY.
THANKS A MILLION.