

# DINNER



## SHARABLES

GORGONZOLA WAFFLE FRIES	11
CREAMY GORGONZOLA SAUCE, WAFFLE FRIES, + GREEN ONION	
CRISPY CALAMARI	12
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	15
TOASTED BAGUETTE + ROASTED GARLIC AIOLI	
TUNA POKE TACOS (3)	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 + SALT & PEPPER	
SIDE SALAD	6
MIXED GREENS, GRAPE TOMATOES, CROUTONS CUCUMBERS + CHOICE OF DRESSING	

## FLATBREADS

SEÑORITA MARGHERITA	11
LOCAL BASIL, FRESH MOZZARELLA, HEIRLOOM TOMATOES + HOUSE INFUSED EVOO	
CHIMICHURRI MEAT LOVERS	15
HERB GRILLED MR FLANK STEAK, SALAMI TOSCANO, MOZZARELLA + PICKLED RED ONIONS	
SPICY BUFFALO CHICKEN	13
GRILLED CHICKEN, BUFFALO SAUCE, MOZZARELLA, SMOKED CHEDDAR, RED ONION, CELERY + BLEU CHEESE DRIZZLE	
TRUFFLE SHUFFLE	15
WILD MUSHROOMS, MOZZARELLA + TRUFFLE OIL DRIZZLE	

## MAINS

DRY AGED RIBEYE BURGER	16
21 DAY DRY AGED RIBEYE BURGER, SEARED ANIMAL STYLE, DIJON, MILD CHEDDAR, CARAMELIZED ONIONS, POBLANOS & MUSHROOMS, SUNNY SIDE EGG, SHOESTRING POTATOES, KENNEBEC FRIES + FRESNO KETCHUP	
STIRR BURGER	15
GROUND KOBE BEEF, SHARP CHEDDAR, LTOP, BACON ONION JAM, SECRET SAUCE, KENNEBEC FRIES + FRESNO KETCHUP	
STOUT BRAISED BISON OSSO BUCCO	24
BISON SHANK, CREAMY GOAT CHEESE POLENTA, JUS, SAUTEED SPINACH	
POBLANO BERKSHIRE PORK CHOP	26
FIRE ROASTED THICK CUT BERKSHIRE CHOP, POBLANO CREAM, MASHED POTATOES + GREEN APPLE TOMATO CHUTNEY	
FOUR CHEESE TORTELLINI	14
TRUFFLED BUTTERNUT SQUASH, SPICED PEPITAS + WILTED GARLIC KALE	
SHRIMP AND GRITS	21
BLACKENED SHRIMP, BLEU CHEESE GRITS + PEPPER RELISH	
STEAK & FRITES	26
FLAT IRON, HERB BUTTER + CHIMICHURRI	
FRONTIER RIBEYE	49
21 DAY DRY-AGED CEDAR RIVER 200Z RIBEYE, BACON ROASTED BRUSSELS + STIRR STEAK SAUCE	
PEPPERCORN CRUSTED 8OZ FILET	35
CHIMICHURRI POTATOES, SWISS CHARD + MORELLO CHERRY DEMI-GLACE	
BROWN SUGAR CEDAR PLANK SALMON	22
SRIRACHA & BROWN SUGAR MARINATED SALMON, CEDAR PLANK ROASTED, SAUTEED BROCOLINI, CREAMY MASH + GARLIC LEMON BUTTER	
WOOD GRILLED TEXAS QUAIL	22
POMEGRANATE + GUAJILLO GLAZED TEXAS QUAIL, CREAMY MUSHROOM & TOASTED WALNUT & CRANBERRY RICE PILAF, CRISPY BRUSSELS	
HALF SMOKED CHICKEN	19
MASHED POTATOES, GRILLED ASPARAGUS + CHARRED LEEK BUTTER	

## SALADS

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