

DINNER

FEED YOUR SOUL

STARR

FROM THE DEEP

SHARABLES

GORGONZOLA WAFFLE FRIES	11
CREAMY GORGONZOLA SAUCE, WAFFLE-FRIES + GREEN ONION	
CRISPY CALAMARI	12
SWEET CHILI SAUCES + VOLCANO SAUCE	
WOOD BLISTERED SHISHITOS	9
HOUSE PONZU + MALDON SEA SALT	
CREAMY THREE CHEESE MAC	12
1/3 POUND OF CHEESE, FIRE ROASTED POBLANOS, ELBOW MAC + DORITOS CRUMBLES	
DEEP ELLUM HOT CHICKEN	12
BREADED CHICKEN BITES, MAPLE PIRI PIRI SAUCE + HOUSE-MADE BLEU CHEESE DIP	
THREE CHEESE SPINACH DIP	11
HERB ROASTED BREAD CRUMBS + TORTILLA CHIPS	
AVOCADO CAPRESE CROSTINI	15
BALSAMIC TOASTED BAGUETTE, AVOCADO + FRESH MOZZARELLA + BASIL, CHERRY TOMATO	
TUNA POKE TACOS (3)	15
CRISPY WONTON, GUACAMOLE, LIME OIL, CHIVES + SPICY CITRUS AIOLI	
VOLCANO ROCK SHRIMP	13
SPICY AIOLI SAUCE, CRUSHED PEANUTS + SCALLIONS	
SMOKED BRISKET TACOS (3)	11
COTIJA, LIME-CUMIN CRÉMA + SWEET SLAW	
MAPLE BOURBON CANDY BACON	
POMEGRANATE REDUCTION + PICKLED FRESNO JALAPEÑOS	

FLATBREADS

SEÑORITA MARGHERITA	11
LOCAL BASIL, FRESH MOZZARELLA, HEIRLOOM TOMATOES + HOUSE INFUSED EVOO	
GRILLED PEPPERONI AND MOZZ	15
WOOD GRILLED PEPPERONI, MOZZARELLA CHEESE, MUSHROOMS, PARMESAN + BASIL	
SPICY BUFFALO CHICKEN	13
GRILLED CHICKEN, BUFFALO SAUCE, MOZZARELLA, SMOKED CHEDDAR, RED ONION, CELERY + BLEU CHEESE DRIZZLE	
TRUFFLE SHUFFLE	
OYSTER, SHITAKE, PORTABELLA MUSHROOMS CARAMELIZED ONIONS + TRUFFLE OIL	
GULF COAST SHRIMP AND PESTO	15
PESTO, CHERRY TOMATO + MOZZARELLA	

SIDES

SAUTEED GREEN BEANS + SHALLOTS	6
EVOO, GARLIC + SALT & PEPPER	
KENNEBEC FRIES	5
FRESNO KETCHUP + GARLIC AIOLI	
LOADED MASHED POTATOES	6
CHIVES, SOUR CREAM, GARLIC + PARMESAN	
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	

MAINS

STIRR BURGER	15
GROUND KOBE BEEF, SHARP CHEDDAR, LTOP, BACON ONION JAM, SECRET SAUCE, KENNEBEC FRIES + FRESNO KETCHUP	
DEEP ELLUM SMASH BURGER	
TWO 4 OUNCE KOBE BEEF PATTIES, AMERICAN CHEESE, HOBBLE CREEK BOURBON CAMELIZED ONIONS, HOUSE DIJON DRESSING + KENNEBEC FRIES	
PARMESAN CRUSTED VENISON LOIN	24
BRUSSELS SPROUTS + CREAMY MASHED POTATOES	
POBLANO BERKSHIRE PORK CHOP	26
FIRE ROASTED THICK CUT BERKSHIRE CHOP, POBLANO CREAM, MASHED POTATOES + GREEN APPLE TOMATO CHUTNEY	
TORTELLINI ALLA VODKA	
FRESH MOZZARELLA VODKA SAUCE, SPICED PEPITAS + WILTED GARLIC KALE	
SHRIMP AND GRITS	21
CAJUN SHRIMP, POBLANO CHEDDAR GRITS, CHIPOTLE SAUCE + 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	
CITRUS SALMON	22
MEDITERRANEAN QUINOA, SAUTÉED GREEN BEANS + SHALLOTS	
WOOD GRILLED TEXAS QUAIL	22
POMEGRANATE, GUAJILLO GLAZED TEXAS QUAIL, CREAMY MUSHROOM & TOASTED ALMONDS & CRANBERRY RICE PILAF + CRISPY BRUSSELS	
HALF SMOKED CHICKEN	19
MASHED POTATOES, GRILLED ASPARAGUS + CHARRED LEEK BUTTER	
GIANT KOREAN BBQ SHORT RIB	19
KOBE BEEF SHORT RIB GLAZED WITH KOREAN BBQ SAUCE, WASABI MASHED POTATOES + HOUSE-MADE ASIAN SLAW	
RAINBOW TROUT	19
PAN SEARED TROUT, LEMON, GARLIC, THYME, BUTTER, SHALLOTS + ROOT VEGETABLE HASH	

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	
STEAKHOUSE SALAD	15
MIXED GREENS, BACON, AVOCADO, CHERRY TOMATO, BLEU CHEESE CRUMBLES CRISPY POTATO STRINGS, ANCHO RUBBED FLAT IRON STEAK + CREAMY HORSERADISH DRESSING	
BURRATA SALAD	10
CHERRY, ROMA AND HEIRLOOM TOMATOES, BURRATA CHEESE + BALSAMIC BASIL INFUSED OLIVE OIL	

ADD PROTEIN

SHRIMP 8 | STEAK 7 | CHICKEN 4 | SALMON 8