SIGNATURE COCKTAILS

Deconstructed Ol' Fashioned
Angel's Envy Bourbon, Simple Syrup
Orange Bitters, Luxardo Cherry
Orange Peel over Big Ice 16

Habanero Gold Rush
Buffalo Trace, Lemon Juice
Honey & Habanero over Big Ice 13

Rye Manhattan
Rittenhouse Rye
Carpano Sweet Vermouth, Bitters
Orange Twist & Luxardo Cherry 13

Cucumber Kaiparasohka
Reyka Vodka, Cucumbers, Lemon
Simple Syrup with a Tajin Rim 13

Corpse Reviver No. Two
Plymouth Gin, Cointreau, Lemon
Cocchi Americano, Orange Peel
in an Absinthe-Rinsed Glass 14

French 75
Hendricks Gin, Fresh Lemon Juice
Splash of Simple Syrup & Champagne 13

Bubblin' Buffalo
Buffalo Trace, Lemon, Honey
Rosé Champagne & Luxardo Cherry 13

Terrace Top Shelf
Boozy Rocks Margarita with
Lalo Tequila, Cointreau & Lime 13

Sir Annoberry Rita
Blackberry & Serrano Tequila
Paula's TX Orange
Lime with Tajin Rim 13

The Hemingway
Bacardi Rum, Grapefruit, Lime
Maraschino Cherry Liqueur
Simple Syrup & Luxardo Cherry 13

Seasonal Mule
Honey-Habanero Bourbon, Lime
Ginger Beer over Crushed Ice 12

COLD BAR

Maine Lobster 32

Chilled Seafood Platter
Shrimp, Crab Claws & Oysters
Petite 48 / Large 83 *(With Lobster)*

Colossal Snow Crab Claws 17

Spicy Cocktail Shrimp 20
Cocktail Sauce

SOUP & SALAD

Silo Clam Chowder 14
Nueske's Bacon, Sherry Cream

Mixed Greens 13
Cherry Tomatoes, Focaccia Croutons, Red Onion
Crispy Bacon, Buttermilk Dressing, Maytag Blue Cheese Crumbles

Little Gem Caesar 14
Italian White Anchovies, Focaccia Croutons, Parmesan Crisp

Baby Spinach 14
Crispy Brie, Applewood Smoked Bacon, Raspberries
Dried Apricots & Spanish Sherry Vinaigrette

Roasted Beets 16
Baby Arugula, Goat Cheese, Pine Nuts, Champagne Vinaigrette

Fried Green Tomatoes 20
Lump Crab Remoulade, Avocado, Baby Arugula, Basil Oil

SMALL PLATES

Signature Chicken Fried Oysters 19
Sautéed Spinach, Braised Pork Belly, Tart Apples
Mustard Hollandaise

Grilled Oysters Rockefeller 20
Fennel Cream, Garlic Bread Crumbs, Parmesan
Applewood Smoked Bacon

Firemans 4 Mussels 18
Toasted Garlic, Roasted Cherry Tomatoes, Bacon
Charred French Bread

Lobster Roll 30
Poached Maine Lobster, Mayo, Chopped Celery
Tarragon, Parsley, Chives

Pepper Seared Ahi Tuna 22
Cucumber & Carrot "Salad," Avocado, Jalapeño
Wasabi Tobiko Cilantro Ponzu

Crispy Calamari 20
Charred Shishito Peppers, Shaved Parmesan, Spicy Mustard Aioli

Shrimp Spring Rolls 17
Glass Noodles, Shiitake Mushrooms, Cilantro, Hot Fanny Sauce

All Jumbo Lump Crab Cake 24
Pan Roasted, Crunchy Poppy Seed Slaw, Dill Tartar Sauce

Artisan Cheese Plate 20
Chef Selection (3)

BIG PLATES

Cioppino Mkt
Mussels, Clams, Shrimp, King Crab, Lobster, Basil Oil, Charred French Bread

Signature Chicken Fried Oysters 30
Capellini Pasta, Forest Mushrooms, Garlic Spinach, Tasso Ham
Grain Mustard Hollandaise

Chilean Seabass Mkt
Wild Mushroom Risotto, Sugar Snap Peas & White Truffle Oil

Oak Grilled Tuna 36
Pineapple Jalapeño Couscous, Avocado Relish, Cilantro-Lime Butter

Shrimp & Grits 29
Sautéed Gulf Shrimp, Andouille Sausage, White Cheddar Grits, Braised Greens

Miso Glazed Salmon 34
Wasabi Whipped Potatoes, Sesame Bok Choy, Sweet Soy Reduction

Grilled Texas Redfish 37
Sweet Potato & Bacon Hash, Creole Lump Crab Pan Sauce

Chef's Fish Selection Mkt
Daily Preparation

Lobster Ravioli 40
Housemade Ravioli, Butter Poached Lobster

Pan Seared Scallops Mkt
Cilantro Lime Quinoa, Toasted Cashews, Red Curry & Coconut

Roasted Chicken 29
Truffle Mac & Cheese, Braised Greens, Melted Leeks

Beef Tenderloin 43
Blue Cheese Whipped Potatoes, Asparagus, Sauce Béarnaise
[Add Half Lobster 31 *]*

Tristan Island Lobster Tail Mkt
From The Most Remote Inhabited Island In The World
[Chef's Daily Preparation]

HAND-SELECTED MIDWESTERN BEEF

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

Prime Ribeye 14oz 59

Prime Bone-In New York Strip 14oz 60

FOR THE TABLE 11

Market Vegetables

Asparagus

Mashed Potatoes

Truffle Mac & Cheese

Pineapple Jalapeño Couscous

Cilantro Lime Quinoa

Parmesan & Herb Fries

Charred Shishito Peppers

Gruyere Potato Gratin

LA FOGATA · The Fairmount The Jewel of San Antonio · Fairmount Rooftop Bar · NONNA Osteria · Silo

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Split plate charge will be applied.
We impose a 3% surcharge on credit cards that is not greater than our cost of acceptance, excluding debit cards.