

SIGNATURE COCKTAILS

ELEVATED TRUFFLE 'TINI'

MENAGE TROIS VODKA, SLIGHTLY DIRTY, DRY VERMOUTH RINSE FINISHED WITH BLUE CHEESE TRUFFLE OLIVES & ROSEMARY SPRIG

CLOVER CLUB

BOTANIST GIN, LEMON JUICE HOUSEMADE RASPBERRY SYRUP SHAKEN & SERVED UP. THE ORIGINAL GENTLEMAN'S COCKTAIL

BLACKBERRY BRAMBLE

BOTANIST GIN, LEMON JUICE, SIMPLE SYRUP, CRÈME DE MURE FRESH BLACKBERRIES

NEGRONI

ALKKEMIST GIN, CAMPARI SWEET VERMOUTH SERVED UP OR ON THE ROCKS WITH AN ORANGE ZEST

EAST MANHATTAN

REBECCA CREEK WHISKEY, PERNOD, CINZANO SWEET VERMOUTH SERVED UP WITH LUXARDO CHERRY

CUCUMBER COLLINS

CUCUMBER INFUSED GIN, LEMON JUICE, SIMPLE SYRUP, SODA CUCUMBER RIBBON GARNISH

SILO G + T

DRIPPING SPRINGS ARTISAN GIN FEVER TREE MEDITERRANEAN TONIC, GRAPEFRUIT ROSEMARY ICE CUBE

PEACHY KEEN PUNCH

STILLHOUSE PEACH TEA WHISKEY STRAWBERRY SYRUP, LEMON JUICE, GINGER BEER SERVED OVER CRUSHED ICE TOPPED WITH A TORCHED PEACH

MOONLIT MARGARITA

KIMOSABE MESCAL, ANCHO REYES LIQUER, COINTREAU NOIR HABANERO INFUSED SIMPLE SYRUP, FRESH LIME & SMOKED SEASALT RIM. A TEXAS HEAT KIND OF MARGARITA

CUCUMBER KAIPARASOHKA

CITRUS VODKA, FRESH MUDDLED CUCUMBERS, FRESH LEMON JUICE, SIMPLE SYRUP, FINISHED WITH A TAJIN CHILI SALT RIM

TEXAS ROSE

YELLOW ROSE BOURBON, TEXAS HONEY SYRUP, SMOKED TEXAS MAPLE, CITRUS ROSE GARNISH

"ELEVATED" BLOODY MARY

VODKA INFUSED WITH CARROTS CELERY, SHALLOTS, GARLIC PEPPERCORN, HABANEROS & JALAPEÑOS. MIXED WITH WORCESTERSHIRE & TABASCO TOPPED WITH TOMATO MIX TAJIN CHILI LIME SALT RIM

DAIQUIRI

BRUGAL EXTRA DRY RUM, LIME JUICE, SIMPLE SYRUP, SHAKEN & SERVED UP IN TRADITIONAL COUPE

SILO MULE

VODKA, GINGER BEER, VANILLA BEAN INFUSED SIMPLE SYRUP & LIME

STRAWBERRY FIELDS

1800 SILVER TEQUILA, MUDDLED STRAWBERRIES, LEMON BALM SPLASH OF SWEET & SOUR TOPPED WITH CAVA

ELEVATED MARGARITA

TEQUILA INFUSED WITH STRAWBERRIES & JALAPEÑOS TRIPLE SEC, FRESH LIME JUICE & SIMPLE SYRUP, FINISHED WITH A SALT RIM & LIME



CULINARIA

RESTAURANT WEEK

AUGUST 12-26 / 35.

Please choose one menu item from each course.
Limited availability. Beverage, tax & gratuity not included.

\$35

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SILO SOUP

CHEF'S DAILY PREPARATION

CLASSIC CAESAR

HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS PARMESAN CRISP

SIGNATURE CHICKEN FRIED OYSTERS

SAUTÉED SPINACH, APPLEWOOD SMOKED BACON, TART APPLES WHOLE GRAIN MUSTARD HOLLANDAISE

2

GRILLED ATLANTIC SALMON

JUMBO GULF SHRIMP, PARMESAN PARSLEY WHIPPED POTATOES ASPARAGUS & OLIVE TAPENADE

OAK ROASTED PORK TENDERLOIN

GREEN CHILI CREAM CHEESE GRITS SAUTÉED GARLIC SPINACH, ANCHO CHERRY SAUCE

CHEF'S FEATURE

DAILY PREPARATION

3

DESSERT

CHEF'S DAILY SELECTION

OPTIONAL WINE PAIRINGS (1/2 GLASS) / 18

STARTERS

SIGNATURE CHICKEN FRIED OYSTERS

SAUTÉED SPINACH, APPLEWOOD SMOKED BACON, TART APPLES WHOLE GRAIN MUSTARD HOLLANDAISE 13

PEPPER SEARED AHI TUNA

CUCUMBER & CARROT "SALAD" AVOCADO, JALAPEÑO WASABI TOBIKO CILANTRO PONZU 15

ARTISAN CHEESE PLATE

CHEF SELECTION (3)

KUROBUTA PORK BELLY

BRAISED CABBAGE, APPLES, BACON, BRAISING JUS 10

ALL JUMBO LUMP CRABCAKE

CAPER DILL TARTER SAUCE 16

DUCK SPRING ROLLS

GLASS NOODLES, SHIITAKE MUSHROOMS, CILANTRO, HOT FANNY SAUCE 9

PAN ROASTED MUSSELS

STEAMED IN WHITE WINE, ROASTED TOMATOES, SAFFRON FENNEL, GRILLED BREAD 11

CRISPY CALAMARI

CHARRED SHISHITO PEPPERS, SHAVED PARMESAN, SPICY MUSTARD AIOLI 13

SALADS

SILO HOUSE

MIXED GREENS, RED ONIONS, CHERRY TOMATOES, CUCUMBERS CROUTONS, HONEY-DIJON WALNUT VINAIGRETTE 8

BABY WEDGE

CRISP BACON, SOFT BOILED EGG, RED ONION, VINERIPE TOMATOES BUTTERMILK RANCH, CRUMBLLED MAYTAG BLUE CHEESE 11

CLASSIC CAESAR

HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, PARMESAN CRISP 9

SPINACH

CRISPY BRIE, APPLEWOOD SMOKED BACON, RASPBERRIES DRIED APRICOTS & SPANISH SHERRY VINAIGRETTE 9

ROASTED BEET & ARUGULA SALAD

TOASTED PISTACHIOS, AVOCADO, GOAT CHEESE CHAMPAGNE VINAIGRETTE 10