



PLATES FOR SHARING

VICTOR TANGOS

Bar Bites

Shishito Peppers, Spanish Olive Oil & Sea Salt 4
 Jar of Pickled Baby Vegetables 4
 House Marinated Olives 4

Raw, Cured & Curds

Ahi Tuna Nachos 13
 Cured Meats Board with Pickled Vegetables & Housemade Mustard 14
 Assorted Farmstead Cheeses with Local TX Honeycomb & Marcona Almonds 13
 Gioia Burrata Bruschetta, Beets & Mint Pesto 13
 Today's Crudo with Texas Grapefruit, Serrano Chile & Honey-Yuzu Vin 13

Flatbreads

San Daniele Prosciutto, Gioia Ricotta & Port Poached Figs 12
 Wild Mushrooms, Asparagus, Fontina & Truffle Oil 12
 Homemade Lamb Sausage, Oven Dried Tomatoes & Manchego 12

Small Plates

Lobster BLT Sliders 13
 Peppered Buffalo Carpaccio, Texas Watercress & Caper-Creme Fraiche 10
 White Bean Hummus, Oven Dried Tomatoes, Pecorino & Pita 7
 Warm Duck Confit Salad, Tamarind, Kumquats & Pistachios 13
 Roasted Marrow Bones with Onion Confit & Toast 10
 Crock of Warm Goat Cheese Dip with Tapenade & Lavosh 10
 Q's Mini Crispy Carnitas Tacos 10
 Seared Dayboat Scallops, Celery Root & Maitake Mushrooms 15
 Dutch Style Mussels, Butter Braised Leeks & Pernod 12
 Miso Sea Bass, Scallions, Cabbage & Sesame 16

Large Plates

Butternut Squash Ravioli, Sage, Brown Butter & Hazelnuts 13
 Seared Salmon, Fava Bean Puree & Pickled Chanterelles 15
 Crispy Niman Ranch Pork Belly, Seasonal Greens & Soft Boiled Egg 12
 Fritto Misto with Calamari, Rock Shrimp, Fennel & Lemon Aioli 13
 Lollypop Lamb Chops with Honey Balsamic 16
 Hanger Steak with Crispy Yukon Chips & Chive Cream 15
 Jerk Spiced Prawns with Papaya & Plantains 16
 Braised Short Rib, Rutabaga Mash & Crispy Shallots 15
 Grilled Texas Quail, Farro & Pomegranate 15
 Chicken & Waffles 12
 All Prime VT Double-Double Burger 11

Salads, Vegetables & Sides

Sweet Potato Fries with Gorgonzola Aioli 7
 Roasted Cauliflower Gremolata 8
 JB's Tempura Green Beans with Wasabi Aioli 8
 Asparagus Salad, Crispy Poached Egg, Aged Parm & Sherry Vin 9
 Sautéed Brussel Sprouts, Lardons & Warm Mustard Vin 9
 Golden & Red Beets, Wild Arugula, Walnuts, Goat Cheese & Orange 8
 Crispy Yukon Potato Chips & Chive Cream 5
 Crab, Mac & Jack Gratin with Pancetta 12

Sweets

Caramel Banana Pot de Creme with Housemade Marshmallow 8
 Warm Brownie Sundae with Henry's Vanilla Bean Ice Cream 7
 Warm Sticky Toffee Cake with Mascarpone Cream 8

**KITCHEN
OPEN LATE**

OPEN: MON-SAT, 5-LATE
 HAPPY HOUR: MON-FRI, 5-7



HOST: GREG KATZ
 CHEF: GREG BUSSEY