



**GRILLED NEW ZEALAND
LAMB CHOPS**

argentine chimichurri
balsamic drizzle

\$19

TRUFFLE FRITES

parsley, truffle
essence, parmesan

\$11

CRAB CAKE SLIDERS

old bay aioli

\$20

ARTISAN FLATBREAD

charred onion, provolone,
beef tenderloin, garlic
aioli, arugula,
white truffle oil

\$12

COCONUT CRISP SHRIMP

grilled pineapple
dipping sauce

\$16

AVOCADO CAPRESE

mozzarella, tomato, arugula,
balsamic glaze

\$16

CHESAPEAKE OYSTERS

lightly battered & crisp
fried, creole aioli

\$17

**CHICKEN PESTO
FLATBREAD**

cherry tomatoes, feta,
red onion

\$14

BLACKENED SHRIMP TACO

tomato, red onion, pico,
avocado, lime

\$18

Happy Hour in Bar100
Tuesday - Friday 4 PM - 6 PM
\$2 off on House Wine, Beer & Cocktails





Summer Cocktails 17

EL DORADO

tequila reposado, rum, pineapple, demerara,
green chartreuse, orange, tiki bitters

boozy & tropical

GRAPES OF GLORY

rose, grapefruit, falernum, strawberry, guava,
lime, cinnamon, ginger

bright & refreshing

DALLAS SUNRISE

gin, honeydew shrub, aloe, muskmelon, gochujang

light & savory

Beers

DOMESTIC 6

Bud Light, Lager 4.2%
Miller Lite, Lager 4.17%
Yuengling, Lager 4.5%

IMPORTED 7

Peroni, Lager 5.1%
Pacifico, Pilsner 4.5%
Guinness, Stout 4.2%

CRAFT 8

Heavy Sea's, Loose Cannon IPA 7.25%
Brewer's Art, Resurrection, Brown Ale 7%
Keys, Positive Mental Attitude, Pilsner 4.6%
Brewer's Art, Birdhouse, Pale Ale 5%
Bell's, Two Hearted, IPA 7%
RavenBeer, The Raven Special Lager 5.25%
Rotating, Weissbier
Peabody Heights, Astrodon, Hazy IPA 7%

CIDER & SELTZER 8

Austin Eastciders, Original Dry 5%
Topo Chico, Strawberry Guava Seltzer 4.7%

NON-ALCOHOLIC 8

Heineken 00
Athletic Brewing Co., Upside Dawn Golden