

STARTERS	calamari... bamboo sprouts, tear drop peppers, carrots, cilantro, sesame seeds, sweet chili sauce	11
	ahi tuna nachos... crispy wontons, ponzu, sesame seeds, wasabi cream, jalapeno, togarashi	12
	blue cheese fondue... EVO, roasted garlic, peeled tomatoes, candied bacon, rosemary, house foccacia	10
	meatballs and marinara... blend of ny strip/tenderloin/brisket, basil, shaved parmesan	10
	margherita flatbread... house marinara, pistou, cherry tomatoes, basil	9
	truffle mushroom flatbread... arugula, pickled onions, mushrooms, truffle oil, shaved parmesan	10
	the marco flatbread... prosciutto, spanish chorizo, andouille, house ricotta, house marinara, herb mix	12
LIGHTER FARE	house... mixed greens, avocado, pickled onions, cherry tomatoes, foccacia croutons, champagne vin	5
	half soup/half salad... choice of house, romaine wedge, caesar, or beet salad and choice of soup	8
	beet... red and yellow brasied beets, arugula, goat cheese, pistachios, champagne vin	7
	steak wedge... beef medallions, romaine, cherry tomatoes, blue cheese dressing and crumbles, candied bacon	14
	chicken caesar... brined and marinated breast, romaine, foccacia croutons, shaved parmesan	11
	herb crusted salmon... mixed greens, cherry tomatoes, pickled onions, green beans, balsamic vin	14
	ahi tuna... sesame crusted, wasabi cream, soy glaze, jicama slaw, mixed greens, citrus vin	18
	tomato basil soup... mozzarella & basil foccacia croutons, hand peeled tomatoes, EVO	4/8
	shrimp and corn chowder... tender potatoes, tx shrimp, micro cilantro	5/10
half sandwich/soup... choice of soup and choice of chicken sandwich, meatball sub, or french dip	10	
MAIN STAYS	meatball sub... provolone, mozzarella, house marinara, basil, hoagie roll	10
	chicken sandwich... cheddar, candied bacon, avocado, greens, tomato, black pepper mayo, sliced wheat	10
	short rib brisket dip... slow smoked and braised, carmelized onions, horsey cream, demi glace, hoagie roll	13
	fat shady burger... house patty, truffle aioli, brie, herb mushrooms, greens, tomato, house bun	14
	veggie pasta... fettuccine, spinach, roasted peppers, herb mushrooms, lemon, EVO, shaved parmesan	12
	shrimp and grits... green chili and cheddar grits, arugula, pickled onions, house spice cream sauce	14
	herb roasted chicken... half bird, roasted peppers, lemon butter, micro cilantro, sweet corn brulee	16
	beef tenderloin... 6oz medallions, bourbon glazed carrots, whipped potatoes	22
pan seared salmon... white wine braised, lemon butter, roasted peppers, green beans, basil aioli	17	

SIDES AND SWEETS	A Little Extra...	
	herb fries... 4	
	sweet corn brulee... 4	
	whipped potatoes... 4	
	5th mac n cheese... 5	
	chili and cheddar grits... 4	
	jicama citrus salad... 4	
	bourbon glazed carrots... 4	
	green beans... 4	
	Yes Please...	
	creme brulee pastry... strawberry, house pastry, vanilla	6
	creme anglaise	
	chocolate brownie... sweet firefly vanilla ice cream, dulce de leche	5
	sweet firefly vanilla... you scream, I scream	3
rotating scoop... we all scream for ice cream	3	

Our friends at the health department wanted to kindly remind you that consuming raw and undercooked meats will increase your risk of foodborne illness.

 [facebook.com/thefifthtx](https://www.facebook.com/thefifthtx)

 [@thefifthtx](https://www.instagram.com/thefifthtx)

Lunch

THE
FIFTH
FIRESIDE PATIO | BAR

2/14/19

STARTERS	calamari... bean sprouts, tear drop peppers, carrots, cilantro, sesame seeds, sweet chili sauce	11
	ahi tuna nachos... crispy wontons, ponzu, sesame seeds, wasabi cream, jalapeno, togarashi	12
	C&C Board... selection of artiginal meats and cheeses	16
	tempura fried burrata... balsamic tomatoes, house marinara, basil, house foccacia	11
	blue cheese fondue... EVO, roasted garlic, peeled tomatoes, candied bacon, rosemary, house foccacia	10
	meatballs and marinara... blend of ny strip/tenderloin/brisket, basil, shaved parmesan	10
	truffle mushroom flatbread... arugula, pickled onions, mushrooms, truffle oil, shaved parmesan	10
	margherita flatbread... house marinara, pistou, cherry tomatoes, basil	9
the marco flatbread... prosciutto, spanish chorizo, andouille, house ricotta, house marinara, herb mix	12	

LIGHTER FARE	house... mixed greens, avocado, pickled onions, cherry tomatoes, foccacia croutons, champagne vin	5
	romaine wedge... cherry tomatoes, blue cheese dressing and crumbles, candied bacon	6
	caesar... whole leaf romaine, foccacia croutons, shaved parmesan	6
	beet... red and yellow brasied beets, arugula, goat cheese, pistachios, champagne vin	7
	herb crusted salmon... mixed greens, cherry tomatoes, pickled onions, green beans, balsamic vin	15
	tomato basil soup... mozzarella & basil foccacia croutons, hand peeled tomatoes, EVO	4/8
	shrimp and corn chowder... tender potatoes, tx shrimp, micro cilantro	5/10

MAIN STAYS	fat shady burger... house patty, truffle aioli, brie, herb mushrooms, greens, tomato, house bun, herb fries	15
	veggie pasta... fettuccine, spinach, roasted peppers, herb mushrooms, lemon, EVO, shaved parmesan	12
	herb roasted chicken... half bird, roasted peppers, lemon butter, micro cilantro, sweet corn brulee	16
	tx shrimp and grits... green chili and cheddar grits, arugula, pickled onions, dark chili roux	15
	smoked short rib... whipped potatoes, demi glace, micro basil, pickled radish	18
	pan seared salmon... white wine braised, lemon butter, roasted peppers, green beans, basil aioli	18
	manhattan strip steak... 10 oz cut CAB, brussel sprouts, bacon, tear drop peppers	34
	beef tenderloin... 6oz cut CAB, bourbon glazed carrots, whipped potatoes	28
ahi tuna... sesame crusted, wasabi cream, soy glaze, jicama citrus salad	22	

SIDES AND SWEETS	A little Extra...	
	herb fries... 4	
	sweet corn brulee... 4	
	whipped potatoes... 4	
	5th mac n cheese... 5	
	chili and cheddar grits... 4	
	jicama citrus salad... 4	
	bourbon glazed carrots... 4	
	green beans... 4	
	Yes Please...	
creme brulee pastry... strawberry, house pastry,	6	
vanilla creme anglaise		
chocolate brownie... sweet firefly vanilla iced cream,	5	
dulce de leche		
sweet firefly vanilla... you scream, I scream	3	
chef's scoop... we all scream for ice cream	3	
<p>Our friends at the health department wanted to kindly remind you that consuming raw and undercooked meats will increase your risk of foodborne illness.</p>		
<p style="color: red; font-size: 24px; font-style: italic;">Dinner</p>		

 [facebook.com/thefifthtx](https://www.facebook.com/thefifthtx)
 [@thefifthtx](https://www.instagram.com/thefifthtx)

Menu Cocktails...

The Fifty Sazerac	Rittenhouse Rye, Deau Cognac, Simple Syrup, Bitters, Absinthe	12
Rye Collins	Old Overholt Rye, Honey Syrup, Lemon Juice, Richards Sparklir	9
Barrel Aged Old Fashion	Oak Infused Old Forrester Bourbon, Simple Syrup, Bitters	11
Blackberry Lemon Drop	Sobieski Vodka, Simple Syrup, Lemon Juice, Muddled Blackberry	8
The Ruby Rouge	Sobieski Vodka, Lillet Rouge, Combiar Pamplemousse, Lemon Juice, Sparkling Wine	10
Aged Rum Daquiri	Plantation 5 Year Rum, Simple Syrup, Lime Juice	9
Paloma	Monte Alban Tequila, Agave Syrup, Grapefruit Juice, Lime Juice, Paloma Salt	8
Bees Knees	New Amsterdam Gin, Honey Syrup, Lemon Juice, Bitters	8
Hibiscus G&T	New Amsterdam Gin, Hibiscus Syrup, Lime Juice, Sparkling Water, Edible Flower	11
French 75	Deau Cognac, Simple Syrup, Lemon Juice, Sparkling Wine	9

Draft Beer...

Mama's Lil Yella Pils	Pilsner	6
Revolver Blood and Honey	Wheat	8
Four Bullets Red Ale	Red Ale	5
Deep Ellum Dallas Blonde	Blond	6
Community Mosaic IPA	IPA	7
Odell Drumroll APA	APA	6
Lakewood Temptress	Stout	7
Draft Rotator	Local	MQ

Bottled Beer...

Bud Lite	4
Miller Lite	4
Michelob Ultra	4
Bishops Cider	6
Shiner	5
Pacifico	5
Dos XX	5
Chimay Grand Reserve	10
Founders Rubaes	8
Local Buzz	6

Grapes...

	6oz	8oz	btl
Matua Sauvignon Blanc	8	10	30
Ferrari Carano Sauvignon Blanc	9	11	34
CH Bonnet Savignon Blanc	8	10	30
J Pinot Gris	10	12	38
Cline Viognier	9	11	34
Fleurs de Prairie Rose	12	15	46
Josh Chardonnay	9	11	34
Stags Leap Chardonnay	13	16	49
Washington Hills Riesling	8	10	30
Prophecy Pinot Noir	9	11	34
Willamette Vineyards Pinot Noir	15	19	58
Freakshow Red Blend	10	12	38
Petite Petite Syrah	11	14	42
Septima Malbec	8	10	30
Skyfall Merlot	9	11	34
Big Smooth Zinfandel	10	12	38
Souverain Cabernet	8	10	30
Juggernaut Cabernet	15	19	58

Happy Hour

\$2 Off Menu Cocktails, Draft Beer, and Appetizers