

STARTERS

- CALAMARI** bean sprouts, tear drop peppers, carrots, cilantro, sesame seeds, sweet chili sauce 11
AHI TUNA NACHOS crispy wontons, diced ahi, ponzu, sesame seeds, wasabi cream, jalapeño, togarashi 12
C&C BOARD selection of artisanal meats & cheeses 16
TEMPURA BURRATA hand peeled tomatoes, marinara, balsamic glaze, house focaccia 11
BLUE CHEESE FONDUE roasted garlic, hand peeled tomatoes, candied bacon, rosemary, house focaccia 10
MEATBALLS & MARINARA house grind of ny strip/brisket/pork, basil, shaved parmesan 10
TRUFFLE MUSHROOM FLATBREAD arugula, pickled onion, mushrooms, truffle oil, shaved parmesan 10
MARGHERITA FLATBREAD house marinara, pistou, tomato, basil, parmesan 9
THE MARCO FLATBREAD prosciutto, spanish chorizo, andouille, house ricotta, marinara, herbs 12

SALADS

- HOUSE** mixed greens, avocado, pickled onion, tomato, focaccia croutons, champagne vin 6
WEDGE iceberg, tomato, blue cheese crumbles, candied bacon, blue cheese dressing 6
CAESAR romaine, focaccia croutons, shaved parmesan, house caesar dressing 6
BEET red & yellow braised beets, arugula, goat cheese, pistachios, champagne vin 7
SHRIMP & QUINOA grilled shrimp, red & black quinoa, arugula, grapefruit, red onion, avocado, avocado vin 15
GRILLED CHICKEN mixed greens, jicama, carrots, tortilla strips, honey lime, peanut sauce 14
SALMON NICOISE field greens, tomato, red onion, green beans, fingerling potatoes, egg, kalamata olives, balsamic vin 17
SPICY THAI mixed greens, avocado, mango, tomato, crispy wonton strips, spicy thai dressing 12 (+chicken 6 +steak 9)

SOUPS & SANDWICHES

- TOMATO BASIL SOUP** mozzarella & basil, focaccia croutons, hand peeled tomato 6/10
SOUP DU JOUR 6/10
BACON CHEESEBURGER house grind, cheddar, bacon, red onion, romaine, tomato, brioche bun, herb fries 15
CRISPY CHICKEN SANDWICH swiss, tomato, creamy slaw, brioche roll, house chips 12
PANCHO'S PHILLY braised beef, caramelized onion, peppers, three cheese melt, brioche roll, house chips 14
GRILLED CHICKEN CAESAR WRAP romaine, crispy parmesan, house caesar dressing, house chips 12

HOUSE SPECIALTIES

- VEGGIE PASTA** fettuccine, spinach, roasted red peppers, herb mushrooms, aubergine, tomato, shaved parmesan, lemon 14
ROASTED CHICKEN half bird, roasted red peppers, lemon butter, micro cilantro, sweet corn brulee 16
TX SHRIMP & GRITS grilled shrimp, poblano & cheddar grits, arugula, pickled onion, chili pan sauce 15
PAN SEARED SALMON white wine braised, lemon butter, roasted red peppers, green beans, basil aioli 19
GRILLED REDFISH roasted red pepper butter, micro cilantro, fingerling potatoes, sauteed spinach, lemon butter 18
AHI TUNA sesame crusted, wasabi cream, soy glaze, jicama slaw 22
PORK CHOP 10 oz bone in, whipped potatoes, grilled peach, lacinato kale 22
SMOKED SHORT RIB red wine gravy, pickled radish, micro basil, whipped potatoes 19
STRIP STEAK 10 oz cut CAB, brussels sprouts, bacon, tear drop peppers 28
FILET MIGNON 7oz cut CAB, bourbon glazed carrots, whipped potatoes 32

SIDES 6

- HERB FRIES
 SWEET CORN BRULEE
 WHIPPED POTATOES
 BACON MAC & CHEESE
 POBLANO & CHEDDAR GRITS
 JICAMA SLAW
 BOURBON GLAZED CARROTS
 GREEN BEANS
 BRUSSELS & BACON
 FINGERLING POTATO & SPINACH SAUTEE

SWEETS 7

- THE FIFTH BREAD PUDDING
 seasonal fruit, marshmallow meringue, whiskey cream sauce
 FLOURLESS CHOCOLATE CAKE
 raspberry coulis, fresh berries
 SKILLET COOKIE SUNDAE
 Sweet Firefly vanilla ice cream, dulce de leche

COCKTAILS

THE FIFTY SAZERAC 12

Rittenhouse rye, Deau cognac, simple, bitters, absinthe rinse

BARREL AGED OLD FASHIONED 11

Oak infused Old Forrester bourbon, simple, bitters

BLACKBERRY LEMON DROP 9

Sobieski vodka, simple, lemon, muddled blackberry

THE RUBY ROUGE 10

Sobieski vodka, Lillet Rouge, pamplemousse, lemon, sparkling wine

PALOMA 9

Monte Alban silver tequila, agave, grapefruit, lime, paloma salt

BEES KNEES 9

New Amsterdam gin, honey, lemon, bitters

FRENCH 75 9

Deau cognac, simple, lemon, sparkling wine

BREWS

MAMA'S LITTLE YELLA 6

Pilsner

REVOLVER BLOOD AND HONEY 8

American Pale Wheat

FOUR BULLETS ROYAL FLUSH 5

Irish Red Ale

DEEP ELLUM DALLAS BLONDE 6

Blonde Ale

COMMUNITY MOSAIC 7

Indian Pale Ale

ODELL DRUMROLL 6

American Pale Ale

PETICOLAS VELVET HAMMER 8

Imperial Red Ale

DRAFT ROTATOR

BOTTLES: BUD LITE 4/MILLER LITE 4/MICHELOB ULTRA 4/SHINER 5/PACIFICO 5/DOS XX 5/LOCAL BUZZ 6/BISHOP'S CIDER 6

WHITE

MATUA SAUVIGNON BLANC Marlborough, New Zealand 8/30

FERRARI CARANO SAUVIGNON BLANC Sonoma County 9/34

CHATEAU BONNET BLANC Bordeaux, France 8/30

J PINOT GRIS Napa Valley 10/38

CLINE VIOGNIER California 9/34

JOSH CHARDONNAY North Coast, California 9/34

STAGS LEAP CHARDONNAY California 13/49

WASHINGTON HILLS RIESLING Columbia Valley, Washington 8/30

FLEURS DE PRAIRIE ROSE Provence, France 12/46

FLOWERS ROSE Sonoma Coast 15/55

BOLLICINI PROSECCO Italy 9/34

RED

LANDON WINERY PINOT NOIR Greenville, Texas 9/34

WILLAMETTE VALLEY VINEYARDS PINOT NOIR Oregon 15/58

FREAKSHOW RED BLEND Lodi, California 10/38

PETIT PETIT SIRAH Lodi, California 11/42

SEPTIMA MALBEC Mendoza, Argentina 8/30

SKYFALL MERLOT Columbia Valley, Washington 9/34

BIG SMOOTH ZINFANDEL Napa Valley 10/38

SOVERAIN CABERNET SAUVIGNON Alexander Valley 8/30

JUGGERNAUT CABERNET SAUVIGNON California 15/58

ZD CABERNET SAUVIGNON Napa Valley 20/65

RESERVE

ORIN SWIFT MANNEQUIN CHARDONNAY California 65

FAR NIENTE CHARDONNAY Napa Valley 135

CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand 70

VEUVE CLIQUOT BRUT France 65 (375ml)

LE'ETRE MAGIQUE CREMANT Burgundy, France 65

FAUST CABERNET SAUVIGNON Napa Valley 100

RAPTURE CABERNET SAUVIGNON Lodi, California 90

ORIN SWIFT 8 YEARS IN THE DESERT RED BLEND California 75

*RESERVE LIST NOT INCLUDED IN HALF OFF WINE



@THEFIFHTX



/THEFIFHTX