

# GENTLE CREEK

## SMALL PLATES

*To Share or Not to Share*

RANCH CHIPS House Chips   Warm Pimento Cheese   Daily's Applewood Bacon   Candied Jalapenos   Chives	10	GENTLE CREEK TASTING BOARD Grilled Focaccia   House Jam   Whipped Honey Butter Giardiniera   Chefs Choice of Meats & Cheeses	21
BLACK AND BLUE DEVEILED EGGS Blue Cheese Egg Filling   Candied Bacon	9	GRILLED SHISHITO PEPPERS Smoked Chili Butter   Charred Lemon   Cilantro	8
ROASTED RED PEPPER HUMMUS Crispy Pita Chips   Crudite   EVOO   Everything spice	14	HARRISSA BUFFALO WINGS Greek Yogurt Dressing   Everything spice	16
CREAMED GREENS AND ELOTE DIP Red Wine Gravy   Caramelized Onions   White Cheddar Cheese Curds   Gremolata	11	THAI BBQ SLIDERS Smoked Pork Belly   Carrot Siracha Slaw   Thai BBQ Sauce	13

## THE GREENS

*Toppers for Salads: Chicken or Salmon: 7*

SALMON CROUTON SALAD Cucumber   Red Onion   Pepperoncini   Feta   Greek Olives   Roma Tomato   Greek Yogurt Dressing	18	ITALIAN CHOP Genoa Salami   Castelvitano Olives   Red Onion   Pepperoncini   Tomato   Crispy Chickpea   Ricotta Salata French Dressing   Balsamic Drizzle	14
CURLEY KALE CAESAR Pumpnickel Croutons   Ricotta Salata   Marinated Kale & Crisp Romaine	12	STEAK AND EGG SALAD Hardboiled Egg   Cherry Tomato   Blue Cheese Vinaigrette Crisp Romaine   Radish   Avocado   Red Onion	18

## HANDHELDS

THE SMOKE SHOW Aged Cheddar   Daily's Applewood Bacon   B&B Pickles Onion Straws   House BBQ	17	PRIME RIB DIP Aged Swiss   Carmelized Onions   Horsey Sauce   Baby Arugula   Ajus	19
HOT ITALIAN FLATBREAD Giardiniera   Salami   Fresh Basil	14	CATFISH PO-BOY Cajun Remoulade   Kale Slaw   Tomato   French Bread	16

## CHEF'S RESOLUTIONS

AHI TUNA POKE BOWL Sticky Rice   Avocado   Miso Ginger   Grilled Mango   Crab Salad   Siracha Creme   Spring Mix	17	TURKEY BURGER Cranberry Sauce   Pepperjack   Tomato   Marinated Kale   Avocado Goddess   House Salad	15
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## MAINS

PASTA ALLA VODKA Gulf Shrimp   Dallas Fresh Rigatoni   Ricotta Salata   Basil Grilled Focaccia	21	STEAK FRITES Hand Cut Ribeye   Parm Frites   Good Butter   Roasted Garlic Aioli	33
TX FISH FRY TX Cornmeal Catfish   Cajun Remoulade   House Fries   Curley Kale Slaw	19	SWEET TEA BRINED PORK CHOP Honey Mustard Brussels   Grilled Apple Salad	28
BOURBON BBQ MEATLOAF Daily's Bacon Wrapped   Grilled Broccolini   Rutabaga Mash Tabasco Onions	21	YUZU GLAZED SALMON Grilled Broccolini & Baby Carrots   Smoked Chili Butter	22
GRILLED SHRIMP TACOS Carrot Siracha Slaw   Grilled Pineapple Relish   Pickled Red Onion   Cilantro	22	8OZ PRIME FILET Creamed Greens   Charred Shitake Mushroom and Onions	59

## SIDES - 6

PIG MAC & CHEESE	GRILLED BROCCOLINI W/CHILI BUTTER
HONEY MUSTARD BRUSSELS	RUTABAGA MASH

\*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies. 40526

## BREWS

MILLER LITE 6  
COORS LIGHT 6  
VOODOO RANGER JUICY HAZE IPA 6  
MODELO ESPECIAL 6  
CORONA PREMIER 6  
CORONA LIGHT 6  
WHITE CLAW HARD SELTZER 6  
HIGH NOON TEQUILA SELTZER 7  
HIGH NOON VODKA SELTZER 7  
RED BULL ENERGY DRINK 5  
HEINEKEN 0.0 5.50

## FEATURED BEER ON TAP

MODELO ESPECIAL 6  
MILLER LITE 6  
ROLLERTOWN LIGHT 6  
TUPPS JUICE PACK 6  
ANGRY ORCHARD 6  
VOODOO RANGER JUICY HAZE IPA 6  
SMOKEY BLUE MOON SHANDY 8  
Blue Moon Belgian White Beer | Jack Daniel's  
Whiskey | Lemon Juice | Simple Syrup

## COCKTAILS

WORMBURNER 12  
Exotico Silver Tequila | Agave | House-Made  
Sour Mix | Jalapeño  
SUNSET STIRRUP 13  
Maker's Mark | Lime Juice | Fever-Tree Blood  
Orange Ginger Beer | Mint  
TWILIGHT MOJITO 13  
RumHaven Silver Rum | Mint | Lime | Simple  
Syrup | Blueberry Preserves | Club Soda  
SMOKED OLD FASHIONED 13  
Woodford Reserve Bourbon | Aromatic Bitters |  
Simple Syrup | Smoke Infusion

CART-HOPPER 12  
Svedka Cherry Limeade Vodka | Lime Juice |  
Simple Syrup | Lemon-Lime Soda | Club Soda  
PRO(S)PER TRANSFUSION 12  
Tito's Handmade Vodka | Lime | Grape Juice |  
Fever-Tree Ginger Ale  
SAZERAC RYE MANHATTAN 14  
Sazerac Rye | Sweet Vermouth | Aromatic  
Bitters | Brandied Cherry  
ON-PAR PALOMA 14  
Flecha Azul Reposado | Lime Juice | Agave |  
Fever-Tree Grapefruit Soda

## WINE

CANYON ROAD 7 | 21  
Chardonnay  
TALBOTT KALI HART 15 | 54  
Chardonnay  
KIM CRAWFORD 11 | 40  
Sauvignon Blanc  
LA JOLIE FLEUR 13 | 48  
Rosé  
MASO CANALI 17 | 55  
Pinot Grigio  
POGGIO AL TESORO SOLOSOLE 17 | 60  
Vermentino  
LA MARCA 12 | 48  
Prosecco  
POGGIO AL TESORO MEDITERRA 17 | 60  
Toscana Blend  
CANYON ROAD 7 | 21  
Cabernet Sauvignon  
FREI BROTHERS 13 | 46  
Merlot  
PRATI BY LOUIS M. MARTINI 14 | 49  
Cabernet Sauvignon  
MEIOMI 13 | 49  
Pinot Noir