

FRUITS, DAIRY & GRAINS

SEASONAL FRUIT *gf* 15
honey yogurt dipping sauce

STONEYFIELD ORGANIC YOGURT *gf* 8
blueberry | raspberry | strawberry | vanilla or plain greek yogurt

BOWL OF SEASONAL BERRIES *gf vg* 16

PARFAIT 14
greek yogurt | berries | pepita granola

CEREAL 10
raisin bran | cheerios | special k | rice krispies

STEEL-CUT IRISH OATMEAL *gf vg n* 12
brown sugar | cinnamon | pecans | golden raisins

IRONED & GRIDDLED

BLUEBERRY SOUR CREAM PANCAKES 16
lemon curd

MALTED VANILLA WAFFLE 16
berries | powdered sugar | maple syrup

EGGS

AMERICAN BREAKFAST* 21
two eggs any style | applewood-smoked bacon, smoked country sausage
or sage & blueberry sausage | breakfast potatoes | toast

THREE-EGG OMELET 21
applewood-smoked bacon, country ham, tomatoes, peppers, onions, mushrooms,
aged cheddar or swiss cheese | breakfast potatoes | toast

ROASTED POBLANO MIGAS *gf* 22
scrambled eggs | refried beans | poblano peppers | corn tortilla strips
tomatoes | onions | queso fresco | serrano peppers

BREAKFAST SANDWICH* 22
two fried eggs | applewood-smoked bacon | arugula | vermont cheddar
berry compote | brioche bun | breakfast potatoes

CHORIZO BREAKFAST BOWL* 22
two sunny-side up eggs | mexican chorizo | breakfast potatoes | queso fresco
pico de gallo | corn tortilla strips | cilantro

VEGETABLE BREAKFAST BOWL* *gf* 21
two poached eggs | quinoa tabbouleh | avocado | tomatoes
spinach | breakfast potatoes

SOUPS & SALADS

SHRIMP TORTILLA SOUP *gf* BOWL 18 | CUP 12
shrimp | avocado | cotija cheese | tortilla strips | cilantro | grilled lime

ARUGULA SALAD 16
ricotta salata | lemon preserve dressing | crispy shallots
add shrimp 16 | chicken 8 | salmon* 14 | denver steak* 15

OSTRA COBB SALAD *gf* 24
grilled shrimp | avocado | applewood-smoked bacon | tomato | blue cheese
egg | buttermilk dressing

CAESAR SALAD 18
romaine | anchovy | shaved parmesan | caesar dressing | crouton
add shrimp 16 | chicken 8 | salmon* 14 | denver steak* 15

BRUNCH

Daily | 7:00am - 3:00pm

STAPLES

BACON, EGG & CHEESE BREAKFAST TACOS 19
avocado | house salsa | flour tortillas

SMOKED SALMON CROISSANT 20
whipped cream cheese | capers | tomato | shaved red onion | croissant

AVOCADO TOAST *df* 16
harvest grain bread | heirloom tomatoes | radish | pea shoots | olive oil | fines herbes
add poached egg* 5 | house-smoked salmon 7.5

SMALL PLATES / STARTERS

CHILLED SHRIMP COCKTAIL *gf df* 25
chipotle cocktail sauce | horseradish

CEVICHE* 22
texas redfish | serrano | avocado | red pepper crema | cilantro | tortilla chips

CRISPY CALAMARI *n* 20
buttermilk batter | cabbage | peanuts | sweet soy | rémoulade

TUNA TACOS* 19
cucumber | wasabi aioli | seaweed salad | lime | wonton shells

SHISHITO PEPPERS *df n* 14
soy sauce vinaigrette | spicy aioli | garlic chips | sesame

SIDES

REFRIED BEANS *gf vg* 7

APPLEWOOD-SMOKED BACON OR TURKEY BACON *gf* 8

ROASTED BREAKFAST POTATOES *gf vg* 7

SMOKED COUNTRY SAUSAGE OR BLUEBERRY & SAGE SAUSAGE *gf* 8



OSTRA

gluten-friendly bread available upon request

gf Gluten-Friendly *vg* Vegan *df* Dairy-Free *n* Contains Nuts/Peanuts

*Consuming raw or undercooked meats | poultry | seafood | shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

19% service charge will be added for parties of 6 or more.

BETWEEN BREAD

served with fruit or french fries

SMASH CHEESEBURGER* 21
double patty | american cheese | bibb lettuce
tomato | onion | pickles | spicy aioli | brioche bun
substitute the beyond burger *gf vg* 4
add applewood-smoked bacon 3 | egg* 3

CHICKEN & BRIE SANDWICH 20
grilled chicken | brie | prosciutto | granny smith apple | arugula
pepita pesto aioli | baguette

BLACKENED REDFISH SANDWICH 24
texas redfish | bibb lettuce | tomato | onion | pickles | tartar sauce | brioche bun

LOBSTER ROLL 28
fresh lobster salad | yuzu aioli | new england roll

ENTRÉES

REDFISH TACOS *gf* 20
local tortillas | pico de gallo | cotija cheese | escabeche | avocado crema

LOBSTER & SHRIMP TACOS *gf* 22
local tortillas | cotija cheese | napa cabbage | chipotle crema
radish | cilantro | pico de gallo | escabeche

MUSHROOM STEAK *df* 29
roasted tomatoes | avocado crema | chimichurri

FISH & CHIPS 20
beer-battered cod | french fries | coleslaw

DENVER STEAK* 50
mushroom butter | steak frites | broccolini | chimichurri

SHRIMP & GRITS 30
shrimp | basque chorizo | trinity | boursin grits | scallions

BREAD & TOAST

RYE, WHOLE GRAIN, WHEAT, WHITE OR GLUTEN-FRIENDLY TOAST 5

BLUEBERRY OR BRAN MUFFIN 6

ENGLISH MUFFIN 6

BEVERAGES

STANCE COFFEE 5
regular or decaffeinated

LATTE OR CAPPUCCINO 6.5

JUICE 6
orange, cranberry, apple, tomato or pineapple

MOUNTAIN VALLEY BOTTLED WATER 8
still or sparkling

NUMI TEA 5
aged earl grey, breakfast blend, jasmine green, moroccan mint,
chamomile lemon, orange spice, hibiscus or rooibos chai

GREEN SMOOTHIE *gf* 9
spinach | celery | apple | honey | greek yogurt

STRAWBERRY & BANANA SMOOTHIE *gf* 9
strawberries | banana | greek yogurt

WINES

SPARKLING

	187mL	BTL
Lunetta Prosecco Brut, Veneto, ITA (187ml)	13	
Chandon Sparkling Brut or Rosé, CA (187ml)	15	72
Moët & Chandon Impérial Brut or Rosé, Champagne, FRA (187ml)	28	128
Veuve Clicquot “Yellow Label”, Brut Champagne, FRA		215

WHITE & ROSÉ

	6OZ	9OZ	BTL
Kendall-Jackson Vintner’s Reserve Chardonnay, CA	11	16	48
Château Ste. Michelle Riesling, Columbia Valley, WA	12	18	48
Wente Vineyards Estate Grown Chardonnay, Central Coast, CA	15	22	58
Orin Swift Mannequin Chardonnay, CA	22	31	86
Pine Ridge Chenin Blanc/Viognier, CA	13	19	52
Mohua Sauvignon Blanc, Marlborough, NZL	14	21	56
Merryvale Sauvignon Blanc, Napa Valley, CA	18	27	75
Decoy by Duckhorn Sauvignon Blanc, CA	13	19	52
Conundrum White Blend, CA	11	15	44
Zenato Pinot Grigio, delle Venezie, ITA	12	18	48
Santa Margherita Pinot Grigio, Valdadige, Veneto, ITA	16	24	64
Château d’Esclans Whispering Angel Rosé, Côtes de Provence, FRA	16	24	54
Rose Gold Rosé, Côtes de Provence, FRA	12	18	48

RED

Duckhorn Merlot, Napa Valley, CA	20	29	80
Catena Vista Flores Malbec, Mendoza, ARG	15	22	58
Joet Gott Red Blend, Columbia Valley, WA	15	22	58
Tribute Cabernet Sauvignon, CA	14	21	56
Liberty School Cabernet Sauvignon, Paso Robles, CA	12	18	48
Franciscan Estate Cornerstone Cabernet Sauvignon, CA	13	19	70
J. Lohr Pure Paso Proprietary Blend, Paso Robles, CA	20	29	80
The Prisoner Wine Company Unshackled Cabernet Sauvignon, CA	16	24	64
Daou Cabernet Sauvignon, Paso Robles, CA	18	27	75
Benziger Merlot, Sonoma County, CA	14	21	56
Banfi Chianti Classico, Tuscany, ITA	14	21	56
Belle Glos Balade Pinot Noir, Santa Barbara County, CA	18	27	75
Elouan Pinot Noir, OR	15	22	58
Meiomi Pinot Noir, CA	16	24	64

ARTISAN COCKTAILS

Ostra Margarita 16
herradura blanco tequila | cointreau | lime juice | agave

El Diablo 15
carabueno blanco tequila | lime juice | st. george raspberry | ginger beer
make it a Smoky Devil: substitute with susto mezcal

Spicy Pineapple Magarita 15
pineapple and jalapeño-infused el jimador blanco tequila
lime juice | cointreau | agave

The Monarch 14
lalo tequila | lime | cointreau | agave | b'lure flower extract

Aperol Paloma 14
olmeca altos plata tequila | aperol | grapefruit | lime | agave
jarritos grapefruit soda

Too Matcha Mezcal 16
susto mezcal | fresh lime juice | pineapple juice | jalapeño

Fancy Nancy 15
mil diablos mezcal | lemon juice | crème de banana | aperol

Mokara Martini 16
absolut citron vodka | st-germain elderflower liqueur | lemon
green tea | cucumber syrup

Passion Of The Pear 14
tito’s handmade vodka | lemon juice | spiced pear
passion fruit purée | passoã passion fruit liqueur

South Texas Old Fashioned 16
tx bourbon whiskey | st-germain elderflower liqueur
angostura & orange bitters | jalapeño

Sweet Tea Thyme 15
devil’s river bourbon | tea | lemon juice | agave | thyme

Peachy Keen 16
old forester bourbon | peach purée | guava syrup
lemon juice | agave | campo viejo

SA Painkiller 16
brugal 1888 rum | tepaché | crème de coconut
nutmeg | orange juice

Empress 75 15
empress 1908 gin | lemon | agave | sparkling wine

Lavender Lemonade 15
the botanist gin | caravella limoncello | lemon | lavender syrup

SIGNATURE EXCLUSIVES

1942 Margarita 50
don julio 1942 extra añejo tequila | grand marnier | agave | lime

The Quintessential 45
belvedere 10 | dry vermouth | pinch of sea salt
add a kiss of caviar* 20

ZERO-PROOF COCKTAILS

N.A. Groni 12
ritual zero proof gin | giffard apéritif syrup | non-alcoholic sweet vermouth
orange bitters | simple syrup

Palomita 12
ritual zero proof tequila | grapefruit soda | lime | tajín | grapefruit

DRAFT BEER

Firemans #4 | Real Ale 8
blonde ale | 5.1% abv | blanco, tx

Stash | Independence 9
american ipa | 7.5% abv | austin, tx

Modelo Especial | Grupo Modelo 8
cerveza-style lager | 4.8% abv | mexico city, mexico

Native Texan | Independence 8
pilsner | 5.2% abv | austin, tx

Electric Jellyfish | Pinthouse 9
new england ipa | 6.5% abv | austin, tx

Stella Artois | Anheuser-Busch 8
american red | 5% abv | ft. worth, tx

Michelob Ultra | Anheuser-Busch 8
light lager | 4.2% abv | st. louis, mo

Fancy Lawnmower | St. Arnold 8
kölsch | 4.96% abv | houston, tx

Seasonal | St. Arnold 7.5
rotating tap | houston, tx



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