

FRUITS, DAIRY & GRAINS

SEASONAL FRUIT <i>gf</i> honey yogurt dipping sauce	15
STONEFIELD ORGANIC YOGURT <i>gf</i> blueberry, raspberry, strawberry, vanilla or plain greek yogurt	8
BOWL OF SEASONAL BERRIES <i>gf vg</i> greek yogurt berries pepita granola	16
PARFAIT greek yogurt berries pepita granola	14
CEREAL raisin bran, cheerios, special k or rice krispies	12
STEEL-CUT IRISH OATMEAL <i>gf vg n</i> brown sugar cinnamon pecans golden raisins	12

IRONED & GRIDDLED

BLUEBERRY SOUR CREAM PANCAKES lemon curd	18
MALTED VANILLA WAFFLE berries powdered sugar maple syrup	16

EGGS

AMERICAN BREAKFAST* two eggs any style applewood-smoked bacon, smoked country sausage or sage & blueberry sausage breakfast potatoes toast	21
THREE-EGG OMELET applewood-smoked bacon, country ham, tomatoes, peppers, onions, spinach, mushrooms, aged cheddar or swiss cheese breakfast potatoes toast	21
ROASTED POBLANO MIGAS <i>gf</i> scrambled eggs refried beans poblano peppers corn tortilla strips tomatoes onions queso fresco serrano peppers	22
BREAKFAST SANDWICH* two fried eggs applewood-smoked bacon arugula vermont cheddar berry compote breakfast potatoes brioche bun	22
CHORIZO BREAKFAST BOWL* two sunny-side up eggs mexican chorizo breakfast potatoes queso fresco pico de gallo corn tortilla strips cilantro	22
VEGETABLE BREAKFAST BOWL* <i>gf</i> two poached eggs quinoa tabbouleh avocado onions spinach breakfast potatoes	21

SOUPS & SALADS

SHRIMP TORTILLA SOUP shrimp avocado cotija cheese tortilla strips cilantro grilled lime	BOWL 18 CUP 12
ARUGULA SALAD ricotta salata lemon preserve dressing crispy shallots add shrimp 18 chicken 10 salmon* 19 denver steak* 28	16
OSTRA COBB SALAD <i>gf</i> grilled shrimp avocado applewood-smoked bacon tomato blue cheese egg buttermilk dressing	24
CAESAR SALAD romaine shaved parmesan caesar dressing crouton add shrimp 18 chicken 10 salmon* 19 denver steak* 28	18



OSTRA

BRUNCH

DAILY | 7:00AM - 3:00PM

STAPLES

BACON, EGG & CHEESE	
BREAKFAST TACOS avocado house salsa flour tortillas	19
SMOKED SALMON CROISSANT whipped cream cheese capers tomato shaved red onion croissant	21
AVOCADO TOAST <i>df</i> harvest grain bread heirloom tomatoes radish pea shoots olive oil add house-smoked salmon 7.5 add poached egg* 5	18

SMALL PLATES & STARTERS

CHILLED SHRIMP COCKTAIL <i>gf df</i> chipotle cocktail sauce horseradish	26
CEVICHE* texas redfish serrano avocado leche de tigre aguachile cilantro tortilla chips	23
CRISPY CALAMARI <i>n</i> buttermilk batter cabbage peanuts sweet soy rémoulade	22
TUNA TACOS* cucumber wasabi aioli seaweed salad lime wonton shells	20
SHISHITO PEPPERS <i>df n</i> soy sauce vinaigrette spicy aioli garlic chips	14

SIDES

REFRIED BEANS <i>gf vg</i> applewood-smoked bacon or turkey bacon <i>gf</i> roasted breakfast potatoes <i>gf vg</i> smoked country sausage or blueberry & sage sausage <i>gf</i>	7 9 7 9
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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* double patty american cheese bibb lettuce tomato grilled onion pickles spicy aioli brioche bun substitute the beyond burger <i>gf vg</i> 4 add applewood-smoked bacon 3 egg* 3	24
CHICKEN & BRIE SANDWICH grilled chicken brie prosciutto granny smith apple arugula pepita pesto aioli baguette	22
BLACKENED REDFISH SANDWICH texas redfish bibb lettuce tomato onion pickles tartar sauce brioche bun	26
LOBSTER ROLL lobster salad yuzu aioli new england roll	32

ENTRÉES

REDFISH TACOS local tortillas pico de gallo cotija cheese escabeche avocado crema	26
LOBSTER & SHRIMP TACOS local tortillas cotija cheese slaw chipotle aioli cilantro pico de gallo escabeche	32
MUSHROOM STEAK roasted tomatoes avocado crema chimichurri	29
FISH & CHIPS beer-battered cod french fries coleslaw	22
DENVER STEAK* mushroom butter frites broccolini chimichurri	50
SHRIMP & GRITS shrimp basque chorizo trinity boursin grits scallions	41

BREAD & TOAST

RYE, WHOLE-GRAIN, WHEAT, WHITE OR GLUTEN-FRIENDLY TOAST	5
BLUEBERRY OR BRAN MUFFIN	6
ENGLISH MUFFIN	6

BEVERAGES

COFFEE regular or decaffeinated	5
LATTE OR CAPPUCCINO	6.5
JUICE orange, cranberry, apple, tomato or pineapple	6
MOUNTAIN VALLEY BOTTLED WATER still or sparkling	8
HOT TEA african nectar, chamomile citrus, organic green dragon, breakfast blend, earl grey or wild berry hibiscus	5
GREEN SMOOTHIE <i>gf</i> spinach celery apple honey greek yogurt	9
STRAWBERRY & BANANA SMOOTHIE <i>gf</i>	9

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
Chateau 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
Conundrum White Blend, CA	11 15 44
Decoy by Duckhorn Sauvignon Blanc, CA	13 19 52
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

6OZ | 9OZ | BTL

Duckhorn Merlot, Napa Valley, CA	20 29 80
Catena Vista Flores Malbec, Mendoza, ARG	15 22 58
Joel 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 código 1530 blanco tequila cointreau lime agave tamarindo	17
EL DIABLO corrido tequila lime giffard raspberry ginger beer make it a smoky devil: substitute with 400 conejos mezcal	15
SPICY PINEAPPLE MARGARITA pineapple & jalapeño-infused ojo de agua blanco tequila lime cointreau agave	16
THE MONARCH lalo tequila lime cointreau agave b'lure flower extract	15
APEROL PALOMA olmea altos plata tequila aperol grapefruit lime agave jarritos grapefruit soda	15
TOO MATCHA SMOKE blasfemus agave spirit matcha lime pineapple juice jalapeño	16
MOKARA MARTINI absolut citron vodka st-germain elderflower liqueur lemon green tea cucumber syrup	17
ROSA COLORED GLASSES código 1530 rosa tequila ginger beer lime agave watermelon	16
SOUTH TEXAS OLD FASHIONED tx whiskey bourbon st-germain elderflower liqueur angostura & orange bitters jalapeño	18
PASSION OF THE PEAR tito's handmade vodka lemon spiced pear passion fruit purée passoã passion fruit liqueur	16
PEACHY KEEN jameson whiskey peach purée guava syrup lemon agave campo viejo	16
SA PAINKILLER brugal 1888 rum tepache cream of coconut nutmeg orange juice	16
EMPRESS 75 empress 1908 gin lemon agave sparkling wine	15
LAVENDER LEMONADE the botanist gin caravella limoncello lemon lavender syrup	16

AGAVE RITUALS

a curated selection of tequila and regional spirits served with traditional pairings

CÓDIGO AÑEJO & DARK CHOCOLATE código 1530 añejo tequila paired with locally crafted dark chocolate	42
TEQUILA & TEPACHE g4 reposado (premium additive-free tequila) served side by side with local tepache, a traditional fermented pineapple beverage	30
CHUPITA DE OSTRA* la pulga blanco tequila paired with a gulf oyster and jalapeño mignonette	22
DESERT DOOR SOTOL FLIGHT a tasting flight of desert door sotol <i>featuring desert door texas sotol, desert door pollinator texas sotol, and desert door barrel aged texas sotol</i>	25

SIGNATURE EXCLUSIVES

1942 MARGARITA don julio 1942 extra añejo tequila grand marnier agave lime	60
THE QUINTESSENTIAL belvedere 10 vodka dry vermouth pinch of sea salt add a kiss of caviar* 20	45

ZERO-PROOF COCKTAILS

N.A. GRONI ritual zero proof gin giffard apéritif syrup non-alcoholic sweet vermouth orange bitters simple syrup	13
PALOMITA ritual zero proof tequila grapefruit soda lime tajín grapefruit	13

DRAFT BEERS

featuring a rotating selection of local, craft & imports



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