

FRUITS, DAIRY & GRAINS

SEASONAL FRUIT gf 15  
honey yogurt dipping sauce

STONYFIELD 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 12  
raisin bran, cheerios, special k or rice krispies

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

IRONED & GRIDDLED

BLUEBERRY SOUR CREAM PANCAKES 18  
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, spinach,  
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  
brioche bun | berry compote | 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  
onions | spinach | breakfast potatoes

SOUPS & SALADS

SHRIMP TORTILLA SOUP 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 18 | chicken 10 | salmon\* 19 | denver steak\* 28

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

CAESAR SALAD 18  
romaine | shaved parmesan | caesar dressing | crouton  
add shrimp 18 | chicken 10 | salmon\* 19 | denver steak\* 28

OSTRA  
BRUNCH  
DAILY | 7:00AM - 3:00PM

STAPLES

SMALL PLATES & STARTERS

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

SMOKED SALMON CROISSANT 21  
whipped cream cheese  
capers | tomato  
shaved red onion | croissant

AVOCADO TOAST df 18  
harvest grain bread  
heirloom tomatoes  
radish | pea shoots | olive oil  
add house-smoked salmon\* 7.5  
add poached egg\* 5

CHILLED SHRIMP  
COCKTAIL gf df 26  
chipotle cocktail sauce | horseradish

CEVICHE\* 23  
texas redfish | serrano | avocado  
leche de tigre | aguachile | cilantro  
tortilla chips

CRISPY CALAMARI n 22  
buttermilk batter | cabbage  
peanuts | sweet soy | rémoulade

TUNA TACOS\* 20  
cucumber | wasabi aioli  
seaweed salad | lime | wonton shells

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

SIDES

REFRIED BEANS gf vg 7

APPLEWOOD-SMOKED BACON OR TURKEY BACON gf 9

ROASTED BREAKFAST POTATOES gf vg 7

SMOKED COUNTRY SAUSAGE OR BLUEBERRY & SAGE SAUSAGE gf 9

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\* 24  
double patty | american cheese | bibb lettuce  
tomato | grilled onion | pickles | spicy aioli | brioche bun  
substitute the beyond burger gf vg 4  
add applewood-smoked bacon 3 | egg\* 3

CHICKEN & BRIE SANDWICH 22  
grilled chicken | brie | prosciutto | granny smith apple | arugula  
pepita pesto aioli | baguette

BLACKENED REDFISH SANDWICH 26  
texas redfish | bibb lettuce | tomato | onion | pickles | tartar sauce | brioche bun

LOBSTER ROLL 32  
lobster salad | yuzu aioli | new england roll

ENTRÉES

REDFISH TACOS 26  
local tortillas | pico de gallo | cotija cheese | escabeche | avocado crema

LOBSTER & SHRIMP TACOS 32  
local tortillas | cotija cheese | slaw | chipotle aioli  
cilantro | pico de gallo | escabeche

MUSHROOM STEAK 29  
roasted tomatoes | avocado crema | chimichurri

FISH & CHIPS 22  
beer-battered cod | french fries | coleslaw

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

SHRIMP & GRITS 41  
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

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

HOT TEA 5  
african nectar, chamomile citrus, organic green dragon,  
breakfast blend, earl grey or wild berry hibiscus

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, ITA                       | 15  |
| Veuve Clicquot, Yellow Label, Brut Champagne, FRA | 215 |

WHITE & ROSÉ

6OZ | 9OZ | BTL

|                                                                   |              |
|-------------------------------------------------------------------|--------------|
| Chateau Ste. Michelle, Riesling, Columbia Valley, WA              | 12   18   48 |
| Barone Fini, Pinot Grigio, ITA                                    | 12   17   48 |
| Santa Margherita, Pinot Grigio, Valdadige, Veneto, ITA            | 16   24   64 |
| Dashwood, Sauvignon Blanc, NZL                                    | 12   18   50 |
| Decoy By Duckhorn, Sauvignon Blanc, CA                            | 13   19   52 |
| Groth Estate, Sauvignon Blanc, CA                                 | 20   31   80 |
| Château d’Esclans, Whispering Angel, Rosé, Côtes de Provence, FRA | 16   24   64 |
| Rose Gold, Rosé, Côtes de Provence, FRA                           | 16   23   65 |
| Pine Ridge, Chenin Blanc/Viognier, CA                             | 13   19   52 |
| Kendall-Jackson, Vintner’s Reserve, Chardonnay, CA                | 12   17   48 |
| Austin Hope, Chardonnay, CA                                       | 13   20   55 |
| Merryvale, Sauvignon Blanc, Napa Valley, CA                       | 18   27   75 |
| Rombauer, Chardonnay, CA                                          | 19   29   76 |
| Orin Swift Mannequin, White Blend, CA                             | 22   31   86 |

RED

6OZ | 9OZ | BTL

|                                                               |              |
|---------------------------------------------------------------|--------------|
| Greenwing, Pinot Noir, WA                                     | 12   18   50 |
| Meiomi, Pinot Noir, CA                                        | 16   24   64 |
| Belle Glos, “Balade,” Pinot Noir, Santa Barbara County, CA    | 18   27   75 |
| Benziger, Merlot, Sonoma County, CA                           | 14   21   56 |
| Duckhorn, Merlot, Napa Valley, CA                             | 20   29   80 |
| Orin Swift, “Advice From John,” Merlot, CA                    | 24   36   96 |
| Farina Valpolicella “Ripasso,” ITA                            | 19   26   76 |
| Old Soul, Zinfandel, CA                                       | 12   18   48 |
| Joel Gott, Red Blend, Columbia Valley, WA                     | 15   22   58 |
| Alexander Valley Vineyards, Red Blend, CA                     | 17   25   70 |
| Liberty School, Cabernet Sauvignon, Paso Robles, CA           | 12   18   48 |
| Tribute, Cabernet Sauvignon, CA                               | 14   21   56 |
| Beringer, Knights Valley, Cabernet Sauvignon, CA              | 15   23   64 |
| The Prisoner Wine Company, Unshackled, Cabernet Sauvignon, CA | 16   24   64 |
| Daou, Cabernet Sauvignon, Paso Robles, CA                     | 18   27   75 |
| Franciscan Estate, Cornerstone, Cabernet Sauvignon, CA        | 13   19   70 |
| Oberon, Cabernet Sauvignon, CA                                | 22   32   88 |

ARTISAN COCKTAILS

OSTRA MARGARITA

milagro tequila | cointreau | lime | agave

EL DIABLO

corrido tequila | lime | giffard raspberry | ginger beer  
make it a Smoky Devil: substitute la pulga mezcal

SPICY PINEAPPLE MARGARITA

el bandido blanco tequila | lime | cointreau | agave

APEROL PALOMA

mijenta blanco tequila | aperol | grapefruit | lime | agave  
jarritos grapefruit soda

TOO MATCHA SMOKE

blasfemus agave spirit | lime | pineapple juice | jalapeño | matcha

MOKARA MARTINI

dripping springs lemon vodka | st-germain elderflower liqueur | lemon  
green tea | cucumber syrup

PASSION OF THE PEAR

tito’s handmade vodka | lemon | spiced pear  
passion fruit purée | passoã passion fruit liqueur

SOUTH TEXAS OLD FASHIONED

tx whiskey bourbon | st-germain elderflower liqueur  
angostura & orange bitters | jalapeño

PEACHY KEEN

four roses bourbon whiskey | peach purée | guava syrup  
lemon | agave | campo viejo brut cava

1888 BRUNCH PUNCH

brugal 1888 rum | ancho verde | lemon | watermelon | mint

EMPRESS 75

empress 1908 gin | lemon | agave | sparkling wine

LAVENDER LEMONADE

the botanist gin | caravella limoncello | lemon | lavender syrup

ROSA COLORED GLASSES

el mayor rosado reposado tequila | ginger beer | lime | agave | watermelon

AGAVE RITUALS

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

CÓDIGO AÑEJO & DARK CHOCOLATE

mijenta añejo tequila paired with locally crafted dark chocolate

TEQUILA & TEPACHE

g4 reposado (premium additive-free tequila) served side by side with local tepache,  
a traditional fermented pineapple beverage

CHUPITA DE OSTRA\*

la pulga blanco tequila paired with a gulf oyster and jalapeño mignonette

TRES AGAVES DIFERENTES

a tasting flight of three distinctive agave spirits  
featuring la pulga sotol, el acabo sunset ensamble raicilla, mil diablos mezcal

SIGNATURE EXCLUSIVES

1942 MARGARITA

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

THE QUINTESSENTIAL

belvedere 10 vodka | no. 3 london dry gin | dry vermouth | pinch of sea salt  
add a kiss of caviar\* 20

ZERO-PROOF COCKTAILS

N.A. GRONI

ritual zero proof gin | ritual zero proof apéritif  
orange bitters | simple syrup

PALOMITA

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

CUCUMBER YUZU SERENITY SPRITZ

cucumber agave | yuzu juice | lion’s mane powder | sparkling water | pinch of salt

BLACKBERRY LAVENDER BRAMBLE

blackberry purée | ashwagandha powder | lavender & honey syrup | sparkling water  
lemon | blackberries | lavender sprig

DRAFT BEERS

featuring a rotating selection of locals, crafts, & imports



OSTRA

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