

TO SHARE

DEVILED EGGS seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, smoky salt

BEEF TARTARE & TOTS* crispy yukon gold potato mini tots, diced raw beef with shallots, pickled red onion, capers, and chives with smokey porcini bacon aioli, lemon

CHALLAH PARKER HOUSE ROLLS garlic herb butter, pecorino

ELOTE CORNBREAD topped with warm chili-lime butter sweet corn, crema, cotija, & micro cilantro

CITRUS AVOCADO grapefruit, orange, and shaved fennel with burrata, meyer lemon aioli, sweet onion vinaigrette, & mint

CALAMARI FRITTO MISTO flash fried with bok choy, green beans, onion, and blistered peppers topped with thai basil & nuoc cham

HOT HONEY BACON BRUSSELS SPROUTS crispy brussels sprouts & bacon, chipotle hot honey, pickled red onion & green onion

ARANCINI fried risotto balls, parmesan cream sauce, & lemon

POBLANO GUACAMOLE smashed avocado with roasted poblano peppers, caramelized onion, fresh lime, and cilantro with guajillo chili dust & tortilla chips

CHARRED OCTOPUS olive oil braised then charred mediterranean octopus, sumac hummus, crispy spiced chickpeas, arugula pesto, mint, lemon

CACIO E PEPE FRITES crispy fries with sea salt, black pepper, pecorino romano, & parmesan cream [add truffle +3]

CAMPANELLE MAC N' CHEESE creamy cheese sauce with american, sharp cheddar, jack, and muenster topped with bacon, green onion, & sour-dough breadcrumbs [add brisket +9, truffle +3, crabmeat +9]

MEATBALLS all beef meatballs, mirepoix, san marzano tomato sauce, parmesan, chili flake, & green onion

BROILED OYSTERS* six gulf coast oysters, garlic butter, parmesan breadcrumbs, lemon

CHARCUTERIE BOARD* daily sliced meats & cheeses with rosemary bar nuts, fresh fruit, honey, & bread to share

SIDES - 8

crushed potatoes | french green beans & sweet onion
jasmine rice pilaf | garlic broccolini | wilted greens
winter squash medley | pomme frites | mushroom risotto
capanelle mac n' cheese

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RAW BAR

9	OYSTERS ON THE HALF SHELL* daily oyster selections over crushed ice with cocktail sauce, citrus mignonette, horseradish, & lemon with saltine crackers	MP
20	CHILLED SHRIMP COCKTAIL* jumbo gulf coast shrimp poached and marinated in vinegar, white wine, old bay, and herbs served with house made cocktail sauce, horseradish & meyer lemon remoulade	20
9	COCONUT TUNA AGUACHILE* yellowfin tuna seasoned with red onion, serrano pepper, lime, and cilantro with ginger-coconut broth & crispy shrimp chips	20
11	SALMON "CEVICHE" TOSTADAS* mini wonton tostadas with diced raw salmon marinated in nuoc cham, topped with vietnamese slaw, & viet-herb mix	17

ENTREES

18	SHRIMP & GRITS sauteed gulf shrimp with lemon garlic butter, smoked gouda grits, wilted greens, tabasco shallot butter, bacon, tomato, corn, & green onion	28
13	SEARED SALMON* with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil [add crabmeat +9]	24
11	STEAK & EGG BOWL* marinated and seared beef tenderloin tips, garlic herb au jus, jasmine rice pilaf, sunny side up open range egg, arugula pesto, & green onion	27
14	SEASONAL GRAINS warm farro, quinoa, mushrooms, winter squash, green beans, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta	17
24	SPAGHETTI LOLA spaghetti, garlic-basil tomato sauce, spinach & burrata [add meatball +5]	18
12	ROASTED CHICKEN sumac marinated boneless half chicken with crushed potatoes, french green beans & sweet onion, chicken jus, & pistachio-sage gremolata	29
12	8oz BEEF TENDERLOIN* with garlic herb butter and choice of side [add truffle +3, shrimp +9, crabmeat +9]	49

SANDWICHES

16	BRISKET FRENCH DIP* house smoked beef brisket, horseradish sauce, caramelized red wine onions, mushrooms, & swiss cheese on a pretzel bun with dipping au jus and pomme frites	21
19	BUTCHER BURGER* double all beef patties smashed with shaved onion topped with american cheese, lettuce, tomato, & pickles, on a potato bun with garlic aioli & dijon mustard with pomme frites [add avocado +3, egg +3, bacon +3]	18
28	GRILLED CHICKEN SANDWICH marinated chicken breast, arugula pesto, tomatoes, red onion, swiss cheese, garlic aioli, & arugula on a brioche bun with pomme frites	18
	TURKEY CLUB sliced turkey, honey ham, crispy bacon, cheddar & swiss cheese, lettuce, tomato, & honey-dijon on ciabatta with house chips	18
	GARDEN SANDWICH sumac chickpea spread & arugula pesto on toasted whole grain bread with garden tomatoes, red onion, cucumber, radish, avocado, & sprouts with house chips	15
	BLT & AVOCADO crispy bacon, lettuce, tomato, avocado, & mayo on multigrain with house chips [add egg +3]	16
	BRIE & APPLE GRILLED CHEESE whole grain bread with brie, muenster, cheddar, and swiss cheese with crisp green apple, arugula, Gluten-friendly buns and/or plant protein available by request.	16

SALADS & SOUPS

	CLASSIC CAESAR* little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, & caesar dressing	15
	HARVEST SALAD curly kale and hearty greens with brussels sprouts, green apples, candied pecans, & gorgonzola with maple balsamic vinaigrette	15
	CRUNCHY NOODLE & CHILLED SHRIMP SALAD* chilled gulf shrimp with noodles, crunchy wonton strips, bok choy, daikon, cucumber, carrot, red onion, and crunchy peanuts with ginger-sesame dressing & viet-herb mix	25
	STEAK & BLUE CHEESE SALAD* seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives	25
	GREEK SALAD little gem lettuce, spinach, feta cheese, tomato, bell pepper, cucumbers, olives, red onion, celery, pepperoncini, & lemon oregano vinaigrette, with hummus spread & pita bread	17
	BISON CHILI or BROCCOLI & CHEDDAR SOUP	6/9

ADD: avocado +3 | bacon +3 | pulled chicken +6
grilled shrimp +9 | chilled shrimp +10 | salmon +10
crabmeat +9 | plant based protein +6

DRESSINGS: caesar | ranch | honey-dijon | blue cheese
maple balsamic vinaigrette | ginger sesame
sweet onion vinaigrette | lemon oregano vinaigrette

Side salads available by request.

BEVERAGES & MORE LOCATED ON THE BACK



SOCIAL HOUR
M-F 2-6P & 8:30- CLOSE

SELECT
House Cocktails 10
Glasses of Wine 7
Wine Bottles 25
Beers 5
Mocktails 7

and a variety of
SHARABLES



We are unable to split checks for parties of 8 or more. Additionally, parties of this size are subject to a service fee of 20%.

WE'RE LOCAL

We believe sustainability starts locally. By sourcing from Texas farms and partners, and keeping our kitchen seed oil-free, we're committed to serving food that's better for you and better for our community.

Atkinson Farms | Blue Horizon | Lonestar Lettuce | La Ranchera | 44 Farms | Milk King
Houston Dairymaids | Kraftsmen Baking | Della Casa Pasta | Vital Farms
Fredlyn Nuts | Stroope Honey Farms | Greenway Coffee | Enso Matcha | Force of Nature

DAILY GATHER

HOUSE COCKTAILS

FRENCH MULE #1 14
Grey Goose vodka, Chambord, fresh lime, ginger beer, rich simple, lemon-lime

LAVENDER 75 14
Empress 1908 Gin, fresh lemon, Rothman & Winter creme de violette, Monin lavender syrup, sparkling wine

SPICY MARGARITA 13
LALO Blanco Tequila, Paula's orange liqueur, fresh lime, jalapeño, agave

FRIENDS HAVING DINNER 14
Longbranch bourbon, St. Germain elder ower liqueur, Solerno Blood Orange liqueur, Byrrh, cherry bitters

DG BOURBON SOUR 13
Maker's Mark® bourbon, Lazzaroni Amaretto, fresh lemon, egg white, turbinado, Angostura bitters

EL GRAN DIABLO 13
Hornitos® Blanco tequila, Montelobos mezcal, fresh lime, ginger beer, Mathilde Cassis blackberry liqueur, agave

CRUSH CITY 13
Espolòn blanco tequila, Aperol, fresh lime, fresh orange, agave

THE BOTANIST 13
Dripping Springs vodka, Italicus Rosolio di Bergamotto, fresh lemon, rich simple, cucumber, rosemary

BEE STING 13
Roku Gin, red pepper infused hot honey, fresh lemon

DG SPRITZ 14
Malfy Gin con Arancia, Aperol, Giffard Pêche de Vigne Liqueur, fresh lemon, sparkling wine, sparkling water

DAILY-TINI 14
Grey Goose vodka, Martini & Rossi dry vermouth, lemon twist

JUAN CARAJILLO 13
Licor 43, Socorro Blanco tequila, cinnamon-infused sweet vermouth, fresh espresso

FROZEN SPIKED LATTE 8
Greenway coffee, Bailey's Irish Cream, Luxardo Espresso liqueur, oat milk, rich simple [add Jameson or Stoli® Vanilla +5]

FROZEN GUAVA MARGARITA 13
Hornitos® Blanco tequila, McCormick orange liqueur, guava juice, lime juice, agave

ESPRESSO MARTINIS

CLASSIC 15
Haku vodka, Luxardo Espresso liqueur, fresh espresso, rich simple, oat milk

BROWN SUGAR BOURBON 16
Maker's Mark® 46 bourbon, Luxardo Espresso liqueur, fresh espresso, turbinado simple, chocolate bitters

NOLA 15
Flor de Caña blanco rum, Flor De Caña Spresso Coffee Liqueur, Gambino's king cake rum cream, fresh espresso, DG vanilla syrup, dash of cinnamon
[add Frangelico hazelnut liqueur or Baileys Irish Cream Liqueur +2]

MOCKTAILS - 10

SEEDLIP GUAVA MARGARITA
Seedlip Grove 42 non-alcoholic spirit, fresh lemon, guava juice, agave

DAILY "BLT"
Blueberry, fresh lemon, thyme, sparkling water

CUCUMBER REFRESHER
Fresh lime, cucumber, fresh orange, basil, vanilla, ginger beer

GINGER STRAWBERRY LEMONADE
DG lemon & ginger tonic, agave, fresh strawberry



GLASS 8 | CARAFE 25
choice of juice: oj, cranberry, grapefruit, pineapple

FANCY GLASS 11 | FANCY CARAFE 32
bubbles + choice of boozy combo:
st. germain & oj | western son lime & cranberry | st. germain & pineapple | calirosa blanco & grapefruit

SOCIAL MOSA 49 | FANCY SOCIAL MOSA 58
2 bottles of bubbles + 2 mix-ins, serves 4-6
additional juices 3/ea | additional boozy combo 4/ea

TORRESELLA Prosecco, Italy
9/36 green pear, apricot, lavender, green apple

MARQUES CACERES Cava, Spain
10/40 lemon, lime, peach, brioche

A. BICHOT Cremant, France
14/56 pink grapefruit, white blossoms, lime

G.H. MUMM Champagne, France
17/68 ripe peach, pineapple, honey, vanilla

SCHRAMSBURG Brut Rosé, Napa
92 white peach, watermelon, rose petal, orange

MOËT & CHANDON Champagne Brut Imperial, France
120 green apple, citrus, brioche

WHITE & ROSÉ

FAMILLE PERRIN Côtes du Rhone Rosé, France
10/40 strawberry, violet, rose, pomegranate

MEIERSTONE Rosé of Mourvedre, Texas
12/48 pomegranate, grapefruit, watermelon

DOMAINE DELAPORTE Sancerre, France
85 rhubarb, blackcurrant, kiwi, grapefruit

ESSAY Chenin Blanc, South Africa
9/36 pineapple, lychee, guava, pear

MARQUES DE CACERES Albariño, Spain
46 green apple, lime, pear, ginger

WINNINGS Reisling, Germany
14/56 pear, lime, peach

THREE PEARS Pinot Grigio, California
9/36 pear, peach, lemongrass

BORGHI AD EST Pinot Grigio, Italy
44 lemon, pear, white owers, brioche

LOCATIONS Sauvignon Blanc, New Zealand
11/44 grapefruit, gooseberries, starfruit

EMMOLO Sauvignon Blanc, Napa
16/50 melon, apricot, citrus, lemongrass avors

SAUVIGNON JOHN Sauvignon Blanc, California
59 peach, grapefruit, lime, lemon

HARKEN Chardonnay, Monterrey
12/48 oak, buttered toast, golden apple

ANGELINE Chardonnay, California
9/36 pear, lemon zest, pineapple, vanilla

ST. HUBERT'S THE STAG Chardonnay, N. Coast
15/60 grapefruit, asian pear, vibrant citrus

CAKEBREAD Chardonnay, Napa
90 golden apple, pear, lemon, peach

ALBERT BICHOT Chablis, France
61 lemon, almond, buttered toast

MEIERSTONE Trebbiano, Texas
10/40 green apple, apricot, peach

ELOUAN Pinot Noir, Oregon
12/48 cherry, plum, jam, cocoa nibs

DECOY Pinot Noir, Sonoma
11/44 cherry, black tea, oak, strawberry

THE CALLING Pinot Noir, Monterrey
59 red apple, red plum, pear, peach

TRIDENTE Tempranillo, Spain
13/50 plum, cherry, vanilla, french oak

FLOR DE GODA Garnacha, Spain
10/40 plum, mocha, licorice

TAPESTRY Red Blend, Paso Robles
13/52 blueberry, blackberry, sage, cedar

THE PRISONER Blend, Napa
72 raspberry, pomegranate, vanilla, dark chocolate

WALKING FOOL BY CAYMUS Red Blend, Napa
16/64 raspberry, coffee, cherry

FAMILLE PERRIN Côtes du Rhône Villages, France
11/44 blackberry jam, red currant, black olives

SANTA EMA Merlot Reserve, Chile
48 blackberry, vanilla, chocolate, toasty oak

COLOMÉ Estate Malbec, Argentina
14/56 blackberry, red fruit, spiced oak, pepper

GREENWING Cabernet Sauvignon, Washington
10/40 cherry, red currant, raspberry, strawberry

FREAKSHOW Cabernet Sauvignon, Lodi
12/48 raspberry, plum, dark chocolate, vanilla

BV NAPA Cabernet, Napa
16/64 bing cherry, plum, mocha, nutmeg

CAYMUS Cabernet Sauvignon, Napa
115 blackberry, blueberry, cassis, licorice

ORIN SWIFT PAPIILLON Cabernet Blend, Napa
132 black plum, toffee, roasted g, orange zest

AFTER DINNER SIPS

WARRE'S OTIMA 10 YEAR Tawny Port, Portugal
8 tart peach, brown sugar, dried cherry

THE BALVENIE CARRIBEAN CASK
15

GLENMORANGIE NECTAR D'OR
15

THE BALVENIE 12 YEAR
13

LAPHROAIG 10 YEAR
13

AMARO NONINO
13

FLOR DE CAÑA 18 YEAR
15

GARRISON BROTHERS BALMORHEA
31/oz twice-barreled bourbon whiskey

DAILY GREEN spinach, kale, green apple, cucumber, ginger, lemon, celery, & mint 9

DAILY ORANGE carrot, orange, pineapple, cucumber, ginger, grape, & lime 9

FRESH JUICE orange, grapefruit 4/6

TOPO CHICO 4

SAN PELLEGRINO, ACQUA PANNA 5/8

COKE PRODUCTS, ICED TEA, LEMONADE 3/75

HOT TEA TO ORDER green, black, chamomile 5

MATCHA LATTE hot or iced 7

LATTE hot or iced 5/7

AMERICANO hot or iced 4

ESPRESSO SHOT 4

CAPPUCCINO, MACCHIATO, CORTADO, FLAT WHITE 4

CHAI LATTE hot or iced [make it dirty +3] 6/8

ADD: avors, oat milk, coconut milk, almond milk + .75

DRAFT BEER

SOUTHERN STAR Bombshell Blonde 7

LONE PINT Yellow Rose 9

KARBACH Crawford Bock 7

ST ARNOLD Amber Ale 7

EUREKA HEIGHTS Seasonal 7

SHINER Seasonal 8

BACK PEW Seasonal 7

BOTTLED & CANNED BEER

STELLA ARTOIS Pilsner 7

DOS XX Lager Especial 6

MODELO Especial 6

KARBACH Love Street 5

YUENGLING Lager 6

LIVE OAK Hefeweizen 6

ABITA Purple Haze 6

AUSTIN EASTCIDERS Seasonal 6

MICHELOB ULTRA, BUD LIGHT, MILLER LITE 5

SAKE

SHO CHIKU BAI Un ltered Sake, California honeydew, melon 16

HOST YOUR NEXT EVENT HERE

For private event & catering inquiries, please email: events@dailygather.com