

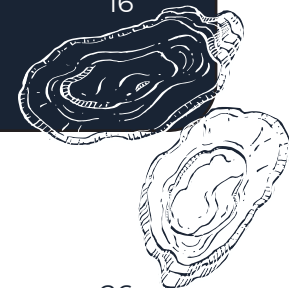
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## TO SHARE

- DEVILED EGGS** seeded mustard-egg yolk filling with tabasco-bacon crumble, green onion, & smoky salt
- CHALLAH PARKER HOUSE ROLLS** garlic herb butter, pecorino
- TRUFFLE POTATO CHIPS** house made potato chips, crispy herbs, garlic aioli
- 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
- 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, & sourdough 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
- CRISPY TEMPURA MUSHROOMS** nori scented rice batter, chili garlic crisp, smoky porcini bacon aioli
- CHARCUTERIE BOARD\*** daily sliced meats & cheeses with rosemary bar nuts, fresh fruit, honey, & bread to share

## 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
- 8 **CHILLED SHRIMP\*** jumbo gulf coast shrimp poached and marinated in vinegar, white wine, old bay, and herbs with shaved vegetables & meyer lemon remoulade 19
- 8 **COCONUT TUNA AGUACHILE\*** yellowfin tuna seasoned with red onion, serrano pepper, lime, and cilantro with ginger-coconut broth & crispy shrimp chips 19
- 16 **SALMON "CEVICHE" TOSTADAS\*** mini wonton tostadas with diced raw salmon marinated in nuoc cham, topped with vietnamese slaw, & viet-herb mix 16



## ENTREES

- 22 **SHRIMP & GRITS** sauteed gulf shrimp with lemon garlic butter, smoked gouda grits, wilted greens, tabasco shallot butter, bacon, tomato, corn, & green onion 26
- 10 **SEARED SALMON\*** with jasmine rice pilaf, meyer lemon butter, viet-herb mix, & basil oil [add crabmeat +9] 23
- 12 **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 24
- 16 **SEASONAL GRAINS** warm farro, quinoa, mushrooms, yellow squash, zucchini, tomato, arugula-basil salad, pickled red onion, crispy spiced chickpeas, feta 16
- 16 **SPAGHETTI LOLA** spaghetti, garlic-basil tomato sauce, spinach & burrata [add meatball +5] 17
- 18 **ROASTED HALF CHICKEN** sumac marinated boneless half chicken with crushed potatoes, french green beans & sweet onion, chicken jus, & pistachio-sage gremolata 28
- 13.5 **STEAK FRITES\*** 6 oz. beef tenderloin with pomme frites & garlic herb butter [add truffle +3, shrimp +9, crabmeat +9] 34

## SANDWICHES

- 18 **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 18
- 17.8 **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] 17.8
- 17 **GRILLED CHICKEN SANDWICH** marinated chicken breast, arugula pesto, tomatoes, red onion, swiss cheese, garlic aioli, & arugula on a brioche bun with pomme frites 17
- 17 **TURKEY CLUB** sliced turkey, honey ham, crispy bacon, cheddar & swiss cheese, lettuce, tomato, & honey-dijon on ciabatta with house chips 17
- 14 **GARDEN SANDWICH** sumac chickpea spread & arugula pesto on toasted whole grain bread with garden tomatoes, red onion, cucumber, radish, avocado, & sprouts with house chips 14
- 15 **BLT & AVOCADO** crispy bacon, lettuce, tomato, avocado, & mayo on multigrain with house chips [add egg +3] 15
- 16 **BRIE & APPLE GRILLED CHEESE** whole grain bread with brie, muenster, cheddar, and swiss cheese with crisp green apple, arugula, and honey with house chips 16

## SALADS & SOUPS

- CLASSIC CAESAR\*** little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, & caesar dressing 15
- GARDEN SALAD** seasonal tender greens with garden tomatoes, radish, cucumber, carrot, red onion, sweet corn, sieved egg, rustic croutons, & sherry dressing 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 24
- STEAK & BLUE CHEESE SALAD\*** seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, & bacon with blue cheese dressing & chives 24
- 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 16
- WATERMELON SALAD** tomato, cucumber, red onion, arugula, feta, and viet-herb mix with sweet onion vinaigrette 15
- CHICKEN TORTILLA SOUP** or **TOMATO BASIL BISQUE** 5/8

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

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

Side salads available by request.

**BEVERAGES  
& MORE  
LOCATED  
ON THE BACK**



**SOCIAL HOUR**  
M-F 2-5:30P

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

and a variety of  
**SNACKS & SHARABLES**

## SIDES FOR TWO - 7

- crushed potatoes | french green beans & sweet onion
- jasmine rice pilaf | garlic broccolini | wilted greens
- yellow squash & zucchini | pomme frites | mushroom risotto

Gluten-friendly buns and/or plant protein available by request.

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

## DESSERTS

- SEASONAL PROUD PIE** by the slice 8
- CITRUS CRÈME BRULEE** sweet orange and meyer lemon scented vanilla custard, caramelized sugar crunch topping, & minted citrus segments 9
- BROWN BUTTER CHOCOLATE CHUNK SKILLET COOKIE** baked to order in a cast iron skillet with vanilla ice cream & chocolate sauce 10
- BANANAS FOSTER BANANA PUDDING** old fashioned vanilla pudding layered with vanilla wafers, whipped cream, & rum caramelized bananas 9

Unfortunately we are unable to split checks for parties of 8 or more. In addition, parties of this size are subject to a service fee of 20%.

**DAILY GATHER**

## HOUSE COCKTAILS

### FRENCH MULE #1 14

Grey Goose vodka, Chambord, fresh lime, ginger beer, rich simple, lemon-lime

### LAVENDER 75 14

Empress 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 elderflower 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

Espolon blanco tequila, Aperol, fresh lime, fresh orange, agave

### THE BOTANIST 13

Dripping Springs vodka, Italicus bergamot liqueur, fresh lemon, rich simple, cucumber, rosemary

### BEE STING 13

Roku Gin, red pepper infused hot honey, fresh lemon

### DG SPRITZ 14

Malfy Blood Orange gin, Aperol, Giffard peach 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

Makers 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 Bailey's 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

## MIMOSAS

GLASS 7 | CARAFE 22 | FLIGHT 22

choice of juice: oj, cranberry, grapefruit, pineapple

FANCY GLASS 10 | FANCY CARAFE 28 | FANCY FLIGHT 28

bubbles + choice of boozy combo:

st. germain & oj | western son lime & cranberry | st. germain & pineapple | calirosa blanco & grapefruit

SOCIAL MOSA 44 | FANCY SOCIAL MOSA 54

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



## SPARKLING

**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

**SCHRAMSBERG** 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

**BORCHI AD EST** Pinot Grigio, Italy 44  
lemon, pear, white flowers, brioche

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

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

**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

## RED

**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 PAPILLON** Cabernet Blend, Napa 132  
black plum, toffee, roasted fig, orange zest

## AFTER DINNER SIPS

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

**BALVENIE CARRIBEAN CASK** 15

**GLENMORANGIE NECTAR D'OR** 15

**MACALLAN 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

## JUICE, COFFEE, ETC.

**DAILY GREEN** spinach, kale, green apple, 8  
cucumber, ginger, lemon, celery, & mint

**DAILY ORANGE** carrot, orange, pineapple, 8  
cucumber, ginger, grape, & lime

**FRESH JUICE** orange, grapefruit 4/6

**TOPO CHICO** 4

**SAN PELLEGRINO, ACQUA PANNA** 5/8

**COKE PRODUCTS, ICED TEA, LEMONADE** 3.5

**HOT TEA TO ORDER** green, black, chamomile 4

**MATCHA LATTE** hot or iced 5/7

**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] 5.5/7.5

ADD: flavors, 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** Unfiltered Sake, California 16  
honeydew, melon

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