



BAR MENU

BAR BITES

HOG HEAVEN 🌿 🍷	18
Smoked bacon-wrapped pork belly with sherry bacon vinaigrette and braised red cabbage with Granny Smith apple	
FILET TENDERLOIN TOAST 🥩 🥗	17.5
Thinly sliced beef tenderloin with bacon jam, finished with horseradish cream	
LOBSTER CORN DOGS	THREE 19
Lobster and shrimp mousse with a hush puppy batter and lemon aioli	
CHARRED CHILE RELLENO 🌿	15.5
Corn chip-coated poblano pepper stuffed with pepper jack cheese and served with tomatillo salsa, cilantro crema and pico de gallo	
SALMON CAKES	17.5
In-house pecan smoked salmon, celery, red peppers and dijonnaise, lightly breaded, flash-fried and served with remoulade	
WOOD-FIRED SHRIMP BROCHETTE 🌿	FOUR 17.5
Bacon-wrapped shrimp with pepper jack cheese and a sliver of jalapeño	
SPINACH ARTICHOKE DIP	17
Creamy spinach artichoke dip enhanced with smoked bacon and pepper jack cheese	
GUILTLESS CAULIFLOWER CHEESY STICKS 🌿 🥗	16
Served with San Marzano sauce	
FIRE-ROASTED OYSTERS 🌿 🥩	HALF DOZEN 24
With CARVE Steak Butter, caramelized onions and garlic, pepper jack cheese and parmesan crust	
CALAMARI FRITTI 🍷	18
With Asian slaw, Thai basil dipping sauce and roasted peanuts	

WOOD-FIRED PIZZA

NY STRIP PIZZA	23
PROSCIUTTO & FIG PIZZA	20
ROASTED GARLIC, SPINACH & ARTICHOKE PIZZA	20
THREE-CHEESE PIZZA	19

BREADS 7

CHARRED TUSCAN BREAD TOWER 🌿 🥩
with EVOO garlic rub
GRUYERE TOPPED POPOVERS
served with toasted onion butter

CARVE HAPPIEST HOUR!

Every day from 3 PM – 6:30 PM

4 Select Starters, 4 Mixology Cocktails and 4 CARVE 7.5 oz Pours for \$9 each in **CARVE Bar**

- 🌿 Gluten-Free Friendly
- 🌿🥗 Gluten-Free Friendly with modifications
- 🌿 Vegetarian
- 🍷 Vegan
- 🍷 Dairy-Free Friendly which might include butter
- 🥩 Dairy-Free Friendly with modifications which might include butter
- 🥩 Undercooked - These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SIGNATURE SORBET SUNDÆ SOUR Bulleit bourbon, fresh-pressed lemon juice and egg white froth, topped with Perry's Reserve Cabernet sorbet and a Luxardo cherry

BUBBLY BLACK ROSE Reyka vodka, St-Germain elderflower liqueur, fresh-pressed lemon juice, blackberry purée and black tea, topped with prosecco

DAIQUIRI DOWN UNDER DonQ rum, Bauchant orange liqueur, fresh-pressed lime juice, lavender and freshly-muddled kiwi

PALOMA PUNCH Espolòn Blanco tequila, Aperol, fresh-pressed lime juice and a hint of mint, topped with grapefruit hefeweizen

ORANGE YOU MY FAVORITE MULE Ketel One Oranje vodka, Bauchant orange liqueur and fresh-pressed lime juice, topped with ginger beer

RITA ROSÉ OLÉ Calirosa Rosa Blanco tequila, Perry's Reserve Rosé, St-Germain elderflower liqueur, rose water and fresh-pressed lemon juice

PEACHY PLANE Maker's Mark bourbon, Aperol, Amaro Nonino Quintessentia, fresh-pressed lemon juice, and peach purée

MEZCAL RITA Del Maguey Vida mezcal, Pueblo Viejo Silver tequila, fresh-pressed lime juice, jalapeño purée and black walnut bitters, rimmed with chile salt

NEGRONI BIANCO Aviation gin, Italicus, and Cocchi Americano, with a hint of orange

ESPRESSO BISCOT-TINI Tito's Handmade vodka, Luxardo espresso liqueur, Faretto chocolate biscotti liqueur, and espresso

BARREL-AGED OLD FASHIONEDS

CARAJILL-O FASHIONED Hornitos Black Barrel tequila, Licor 43, Luxardo espresso liqueur, vanilla, xocolatl mole bitters, and expressed orange peel, served with vanilla aroma **17**

VOL-CANE-O FASHIONED Flor de Caña 12 year rum, St. Elizabeth Allspice Dram, elemakule tiki bitters, and expressed lemon peel, served with vanilla aroma **17**

SMOKY WILD FASHIONED Wild Turkey Longbranch bourbon, honey water, Angostura bitters, and a hint of grapefruit, served tableside in a cedar plank board-smoked glass **18**

MOXOLOGY (MOCKTAILS)

THE BOOSTER Fresh-pressed lime juice and freshly-muddled pineapple and mint, topped with ginger ale

THE REFRESHER Fresh-pressed grapefruit and lime juices, freshly-muddled grapefruit and rosemary and honey water

THE HYDRATOR Fresh-pressed lime juice, freshly-muddled cucumber and raspberry and agave



WINE ON TAP

From the vineyard, to our tap, to your glass – our selection of wines on tap are eco-friendly, perfectly preserved and ready to pair with your favorite dish. Whether it's red, white, or pink, we're tapping into the vine's freshest offerings and pouring them just for you.

WITHOUT CORKAGE SAVES SERVICE TIME

Instead of your server spending needless minutes uncorking your wine bottle, your glass of wine on tap reaches your table quickly for your enjoyment to begin!

WITHOUT OXIDATION SAVES THE WINE

When you open a bottle of wine, oxidation begins right away....while the pressurized keg keeps your wine on tap fresh, and without oxidation, awaiting your pour.

WITHOUT WASTE SAVES THE PLANET

Wine on tap is eco-friendly – each keg is reused and eliminates 26 wine bottles from a landfill.

MAKE YOUR OWN TASTING FLIGHT WITH THREE 2.5 OUNCE POURS.
ASK YOUR SERVER FOR OUR TASTING MAT.

WINE ON TAP

EACH CARAFE SERVES 6
STANDARD POURS FOR
THE PRICE OF 5

			
TASTE 2.5 oz.	STANDARD 5 oz.	CARVEPOUR 7.5 oz.	CARAFE 30 oz.

WHITE





Becker Vineyards Viognier Reserve, High Plains, Texas	4	8	12	40
Caposaldo Pinot Grigio, Veneto, Italy	4	8	12	40
Mohua Sauvignon Blanc, Marlborough, New Zealand	5	10	15	50
Pacific Rim Riesling, Columbia Valley, Washington	5	10	15	50
Joel Gott Sauvignon Blanc, California	5	10	15	50
Wente Vineyards 'Riva Ranch' Chardonnay, Arroyo Seco, Monterey	5	10	15	50

RED

Tribute Cabernet Sauvignon, California	4	8	12	40
J. Lohr Estates 'Falcon's Perch' Pinot Noir, Monterey	5	10	15	50
Portillo Malbec, Uco Valley, Mendoza, Argentina	5	10	15	50
Querceto Super Tuscan, Italy	5	10	15	50
Elouan Pinot Noir, Oregon	6	12	18	60
Alexander Valley Vineyards 'Homestead' Red Blend, Alexander Valley	6	12	18	60
Seghesio Zinfandel, Sonoma	6	12	18	60
Chelsea Goldschmidt Merlot, Alexander Valley	7	14	21	70
Pessimist Red Blend by DAOU, Paso Robles	7	14	21	70
Katherine Goldschmidt Cabernet Sauvignon, Alexander Valley	8	16	24	80
Martin Ray Cabernet Sauvignon, Napa Valley	8	16	24	80

Please enjoy responsibly

WINE BY THE GLASS

			
TASTE 2.5 oz.	STANDARD 5 oz.	CARVE POUR 7.5 oz.	BOTTLE 25.4 oz.

BUBBLES

Jeio Bisol Prosecco, Veneto, Italy	5.5	11	15	48
Ca'Bianca Moscato d'Asti, Piedmont, Italy	5.5	11	15	48
Mumm Sparkling Brut Prestige, California	7.5	15	20	64
Langlois Cremant de Loire Brut Rosé, Loire valley, France	9	18	25	80

PERRY'S RESERVE WINES

Perry's Reserve Chardonnay, Sonoma County	7	14	19	60
Perry's Reserve Rosé, Monterey	7	14	19	60
Perry's Reserve Pinot Noir, Monterey	7	14.5	19.5	62
Perry's Reserve Cabernet Sauvignon, Sonoma County	9	18	25	80
Perry's Reserve Big Red Blend, Napa Valley	20.5	41	56	180

BEER ON TAP

PINT 8

- Independence Native Texan Pilsner
- Karbach Hopadillo IPA
- Independence Austin Amber
- Live Oak Hefeweizen

BOTTLED BEER

6

Zilker Marco IPA	Fat Tire
Shiner Bock	Fireman's #4 Blonde
Heineken	Dos Equis
Miller Lite	Modelo Especial
Coors Light	Heineken 00 Non-Alcoholic
Schöfferhofer Grapefruit Hefeweizen	

Please enjoy responsibly



CARVE HAPPIEST HOUR

EVERY DAY OFFERS THE HAPPIEST HOURS
AT CARVE AMERICAN GRILLE!

Every day from 3 PM – 6:30 PM

4 Select Starters, **4** Mixology Cocktails and **4** CARVE 7.5 oz Pours
for **\$9** each in **CARVE Bar**

STARTERS

Guiltless Cauliflower Cheesy Sticks | Salmon Cakes
Filet Tenderloin Toast | Chile Relleno

MIXOLOGY

Mezcal Rita | Orange You My Favorite Mule
Daiquiri Down Under | Paloma Punch

CARVE POURS (7.5 OZ)

Joel Gott Sauvignon Blanc, California
J. Lohr Estates 'Falcon's Perch' Pinot Noir, Monterey
Alexander Valley Vineyards 'Homestead' Red Blend, Alexander Valley
Tribute Cabernet Sauvignon, California

The logo for CARVE American Grille. The word "CARVE" is in a large, bold, black sans-serif font. A knife icon is positioned vertically behind the letter "V". To the right of "CARVE" is a registered trademark symbol (®). Below "CARVE" is the phrase "AMERICAN GRILLE" in a smaller, all-caps, grey sans-serif font.

CARVE[®]

AMERICAN GRILLE

REINVENTING THE AMERICAN GRILLE EXPERIENCE

Our butcher is carving the freshest cuts.

Our chefs prove how wood, live-fire, and smoke— with hand-craftmanship—
can harmoniously meld every ingredient into an unforgettable creation.

Our mixologists stand ready to serve innovation in a glass from classic to inspired.

Our bartender pours wine from tap or bottle.

And our pastry specialist smokes your sweet ending.

Your daily celebration is here—at CARVE American Grille.
Everything about CARVE is inspired by fresh and eclectic ingredients,
with every dish reinventing the American grille experience.