



BAR MENU

# BAR BITES



Scan for CARVE  
Allergen Guide

- HOG HEAVEN** 🌿 🍷 19  
Smoked bacon-wrapped pork belly with sherry-bacon vinaigrette and braised red cabbage with Granny Smith apples
- FILET TENDERLOIN TOAST** 🍴 🥗 19  
Thinly sliced beef tenderloin with bacon jam, finished with horseradish cream
- LOBSTER CORN DOGS** 21  
Lobster and shrimp mousse with a hush puppy batter and lemon aioli
- CHARRED CHILE RELLENO** 🌿 16.5  
Corn chip-coated poblano pepper stuffed with pepper jack cheese and served with tomatillo salsa, cilantro crema and pico de gallo
- SALMON CAKES** 18  
In-house pecan smoked salmon, celery, red peppers and dijonnaise, lightly breaded, flash-fried and served with remoulade
- WOOD-FIRED SHRIMP BROCHETTE** 🌿 19.5  
Bacon-wrapped shrimp with pepper jack cheese and a sliver of jalapeño
- SPINACH ARTICHOKE DIP** 19  
Creamy spinach artichoke dip enhanced with smoked bacon and pepper jack cheese
- GUILTLISS CAULIFLOWER CHEESY STICKS** 🌿 🥗 16  
Served with San Marzano sauce
- FIRE-ROASTED OYSTERS** 🌿 🍴 🍷 19.5  
With CARVE Steak Butter, caramelized onions and garlic, pepper jack cheese and Parmesan crust
- CALAMARI FRITTI** 🍷 🥗 19  
With Asian slaw, Thai basil dipping sauce and roasted peanuts

HALF DOZEN 24

## 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** 🌿 🍴 19  
with EVOO garlic rub
- GRUYERE TOPPED POPOVERS**  
served with toasted onion butter

## CARVE HAPPIEST HOUR!

Every day from 3 PM – 6:30 PM

**5** Select Starters, **5** Mixology Cocktails and **5** CARVE 7.5 oz. Pours for **\$5 off** each in **CARVE Bar**  
**Happiest Hour Pizza \$5 off**

For details, please see inside back page.

🌿 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  
🥗 Contains Nuts (ask for modifications)

🍴 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 SUNDAE 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** 🌿🍷🍹 Don Q 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, Faretti chocolate biscotti liqueur, and espresso

## BARREL-AGED OLD FASHIONEDS

- CARAJILL-O FASHIONED** 🌿🍷🍹 Socorro Añejo 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 7

(MOCKTAILS)

- THE BOOSTER** 🌿🍷🍹 Fresh-pressed lime juice and freshly-muddled pineapple and mint, topped with ginger ale
- THE HYDRATOR** 🌿🍷🍹 Fresh-pressed lime juice, freshly-muddled cucumber and raspberry and agave

## FREE-SPIRITED 13

(ZERO-PROOF)

- APER-O SPRITZ** 🌿🍷 Seedlip Grove 42, Ritual Aperitif Alternative, fresh-pressed lime juice, blood orange purée, topped with Lady Bird Ruby Red Grapefruit soda
- OLD FASHIONED-ISH** 🌿🍷 Ritual Whiskey Alternative, fresh-pressed lemon juice, black tea, honey water, and Turkish tobacco bitters

🌿 Gluten-Free Friendly 🍷 Vegetarian 🍷 Vegan

🍷 Dairy-Free Friendly which might include butter 🍷 Contains Nuts (ask for modifications)

*Please enjoy responsibly*



# 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
Angeline Pinot Noir, California	4	8	12	40
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
AUSTIN Cabernet Sauvignon by Austin Hope, Paso Robles	8	16	24	80
Martin Ray Cabernet Sauvignon, Napa Valley	8	16	24	80

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*Please enjoy responsibly*

# WINE BY THE GLASS

## BUBBLES

	 TASTE 2.5 oz.	 STANDARD 5 oz.	 CARVE POUR 7.5 oz.	 BOTTLE 25.4 oz.
Carnissi Prosecco, Prosecco DOC, Italy	5.5	11	15	48
Ca'Bianca Moscato d'Asti, Piedmont, Italy	6	12.5	17	54
Mumm Sparkling Brut Prestige, California	7.5	15	20	64
Langlois Crémant de Loire Brut Rosé, Loire Valley, France	9	18	25	80

## PERRY'S RESERVE WINES

Perry's Reserve Premier Cru Champagne, Chigny-les-Roses, France	15	30	41	130
Perry's Reserve Rosé, Monterey	7	14	19	60
Perry's Reserve Chardonnay, Sonoma County	7.5	15	20.5	65
Perry's Reserve Pinot Noir, Monterey	8	15.5	21	67
Perry's Reserve Cabernet Sauvignon, Sonoma County	9.5	19.5	26.5	85
Perry's Reserve Big Red Blend, Napa Valley	20.5	41	56	180

# BEER ON TAP

PINT 8

Hi Sign Brewing Eastside Pilsner  
Karchach Hopadillo IPA  
St. Elmo 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<sup>®</sup> HAPPIEST HOUR

**NEW 5 for \$5 Off**

**EVERY DAY OFFERS THE HAPPIEST HOURS  
AT CARVE AMERICAN GRILLE!**

Every day from 3 PM – 6:30 PM

**5** Select Starters, **5** Mixology Cocktails and **5** CARVE 7.5 oz. Pours  
for **\$5 off** each in **CARVE Bar**

Happiest Hour Pizza **\$5 off**

## STARTERS

Guiltless Cauliflower Cheesy Sticks | Salmon Cakes  
Filet Tenderloin Toast | Spinach Artichoke Dip | Calamari Fritti

## MIXOLOGY

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

## CARVE POURS (7.5 oz.)

Pacific Rim Riesling, Columbia Valley, Washington  
Joel Gott Sauvignon Blanc, California  
Elouan Pinot Noir, Oregon  
Chelsea Goldschmidt Merlot, Alexander Valley  
AUSTIN Cabernet Sauvignon by Austin Hope, Paso Robles



# CARVE<sup>®</sup>

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-craftsmanship—  
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.