

BEER

- PERONI** Italy 5
O'DELL SIPPIN' PRETTY Colorado 5
DALLAS BLONDE Dallas 6
STRONGBOW CIDER U.K. 6
STONE TANGERINE IPA California 6
GUINNESS Ireland 6
STONECLOUD NEON SUNSHINE OKC 6
PACIFICO Mexico 5
MODELO ESPECIAL Mexico 5
NEGRA MODELO Mexico 5
ESTRELLA DAMM DAURA Barcelona 6
NEWCASTLE Netherlands 5
KRONENBOURG 1664 France 6
KRONENBOURG BLANC France 6
COOP F5 OKC 6
LIVELY IPA OKC 6
LIVELY AMBER OKC 6
STILLY WHEAT Stillwater 5
HAMM'S Minnesota 2

TRULY *Rotating Flavors* Massachusetts 5

PRAIRIE ARTISAN ALES *Rotating*
405 BREWING CO. *Rotating*
AUSTIN EAST CIDER *Rotating*

WINE

- PEPPERWOOD GROVE** California
Pinot Grigio • Chardonnay • Pinot Noir *Glass* 6

PAUL & REMY ROSÉ Italy *Glass* 9

HOUSE COCKTAILS

- CHERRY CARRERA** Skyy Cherry, Lime, Soda, Sprite 6
3007 Deep Eddy Ruby Red, Strong Tonic, Sweet & Sour, Prosecco 10
BEES KNEES Gin, Lemon, Honey Simple 9
CUCUMBER CLUB Vodka, Cucumber, Sweet & Sour, Sprite, Soda 7
AVIATION Gin, Lemon, Maraschino Liqueur 9
ST. GERMAIN COCKTAIL St. Germain, Prosecco, Lemon, Soda 10
SKREWHOUND Deep Eddy Ruby Red, Pineapple, Orange, Sprite 8
DIRTY APPLE Crown, Sour Apple, Cranberry, Coke 8
SIDECAR Hennessy, Cointreau, Lemon 10
REPUBLICAN Blueberry Vodka, X Rated, Soda, Sprite 8
PIMMS CUP Pimms No 1, Lemon-Lime Soda 9
RASPBERRY SANGRIA Red Wine, Raspberry Liqueur, Sweet & Sour, Orange, Pineapple, Sprite 8
PW MOJITO Praise Wolf Obahoshe Rum, Mint, Lime, Simple, Soda 9

HAMM IT UP!
HAMM'S + WELL SHOT 5
HAMM'S + CALL SHOT 6

CHECK THE CHALKBOARD

for
Rotating Beers on Tap
Frozen Drink Flavors
& Happy Hour Specials

PIZZAS

- MARGHERITA** Tomatoes, Mozzarella, Basil, Roasted Garlic Purée
SPINACH Crisp Bacon, Mushrooms, Grilled Chicken, Alfredo Cream
PROSCIUTTO Sweet Figs, Mozzarella, Bleu Cheese, Fresh Arugula
BBQ CHICKEN Housemade BBQ, Crisp Bacon, Onion, Jalapeños

BUILD YO OWN PIE

*Pick 4 Tasty Ingredients + .75 Each Additional
Vegan Cheese + 1*

SAUCES

San Marzano Tomato Marinara, Alfredo, Garlic Oil, Barbecue, Basil-Almond Pesto, Roasted Garlic Purée

VEGETABLES

Spinach, Mushrooms, Figs, Arugula, Red Onion, Jalapeños, Basil, Kalamata Olives, Artichokes, Roasted Red Bell Pepper

PROTEINS

Pulled Chicken, Ground Beef, Chorizo, Prosciutto, Pepperoni

All Pizzas Only

\$6

BONE APPÉTIT

Doggie Dining

- GROUND BEEF STEW** Peas n' Carrots, Bone Broth, Rice
CHICKEN RISOTTO Peas, Parmesan
VANILLA ICE CREAM Blueberries, Peanut Butter
PUPPICINO Cup of Whipped Cream



SHARED PLATES

TRIO Spinach, Artichoke & Triple Cream Cheese Dip, Hummus, Kalamata Tapenade, Herbed Mozzarella Flatbread **10**
Add Fresh Vegetables **4**

PROSCIUTTO WRAPPED DATES Bleu Cheese, Balsamic Caramel **9**

RISOTTO CAKES Marinara, Fresh Basil, Shaved Parmesan **8**

SEARED AHI TUNA Arugula, Candied Garlic, Rosemary-Olive Oil, Soy **13**

SMOKED SALMON + AVOCADO SPRING ROLLS Feta Cheese, Jalapeño Syrup **11**

HOUSEMADE PRETZEL Bacon-Bleu Cheese Cream, German Mustard **7**

JALAPEÑO HUSHPUPPIES Honey Butter **8**

FRIED GOAT CHEESE Tempura Battered, Local Honey **8**

VEGAN AVOCADO TOAST Sunflower + Pepita Bread, Candied Garlic, Dried Red Chili Flakes **10**

VEGAN SLIDERS Three Sliders, "Impossible Beef", Vegan Mozzarella, Pickle, Crispy Onion, Hand Cut Fries, Spicy Dipping Sauce **14**

WHITE QUESO Tortilla Chips **9**
Add Chorizo or Quinoa **3**

Half Price Apps All Day

SIDE PLATES

5

- SEASONAL FRUIT**
- NAPA CABBAGE SLAW**
- PARMESAN RISOTTO**
- DRUNKEN BLACK BEANS**
- SEASONED FRIES**
- SEASONAL VEGETABLE**

VEGETARIAN VEGAN GLUTEN FREE

Many of Our Dishes Can Be Made Vegan - Ask Your Server

ENTREES

PAN SEARED AIRLINE CHICKEN Parmesan Risotto, Bacon-Bleu Cheese Cream, Seasonal Vegetable **15**

BLACKENED SHRIMP RISOTTO Wild Mushroom, Fried Carrot, Seasonal Vegetable **15**
FISH & CHIPS Beer Battered Cod, Seasoned Fries, Caper Remoulade **14**

MAC & CHEESE Pulled Chicken, 3-Cheese Cream, Tomato, Red Onion **14**

CHEF'S CHOICE

MISO GLAZED COD Shrimp Fried Rice, Seasonal Vegetable **22**

SWEET MUSTARD GLAZED SALMON Parmesan Risotto, Seasonal Vegetable **21**

STEAK PASTA Beef Medallions, Mushroom, Onion, Port Wine Cream, Local Rigatoni, Local Goat Cheese **18**

TRES TACOS FROM THE SEA Choice of Ahi Tuna or Grilled Shrimp, Spicy Mayo, Napa Cabbage Slaw, Drunken Black Beans **13**

VEGETARIAN

Many of our dishes can be modified to suit a vegan diet. Please ask your server.

ROASTED ARTICHOKE RAVIOLI Truffle Artichoke Mousse, Lemon Cream, Red Onion **13**

VEGAN MEATLOAF "Impossible Beef", Whipped Potatoes, Soy-Mushroom Gravy, Seasonal Vegetable **14**

VEGAN QUINOA TACOS Three Corn Soft Tacos, Romaine, Salsa, Housemade Guacomole, Drunken Black Beans **11**

CHICKEN FRIED PORTOBELLO Vegan Gravy, Seasoned Fries, Seasonal Vegetable **12**

VEGAN FRITO CHILI PIE Chili, Cilantro "Sour Cream", Vegan Cheese **11**
Add Chorizo, Beef or Lobster **5**

NASHVILLE HOT CHICKEN Spicy Maitake Mushroom "Chicken", Pickle, Texas Toast, Seasoned Fries **12**

KUNG PAO SPICY CAULIFLOWER Jalapeño, Basil, Madeira, Peanuts, Jasmine Rice **11**

VEGAN INDIAN TACO Housemade Fry Bread, Chili, Romaine, Tomato, Cilantro "Sour Cream" **12**

VEGAN QUINOA-BLACK BEAN BURGER Romaine, Tomato, Onion, Spicy Mayo, Potato Bread Bun, Choice of Side **12**

FRIED AVOCADO WRAP Corn Flake Crusted Avocado, Spicy Mayo, Tomato, Napa Cabbage Slaw, Choice of Side **12**

MUSHROOM REUBEN SANDWICH Marinated Portobello, Housemade Red Cabbage "Kraut", Vegan Russian Dressing, Vegan Cheese **12**

HOUSE FAVORITE

TIKKA MASALA Jackfruit, Carrots, Red Curry, Pistachio-Cilantro Gremolata, Seasonal Vegetable **14**

SALADS

A LITTLE SALAD Romaine, Creamy Parmesan Dressing, Heirloom Cherry Tomato, Croutons **4**

PICASSO HOUSE SALAD Greens, Toasted Almonds, Bleu Cheese, Mandarin Orange **5**

DRUNKEN PEAR Spinach, Port Poached Pear, Spiced Pecans, Feta Cheese, Cider Pecan Vin **9**

STRAWBERRY SALAD Baby Spinach, Avocado, Bacon, English Sharp Cheddar, Spiced Pecans, Poppy Seed Vinaigrette **9**

COBB Bacon, Avocado, Hard Boiled Egg, Onion, Tomato, Bleu Cheese, Green Goddess **11**

QUINOA & AVOCADO SALAD Cucumber, Carrot, Feta Cheese, Pickled Onion, Smoked Tequila Vin **11**

ADD A PROTEIN 6

STEAK · CHICKEN · SHRIMP · TUNA · SALMON

Made using our favorite family recipes

LOBSTER BISQUE

A House Favorite

CUP 5

BOWL 7

SOUP OF THE DAY

Ask Server for Details

Sandwiches are Served with choice of side

Parmesan Risotto Add **12** Housemade Soup Add **2**

CHICKEN & AVOCADO Bacon, Swiss Cheese, Creamy Bourbon Honey Mustard

PICASSO BURGER Black Angus Beef, Bleu Cheese, Carmelized Onion, Horseradish Mayo, Brioche Bun

PRESSED CUBAN Pulled Pork, Sliced Ham, Swiss Cheese, Pickle, Mustard

SPICY FRIED CHICKEN House Seasonings, Napa Cabbage Slaw, Brioche Bun

SOUPS

SANDWICHES