

# loretta *bar*

## *starters*

### **WHISKEY BRAISED PORK BELLY**

Texas toast, radish, whiskey syrup ..... 16

### **LOBSTER RISOTTO**

Butternut squash, parmesan, parsley ..... 19

### **GRIDDLED GREEN ONION POLENTA CAKE**

Balsamic wild mushrooms, Texas goat cheese,  
green onions ..... 17

### **CUMIN DUSTED ROCK SHRIMP**

Flash fried, smoked guacamole,  
cilantro crema ..... 17

### **CRISPY BRUSSELS SPROUTS**

Maple glaze, toasted pecans,  
queso fresco ..... 10

### **BLISTERED SHISHITO PEPPERS**

Cilantro crema ..... 12

### **CHILI GLAZED HILL COUNTRY QUAIL**

Pear, green onion salad, arugula, hot  
honeyed onions, fried quail egg ..... 17

### **PAN ROASTED VEAL SWEETBREADS**

Tomato caper compote,  
sherry gastrique ..... 17

### **FANCY CHEESE BOARD**

Rotating selection, with accoutrements,  
housemade jam, grilled bread ..... 24

## *salads*

### **TEXAS RUBY RED**

Clementine, shaved fennel, crispy Texas goat  
cheese, herb oil ..... 16

### **ROASTED BEETS**

Burrata, arugula, beet emulsion, candied  
pecans ..... 16

### **BOMB CAESAR**

Herb croutons, parmesan, anchovy,  
housemade Caesar dressing ..... 15

## *entrees*

### **PAN ROASTED COD**

Green onion potato croquette, shellfish  
butter, herb oil ..... 32

### **DOUBLE CUT PORK CHOP**

Marshmallow sweet potatoes, pork jus,  
cranberry mustarda ..... 30

### **GRILLED TOMATILLO SHRIMP**

Crispy corn, cheddar grit cake,  
tomatillo butter ..... 24

### **CRISPY BRICK CHICKEN**

Apple mushroom bread pudding, fried farm  
egg, sage red wine demi ..... 28

### **RED WINE BRAISED LAMB SHANK**

Apple, pecan, barley, wild rice,  
braising jus ..... 39

### **PEPPERED BEEF TENDERLOIN**

Potato gruyère gratiné, grilled asparagus,  
red wine mushroom demi ..... 36

### **QUINOA, KALE, AND ALMONDS**

Grilled vegetables, fried onions,  
herb oil ..... 16

### **LORETTA BURGER**

Smash burger with crispy prosciutto,  
manchego, arugula, tomato, grilled red onion,  
smash sauce, brioche bun. Fries or tots. .... 15

### **DIABLO BBQ VENISON BURGER**

Bacon, Redneck cheddar, BBQ sauce, pico de  
gallo, Bibb, brioche bun. Fries or tots. .... 18

## *sides*

**TRUFFLED MAC AND CHEESE** ..... 10

**WARM QUINOA AND KALE** ..... 9

**HOUSE FRITES** ..... 6

**GRILLED ASPARAGUS** ..... 6

**SIMPLE SALAD** ..... 7

..... Bread available upon request .....

*Fall/Winter Menu- Executive Chef Paul Petersen*

For parties of 8 or more, 20% gratuity is added. Share charge ..... 3

## House Originals

### DOPE AS ME

Brooklyn Gin, Suze, Peppercorn-Cointreau\*, cucumber & juice of orange ..... 13

*Shaken with arugula & garnished with something green.*

### MEMORIES SEEM TO FADE

Paranubes Oaxacan Rum, fresh lime, stout syrup\*, Angostura ..... 11

*Served like the daiquiri it pretty much is—up with a lime wheel.*

## Bar Loretta Favorites

### JUNEBUG VS. HURRICANE

Brooklyn Gin, fresh lemon, Peychaud's Bitters & strawberries ..... 13

*Topped with sparkling wine & served with a strawberry.*

### BLACK MANHATTAN

George Dickel Bottled In Bond Whiskey, Carpano Classico Sweet Vermouth & a dash of Fernet Branca ..... 12

*Stirred & served up with a grapefruit twist.*

## Wine

### SPARKLING

Mumm Brut Prestige, Napa Valley, CA ..... 14/54

Lost Draw, Pinot Meunier, High Plains, TX ..... 60

Iron Horse Wedding Cuvée, Russian River Valley, CA ..... 99

Poema, Cava Brut, Penedès, SP ..... 10/40

Bon Ami, Brut Blanc de Blancs, FR ..... 10/40

Billecart-Salmon, Inspiration 1818 Brut, Champagne, FR ..... 98

Charles Heidsieck, Brut Réserve, Reims, FR ..... 130

May Georges, Crémant de Loire, Brut Rosé, Loire, FR ..... 16/60

Louis Roederer, Brut Premiere, Anderson Valley, CA, 1.5L ..... 160

### ROSÉ

Attems, Pinot Grigio Ramato, Friuli, IT ..... 54

Château d'Aqueria, Tavel, Rhône Valley, FR.....15/ 58

Angeline, Rosé of Pinot Noir, Sonoma, CA ..... 10/40

## Beer

### BOTTLES

Miller High Life, WI, 4.6%, 7 oz ..... 3

Shiner Bock, TX, 4.4% ..... 6

Anchor Steam, CA, 4.9% ..... 7

Founder's Porter, MI, 6.5% ..... 7

Jester King Seasonal, TX, 750 ml ..... 19

### CIDERS

Isastegi, Spain, 6%, 750 mL ..... 18

Aval, France, 6% ..... 8

Shacksbury Dry Cider, VT, 5.5% ..... 7

### DRAFTS

High Wheel Betty Kolsch, TX, 5.75% ..... 8

High Wheel 56 IPA, TX, 6.5% ..... 8

### SANITY & WITS

Meyer Lemon Vodka, Cassis de Bordeaux, fresh pineapple ..... 12

*Served well-shaken and frothy in a cocktail glass. Garnished with a smile.*

### CÓMO, CUÁNDO Y DÓNDE

El Tequileño Tequila with tamarind Carpano Bianco Vermouth\* & Suze ..... 13

*Think of it as a Mexican White Negroni. Bitter & sweet, just like life.*

### MARIACHI STATIC

Illegal Mezcal, Amaro Averna, fresh lime, agave, hot sauce ..... 12

*Choose 1-star (mild) to 5-stars (light me up!)*

### BIG IN JAPAN

Kikori Japanese Whiskey, ginger, soda & Angostura ..... 11

*Think Moscow Mule, but Kumamoto.*

### WHITES

Bulletin Place, Pinot Grigio, South AU ..... 10/38

Aveleda, Vinho Verde, POR ..... 32

Basserman-Jordan, Riesling, Pfalz, GER ..... 60

Hugues Beaulieu, Picpoul de Pinet, Languedoc, FR ..... 10/38

Domaine Lupin, Frangy Roussette de Savoie, Savoy, FR ..... 59

Les Jamelles, Sauvignon Blanc, Languedoc, FR ..... 12/46

Cristom, Viognier, Willamette Valley, OR ..... 72

William Fevre, Champs Royaux Chablis, Burgundy, FR ..... 100

Maison Albert Bichot, Bourgogne Vieilles Vignes de Chardonnay, Burgundy, FR ..... 18/70

Chalone Vineyard, Estate Grown Chardonnay, Chalone, CA ..... 16/58

Kistler, Les Noisetiers, Chardonnay, Sonoma, CA ..... 160

### CANS

Modelo, MX, 5% ..... 5

Lone Star, TX, 4.5%, 16 oz ..... 5

Real Ale Hans' Pils, TX, 5.3% ..... 6

Live Oak Hefe, TX, 5.3% ..... 6

Live Oak Big Bark Amber Lager, TX, 4.9% ..... 6

Alamo Golden Ale, TX, 4.7% ..... 6

Sierra Nevada Pale Ale, CA, 5.6% ..... 6

Real Ale Axis IPA, TX, 7% ..... 7

Lone Pint Yellow Rose IPA, TX, 6.8% ..... 8

Great Divide Yeti Imperial Stout, CO, 9.5% ..... 8

### A JOYFUL SOUND

Hibiscus-Infused Zephyr Gin\*, Lemon, Passionfruit, Orgeat\*, Falernum\* & Egg White ..... 13

*Shaken hard and served with hibiscus.*

### A CUP OF AMBITION

Gracias a Dios Mezcal, Reposado Tequila, Cold Brew, Stout, Sherry & Creme ..... 14

*Served tall over cobbled ice with a fun straw.*

### ROOT BEER NEGRONI

Ford's Gin, sweet vermouth, "Root Beer" Campari\* ..... 12

*Stirred. Up or on the rocks.*

### THE PREACHER

Chai-infused sweet vermouth\* & a spritz of Peat Monster ..... 10

*Served on a big rock with a grapefruit twist. Low ABV.*

### REDS

Laroque Cité de Carcassonne Pinot Noir, Burgundy, FR ..... 9/34

Patricia Green Chehalem Mountain Pinot Noir, Willamette Valley, OR ..... 95

ZD Wines, Pinot Noir, Carneros, CA ..... 125

Achaval-Ferrer Malbec, Mendoza, ARG ..... 60

Ronan by Clinet, Merlot, Bordeaux, FR ..... 10/38

Santo Tomás, Único Red Blend, Valle de Guadalupe, MX ..... 180

Bonny Doon, Le Cigare Volant, Central Coast, CA ..... 56

Fall Creek, Salt Lick Tempranillo, Tow, TX ..... 80

Franco Serra, Barbaresco, Piedmont, IT ..... 82

Legit, Cabernet Sauvignon, Tuscany, IT ..... 90

Altocedro, Año Cero, Cabernet Sauvignon, Mendoza, ARG ..... 14/50

Cain Cuvee, NV17, Napa, CA ..... 20/76

Chateau Montelena, Cabernet Sauvignon, Napa Valley, CA ..... 172

Clos de L'Oratoire des Papes, Châteauneuf-du-Pape, Rhône Valley, FR ..... 155

Reneiri, Brunello di Montalcino, Tuscany, IT ..... 165

\*House-made ingredient