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## A LA CARTE BREAKFAST

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*\$45 per person*

Our a la carte menus allow you to create a menu your guests will order from individually at your event.

### BEGINNINGS

*served on arrival*

#### **Pastry Spread**

selection of day's pastries, sliced seasonal bread, whipped honey butter, strawberry jam

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### DESSERT

#### **Chocolate Chip Cookies**

*one per person*

### DRINKS

**Coffee Bar, Mint Lemonade,  
Iced Tea, Water**

### ENTRÉES

*your guests will order from the entrées below.*

#### **Fruit & Yogurt Parfait**

yogurt, house granola, berries, banana, honey

#### **Chia Seed Pudding**

coconut milk chia seed pudding, roasted almonds, berries, honey

#### **Avocado Toast**

fried egg, lime, salt, red pepper, honey, sourdough  
*with bacon & heirloom tomatoes or with cold smoked salmon & sun-dried tomatoes*

#### **Southside**

scrambled eggs, cheddar avocado mash, tomatillo salsa, warm tortillas

#### **Migas**

scrambled eggs, cheddar, pork carnitas, peppers, onions, tomatillo salsa, warm tortillas

#### **Mother's Breakfast**

mother's sausage or bacon, scrambled eggs, breakfast potatoes, warm biscuit, strawberry jam, whipped honey butter

### SHARED SIDE

*served with entrees*

#### **Fresh Seasonal Fruit**

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# A LA CARTE LUNCH

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*\$45 per person*

Our a la carte menus allow you to create a menu your guests will order from individually at your event.

## BEGINNINGS

*served on arrival*

### Meat & Cheese Board

local cheeses, cured meats, whole grain mustard cream, dried cherries, jalapeño jam, rosemary hazelnuts, artisan bread

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## DESSERT

### Chocolate Chip Cookies

*one per person*

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## DRINKS

Coffee Bar, Mint Lemonade,  
Iced Tea, Water

## ENTRÉES

*please select four entrées for your menu*

### Tiny's Summer Salad

grilled chicken, spiced pecans, blue cheese crumbles, apples, mixed greens, apple cider vinaigrette

### Classic Caesar

roasted chicken, baby romaine leaves, caesar dressing, parmesan, croutons

### Salmon Provençal

wood-fired salmon, mixed greens, champagne vinaigrette, goat cheese baguette

### Avocado Toast

fried egg, lime, salt, red pepper, honey, sourdough  
*with bacon & heirloom tomatoes or with cold smoked salmon & sun-dried tomatoes*

### Chicken Enchiladas

chipotle ranchero sauce, spanish rice, avocado cilantro crema

### Turkey & Avocado Club

turkey, avocado, bacon, aioli, basil pesto, sourdough

### French Country

grilled chicken, sun-dried tomato pesto, basil pesto, goat cheese, kalamatas, greens, baguette

### Grilled Cheese & Pesto

year-aged white cheddar, basil pesto, sourdough, tomato sauce

### Cubano

beef carnitas, rosemary ham, spicy mustard aioli, swiss cheese, pickles, sourdough

### Quiche Provençal

day's quiche with petit salad

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*\*sandwiches are served with a choice of: fries, sweet potato fries, day's soup, or a side salad*

## SHARED SIDE

*served in the middle of the table, at the same time as entrées*

**Fresh Seasonal Fruit**

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## DAYTIME FAMILY STYLE

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*\$50 per person | Additional main \$8 per person | Additional sides \$3 per person*

Our family style menus are designed to be passed and shared amongst your guests. Therefore we ask you, as host, to make selections from this menu prior to your event since your guests will not be ordering individually during your event.

### BEGINNINGS

*select one*

#### Day's Pastry Spread

warm house pastries, seasonal bread, whipped honey butter, strawberry jam

#### Cheese & Meat Board

local cheeses, cured meats, whole grain mustard cream, fig, jalapeño jam, rosemary hazelnuts, artisan bread

#### French Picnic

rosemary ham, whipped goat cheese, kalamatas, basil pesto, artisan bread

### TINY'S FAVORITES

*select two*

#### Migas

scrambled eggs, cheddar, pork carnitas, onions, peppers, tomatillo salsa, warm tortillas

#### Mother's Breakfast

scrambled eggs, warm biscuits, whipped honey butter, strawberry jam

#### Avocado Toast

lime, salt, red pepper, honey, sourdough

#### Summer Salad

grilled chicken, spiced pecans, blue cheese crumbles, apples, mixed greens, apple cider vinaigrette

#### Classic Caesar

grilled chicken, parmesan, croutons, baby romaine leaves, caesar dressing

#### Picnic Board

baker's sandwiches & turkey avocado clubs, halved

### SIDES

*select two*

#### Scrambled Eggs

#### Mother's Sausage

#### Bacon

#### Warm Biscuits

#### Breakfast Potatoes

#### Fresh Fruit

#### Sweet Potato Fries

#### Fries

### DRINKS

*always present*

Mint Lemonade, Iced Tea  
Drip Coffee, Water

### DESSERT

*one per guest*

Chocolate Chip Cookies  
sleeved individually

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## DAYTIME MINGLING

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*\$45 per person*

Our daytime mingling menu is focused smaller versions of some of our classic entrees that are meant to be enjoyed while standing. Please make selections from this menu prior to your event.

### LET'S BEGIN

*select one*

#### Day's Pastry Spread

warm house pastries, seasonal bread, whipped honey butter, strawberry jam

#### Cheese & Meat Board

local cheeses, cured meats, jalapeño jam, whole grain mustard cream, figs, rosemary hazelnuts, artisan bread

#### French Picnic

rosemary ham, whipped goat cheese, kalamatas, basil pesto, artisan bread

### MIX & MINGLE

*select four*

#### Chia Seed Pudding

coconut milk chia seed pudding, roasted almonds, berries, honey

#### Avocado Toast

artisan bread, lime, salt, red pepper, honey, heirloom tomatoes

#### Baker's Sandwich

rosemary ham, dijon butter, house made croissant

#### Fruit & Yogurt Parfait

yogurt, house granola, berries, bananas, honey

#### Sausage Biscuit

house made biscuit, mother's sausage, cheddar cheese, jalapeño jam

#### Turkey Avocado Club

turkey, avocado, bacon, aioli, basil pesto, wheat bread

#### Ham & Cheese Croissant

rosemary ham, cheddar cheese, house made croissant

### DRINKS

*always present*

Mint Lemonade, Iced Tea  
Drip Coffee, Water

### DESSERT

*one per guest*

Chocolate Chip Cookies  
sleeved individually

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*evening menus*



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# A LA CARTE DINNER

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*\$70 per person*

Our a la carte menus allow you to create a menu that your guests will order from individually at your event.

## BEGINNINGS

### Meat & Cheese Board

local cheeses, cured meats, whole grain mustard cream, figs, jalapeño jam, rosemary hazelnuts, flatbread

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## DRINKS

Mint Lemonade, Iced Tea  
Drip Coffee, Water

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## DESSERT

Chocolate Chip Cookies  
*one per person*

## ENTRÉES

*select three, ordered individually*

### Day's Catch

day's fish, champagne beurre blanc, coconut rice, night's vegetable

### Seafood Risotto

sea bass, shrimp, poblano risotto, beurre blanc

### Chicken Romesco

roasted boneless chicken thighs, potato cakes, herbed lemon labne yogurt

### Black & Blue

filet, parmesan risotto, berry demi glaze, topped with blue cheese gorgonzola

### Watercolor

shrimp, crab, spicy herb butter, coconut rice

### Pasta Bolognese

pappardelle pasta, house bolognese, powdered parmesan reggiano

## SIDES

*select two, shared*

### Night's Vegetable

### Coconut Rice

### House Fries

Roasted Curried  
Cauliflower  
with lemon yogurt

## PASSED APPS

*each \$5 per person*

### Mini French Picnic

rosemary ham, goat cheese, basil pesto, olives, baguette

### Tiny's Artichokes

Wood-fired artichokes, chimmi

### Goat Cheese Bites

Pistachio goat cheese, black pepper, truffle, honey, phyllo pastry

### Tenderloin Toast

Tenderloin, spinach, basil, mustard aioli, toasted baguette

### Smoked Salmon

smoked salmon, sun-dried tomatoes, toasted baguette

### Tomato & Mozzarella

heirloom tomatoes, basil, mozzarella

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# FAMILY DINNER

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*\$75 per person | Additional Main \$10 per person | Additional Sides \$4 per person*

Our family style menus are designed to be passed and shared amongst your guests. Therefore we ask you, as host, to make selections from this menu prior to your event since your guests will not be ordering individually during your event.

## BEGINNINGS

*always present on arrival*

### Cheese & Meat Board

local cheeses, cured meats, jalapeño jam, whole grain mustard cream, figs, candied hazelnuts, flatbread

## SALAD

*select one*

### Provençal Salad

mixed greens, croutons, goat cheese, champagne vinaigrette

### Classic Caesar Salad

baby romaine leaves, caesar dressing, parmesan, croutons

## DRINKS

*always present*

**Mint Lemonade, Iced Tea  
Drip Coffee, Water**

## MAINS

*select two*

### Wood-fired Salmon

champagne beurre blanc

### Watercolor

shrimp, crab, spicy herb butter

### The Day's Cut

wood-fired tenderloin, house chimmi

### Chicken Romesco

herbed lemon labne yogurt

### Pasta Bolognese

pappardelle pasta, house bolognese, powdered parmesan reggiano

## SIDES

*select two*

### Night's Vegetables

### Coconut Rice

### House Fries

### Roasted Curried Cauliflower

with lemon yogurt

## DESSERT

*one per guest*

### Chocolate Chip Cookies

sleeved individually

## PASSED APPS

*each \$5 per person*

### Mini French Picnic

rosemary ham, goat cheese, basil pesto, olives, baguette

### Tiny's Artichokes

Wood-fired artichokes, chimmi

### Goat Cheese Bites

Pistachio goat cheese, black pepper, truffle, honey, phyllo pastry

### Tenderloin Toast

Tenderloin, spinach, basil, mustard aioli, toasted baguette

### Smoked Salmon

smoked salmon, sun-dried tomatoes, toasted baguette

### Tomato & Mozzarella

heirloom tomatoes, basil, mozzarella



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# EVENING MINGLING

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*\$50 per person | Additional selections \$5 per person*

Our evening mingling menu features passed appetizers meant to be enjoyed while standing.  
Please make selections from this menu prior to your event.

## BEGINNINGS

*present on arrival*

### Cheese & Meat Board

local cheeses, cured meats, jalapeño jam, whole grain  
mustard cream, figs, candied hazelnuts, flatbread

## MIX & MINGLE

*select four*

### Prosciutto Wrapped Dates

smoked goat cheese, dates, honey,  
balsamic reduction

### Summer Fruit

Texas watermelon, feta, mint,  
balsamic reduction

### Bacon Wrapped Shrimp

smoked bacon, shrimp,  
Case Street butter

### Mini French Picnic

rosemary ham, goat cheese,  
basil pesto, olives, baguette

### Tenderloin Toast

tenderloin, spinach, basil,  
mustard aioli, toasted baguette

### Tomato & Mozzarella

heirloom tomatoes, basil, mozzarella

### Smoked Salmon

smoked salmon, sun-dried  
tomatoes, toasted baguette

### Tiny's Artichokes

wood-fired artichokes, chimmi

### Portobello Bites

caramelized leeks, portobellas,  
blue cheese, pastry shell

### Goat Cheese Bites

pistachio goat cheese, black pepper,  
truffle, honey, phyllo pastry

## DRINKS

*always present*

**Mint Lemonade, Iced Tea**

**Drip Coffee, Water**

## DESSERT

*one per guest*

**Chocolate Chip Cookies**

sleeved individually

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*beer and wine list*



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## WINE LIST

*Please select which wines you would like to have available during your event. All wines will be charged by the bottle. Only bottles that are opened & consumed will be added to your event total accordingly. Bottles that are left unfinished can be corked for you to take home. Subject to change based on availability.*

### HOUSE FAVORITES

#### White Wine Mojito

white wine blend, lime, mint 40

#### Red Wine Sangria

red wine blend, lime, orange 40

#### Mimosa Bar

sparkling wine, varied juices  
& mixed berries 42

### MOCKTAILS

#### Garden Fizz

chamomile, sage, lime, topo 30

#### Hibiscus Daydream

hibiscus, strawberry, agave, lemon 30

#### Cocolime Cooler

coconut, lime, basil, vanilla 30

### SPARKLING

#### Laurent-Perrier Brut Champagne

*(350ml - 2 glasses)*

NV Champagne, France 35

#### Goutorbe-Bouillot Champagne Brut

NV Champagne, France 92

### SPARKLING

#### Poggio Costa, Prosecco Doc Brut

NV Friuli, Italy 37

#### Graham Beck, Brut Rosé

NV Western Cape, South Africa 56

### ROSÉ

#### Peyrassol, Cuvée des Commandeurs, Rosé

2021 Provence, France 64

#### Les Vignobles Guissard, Bandol Rosé

Provence, France, 2021 48

### AROMATIC WHITES

#### Terlan, Pinot Grigio

2022 Alto Adige, Italy 44

#### Ant Moore Estate, Sauvignon Blanc

2022 Marlborough, New Zealand 52

#### Domaine Franck Millet Sancerre

2021 Loire Valley, France 72

#### La Moussiere Sancerre Blanc

2022 Lorie Valley, France 98

#### Gunther Steinmetz - Wiltinger Rosenberg, Dry

#### Riesling

2020 Mosel, Germany 38

### CHARDONNAY

#### Domaine Vocoret, Chablis

2022 Burgundy, France 72

#### Justin Girardin, Bourgogne Blanc

#### Chardonnay

2021 Burgundy, France 72

#### Donnachadh Estate Chardonnay

2020 Santa Rita Hills, California 98

#### Schug, Chardonnay

2021 Sonoma Coast, California 56

### PINOT NOIR

#### Cru Beaujolais Morgon Gamay 2022

Beaujolais, France 64

#### The Hilt Estate, Pinot Noir

2020 Santa Rita Hills, California 64

#### Smith Story Helluva Vineyard, Pinot

#### Noir

2018 Anderson Valley, California 96

#### Bethel Heights Estate Pinot Noir

2022 Oregon, Single Vineyard Casteel,

Eola Amity Hills 130

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## BEER & WINE LIST

### RHÔNE & BORDEAUX

Domaine La Manarine, Côtes du Rhône  
2020 Rhône Valley, France 44

Château Meyre Haut Médoc  
2020 Bordeaux, France 72

Château Lalande, Bordeaux Saint-Julien  
2020 Bordeaux, France 98

Rouge Bleu Mistral  
2021 Rhône Valley, France 122

### ITALY, SPAIN & ARGENTINA

GD Vajra, Barbara D'Alba  
2020 Piedmonte, Italy 56

Donatella Cinelli Colombini, Brunello di  
Montalcino  
2018 Tuscany, Italy 138

Beronia Gran Reserva, Rioja  
2013 Rioja, Spain 68

Luca, Old Vine Malbec  
2019 Uco Valley, Mendoza, Argentina 55

### CABERNET SAUVIGNON & RED BLENDS

The Paring, Red Blend  
2018 California 52

Turley Zinfandel  
2021 Napa Valley, California 88

Barnett Vineyards,  
Cabernet Sauvignon  
2019 Napa Valley, California 132

O'Shaughnessy, Cabernet Sauvignon  
2018 Howell Mountain, California 160

**SPECIAL OFFERINGS**  
*limited quantities available in-house*

Annabella, Cabernet Sauvignon  
2020 Napa Valley, California 48

Pascal Walczak, Blanc de Noirs  
Champagne, France, NV 98

Domaine Ruhlmann Crémant D'Alsace  
Brut  
NV Alsace, France 98

Domaine Chante Cigale, Châteauneuf-  
Du-Pape  
2020 Rhône Valley, France 90

### BEER

*subject to change weekly*

Spindletap Proper Pils  
Czech Pilsner 7

Holler  
Hefeweizen 7

New Magnolia Heights Light  
Light Lager 8

Eureka Heights Buckle Bunny  
Cream Ale 7

11 Below Oso Bueno  
Amber Ale 7

11 Below Hipster Sauce  
IPA 7

Deschutes Fresh Haze  
Hazy IPA 7

Chimay Red Trapist Belgium  
Dubbel 12

Martin House Brewing Co. True Love  
Raspberry Sour Ale 7

Odell Brewing Co. Sippin' Pretty  
Fruited Sour 7

Pacífico  
Mexican Lager 7