



NEIGHBORHOOD SERVICES

Honest Food & Drink in the American Tradition

Omni Frisco Hotel at The Star, 11 Cowboys Way, Frisco, TX

• **WINES BTG** •

SPARKLING

Valdo Prosecco 10
Veneto, IT

Gruet Sparkling Rosé 12
Albuquerque, NM

Collet Brut Champagne 18
Champagne, FR

WHITE/ ROSE

Mönchhoff Riesling 12
Mosel, GER

Spy Valley Sauvignon Blanc 12
Marlborough, NZ

“JJ” Vincent Bourgogne Blanc Chardonnay 12
Burgundy, FR

Marco Felluga Pinot Grigio 12
Collio, IT

Cliff Lede Sauvignon Blanc 14
Napa Valley, CA

Hahn SLH Chardonnay 14
Santa Lucia Highlands, CA

Domaine Ott Rosé 15
Côtes de Provence, FR

Jordan Chardonnay 19
Sonoma, CA

RED

Mildbrandt Family Cabernet 10
WA

Murphy Goode Pinot Noir 12
Carneros, CA

Argiano Non Confunditor Super Tuscan 13
Toscana, IT

Charles Krug Merlot 14
Napa Valley, CA

Dashe Cellars Vineyard Select Zinfandel 14
Sonoma, CA

Luigi Bosca Malbec 15
Mendoza, AR

Smith & Hook Cabernet 15
Central Coast, CA

Royal Prince Pinot Noir 15
Santa Barbara, CA

Soter North Valley Pinot Noir 18
Willamette Valley, OR

Chappellet Mt. Cuvée Cabernet 19
Napa Valley, CA

PLEASE DRINK RESPONSIBLY

• **STARTERS** •

Nacho Roulette A/Q
always appropriate

Crispy Asparagus 12
lemon-dill crème fraîche/ pecorino

Butcher’s Meatballs*13
PtRbleu/ *original* voodoo sauce

Grilled Avocado 13
marinated tomato/ Sonoma dry jack
ciabatta crostini/ EVOO

• **SALAD COURSE** •

Simple Green 11
cucumber/ breakfast radish/ apple
marcona almonds/ pecorino
white balsamic vinaigrette

Wedge My Way 13
spiced pecan/ pear tomato/ 2X bacon creamy
PtR bleu *or* 1000 Island

Sweet Gem Caesar 12
sourdough crouton/ pickled red onion
Sonoma dry jack
+ chicken 19 + shrimp 21

Cobb-esque Salad 17
choice of: grilled chicken *or* fried chicken
bacon/ tomato/ cooked egg/ white cheddar
buttermilk-herb dressing

• **SIDE ORDERS** • 9

Cheddar Grits
Spinach Almondine
Brussels/ Pancetta/ Maple
Sea-Salted French Fries
Three Jack and Mac Casserole

• **DESSERTS** • 9

Bourbon Butterscotch Pot de Crème
Warm Chocolate Cake à la Mode
Nightly Dessert Feature



• **MARKET FIN FISH** •

#1 Fish & Chips
crispy slaw/ dill tartar

#2 Simple Prep **#3 BBQ Spiced**
straight up cheddar grits
fitting sauce dressed chicory
served à la carte *original* voodoo sauce

• **MAIN PLATES** •

Crispy Chicken Sandwich 15
iceberg/ tomato/ horseradish pickle
mayo/ burnt honey mustard/ brioche bun

Butcher’s Burger* 17
daily ground angus brisket & chuck
cheddars/ secret sauce/ fully dressed
quinoa salad, dressed greens *or* sea-salted frites
add: + *original* voodoo sauce 2
+ sub bleu cheese 1 + EZ egg 2
+ crispy bacon 3 + grilled avocado 3
+ caramelized onion 3

Enchiladas 18
crème fraîche
breakfast radish & red onion salad

BBQ Spiced Gulf Shrimp 25
cheddar grits/ dressed chicory
original voodoo sauce

Bay of Fundy Salmon* 27
chopped tomato & arugula salad
lemon-dill crème fraîche

‘London Broil’ Steak Frites* 29
10oz sliced Nebraska angus flat iron
original voodoo sauce

Filet of Beef Tenderloin* 42
three jack and mac casserole
garlic-herb bistro butter

18oz Angus Ribeye* 54
sea-salted frites/ horseradish cream

PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE.

*There is a risk associated with the consumption of raw or undercooked shellfish and proteins that may increase your risk of foodborne illness.



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COCKTAILS

Moscow Mule 11
Nue Vodka/ lime/ ginger beer
Sympathy for the Devil 11
Redemption Rye/ whiskey barrel bitters/ lemon
Bramble Fizz 12
Fords Gin/ lemon/ simple/ blackberry purée
Classic Daiquiri 12
El Dorado 3yr casked aged Rum/ sugar cane/ lime
Good Vibrations 12
white wine/ sugar/ lemon/ soda/ raspberries
Kashmir 12
Aviation Gin/ lemon/ raspberries/ rosemary/ soda
Margarita 12
Cimmaron tequila/ Cointreau/ lime/ agave nectar
Paper Plane 12
Evan Williams Single Barrel/ Aperol Amaro Nonino/ lemon
Red Sangria 12
Red Wine/ Havana Club Rum/ lemon/ agave nectar
St. Germain Spritz 12
St. Germain/ Prosecco/ soda
The Last Samurai 13
Toki Whiskey/ lemon chipotle-pineapple H2O
Pop's Martini Salad 13
Ketel One Vodka/ bleu cheese olives pickled veggies
Aviation 14
Zephyr Black/ Creme de Violette/ lemon
Pisco Negroni 14
4Gs Mosto Verde Pisco/ Campari/ Carpano
Rum Old Fashioned 14
Havannah Club/ sugar cane/ bitters
Side Car 14
Pierre Ferrand/ Cointreau/ lemon/ sugar
Bourbon Old Fashioned 16
Knob Creek Single Barrel/ sugar/ Angostura bitters
Manhattan 16
Woodford Reserve Rye/ Carpano

PLEASE DRINK RESPONSIBLY

ON DRAFT

4 CORNERS	BALLAST POINT	MILLER LITE
Dallas TX	San Diego CA	Fort Worth TX
REVOLVER	FIRESTONE WALKER	BELL'S BREWERY
Granbury TX	Paso Robles CA	Comstock MI

BOTTLES & CANS

Pabst Blue Ribbon 6	Modelo 7	Shiner Bock 7
Dos Equis Lager 7	Stella Artois 8	Hoegaarden 8

WINES BY THE BOTTLE

• SPARKLING

Valdo <i>Veneto, IT</i> Brut Prosecco	36
Gruet <i>Albuquerque, NM</i> Brut Rosé	48
Collet <i>Aj, FR</i> Brut Champagne	72
Pol Roger <i>Epernay, FR</i> Brut Champagne	110

• CHARDONNAY

"JJ" Vincent Bourgogne Blanc <i>Burgundy, FR</i>	48
Hahn SLH <i>Santa Lucia Highlands, CA</i>	52
Jordan <i>Sonoma, CA</i>	73
Billaud Simon <i>Chablis, FR</i>	75
Far Niente <i>Napa Valley, CA</i>	89
Cakebread <i>Napa Valley, CA</i>	98
Flowers <i>Sonoma Coast, CA</i>	110

• OTHER WHITES

Mönchhoff <i>Mosel, GER</i> Riesling	40
Benton Lane <i>Willamette Valley, AT</i> Pinot Gris	44
Spy Valley <i>Marlborough, NZ</i> Sauvignon Blanc	44
Domäne Wachau <i>Terrassen, AT</i> Grüner Veltliner	50
Marco Felluga <i>Collio, IT</i> Pinot Grigio	48
Cliff Lede <i>Napa Valley, CA</i> Sauvignon Blanc	52
Domaine Ott <i>Côte de Provence, FR</i> Grüner Veltliner	56
Illumination <i>Napa Valley, CA</i> Sauvignon Blanc	80

• PINOT NOIR

Murphy Goode <i>CA</i>	40
Royal Prince <i>Santa Barbara, CA</i>	56
Soter <i>North Valley, Willamette Valley, OR</i>	68
FEL <i>Anderson Valley, CA</i>	70
Raen <i>Sonoma Coast, CA</i>	76
Patz & Hall <i>Sonoma Coast, CA</i>	80
Emeritus allberg Ranch <i>Russian River Valley, CA</i>	94
Bergstrom Cumberland Reserve <i>Willamette Valley, OR</i>	98

• CABERNET & CAB BLENDS

Milbrandt Family <i>WA</i>	40
Smith & Hook <i>Central Coast, CA</i>	56
Chappellet <i>Mt. Cuvee, Napa Valley, CA</i>	68
Justin <i>Paso Robles, CA</i>	66
Andrew Will <i>Columbia Valley, WA</i>	85
Girard <i>Artistry, Napa Valley, CA</i>	88
Faust <i>Napa Valley, CA</i>	99
Jordan <i>Alexander Valley, CA</i>	125
Groth <i>Oakville, Napa Valley, CA</i>	132
Orin Swift <i>Papillon, Napa Valley, CA</i>	150
Caymus <i>Napa Valley, CA</i>	185
Quintessa Rutherford <i>Napa Valley, CA</i>	250

• OTHER REDS

Argiano <i>Non Confunditor Toscana, IT</i> Super Tuscan	48
Charles Krug <i>Napa Valley, CA</i>	52
Dashe Cellars <i>Vineyard Select, Sonoma, CA</i> Zinfandel	52
Luigi Bosca <i>Mendoza, AR</i> Malbec	56
Stolpman Vineyards <i>Estate Syrah, Ballard Canyon, CA</i> Syrah	60
Penfolds <i>Bin 128 Coonawarra, AUS</i> Shiraz	65
Ridge <i>East Bench, Dry Creek, Sonoma, CA</i> Zinfandel	75
Stags' Leap <i>Napa Valley, CA</i> Petite Sirah	89
Duckhorn <i>Napa Valley, CA</i> Merlot	95
Vietti Barolo Castiglione <i>Piedmont, IT</i> Nebbiolo	110
Allegrini <i>Vento, IT</i> Amarone	120