

# NEIGHBORHOOD SERVICES

Honest Food & Drink in the American Tradition

Omni Frisco Hotel at The Star



## • STARTERS •

**Soup of the Day 12**

**Crispy Asparagus 13**

lemon-dill crème fraîche | pecorino

**Grilled Avocado 14**

marinated tomato | Sonoma dry jack  
ciabatta crostini/ EVOO

**Butcher's Meatballs\* 15**

PtR bleu | original voodoo sauce

**Chicken Wings 15**

carrots | red pepper ranch

**Chilled Gulf Shrimp 19**

traditional cocktail or sweet chili sauce

## • SALAD COURSE •

**Simple Green 13**

cucumber | breakfast radish | apple  
marcona almonds | pecorino  
white balsamic vinaigrette

**Wedge My Way 14**

spiced pecan | pear tomato | 2X bacon  
creamy PtR bleu or 1000 Island

**Sweet Gem Caesar 14**

sourdough crouton | pickled red onion  
Sonoma dry jack  
+ chicken 21 + shrimp 24

**Cobb-esque Salad 21**

choice of: roasted or fried chicken  
bacon | tomato | cooked egg | white cheddar  
buttermilk-herb dressing

## • SIDE ORDERS • 9

**Spinach Almondine**

**Brussels/ Pancetta/ Maple**

**Sea-Salted French Fries**

## • DESSERTS • 9

**Bourbon Butterscotch Pot de Crème**

**Warm Chocolate Cake à la Mode**

**Daily Dessert Feature**



## • MARKET FIN FISH •

**Fish & Chips**

crispy slaw | dill tartar

**Two Fish Tacos**

bbq spice | harissa slaw

## • SANDWICHES •

**Crispy Chicken Sandwich 17**

iceberg | tomato | horseradish pickle  
mayo | burnt honey mustard | brioche bun

**Club Sandwich 16**

turkey | bacon | lettuce | tomato | mayo

**Grilled Avocado BLT 16**

iceberg | tomato | mayo | toasted sourdough

**Wagyu Reuben 17**

swiss | kraut | russian slaw | marbled rye

**Butcher's Burger\* 19**

daily ground angus brisket & chuck  
cheddars | secret sauce | fully dressed

CHOICE OF:

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**

## • MAIN PLATES •

**Short Rib Tacos\* 18**

pico | colby jack | caramelized onion  
shredded cabbage | la norteña flour tortillas  
red sea-salted russet frites

**Bay of Fundy Salmon\* 30**

chopped tomato & arugula salad  
lemon-dill crème fraîche

**'London Broil' Steak Frites\* 37**

10oz sliced Nebraska angus flat iron  
original voodoo sauce

### CITY MANDATED NOTICE

\*There is a risk associated with raw shellfish, undercooked proteins, etc. Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like.

*Please make your server aware of any and all food allergies*

• **COCKTAILS** •

<b>Mimosa</b>	<b>10</b>
Valdo Brut Prosecco/ orange juice	
<b>Sympathy for the Devil</b>	<b>11</b>
Redemption Rye whiskey barrel bitters/ lemon	
<b>Bramble Fizz</b>	<b>12</b>
Seagrams Gin/ lemon/ simple blackberry purée	
<b>Good Vibrations</b>	<b>12</b>
white wine/ sugar/ lemon/ soda raspberries	
<b>Kashmir</b>	<b>12</b>
Aviation Gin/ lemon/ raspberries rosemary/ soda	
<b>Red Sangria</b>	<b>12</b>
Red Wine/ Castillo Rum/ lemon agave nectar	
<b>St. Germain Spritz</b>	<b>12</b>
St. Germain/ Prosecco/ soda	
<b>The Last Samurai</b>	<b>13</b>
Toki Whiskey/ lemon chipotle-pineapple H2O	
<b>Pop's Martini Salad</b>	<b>13</b>
Ketel One Vodka/ bleu cheese olives pickled veggies	
<b>Balcones Barrel Aged Old Fashioned</b>	<b>16</b>
Balcones Pot Still Bourbon sugar/ Angostura bitters	

**KENTUCKY BOURBON**

<b>Bulleit 90 pf</b>	<b>10</b>
<b>Buffalo Trace 90 pf</b>	<b>10</b>
<b>Old Forester 86 pf</b>	<b>10</b>
<b>Maker's Mark 90 pf</b>	<b>12</b>
<b>Russell's Reserve 10yr 90 pf</b>	<b>13</b>
<b>Woodford Reserve 90.4 pf</b>	<b>14</b>
<b>Basil Hayden's 8yr 80 pf</b>	<b>14</b>
<b>Bakers 107 pf</b>	<b>15</b>
<b>Maker's 46 94 pf</b>	<b>16</b>
<b>Angel's Envy 86.6 pf</b>	<b>17</b>
<b>Noah's Mill 114.3 pf</b>	<b>22</b>
<b>Jefferson's Ocean 90 pf</b>	<b>36</b>

**LOCAL BOURBON & WHISKEY**

<b>TX Whiskey (blended)</b>	<b>82 pf</b>	<b>13</b>
<b>Treaty Oak "Day Drinker"</b>	<b>80 pf</b>	<b>13</b>
<b>Balcones Baby Blue</b>	<b>92 pf</b>	<b>14</b>
<b>TX Bourbon</b>	<b>90 pf</b>	<b>14</b>
<b>Treaty Oak "Ghost Hill"</b>	<b>95 pf</b>	<b>15</b>
<b>Balcones Single Malt</b>	<b>106 pf</b>	<b>16</b>

• **N/A BEVERAGES** •

<b>Fresh Brewed Iced Tea</b>	<b>4</b>
<b>Roasted Coffee</b>	<b>4</b>
<b>Espresso</b>	<b>4</b>
<b>Café Latte</b>	<b>5</b>
<b>Cappuccino</b>	<b>6</b>
<b>Add Shot</b>	<b>2.5</b>
<b>Fresh Orange Juice</b>	<b>5</b>
<b>Fresh Grapefruit Juice</b>	<b>5</b>
<b>Pepsi / Diet Pepsi / Sierra Mist</b>	
<b>Root Beer</b>	<b>4</b>

• **WINE PROGRAM** •

• **SPARKLING**

<b>Valdo Brut Prosecco</b>	<i>Veneto, IT</i>	<b>11/ 40</b>
<b>Campo Viejo Brut Cava</b>	<i>SP</i>	<b>11/ 40</b>
<b>Stella Rosa Moscato</b>	<i>Piedmont, IT</i>	<b>12/ 45</b>
<b>Gruet Brut Rosé</b>	<i>Albuquerque, NM</i>	<b>12/ 48</b>
<b>Collet Brut Champagne</b>	<i>Aj, FR</i>	<b>29/ 110</b>
<b>Pol Roger Brut Champagne</b>	<i>Epernay, FR</i>	<b>110</b>

• **CHARDONNAY**

<b>"JJ" Vincent Bourgogne Blanc</b>	<i>Burgundy, FR</i>	<b>16/ 60</b>
<b>Hahn SLH</b>	<i>Santa Lucia Highlands, CA</i>	<b>16/ 60</b>
<b>Jordan</b>	<i>Sonoma, CA</i>	<b>19/ 85</b>
<b>Billaud Simon</b>	<i>Chablis, FR</i>	<b>75</b>
<b>Cakebread</b>	<i>Napa Valley, CA</i>	<b>98</b>
<b>Far Niente</b>	<i>Napa Valley, CA</i>	<b>110</b>
<b>Flowers</b>	<i>Sonoma Coast, CA</i>	<b>110</b>
<b>Rombauer</b>	<i>Napa Valley, CA</i>	<b>120</b>

• **OTHER WHITES & ROSE**

<b>Kim Crawford Sauvignon Blanc</b>	<i>Marlborough, NZ</i>	<b>12/ 42</b>
<b>Marco Felluga Pinot Grigio</b>	<i>Collio, IT</i>	<b>12/ 42</b>
<b>Mönchhoff Riesling</b>	<i>Mosel, GER</i>	<b>13/ 45</b>
<b>Cliff Lede Sauvignon Blanc</b>	<i>Napa Valley, CA</i>	<b>14/ 49</b>
<b>Domäne Wachau Grüner Veltliner</b>	<i>Terrassen, AT</i>	<b>50</b>
<b>Illumination Sauvignon Blanc</b>	<i>Napa Valley, CA</i>	<b>70</b>
<b>Gerard Bertrand Côte des Roses Rosé</b>	<i>FR</i>	<b>15/ 54</b>

• **PINOT NOIR**

<b>Murphy Goode</b>	<i>CA</i>	<b>12/ 42</b>
<b>Ken Wright</b>	<i>Willamette Valley, OR</i>	<b>18/ 68</b>
<b>Rodney Strong</b>	<i>Russian River, CA</i>	<b>20/ 70</b>
<b>FEL</b>	<i>Anderson Valley, CA</i>	<b>70</b>
<b>Raen</b>	<i>Sonoma Coast, CA</i>	<b>76</b>
<b>Patz &amp; Hall</b>	<i>Sonoma Coast, CA</i>	<b>84</b>
<b>Emeritus Hallberg</b>	<i>Ranch Russian River Valley, CA</i>	<b>105</b>
<b>Bergstrom Cumberland Reserve</b>	<i>Willamette Valley, OR</i>	<b>110</b>

• **CABERNET & CAB BLENDS**

<b>Waterbrook</b>	<i>Walla Walla, WA</i>	<b>11/ 39</b>
<b>Smith &amp; Hook</b>	<i>Central Coast, CA</i>	<b>15/ 57</b>
<b>Chappellet Mt. Cuvee</b>	<i>Napa Valley, CA</i>	<b>19/ 68</b>
<b>Austin Hope</b>	<i>Paso Robles, CA</i>	<b>21/ 78</b>
<b>Justin</b>	<i>Paso Robles, CA</i>	<b>66</b>
<b>Andrew Will</b>	<i>Columbia Valley, WA</i>	<b>88</b>
<b>Faust</b>	<i>Napa Valley, CA</i>	<b>115</b>
<b>Orin Swift Papillon</b>	<i>Napa Valley, CA</i>	<b>140</b>
<b>Jordan</b>	<i>Alexander Valley, CA</i>	<b>145</b>
<b>Groth</b>	<i>Oakville, Napa Valley, CA</i>	<b>150</b>
<b>Caymus</b>	<i>Napa Valley, CA</i>	<b>195</b>
<b>Quintessa Rutherford</b>	<i>Napa Valley, CA</i>	<b>250</b>

• **OTHER REDS**

<b>Argiano</b>	<i>Non Confunditor Super Tuscan Toscana, IT</i>	<b>13/ 48</b>
<b>Charles Krug Merlot</b>	<i>Napa Valley, CA</i>	<b>14/ 52</b>
<b>Saldo Zinfandel</b>	<i>Napa Valley, CA</i>	<b>15/ 57</b>
<b>Luigi Bosca Malbec</b>	<i>Mendoza, AR</i>	<b>15/ 57</b>
<b>Stolpman Vineyards Estate Syrah</b>	<i>Ballard Canyon, CA</i>	<b>60</b>
<b>Penfolds Bin 128 Shiraz</b>	<i>Coonawarra, AUS</i>	<b>70</b>
<b>Ridge East Bench Zinfandel</b>	<i>Dry Creek, Sonoma, CA</i>	<b>78</b>
<b>Stags' Leap Petite Sirah</b>	<i>Napa Valley, CA</i>	<b>89</b>
<b>Duckhorn Merlot</b>	<i>Napa Valley, CA</i>	<b>105</b>
<b>Vietti Barolo Castiglione Nebbiolo</b>	<i>Piedmont, IT</i>	<b>110</b>

• **ON DRAFT** •

<b>Four Corners</b>	<i>Dallas, TX</i>
<b>Revolver</b>	<i>Granbury, TX</i>
<b>Texas Ale Project</b>	<i>Dallas, TX</i>
<b>New Belgium</b>	<i>Fort Collins, CO</i>
<b>Miller Lite</b>	<i>Fort Worth, TX</i>
<b>Yuengling</b>	<i>Pottsville, PA</i>

• **BOTTLES & CANS** •

<b>Pabst Blue Ribbon</b>	<b>6</b>
<b>Modelo</b>	<b>7</b>
<b>Shiner Bock</b>	<b>7</b>
<b>Dos Equis Lager</b>	<b>7</b>
<b>Stella Artois</b>	<b>8</b>
<b>Hoegaarden</b>	<b>8</b>

Please drink responsibly.