BAR SNACKS

ROASTED NUTS.....4
CHILI POWDER, CAYENNE, RED PEPPER FLAKES

HOUSE PICKLES.....5
DAIKON, GREEN TOMATOES, GREEN BEANS

OLIVES.....4
FENNEL SEED, ORANGE ZEST, RED CHILI

OX TONGUE SLIDER.....3
PICKLED GREEN TOMATO, DIJON

PIGS IN A BLANKET (3).....6
DIJON

WHITE BEAN DIP.....6
DUCK FAT, PARSLEY

CRISPY GREEN BEANS.....7
SAMBOL AIOLI

CHICHARONES.....6
MARINATED CUCUMBER SALAD, SPICY AIOLI

SMALL PLATES
5:00PM – 11:00PM

MUSSELS.....10
GREEN GARLIC, PARSLEY, CAPERS

BEETS AND POTATOES.....9
ARUGULA, PARMESAN, CARAWAY, DILL

BRUSSEL SPROUTS.....8
CHESTNUTS, FRENCH CURRY CAULIFLOWER, PICKLED MUSTARD SEEDS

CAULIFLOWER GRATIN.....8
CURRANTS, TOASTED ALMONDS, BALSAMIC, PARMESAN

CHICKEN THIGH.....8
SOY GLAZE, CRISPY CHICKEN SKIN, FRIED PEANUT & PEPPER SLAW

04/16/12
CONTIGOAUSTIN.COM
CHARCUTERIE
5:00-11:00 pm

CREPINETTE....7
GROUND PORK, EGG, GREY CURRANTS, CRIMINIS, HERB SALAD
(SERVED HOT)

PORCHETTA DI TESTA.....7
PICKLED TOMATILLLOS

COUNTRY PATE.....7
APPLES, CORNICHONS, DLION

CHICKEN MOUSSE TERRINE.....7
STRAWBERRY, RAMP, PICKLED ONION

PORK LIVER PATE.....7
EGGPLANT FRITTERS, CONTIGO RANCH HONEY

PLATES
5:00-11:00 pm

RABBIT & DUMPLINGS.....15
CARROTS, CIPOLLINI ONIONS, SAGE DUMPLINGS

DEWBERRY HILLS CHICKEN.....16
KOHlrabi, ORANGE, GARLIC, KALE, BORDELAISE

PORCHETTA SANDWICH.....11
SMOKED TOMATO RELISH, ARUGULA, HOUSEMADE CHALLAH BUN

BURGER & FRIES.....12
HOUSEMADE CHALLAH BUN
ADD CHEESE.....1
ADD HOUSEMADE BACON.....2

DAILY FRESH SAUSAGE.....10
BAGUETTE, DLION, ONIONS, FRENCH FRIES
ADD SAIERKRAUT.....1

GRILLED CHEESE.....9
CHEDDAR, HOUSEMADE Brioche

DESSERT

STRAWBERRY SHORTCAKE.....8
BALSAMIC STRAWBERRIES, SWEET VANILLA CREAM

CHOCOLATE TART.....8
DARK CHOCOLATE MOUSSE, BLACK PEPPERCORN MASCARPONE CREAM

COOKIES & MILK.....5
MILK CHOCOLATE & SALTED PEPPITA W/CHILI POWDER,

ICE CREAM.....6
LAVENDER HONEY, CHOCOLATE HAZELNUT,
BLACKBERRY SORBET

THE CLOSER.....5
AVERNA, ANGOSTURA BITTERS, MEZCAL

COCKTAILS

SMOKIN’ GYPSEY.....9
VODKA, BENEDICTINE, BALCONES BRIMSTONE, ANGOSTURA BITTERS

SHRUBBY COLLINS.....9
TEQUILA, HOUSEMADE POTEET STRAWBERRY SHRUB,
TOPO CHICO

EL PEPIAJO.....8
TEQUILA, CUCUMBER, MINT, LIME

THE BITTER MYLE.....8
GIN, CAMPARI, VELVET FALENUM, GRAPEFRUIT,
CAMPAI CANDIED GRAPEFRUIT

OLD FASHIONED.....9
RYE WHISKEY, CITRUS OIL, BITTERS

MOSCOW MULE.....7
VODKA, GINGER, LIME

BEE KEEPER.....8
BOURBON, HONEY, LEMON

MIRE POIX.....8
RUM, CARROT, CELERY, ONION, GINGER

WINES

BUBBLES

VILLA JOLANDA PROSECCO.....7/24
VENETO, ITALY
HONEY, GREEN APPLE, FLORAL

ROSE

’11 CHARLES & CHARLES SYRAH ROSE.....8/28
COLUMBIA VALLEY, WASHINGTON
DRY, FRESH, STRAWBERRY

WHITE

’10 Fausti Passerina.....8/28
MARCHE, ITALY
FRESH, FRAGRANT, CITRUS

’10 Feitir Alvarinho/Fraudadora.....11/40
MINHO, PORTUGAL
SAVORY, BRIGHT, SURPRISING

’10 Lioco Chardonnay.....13/44
SONOMA COUNTY, CA
UNOAKED, HERBAL, TROPICAL FRUIT

RED

’08 Chateau Goudichaud Bordeaux.....9/32
GRAVES DE VAYRES, FRANCE
BLACKBERRY, GREEN PEPPER, BALANCED

’08 Pares Balta “Mas Petit”.....9/32
PACS DEL PENEDÉS, SPAIN
CABERNET, GRENACHE, ORGANIC

’10 La Cartuja Priorat.....10/36
EL MOLAR, SPAIN
ORGANIC, WOOD SMOKE, ACIDITY

’09 Schug Pinot Noir.....13/44
SONOMA COAST, CA
BLACK CHERRY, LOAM, EVENING PINES

** CUTTING FEE OF $1.00 TO BE APPLIED TO ALL OUTSIDE DESSERTS
* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS CAN INCREASE YOUR RISK
  OF FOODBONE ILLNESS
DRAFT BEER
LONE STAR.....3/10
FIREMAN’S #4.....4/5/16
LIVE OAK – HEFeweizen.....5/18
(512) – PECAN PORTER.....5/18
HOPS & GRAIN – ALT-ERATION.....5/18
AUSTIN BEERWORKS – GOLD FIST.....6/22
THIRSTY PLANET – THIRSTY GOAT.....5/18
AVERY – JOE’S AMERICAN PILSNER.....5/18
GREAT DIVIDE – HERCULES DOUBLE IPA.....5.5 (10 OZ)
ANCHOR BREWING COMPANY – ANCHOR STEAM.....6/22
UNIBROUE – BLANCHE DE CHAMBLY.....5 (10 OZ)
BROOKLYN BREWERY – IRISH STOUT.....5.5/20

BOTTLED BEER
FULL SAIL SESSION LAGER.....4
STELLA ARTOIS.....5
ABITA AMBER.....5
PACIFICO.....4
VICTORIA.....4
SHINER BOCK.....4
MILLER LITE.....3
MILLER HIGH LIFE.....3
SAMUEL SMITH’S APPLE CIDER.....8 (18 OZ)
CLAUSTHALER (NON-ALCOHOLIC).....4

CANNED BEER
GUINNESS.....5
AUSTIN BEERWORKS PEARLSNAP PILSNER.....4
AUSTIN BEERWORKS FIRE EAGLE IPA.....4
COORS ORIGINAL.....3
TECATE.....3
BROOKLYN LAGER.....6 (16 OZ)

BEVERAGES
EL PEPINTO.....4
GINGER BREW, CUCUMBER, MINT, LIME
SOFT DRINKS.....2
SCOALS, ICED TEA, TOPO CHICO
HAPPY HOUR
MONDAY – THURSDAY: 5 - 7

ROASTED NUTS.....2
CHILI POWDER, CAYENNE, RED PEPPER FLAKES

HOUSE PICKLES.....3
DAILY SELECTION

OLIVES.....2
FENNEL SEED, ORANGE ZEST, RED CHILI

OX TONGUE SLIDER.....2
PICKLED GREEN TOMATO, DIJON

PIGS IN A BLANKET (3).....4
DIJON

WHITE BEAN DIP.....3
DUCK FAT, PARSLEY

$1 OFF ALL DRAFT BEER AND WINE BY THE GLASS

CLASSIC COCKTAILS – $6 EACH

NEGRONI – GIN, CAMPARI, SWEET VERMOUTH

EL DIABLO – TEQUILA, LIME, CRÈME DE CASSIS, GINGER BEER

SAZERAC – RYE, HERBSAINT, PEYCHAUD’S BITTERS

PIMM’S CUP - PIMM’S NO. 1, LEMON, CUCUMBER, GINGER BEER

MOSCOW MULE – VODKA, LIME, GINGER BEER

KIR ROYALE – SPARKLING WINE, CRÈME DE CASSIS