

SECOND

BAR + KITCHEN

SNACKS + STARTERS

BLUEBERRY VANILLA SCONES honey butter (VG) 8

CARAMEL PECAN CINNAMON ROLL cream cheese frosting, salted caramel (VG) 9

GRILLED PINEAPPLE + MIXED BERRY BOWL coconut granola, lime, yogurt, mint (VG) 14

MARINATED OLIVES + BLEU CHEESE garlic, lemon, herbs, grilled sourdough (VG) 12

BLACK TRUFFLE POMME FRITES parmesan, white truffle aioli (VG) 10

BLISTERED SHISHITO PEPPERS miso aioli (VG/DF/GF) 9

CRISPY BRUSSELS SPROUTS smoked bacon, mint, feta, golden raisin (GF) 10

BAKED BRIE jalapeno peach jam, basil, grilled bread (VG) 16

BUFFALO FRIED PICKLES Bull's hot sauce, gorgonzola (VG) 10

BOARDS

AVOCADO FUNDIDO chorizo, asadero, chipotle corn chips (GF) 16

MEAT + CHEESE BOARD

assorted meat + cheese selections, pickles, mustard, jam, grilled bread 28

GREEN CHILI HUMMUS

tzatziki, radish, olive oil, Aleppo pepper, grilled naan (VG) 14

CHIPS + GUAC guacamole, cotija, jalapeno, chipotle corn chips, salsa verde (VG/GF) 15

BRISKET + BURRATA burrata cheese, brisket marmalade, jalapeno peach jam, grilled bread 22

ROOTS + GREENS

ADD ONS avocado +3, seared salmon +10, roasted chicken breast +9, NY striploin (7oz) +24

SBK HOUSE SALAD seasonal herbs + local greens, radish, lemon vinaigrette (VG/GF) 12

FARM TO MARKET SALAD

River Valley gem lettuce, cucumber, zucchini, feta, sunflower sprouts, basil dressing (VG/GF) 14

ASPARAGUS CAESAR SALAD arugula, brown butter croutons, pecorino romano (VG) 15

ROASTED BEETS radicchio, red onion, kale, fried chickpeas, red wine vinaigrette (VG/GF/DF) 14

GRILLED SWEET POTATOES sesame, maple-ginger glaze, miso aioli (V/DF/GF) 12

EGGS + PLATES

EGG + AVOCADO TOAST over EZ eggs, smashed avocado, feta, pickled onions, radish (VG) 15

AMERICANO two eggs, smoked bacon, hashbrown potato cake 14

CHILAQUILES two eggs sunny side up, salsa verde, chipotle corn chips, cotija, lime sour cream (VG) 14

BEEF SHORT RIB + EGG QUESADILLA

jalapeno-pimento cheese, braised beef short rib, cilantro, guacamole, sour cream 14

HUEVOS RANCHERO BENEDICT

poached eggs, refried beans, pulled pork tostada, salsa verde, cotija, cholula hollandaise 16

LONE STAR BREAKFAST TACOS scrambled eggs, chorizo, cotija, salsa verde, lime sour cream 12

TEXAS WAFFLE salted caramel, bananas, candied pecans (VG) 14

MIXED BERRY CHEESECAKE FRENCH TOAST

maple, mixed berry jam, coconut granola crumble (VG) 14

HAND-HELD

Served with ranch potato chips or pomme frites + horseradish pickles.
Sub black truffle pomme frites or side salad + 3

PORK BELLY BLT house cured pork belly, smoked bacon, lettuce, tomato, garlic mayo 14

ROASTED TURKEY MELT roasted turkey breast, cheddar, lettuce, tomato, dijonaise 15

CONGRESS BURGER 8 oz patty, onion confit, swiss cheese, greens, tomato, comeback sauce 15

HOT CHEDDAR-BACON BURGER 8oz patty, jalapeno-pimento cheese, black pepper aioli 16

BURGER OF THE MONTH seasonally driven, locally inspired 16

VG - VEGETARIAN, V - VEGAN, DF - DAIRY FREE, GF - GLUTEN FREE

PIZZA

POMODORO (VG) 15

red sauce, mozzarella, basil, e.v.o.o.

add pepperoni or Italian sausage +5

PIZZA BIANCO (VG) 16

ricotta, goat cheese, arugula, parmesan

add pepperoni or Italian sausage +5

SAUSAGE + PEPPERS 22

Italian sausage, peppers + onions, calabrese gremolata, pecorino

BLACK + BLEU 24

black truffle, bleu cheese, dates, red onion mozzarella, pork belly

BRUNCH SIDES

HASHBROWN POTATO CAKES (V/DF) 6

BOWL OF MIXED BERRIES (V/DF/GF) 10

SMOKED BACON 5

BREAKFAST SAUSAGE 5

TOAST sourdough OR nine grain 3

served with butter & jam

BRUNCH ADD ONS

ONE EGG +3

AVOCADO +3

JALAPENO +1

PULLED PORK +4

CHORIZO +4

NY STRIP LOIN (7OZ) +24

DESSERTS

proudly provided by the Pie Shop

CAKES + PIES (VG)

ALMOND BUTTERCREAM CAKE 8

BUTTERMILK PIE 8

CHOCOLATE CHERRY CHEESECAKE 8

LEMON BARS 5

CARAMEL CHOCOLATE BARS 5

VANILLA ICE CREAM 3

EVOO, sea salt

Executive Chef: David Bull
Chef de Cuisine: Yvonne Rumsey

20% gratuity will be added to parties of 6 or more

SECOND

BAR + KITCHEN

ZERO-PROOF

(ALCOHOL REMOVED | NON-ALCOHOLIC) < .05% ABV

COCKTAILS

- POMEGRANATE FIZZ pomegranate juice · lemon simple syrup · egg white · Crazy Fizz 12
CLARK GARDENS PRESS seedlip garden · pineapple · yuzu vinegar · lime · mint 12
EYES WIDE OPEN matcha green tea · cucumber · jalapeno · meyer lemon honey · coconut water 12
REVITALIZER carrot · apple · orange · lime · ginger syrup 12

WELLNESS SHOT

- ROCKY HILL FARMS FIRE CIDER pineapple-orange juice · rosemary · agave · cilantro 5

BEER

- RUN WILD, IPA Athletic Brewing Company, Connecticut 5
SPECIAL EFFECTS, IPA Brooklyn Brewery, New York 5

WINE

- LUMINARA CHARDONNAY, Napa Valley California 8 | 28
LUMINARA RED BLEND, Napa Valley California 8 | 28
ST. REGIS KIR ROYAL, Sparkling Rosé, France 8 | 28

COCKTAILS

- RIGHT ON THYME vodka · raspberry · thyme simple syrup · lemon · tonic 15
PASSIONFRUIT PALOMA passion fruit · lime · grapefruit soda · rosemary agave 15
choice of: Producer Mezcal Espadin or El Tequileno Blanco
LOCAL ANESTHETIC blended whiskey · coffee liqueur · Irish cream · egg white · cold brew · nutmeg 15
BEE'S KNEES house infused purple lavender gin · elderflower liqueur · meyer lemon honey · bubbles 15
DEATH BY CHOCOLATE vodka · hazlenut liqueur · chocolate liqueur · cream · mocha · vanilla syrup 16
TEXAS FIRECRACKER aged rum · orange liqueur · watermelon · ginger beer · lime · fire cider · jalapeno 15
BOILERPLATE OLD FASHIONED demerara sugar · citrus oils · bitters · rye whiskey 14

BEER, SELTZER + CIDER

DRAUGHT BEER

- MICHELOB ULTRA Lager · 4.2% · USA 5
DOS EQUIS Golden Pilsner · 4.2% · Mexico 6
MODELO ESPECIAL Lager · 4.4% · Mexico 6
BUD LIGHT · Lager · 4.2% · USA · 5
FLYING PIG Amber Pale Ale · 5.2% · Rickhouse Brewing · Mineral Wells 7
DALLAS BLONDE Blonde Ale · 5.2% · Deep Ellum Brewery · Dallas 7
DEVIL'S BACKBONE Belgian Style-Tripel · 8.1% · Blanco 7
SUMMER SHANDY · 4.2% · Leinenkugel's Brewery · Chippewa Falls 8
HAZY SESSION IPA · 4.8% · Four Sixes Grit & Glory · Lubbock 8

BOTTLES + CANS

- MILLER LITE American Lager · 4.2% · Illinois · USA 5
COORS LIGHT Silver Bullet · 4.2% · Colorado · USA 5
CORONA EXTRA Pale Lager · 4.6% · Mexico 6
HOPADILLO IPA · 6.6% · Karbach Brewing · Houston 6
SHINER BOCK Dark Lager · 4.4% · Spoetzel Brewery · Texas · USA 6
NATIVE TEXAN Pilsner · 5.2% · Independence Brewing Company · Austin 6
TEXAS LAGER Lager · 4% · Community Beer Company · Dallas 6
RANCH WATER Hard Seltzer · 4.7% · Topo Chico · Mexico 6
LONESTAR TALLBOY American Lager · 2.1% · Fort Worth 5
PINEAPPLE CIDER · 5% · Austin Eastciders · Austin 6
BLUE MOON wheat · 5.4% · Golden, Colorado 6

WINE

SPARKLING WINE

- BENVOLIO PROSECCO 10 | 36
Veneto · Italy · NV
PIERRE SPARR BRUT RESERVE CRÉMANT D'ALSACE 48
Alsace · France · NV
ARGYLE BRUT ROSÉ 16 | 60
Willamette Valley · Oregon · USA · 2020
GOSSET BRUT GRAND RESERVE CHAMPAGNE 125
Epernay · France · NV

WHITE WINE

- MOHUA SAUVIGNON BLANC 9
Marlborough · NZ · 2021
BOLLINI PINOT GRIGIO 10 | 38
Trentino · Italy · 2021
PINE RIDGE CHENIN BLANC-VIOGNIER 12 | 44
Napa California · USA · 2021
MATCHBOOK ARSONIST CHARDONNAY 10 | 36
Dunnigan Hills · California · USA · 2019
THOMAS SCHMITT QBA RIESLING 13 | 48
Mosel · Germany · 2021
SOKOL EVOLUTION LUCKY #9 WHITE BLEND 9 | 32
Dundee Hills · Oregon · USA · 2021
HEINRICH NAKED WHITE BLEND 80
Baumgarten · Austria · 2020

RED WINE

- SEAGLASS PINOT NOIR 9
Central Coast · California · USA · 2022
TROUBLEMAKER BY AUSTIN HOPE RED BLEND 10 | 36
Paso Robles · California · USA · 2021
ARGYLE WILLAMETTE PINOT NOIR 64
Willamette Valley · Oregon · USA · 2021
TERRA D'ORO MONTEVINA BARBERA 14 | 52
Amador County · California · USA · 2020
LUCA PARAJE ALTAMIRA MALBEC 15 | 56
Uco Valley · Mendoza · Argentina · 2020
DUCKHORN GREENWING CABERNET SAUVIGNON 17 | 64
Columbia Valley · Washington · USA · 2020
EL COTO DE IMAZ RIOJA RESERVA TEMPRANILLO 52
Rioja · Spain · 2016
TREFETHEN CABERNET SAUVIGNON 120
Oak Knoll District · Napa Valley · California · USA · 2019
ROSÉ, ORANGE WINE + PORT
GOTHAM SABINE ROSÉ 9
Provence · France · 2021
SCARBOLO IL RAMATO 11 | 36
Friuli-Venezia Giulia · Italy · 2020
FONSECA TAWNY PORT 10YR 12
Oporto · Portugal