



NEIGHBORHOOD SERVICES

Honest Food & Drink in the American Tradition

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

BATCH ON TAP

Moscow Mule 11
Aylesbury Duck Vodka
lime/ ginger beer

Red Sangria 12
Red Wine/ Cana Brava Rum
lemon/ agave nectar

Margarita 12
Tequila Cabeza/ Cointreau
lime/ agave nectar

Bramble Fizz 12
Fords Gin/ lemon
simple/ blackberry puree

HOUSE CRAFTED

Sympathy for the Devil 11
Redemption Rye/ whiskey barrel bitters/ lemon

Central Standard Thyme 12
4GS Acholado Pisco/ thyme H2O
ginger beer/ lime

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

Paper Plane 12
Evan Williams Single Barrel/ Aperol
Amaro Nonino/ lemon

St. Germain Spritz 12
St. Germain/ Prosecco/ soda

Strange Brew 12
Jagermeister/ grapefruit/ lime/ sage

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

Side Car 14
Pierre Ferrand/ Cointreau/ lemon/ sugar

Typhoon Punch 24
Mount Gay Black Barrel/ chuncho bitters
sugar cane/ lemon/ lime/ Absinthe

BARREL AGED

Pisco Negroni 14
4Gs Mosto Verde Pisco/ Campari/ Carpano

Rum Old Fashioned 14
Havannah Club/ sugar cane/ bitters

Manhattan 16
Woodford Reserve Rye/ Carpano

Bourbon Old Fashioned 16
Knob Creek Single Barrel
sugar/ Angostura bitters

PLEASE DRINK RESPONSIBLY.

STARTERS

Nacho Roulette A/Q
always appropriate
always changing

Butcher's Meatballs* 13
PtR bleu/ original voodoo sauce

Grilled Avocado Guacamole 14
tortilla chips/ EVOO

Crispy Smoked Chicken Wings* 14
carrots/ red pepper ranch

Chilled Gulf Shrimp* 17
traditional cocktail or sweet chilli sauce

Crab and Salsa Rojo Fondue 17
tortilla chips

SALADS

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 17
choice of: roasted *or* fried chicken
bacon/ tomato/ cooked egg/ white
cheddar buttermilk herb dressing

SIDE ORDERS

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

DESSERTS

Bourbon Butterscotch Pot de Crème 9
Warm Chocolate Cake à la Mode 9
Banana Pudding Toasted Meringue 9

MARKET FIN FISH

#1 Fish & Chips 19
crispy slaw/ dill tartar

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

S quinoa salad *or* sea-salted french fries

A **BYOB Burger** 12
lettuce/ tomato/ mayo/ brioche
+ bacon 2 + avocado 2 + voodoo 2
+ cheese 1 + mushrooms 1

D **BBQ Chopped Sandwich** 13
cole slaw

W **Crispy Chicken** 14
iceberg/ tomato/ horseradish pickle
mayo/ burnt honey mustard
brioche

H **Grilled Avocado BLT** 14
breakfast radish/ buttermilk ranch
brioche

S **Prime Rib French Dip** 19
smoked provolone/ long roll
au jus

MAIN PLATES

Belgian Waffle 12
whipped cream/ berries

Pancakes 13
bacon or sausage

Chocolate Marble French Toast 15
berry compote/ whipped cream

Classic Eggs Benedict 16
fried potatoes

Chicken Fried Steak 17
sausage gravy/ fried eggs/ potatoes

Rack of Ribs 19
sea-salted french fries/ cole slaw

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

Split Filet and Fried Eggs 38
chimichurri/ roasted potatoes

18oz Ribeye 42
loaded baked potato

Mon - Thu 6:30am -11pm
Fri - Sat 6:30am -11:30pm
Sundays 6:30am-10pm

GM: Michael Salerno
Exec Chef: Marcus Strietzel
Chef de Cuisine: Ismael Alonzo

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

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

• SPARKLING

Adami Garbèl <i>Treviso, IT</i>	Prosecco	36
Gruet <i>Albuquerque, NM</i>	Brut Rosé	40
Collet <i>AY, FR</i>	Brut Champagne	65
Pol Roger <i>Epernay, FR</i>	Brut Champagne	110
Delamotte <i>Le Mesnil sur Oger, FR</i>	Rosé Champagne	150
Dom Perignon <i>Epernay, FR '06</i>	Brut Vintage Champagne	285

• SAUVIGNON BLANC

Long Meadow Ranch <i>Napa & Sonoma County, CA '15</i>	40
Craggy Range <i>Te Muna Road Vineyard, Martinborough, NZ '17</i>	52
Patient Cottat <i>Anciennes Vignes, Rhône Valley, FR '16</i>	55
Chateau de Chantegrive <i>Graves, Bordeaux, FR '13</i>	60
Groth <i>Napa Valley, CA '17</i>	65

• CHARDONNAY

“JJ” Vincent Blanc <i>Bourgogne, FR '16</i>	40
Sonoma-Cutrer <i>Russian River Ranches, Sonoma County, CA '16</i>	52
Jordan <i>Russian River Valley, CA '15</i>	68
Domaine Jolly & Fils <i>Chablis 1 er Fourchame Cru, Burgundy, FR '15</i>	72
Rombauer <i>Carneros, CA '17</i>	80
Newton <i>Unfiltered, Napa Valley, CA '14</i>	99
Vincent Girardin <i>Chassagne-Montrachet, Burgundy, FR '14</i>	115
Flowers <i>Sonoma Coast, CA '15</i>	120

• OTHER WHITES

Mönchhoff <i>Mosel, GER '15</i>	Riesling	36
Jermann <i>Venezia Giulia, IT '16</i>	Pinot Grigio	48
King Estate <i>OR '16</i>	Pinot Gris	42
Cristom <i>Willamette Valley, OR '14</i>	Voigner	55
Domäne Wachau <i>Federspiel, AT '16</i>	Grüner Veltliner	44
Trimbach <i>Alsace, FR '16</i>	Pinot Gris	35
Gerard Bertrand <i>Côtes de Roses, Languedoc, FR '17</i>	Rosé	48
Long Meadow Ranch <i>Anderson Valley, Mendocino, CA '17</i>	Rosé	40
Morgadio <i>Rias Baixas, SP '16</i>	Albarino	44

• PINOT NOIR

Carmel Road <i>Monterey, CA '16</i>	42
Benton Lane <i>Willamette Valley, OR '14</i>	52
Soter <i>North Valley, Willamette Valley, OR '16</i>	64
Etude <i>Carneros, CA '15</i>	65
Domaine Bertagna <i>Bougogne, Hautes-Côtes de Nuits, FR '15</i>	66
Escarpement <i>Martinborough, NZ '14</i>	72
Martinelli <i>Sonoma Coast, CA '15</i>	76
Patz & Hall <i>Sonoma Coast, CA '15</i>	85
Bergstrom <i>Willamette Valley, OR '15</i>	90
Raen <i>Sonoma Coast, CA '15</i>	115
Chateau de Marsanny <i>Gevrey-Chambertin, Cotes de Nuits, FR '14</i>	150

• MERLOT

Ferrari-Carano <i>Sonoma County, CA '15</i>	40
Ehlers <i>Napa Valley, CA '14</i>	85
Pepper Bridge <i>Walla Walla Valley, WA '13</i>	95

• CABERNET & CAB BLENDS

Waterbrook <i>Columbia Valley, WA '16</i>	36
Smith & Hook <i>Central Coast, CA '16</i>	48
Chappellet <i>Mt. Cuvee, Napa Valley, CA '16</i>	65
Dunham Cellars <i>Trutina, Columbia Valley, WA '14</i>	65
Treana <i>Paso Robles, CA '16</i>	70
Chateau de La Coste <i>Margaux, Bordeaux, FR '13</i>	75
Andrew Will <i>Columbia Valley, WA '14</i>	80
Faust <i>Napa Valley, CA '16</i>	85
Girard <i>Artistry, Napa Valley, CA '14</i>	90
Vineyard 29 <i>Cru St. Helena, Napa Valley, CA '15</i>	95
Groth <i>Oakville, Napa Valley, CA '14</i>	110
Jordan <i>Alexander Valley, CA '13</i>	120
Orin Swift <i>Papillon, Napa Valley, CA '15</i>	135
Veraison <i>Stagecoach, Napa Valley, CA '12</i>	145
Caymus <i>Napa Valley, CA '16</i>	215
The Mascot <i>Harlan Estate, Napa Valley, CA '11</i>	245
Opus One <i>Napa Valley, CA '13</i>	450

• OTHER REDS

Dry Creek Heritage <i>Dry Creek Valley, Sonoma, CA '16</i>	Zinfandel	48
Ridge <i>East Bench, Dry Creek, Sonoma, CA '15</i>	Zinfandel	75
Luigi Bosca <i>Mendoza, AR '15</i>	Malbec	45
Penfolds <i>Bin 128 Coonawara, AUS '15</i>	Shiraz	65
Stolpman Vineyards <i>Estate Syrah, Ballard Canyon, CA '15</i>	Syrah	60
Tinto Negro <i>La Piedra, Mendoza, AR '14</i>	Malbec	66
Stag's Leap <i>Napa Valley, CA '15</i>	Petite Sirah	75
Chateau Beaucastel <i>Chateauneuf-du-Pape, FR '14</i>	Blend	155
Argiano Agricoca <i>Montalcino, IT '16</i>	Super Tuscan	45
Carparzo <i>Toscana, IT '12</i>	Brunello di Montalcino	85

SELECTED BEER

ON DRAFT

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

BOTTLES & CANS

Pabst Blue Ribbon	4	•	Amstel XLight	5
Shiner Bock	5	•	Dos Equis Lager	5
Stella Artois	6	•	Hoegaarden	6

WINES BY THE GLASS

SPARKLING

Adami Garbèl <i>Prosecco Treviso, IT</i>	9
Gruet <i>Sparkling Rosé Albuquerque, NM</i>	12
Collet <i>Brut Champagne AY, FR</i>	18

WHITE/ ROSE

Craggy Range <i>'16 Sauvignon Blanc Martinborough, NZ</i>	15
Groth <i>'17 Sauvignon Blanc Napa Valley, CA</i>	18
“JJ” Vincent <i>'16 Chardonnay Bourgogne, FR</i>	12
Sonoma-Cutrer <i>'15 Chardonnay Russian River, Sonoma County, CA</i>	15
Jordan <i>'14 Chardonnay Russian River Valley, CA</i>	18
Mönchhof <i>'15 Riesling Mosel, Germany</i>	11
Jermann <i>'15 Pinot Grigio Friuli-Venezia, IT</i>	15
Domäne Wachau <i>'16 Grüner Veltliner Federspiel, AT</i>	12
Morgadio <i>'16 Albarino Rias Biaxas, SP</i>	12
Gerard Bertrand <i>Côtes de Roses '17 Rosé Languedoc, FR</i>	15

REDS

Carmel Road <i>'14 Pinot Noir Monterey, CA</i>	12
Benton Lane <i>'14 Pinot Noir Willamette Valley, OR</i>	14
Martinelli <i>'14 Pinot Noir Russian River Valley, CA</i>	20
Ferrari-Carano <i>'14 Merlot Sonoma County, CA</i>	12
Waterbrook <i>'15 Cabernet Columbia Valley, WA</i>	12
Smith & Hook <i>'15 Cabernet Central Coast, CA</i>	15
Chappellet Mountain <i>'16 Cabernet Napa Valley, CA</i>	19
Dry Creek Heritage <i>'16 Zinfandel Dry Creek Valley, Sonoma, CA</i>	14
Luigi Bosca <i>'14 Malbec Mendoza, AR</i>	14
Famille Perrin Réserve <i>'12 Grenache Côtes-du-Rhone, FR</i>	11
Argiano <i>'15 Super Tuscan Montalcino, IT</i>	15

PLEASE DRINK RESPONSIBLY.