

# LUNCH BITES

## FOR THE TABLE

### CHARCUTERIE

38

Imported meats & local cheeses, grilled sourdough, seasonal compote, whipped bacon fat candle, local honeycomb, marcona almonds, marinated almonds

### CRAB CAKE SALAD

29

Arugula, crab cake, pomegranate seeds, almonds, shaved apple, rose vinaigrette

### TUSCAN KALE SALAD<sup>V</sup>

18

Lacinato kale, rose compressed grapes, pine nuts, brown butter bread crumbs, Parmesan dressing, pomegranate seeds  
add grilled salmon\* +9 | chicken +10 | shrimp\* +11

### SEASONAL SALAD<sup>GF | V</sup>

18

Marinated goat cheese, shaved spring root vegetables, strawberry vinaigrette, roasted rainbow carrots, petite greens, candied pecans  
add grilled salmon\* +9 | chicken +10 | shrimp\* +11

### PROSCIUTTO MELON<sup>GF</sup>

18

Crispy prosciutto, spinach, sorrel, cantaloupe, compressed watermelon, basil oil, vinaigrette

### POWER BOWL<sup>GF</sup>

25

Quinoa, wild rice, bulgar wheat, arugula, feta cheese, harissa tahini  
add grilled salmon\* +9 | chicken +10

### GRILLED CHEESE & SOUP<sup>V</sup>

16

San Marzano tomato, crème fraiche, basil oil  
Gruyère & white cheddar cheese

### FRENCH ONION SOUP

18

Puff pastry, beef cheeks, bone marrow, demi

### LOBSTER ROLL

30

Brioche roll, crème fraiche, lemon

# SANDWICHES

All sandwiches served with sweet potato fries  
Substitute Parmesan truffle fries +4

### THE 'ROLLS ROYCE'

36

Shaved Akaushi American Wagyu NY strip, fresh horseradish, green garlic aioli, Gruyère, fried onions, au jus

### UNCOMMON BURGER\*

24

Arrowhead Farms Kobe, roasted garlic aioli, truffle gouda, fried onions, garden tomato, arugula, brioche

make it a feast: bacon, avocado, egg +14

make it impossible +5

### LA TRIPLETA

25

Beef tenderloin, Berkshire pork, chicken breast, cilantro aioli, bolillo roll

### SHORT RIB AREPA<sup>GF</sup>

19

Cilantro aioli, hickory smoked beef short rib, micro cilantro

### CHICKEN AREPA<sup>GF</sup>

16

Habanero salsa, avocado crema, asadero cheese

### CUBAN SANDWICH

19

Hawaiian roll, Berkshire roasted pork, black forest ham, dill pickles, mustard, swiss cheese

### FRIED CHICKEN SANDWICH

20

Buttermilk fried chicken, bleu cheese mousse, coleslaw, buffalo sauce, brioche

### TURKEY SANDWICH

18

Smoked turkey breast, pepper jack cheese, garlic aioli, thick-cut bacon, heirloom tomatoes, pretzel bun, red onion

## Drag Brunch

Join us every first & third Sunday for a Drag Brunch show at 12 & 2pm

## CUPPA

### LA COLOMBE COFFEE

Drip Coffee 3 Espresso 4 Latte 5  
Cappuccino 5 Double 5

add an extra shot +1 | substitute for soy, almond, or oat milk +1

### J'ENWEY TEA CO.

Hot or Iced Tea 4  
Spiced chai, Earl Grey, Japanese Sencha, J'Enwey black English breakfast

### Infusions

4

Chamomile, Moroccan mint, Bourbon vanilla Roobios

## BEVVY

### FRESH SQUEEZED JUICE

7

Choice of orange, grapefruit, or green machine

### MIMOSA

14

Amore di Amanti Prosecco, orange juice

### BLOODY MARY

14

Absolut vodka, zing zang, olive

### SPARKLING GREYHOUND

16

Absolut vodka, grapefruit juice, Amore di Amanti Prosecco



### Fall/Winter 2022

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

**GF** | GLUTEN-FREE **V** | VEGETARIAN

\*Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.

Facebook Instagram @COMMONSCLUBDAL  
COMMONSCLUB.COM/DALLAS

Commons Club

# Commons Club

## COCKTAILS

- HONEY BEE** 18  
Cinnamon-infused Angels Envy Bourbon, honey, lemon
- TRUTH OR PEAR** 17  
Tanqueray Gin, St George Spiced Pear Liqueur, vanilla, harvest foam
- PUMPKIN SPICED OLD FASHIONED** 17  
Brown butter-washed Bulleit Bourbon, pumpkin spice simple, bitters
- GREEN HORNET** 18  
La Adelita Blanco Tequila, Del Maguey Vida Mezcal, Firewater Bitters, mint

## SPARKLING *by the glass*

- Silver Gate, Cava, NV, ES 13
- Domaine Carnernos, Brut, NV, CA 19
- JCB Rosé 69, NV, FRA 14
- Veuve Clicquot, Brut, Champagne, NV, FRA 30
- Piper Heidsick, Champagne, NV, FRA 18

## WHITE *by the glass*

- Dr. Loosen 'Blue Slate', Riesling, Mosel, GER 15
- Craggy Range, Sauvignon Blanc, Marlborough, NZL 15
- Gradis'Ciutta, Pinot Grigio Collio, Friuli-Venezia, IT 15
- Stags' Leap, Chardonnay, Napa Valley, CA 13
- Mont Rochelle, Sauvignon Blanc, Western Cape, SA 15

- COMMONS' CARAJILLO** 17  
Avion Tequila, Licor 43, La Colombe espresso
- CIDER SMOKE** 17  
Ilegal Mezcal, apple cider, fire water bitters, caramelized simple
- ONE FALL SWOOP** 17  
Infinity Vodka, St Elizabeth Allspice Dram Liqueur, cranberry simple
- OFF THE VINE** 17  
Ron Zacapa 23 Rum, red wine, citrus, rosemary

## ROSÉ *by the glass*

- Château Miraval Rosé, Provence, FRA 14
- Rose Gold Rosé, Provence, FRA 13

## RED *by the glass*

- Siduri, Pinot Noir, Willamette, OR 20
- Catena, Malbec, Mendoza, ARG 14
- Il Fuano di Arcanum, Super Tuscan, Tuscany, IT 17
- Leviathan, Red Blend, CA 23
- Miguel Torres Cordillera, Cabernet Sauvignon, Maipo Valley, CA 13
- Postmark by Duckhorn, Cabernet Sauvignon, Paso Robles, CA 21

- DON'T QUIT YOUR DAY JOB** 16  
*Espresso Martini*  
Patron Reposado Tequila, Mr Black coffee liqueur, espresso, brown sugar  
**+Casamigos Reposado \$2**  
**+Grey Goose Vodka \$2**



## BEER

- Stella Artois**, Lager, BEL 6
- Four Corners**, Heart O Texas, Red Ale, TX 6
- Deep Ellum Brewing Company**, Dream Crusher, TX 6
- Austin East Cider**, Cider, TX 6
- Manhattan Project**, Double Half-Life, IPA, TX 7
- Michelob Ultra**, Light Lager, MO 7
- Guinness Draught Stout Beer** 7
- Rotational Seasonal Beer** 7

## Happy Hour



### MONDAY - THURSDAY

Drink & Bar Bite Specials from 4-6 pm

**Thursday Live Music from 6:30-8:30 pm**  
**Friday & Saturday DJ from 8 pm -12 am**