



**LET US HOST  
YOUR NEXT PARTY  
OR EVENT!**

REHEARSAL DINNERS

RECEPTIONS

HAPPY HOURS

NETWORKING EVENTS

CORPORATE & CHARITY FUNCTIONS

BAR - BAT MITZVAHS

# HAPPY HOUR

\$\$3

## BEERS

BUD LIGHT | BUDWEISER | COORS LIGHT  
MICHELOB ULTRA | MILLER LITE

\$\$4

## WINES

CK MONDAVI CHARDONNAY  
WENTE RIVERBANK REISLING  
RUFFINO PINOT GRIGIO  
CK MONDAVI MERLOT  
CK MONDAVI CABERNET

DEEP ELLUM  
DALLAS BLONDE  
COMMUNTIY  
VIENNA LAGER

COMMUNITY  
MOAIC IPA

COMMUNTIY WITBIER

## CRAFT BEERS

## COCKTAILS

### \$4 HOUSE COCKTAILS

MANGO TANGO  
MAI TAI  
Smirnoff Mango, lime &  
pineapple juices, orgeat  
& grenadine

CUCUMBER  
PINEAPPLE CRUSH  
SKYY Pineapple &  
fresh cucumber

SAMBUCA 75  
Tito's, fresh raspberry,  
fresh blackberry & topped  
with champagne

AGAVE  
NECTAR  
MARGARITA 

MANGO PEACH  
MARTINI  
ABSOLUT Mango &  
ABSOLUT Peach


COCONUT  
MOJITO  
Bacardi Coconut Rum,  
lime & pineapple juices  
with lavender & mint

# MONDAY-FRIDAY | 4-7PM


\$5

## COCKTAILS

### NAKED MARGARITA

Sauza Hornitos Plata,  
Patrón Citrónge & agave  
nectar with fresh lime  
(approx. 115 calories) 


### SINLESS STRAWBERRY MOJITO

Bacardi Limón Rum,  
strawberry purée & mint  
(approx. 113 calories) 

### TEXAS MULE

Deep Eddy, lemon  
& lime juices, ginger  
liqueur & Fever Tree  
ginger beer

\$5 YOU CALL IT

 Savin' some calories!

\$6 PREMIUM COCKTAILS

\$6


### BUCA BEIGNETS

mozzarella, prosciutto,  
jalapeño-basil, balsamic glazes

### SMOKED SALMON


in-house smoked salmon,  
dill crema, tomato relish,  
with toast points

### BRUSCHETTA

balsamic-marinated  
tomatoes, basil, Parmesan  
cheese, ciabatta bread 


SHRIMP &  
CRAB DIP  
poblano peppers in baked  
cheeses, tortilla chips

### MARGHERITA PIZZA

sauceless pie with  
mozzarella, tomatoes,  
basil & aged Parmesan  
cheese 

CHICKEN &  
BEEF SATAY  
with teriyaki & sriracha

## CHEF SNACKS

 vegetarian

## CHARCUTERIE BOARD | 12.00

chef selection of cured meats, cheeses, house-crafted fig jam & pickled vegetables

*speck ham (Italy) • bresaola beef (Italy) • St.Andre Triple Crème (France) • Cabot white cheddar (New England) • Manchego (Spain)*

### BUCA

BEIGNETS | 8.00

mozzarella, prosciutto,  
jalapeño-basil, balsamic glazes

### SHRIMP

CEVICHE | 10.75

shrimp, lime juice, jalapeño,  
red onion, cilantro **G**

### CALAMARI

FRITTI | 11.00

amaretto-marinated, cherry  
peppers, marinara

### GOAT CHEESE- STUFFED

ARTICHOKES | 11.25

baked, served with toast points **V**

### SMOKED

SALMON | 11.50

in-house smoked salmon,  
dill crema, tomato relish,  
with toast points

### CHICKEN

& BEEF

SATAY | 11.00

with teriyaki & sriracha

BRUSCHETTA | 8.00

balsamic-marinated tomatoes,  
basil, Parmesan cheese,  
ciabatta bread **V**



### SEARED

TUNA | 14.50

sesame-coated, Asian  
plum sauce

BIANCA FLATBREAD | 13.50

creamy white cheese, mozzarella, prosciutto,  
sun-dried tomatoes, fresh basil, crushed  
red pepper, Parmesan cheese

# ARTISAN PIZZAS

• MARGHERITA | 11.00  
 • sauceless pie with mozzarella,  
 • tomatoes, basil & aged  
 • Parmesan cheese **V**

AMERICAN  
 PIE | 12.00  
 Canadian bacon, pepperoni, Italian  
 sausage, ground beef, house-made  
 Italian pizza sauce, fresh mozzarella

THE  
 COSMO | 14.00  
 Canadian bacon, portobellos,  
 Italian sausage, house-made  
 spicy vodka sauce, gouda,  
 goat cheese

• BUILD YOUR OWN | 12.25  
 • marinara & mozzarella included: additional toppings .50 each

BUD LIGHT

BUDWEISER

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

BLUE MOON

COMMUNITY: WITBIER, MOSAIC IPA  
 LEGION RUSSIAN IMPERIAL STOUT,  
 VIENNA LAGER

CORONA

DEEP ELLUM DALLAS BLONDE

DOS XX LAGER

GUINNESS

HEINEKEN

O'DOULS

SHINER BOCK

STELLA ARTOIS

BEERS

**V** vegetarian

**G** no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions.

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

# GRAPES BY THE GLASS

CAVIT LUNETTA  
PROSECCO, Italy

KILA BRUT CAVA, Spain

BERINGER WHITE  
ZINFANDEL, North Coast

WENTE "RIVERBANK"  
RIESLING, Monterey

NOBILO SAUVIGNON  
BLANC, New Zealand

RUFFINO PINOT GRIGIO,  
Italy

SANTA MARGHERITA  
PINOT GRIGIO, Italy

CK MONDAVI  
CHARDONNAY,  
Willow Springs

HESS SHIRTAIL CREEK  
CHARDONNAY, Monterey

WENTE "RIVA RANCH"  
CHARDONNAY, Arroyo Seco

TALLEY ESTATE  
CHARDONNAY, Arroyo Grande

MONTES PINOT NOIR,  
Chile

CALERA PINOT NOIR,  
Central Coast

ROSENBLUM "OLD VINES"  
ZINFANDEL, Sonoma Valley

CK MONDAVI MERLOT,  
Wildcreek Canyon

FRANCISCAN "ESTATE"  
MERLOT, Napa Valley

PASCUAL TOSO "ESTATE"  
MALBEC, Argentina

"LUNATIC" RED BLEND LUNA  
VINEYARDS, Napa Valley

CK MONDAVI CABERNET,  
Wildcreek Canyon

HOGUE CABERNET,  
Columbia Valley

CLOS DU BOIS CABERNET,  
Alexander Valley

## ON THE ROCKS

### TEXAS MULE

Deep Eddy, lemon & lime  
juices, ginger liqueur &  
Fever Tree ginger beer


### MANGO TANGO MAI TAI

Smirnoff Mango, lime &  
pineapple juices, orgeat  
& grenadine

### CUCUMBER PINEAPPLE CRUSH

SKYY Pineapple &  
fresh cucumber

### PINK LEMONADE

ABSOLUT Citron with  
cranberry & lemon juices  
(approx. 105 calories) 

## COLD AS ICE

### AGAVE NECTAR MARGARITA

### DRAGON BERRY

Bacardi Dragon Berry Rum  
infused with strawberry  
& dragon fruit

## MARTINIS

### MANGO PEACH MARTINI

ABSOLUT Mango &  
ABSOLUT Peach

### SAMBUCA SLING-BACK

Tito's, St-Germain  
& champagne


### COOL CUCUMBER MARTINI

Beefeater Gin, lavender  
syrup, fresh lime juice &  
muddled cucumber

### SAMBUCA 75

Tito's, fresh raspberry, fresh  
blackberry & topped with  
champagne


### NAKED MARGARITA

Sauza Hornitos Plata,  
Patrón Citrónge & agave  
nectar with fresh lime  
(approx. 115 calories) 

### COCONUT MOJITO

Bacardi Coconut Rum, lime  
& pineapple juices with  
lavender & mint

### SINLESS STRAWBERRY MOJITO

Bacardi Limón Rum,  
strawberry purée & mint  
(approx. 113 calories) 

## ¿HABLA ESPAÑOL?



Savin' some calories!



no gluten-containing ingredients

# DESSERT WINES AND CHAMPAGNE

INNISKILLIN  
VIDAL,  
Niagara Estate, Canada

DOLCE LATE  
HARVEST,  
Napa Valley

A. MARGAINE  
TRADITIONELLE  
DEMI-SEC  
PREMIER CRU  
CHAMPAGNE,  
Reims, France, 375ml

8.00

STICKY  
TOFFEE  
PUDDING

bread pudding, toffee  
sauce, crispy candy cup,  
vanilla bean ice cream

TIRAMISU  
espresso ladyfingers,  
sweet mascarpone

BERRY  
COBBLER  
STREUSEL

with vanilla bean  
ice cream

DECADENT  
CHOCOLATE  
TOFFEE TORTE

with pieces of Heath®  
bar candy **G**

FINISH

CRÈME  
BRÛLÉE

classic vanilla bean  
custard, caramelized  
sugar crust,  
seasonal berries

**G** no gluten-containing ingredients