



**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 | COORS LIGHT
MICHELOB ULTRA | MILLER LITE

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\$4

WINES

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

DEEP ELLUM
DALLAS BLONDE
LOCAL ROTATOR
IPA ROTATOR
STOUT ROTATOR

CRAFT BEERS

COCKTAILS

\$4 HOUSE COCKTAILS

CUCUMBER
PINEAPPLE
CRUSH
SKYY Pineapple &
fresh cucumber

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

MANGO PEACH
MARTINI
ABSOLUT Mango
& ABSOLUT Peach

AGAVE
NECTAR
MARGARITA 


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

TUESDAY-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

mozzarella, prosciutto,
jalapeño-basil, balsamic glazes

CHICKEN

& BEEF

SATAY

with teriyaki & sriracha

BRUSCHETTA

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

SHRIMP

CEVICHE

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

SMOKED

SALMON

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

GOAT CHEESE-

STUFFED

ARTICHOKES

baked, served with toast points **V**



SEARED

TUNA

sesame-coated, Asian
plum sauce

BIANCA FLATBREAD

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

ARTISAN PIZZAS

MARGHERITA

- sauceless pie with mozzarella,
- tomatoes, basil & aged
- Parmesan cheese **V**

AMERICAN PIE

Canadian bacon, pepperoni,
Italian sausage, ground beef,
house-made Italian pizza sauce,
fresh mozzarella

THE COSMO

Canadian bacon, portobellos,
Italian sausage, house-made
spicy vodka sauce, gouda,
goat cheese

BUILD YOUR OWN

- marinara & mozzarella included: additional toppings .50 each

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

AMSTEL LIGHT

BLUE MOON

CORONA

DEEP ELLUM

DALLAS BLONDE

DOS XX LAGER

GUINNESS

HEINEKEN

SHINER BOCK

STELLA ARTOIS

STELLA CIDRE

BEERS

LOCAL ROTATOR

IPA ROTATOR

STOUT ROTATOR

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

GRUET GOLD LABEL
BRUT, New Mexico

BERINGER WHITE
ZINFANDEL, North Coast

WENTE "RIVERBANK"
RIESLING, Monterey

NOBILO SAUVIGNON
BLANC, New Zealand

RUFFINO PINOT
GRIGIO, Italy

CK MONDAVI
CHARDONNAY,
Willow Springs

HESS SHIRTAIL
CREEK CHARDONNAY,
Monterey

WENTE "RIVA RANCH"
CHARDONNAY, Arroyo Seco

MONTES PINOT NOIR,
Chile

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

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

DRAGON BERRY

Bacardi Dragon Berry Rum
infused with strawberry
& dragon fruit

AGAVE NECTAR MARGARITA


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?

MARTINIS

MANGO PEACH MARTINI


ABSOLUT Mango &
ABSOLUT Peach

360° MARTINI

360 vodka, St-Germain
& champagne

COOL CUCUMBER MARTINI

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

 Savin' some calories!

 no gluten-containing ingredients

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ice cream

DECADENT

CHOCOT AMT

041000CH4411

FOFFILE TO

אדם תמים

DRIT IT

DATE RECEIVED

Classic Vanilla Bean

custard, caramelized

TRANSMISSION

espresso ladyfingers

WHITE

CHOCOT ATE

CLIFFORD A. KIRK

housemade with ginger crust &

blueberry reduction topping

G no gluten-containing ingredients

PARTIES AND EVENTS

REHEARSAL DINNERS | RECEPTIONS
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HAPPY HOURS | NETWORKING EVENTS
BAR - BAT MITZVAHS

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CORPORATE & QUALITY INFORMATION

HAPPY HOLIDAYS | WWW.LORDKING.COM

DAD - DAM MITZHAU