

## SOUP

*“Felipe’s French Onion Soup” \$12*

*Slow Caramelized Onions, Beef Short Rib,  
Gruyere Crostini*

## PASTA

*“Vegetable Lasagna” \$20*

*Butternut Squash, Seasoned Ricotta, Layered with  
Flat Noodles. Caramelized Onion, Brown Butter*

## PESCE

*“Salmone e Lenticchie” \$26*

*Pan-roasted over French Lentils & Winter Veg*

## MANZO

*“Beef Shortrib” \$29*

*Boneless Beef ShortRibs, Garlic Mashed Potatoes,  
Stewed Vegetables, Demi Glaze*

## MANZO

*“Brasserie Chicken” \$25*

*Slow-Roasted Airline Breast, Mashed Potato,  
Market Veg, Thyme JusA*

## DOLCE

*Key Lime Pie \$10*  
by Milk & Honey Baking Co

*Flourless Chocolate Torte \$10*  
by Milk & Honey Baking Co

Chef Felipe Gonzalez

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## **NON-ALCOHOLIC**

**\$3.50(NO-REFILLS)**

Hibiscus Iced Tea

Berry Lemonade

Mexican Coke

Topo Chico

Pelligrino Limonata

Pelligrino Aranciata(orange)

Juice: Apple, Cranberry, Pineapple

Canned: Coke Zero, Diet Coke, Sprite, Dr. Pepper

## **MOCKTAILS**

**\$7.00(NO-REFILLS)**

Berry Spritz

Pineapple Ginger Fizz

## **ITALIAN SODAS**

**\$6.00(No Refills)**

Peaches & Cream

Cherry Lime

Vanilla

## **WINE BY THE GLASS**

### **White Wine:**

Pinot Grigio \$9

Chardonnay \$9

Sauvignon Blanc \$10

Moscato \$12

Prosecco \$10

Rose \$10

Champagne \$18

### **Red Wine:**

Pinot Noir \$10

Cabernet Sauvignon \$10

## **BEER \$6**

### **Galveston Island Brewing:**

Kolsch Blonde

CitraMellow IPA

LowTide Light

TikiWheat Pale

Peroni

Modelo

Shiner Bock

## **DESSERT \$10**

By Gonzalo's

Croissant Bread Pudding  
Vanilla Crème Brûlée  
Balsamic Berries & Cream

By Milk & Honey Baking Company

Key Lime Pie  
Flourless Chocolate Torte

Imported from Italy

Tiramisu

## **LUNCH SPECIALS**

\$15.00

SERVED W/ICED TEA

**Tue-Fri 11am-2pm**

Tues: Tacos

Wed: Pasta Bolognese & Salad

Thurs: Pasta Alfredo & Salad

Fri: Pasta Marinara & Salad

## **HAPS:**

### **TUESDAY**

LIVE MUSIC 5P-8P(IN THE BACKYARD)

### **WEDNESDAY**

50% Bottled Wine

### **THURSDAY**

Local Give Back Day-Donate to GFB & receive  
5% off your meal\*

## **BREAKFAST MANIA**

We serve full breakfast Tuesday-

Friday 8am - 11am

& Saturday until 2pm

## **HAVE AN EVENT?**

Upstairs seats up to 20

Outside seats up to 50

Inside seats up to 14

We also cater to-go!