



## SEASONAL

scan the QR code for our full menu, which includes the "Pear Classics" listed below, in addition to seasonal offerings and rotating specials...



## BRUNCH

### CHICKEN & WAFFLES — 15

overnight yeasted waffles + southern fried chicken tenders + thai chile-sorghum syrup

### MIGAS — 15.5

house-made chorizo + poblano + red bell pepper + onion + corn + tortilla strips  
tostada + black bean puree + jack cheese + sour cream + salsa **GF**

### QUICHE — 12

served with cup of soup or small house salad

### SUNDAY SAUSAGE SANDO — 12

breakfast sausage + fried egg + special sauce + american cheese  
on house-made english muffin, served with potato hash

### THE CRAB CAKE — 17

chayote slaw, cilantro-buttermilk dressing

### MAC & CHEESE — 15.5

gemelli + 5-cheese blend + caramelized pepper & onion **V** (add bacon +2.5)

### GRILLED SHRIMP & GRITS — 16.5

green chile-bacon heirloom grits, cheddar, scallion **GF**

## SOUP & SALAD

### SOUP OF THE DAY — 6 / 9

ask your server about today's selections

### LEANING PEAR HOUSE — 6 / 10

spiced pecans + goat cheese + pear + shallot vinaigrette **V GF**

### HILL COUNTRY COBB — 16

grilled chicken + avocado + bacon + chayote + monterey jack + southwestern ranch **GF**

### SALAD TRIO — 10 / 12 / 14

choice of one, two, or three scoops with house salad

roasted poblano pimento cheese **V GF**

pecan-black currant tuna salad **GF**

herbed chicken salad **GF**

## SANDWICH

served with kettle-cooked potato chips

add side of potato salad (**V GF**) or pasta salad (**V**) +4

### CORNED BEEF REUBEN — 11.5

house-cured brisket + sauerkraut + russian + swiss + toasted marble rye

### B.B.L.T. — 11

applewood-smoked bacon + romaine + tomato + brie + toasted sourdough  
(add avocado +3)

## WOOD-FIRED PIZZA

11-inch pie, modifications and substitutions politely declined

### PATTOLI — 16.5

house-made italian sausage + kale + marinara

### UNCLE ART — 17.5

artichoke + spinach + roasted garlic cream + parsley + prosciutto americano

### BLANCO — 16

roasted garlic cream + arugula **V**  
(add italian sausage +2.5)

### PEPPERONI — 16

smoked mozzarella + monterey jack + provolone

### CHEESE — 14

smoked mozzarella + monterey jack + provolone **V**

# LIBATIONS

scan the QR code for seasonal, rotating libations



## — cocktails —

APEROL SPRITZ aperol, cava	10
HUGO SPRITZ st-germain elderflower, cava	10
LIMONCELLO SPRITZ limoncello, cava	10
<b>STRANGER IN PEAR-A-DISE</b>	12
1876 vodka, pear, rosemary, yaupon tea, lemon, soda	
<b>MANZANA MULE</b>	12
nine banded bourbon, apple cider, lemon, ginger brew	
<b>QUE PASO, DOC?</b>	12
verde amaras mezcal, lunazul tequila, carrot juice, lime, orange, chipotle	
<b>FROZEN MANGONADA</b>	13
lunazul tequila, mango, lime, chamoy, chile-salt rim	
<b>FROZEN MASALA GIN &amp; TONIC</b>	13
dripping springs artisan gin, tonic, lime, masala	
<b>BLOODY MARY</b>	12
house bloody mary mix, 1876 vodka, garnishes	
<b>MIMOSA</b>	8 / 32
freshly squeezed	
<b>SEASONAL SANGRIA</b>	8 / 32
ask your server about today's creation	

## — beer —

ROUGHHOUSE ROTATING - ASK YOUR SERVER! draft	varies
VISTA ROTATING - ASK YOUR SERVER! draft	varies
REAL ALE FIREMAN'S #4 BLONDE ALE draft	6
MIDDLETON BLACK LAB PORTER draft	7
LONE PINT YELLOW ROSE AMERICAN IPA draft	7
AUSTIN EASTCIDERS ORIGINAL DRY CIDER 12oz	6
TWISTED X GULF KOLSCH BLONDE ALE 12oz	5
INDEPENDENCE AUSTIN AMBER 12oz	5
FAMILY BUSINESS COSMIC COWBOY IPA 12oz	5
ATHLETIC BREWING NON-ALCOHOLIC 12oz	7

## — sparkling & white —

CAVE AMADEU, BRUT brazil, pinto banderia	15 / 60
JACQUES PELVAS, SPARKLING PROVENCE BRUT france, provence	8 / 32
<b>LAGO, ROSÉ</b> portugal, minho	8 / 32
<b>NALS MARGREID, 'HILL' PINOT GRIGIO</b> italy, alto-adige	10 / 40
<b>THREE BROOMS, SAUVIGNON BLANC</b> new zealand, marlborough	12 / 48
<b>MICHAEL POZZAN, CHARDONNAY</b> california, sonoma	10 / 40
<b>LES VIEILLES VIGNES, MÂCON-FUISSÉ</b> france, burgandy,	72

## — red —

<b>LEFT COAST - CALI'S CUVEE, PINOT NOIR</b> oregon, willamette valley	16 / 64
<b>DOM LA MANARINE, COTES DU RHONE ROUGE</b> france, rhone	12 / 48
<b>ANNABELLA, CABERNET SAUVIGNON</b> california, napa	18 / 72
<b>CAPARZO BRUNELLO DI MONTALCINO</b> italy, montalcino	78
<b>LASSÈGUE BORDEAUX</b> france, bordeaux	86

## — non alcoholic —

Iced Tea	3.5
Italian Sparkler	3.5
Lemonade/Limeade	4.5
Rambler Sparkling Water a portion of each can sold goes to Texas Parks and Wildlife!	3.5
Orange Juice freshly squeezed	4.5
Diet Coke, Sprite	3.5
Maine Root Sodas - Ginger Brew / Root Beer / Mexicane Cola / Professor Cane	3.5
Hot Tea Mighty Leaf African Nectar / Numi Breakfast Blend / Lost Pines Yaupon	3.5
D's Roastery Coffee Sumatra Regular / Columbian Decaf	3.5
Cold Brew	4.5