

THE COMMON TABLE

Starters

AHI TUNA TACOS* | 14

Crispy Wontons, Sesame-seared Ahi Tuna, Apple-jicama Slaw, Wasabi Mayo, Mango Pico De Gallo, Smashed Avocado
Full Sail Session / Meiomi Pinot Noir

CHEF'S DAILY FLATBREAD | 12

Ask Your Server
Brooklyn Lager / Pomelo Sauvignon Blanc

ROASTED RED PEPPER HUMMUS | 7

Traditional Hummus, Spicy Feta, Roasted Red Peppers, Sliced Cucumbers, EVOO, Grilled Naan
Firestone Walker Pivo Pils / Benvolio Pinot Grigio

BLT DEVILED EGGS | 5

Oldie But A Goodie
Karbach Love Street / St. Francis Chardonnay

FRIED HOUSE PICKLE CHIPS | 7

Buttermilk Garlic Ranch
Duvel/Charles and Charles Riesling

REUBEN EGGROLLS | 9

Pastrami, Swiss, Beer Kraut, Toasted Carraway Seeds, Russian Dressing
Dogfish 90 Minute IPA / Joel Gott Cabernet

FRIED NAKED WINGS | 13

Your Choice Of Classic Buffalo, Asian-style Or Texas Dry Rub
Firestone Walker Pivo Pils / The Show Malbec

GARLIC KNOT CHICKEN PARMESAN SLIDERS | 10

Italian Breaded Chicken Breast, Mozzarella, House Marinara, Fried Basil, Spicy Parmesan Confetti
Boulevard Tank 7 / Seaglass Pinot Noir

DUCK FAT TRUFFLED POPCORN | 4

Black Truffle, Sea Salt

BAVARIAN PRETZEL BITES | 10

Sam Smith's Beer Cheese Fondue
Sam Smith Nut Brown Ale/St. Francis Chardonnay

BISON MEATBALLS | 10

Spicy Italian Sausage, Marinara, Mozzarella & Parmesan Confetti, Toast Points
Sierra Nevada Pale Ale / Complicated Red

CHARCUTERIE & CHEESE BOARD | 20

Chef's House-made Charcuterie & Cheese Selection, Texas Honey, Seasonal Jam & Duck Fat Toast
Orval / Meiomi Pinot Noir

STREET CORN | 6

Grilled Corn, Tajin, Crème, Cilantro, Cojita, Lime Wedge
Avery White Rascal / Mohua Sauvignon Blanc

HOUSE BEEF JERKY | 8

Chef's R&D

Soup/Salads

CALDO DE POLLO | 4/7

Spicy Chicken Soup With Avocado, Cilantro & Crispy Tortillas
Founder's All Day IPA / The Show Malbec

THE GREEK | 14

Chopped Romaine, Feta, Kalamata Olives, Green Olives, Roasted Red Peppers, Cucumbers, Red Onion, Tossed In A Light Greek Dressing With Grilled Halloumi
Add Chicken \$3, Add Steak or Salmon \$5
Founders All Day IPA / Mohua Sauvignon Blanc

SESAME SEED CRUSTED AHI TUNA SALAD* | 17

Spring Greens Tossed In Hoisin Vinaigrette With Mint, Red Onion, Cilantro Asian Slaw, Avocado & Spicy Peanuts
Anchor Steam / Benvolio Pinot Grigio

CHICKEN CAESAR | 13

Romaine Hearts, Parmesan Crisps & House Caesar Dressing
Change To Salmon For \$4
Franziskaner Weissbier / Truth Myth Chardonnay

GRILLED CHICKEN SPINACH SALAD | 15

Baby Spinach, Almonds, Peaches, Avocado, Goat Cheese, Pickled Red Onions, Balsamic Vinaigrette
Duvel / Folie A Deux Chardonnay

FRIED CHICKEN COBB | 15

Battered Chicken, Chopped Greens, Applewood-smoked Bacon, Semi-dried Tomato, Avocado, Boiled Egg, Gorgonzola & Red Wine Vinaigrette
Anchor Steam / Terra d'Oro Moscato

ARGENTINIAN STEAK SALAD* | 17

Grilled Flank Steak, Romaine, Black Beans, Fire Roasted Corn, Avocado, Cilantro, Cherry Tomatoes, Radish, Roasted Pepitas, Tortilla Strips, Chimichurri Vinaigrette
Rocheft 8 / Angove Shiraz

Sandwiches

All Sandwiches Are Served With House Kettle Chips. Add Hand-cut Fries or Sweet Potato Fries \$2 or Side Salad \$3

BUILD YOUR OWN BURGER OR BIRD | 13

Chef's Custom Burger Blend or Chicken Breast (Grilled or Fried)
Your Choice of Cheese: Cheddar, Swiss, Pepperjack, Provolone, Blue Cheese, American
Add Any of These For | 1
Grilled Onions, Grilled Mushrooms, Avocado, Egg, Bacon, Jalapeño
Make It Impossible For | 2
Founder All Day IPA / Complicated Red

ROASTED CHICKEN & BRIE SPINACH WRAP | 13

Herb Roasted Chicken, Baby Spinach, Applewood Bacon, Sliced Pears, Red Onion & Honey Dijon Dressing
Duvel / Ruffino Prosecco

PULLED PORK CUBAN | 14

Chipotle BBQ Smoked Pork, Pepperjack Cheese, Black Forest Ham, House Pickles & Spicy Stout Mustard On Pressed Gambino Bread
Ayinger Celebrator / Joel Gott Cabernet

THE NASHVILLE | 13

Dill Pickle Potato Chip Crusted Chicken Breast, Nashville Hot Aioli, Potato Bun, House Pickles
Cigar City Jai Alai / Ruffino Prosecco

GRILLED CHEESE | 14

Roasted Pork Loin, Cheddar, Provolone & Parmesan On Sourdough With Marinara Dipping Sauce
Karbach Love Street / Meiomi Pinot Noir

CHEF'S TURKEY MELT | 15

Roasted Turkey Breast, Bacon, Provolone, Avocado, Heirloom Tomato, Tarragon Aioli & Croissant Bun
Lakewood All Call / Meoimi Pinot Noir

DAGWOOD PASTRAMI REUBEN | 13

Beer Braised Kraut, Big Eye Swiss, Swirled Marbled Rye
Boulevard Tank 7 / The Show Malbec

IMPOSSIBLE BEEF PATTY MELT | 14

Grilled Onions, American Cheese, Texas Toast, Boom Boom Sauce
Full Sail Session / Joel Gott Cabernet

THE TABLE SWAP

ONLY AVAILABLE IN HOUSE DURING LUNCH HOURS 11-4

combine any half sandwich,
caesar or house salad,
or cup of soup
for only \$12

* N/A BEVERAGE INCLUDED *

Entrées

GRILLED GROUPER FISH TACOS* | 16

3 White Corn Tortillas, Apple-jicama Slaw, Smashed Avocado, Fire-roasted Corn Mango Pico De Gallo, And Red Pepper Slice Accompanied By Fresh Fruit Salad Tossed In Poppy Seed Dressing
Duchesse de Borgogne / Folie à Deux Chardonnay

BLACKENED TEXAS REDFISH* | 19

Parmesan Risotto & Grilled Broccolini
Full Sail Session / Pomelo Sauvignon Blanc

THAI CHILI GLAZED ATLANTIC SALMON* | 18

Caramelized Brussel Sprouts & Mango Pico De Gallo
Duvel / Fortress Cab

CHICKEN FRIED RIBEYE | 18

Cracked Black Pepper Gravy & Mashed Potatoes
Brooklyn Lager / Fortress Cabernet

HERB-ROASTED CHICKEN POT PIE | 17

Creamy Chicken Stew With Traditional Vegetables, Topped With A Puff Pastry
Anchor Steam / Mohua Sauvignon Blanc

ROASTED FALL VEGETABLE RISOTTO | 14

Broccolini, Butternut Squash, Peas, Yellow Squash, Zucchini, Toasted Pepitas, Whipped Goat Cheese
Add Chicken \$3, Add Steak or Salmon \$5
Westmalle Tripel/Folie A Deux Chardonnay

BLACKENED CHICKEN & BROCCOLINI FETTUCCINI | 17

Roasted Garlic Alfredo, Garlic Knot, Parmesan Crisps
Duvel / Benvolio Pinot Grigio

SHORT RIB POT ROAST | 17

Bleu Cheese Mashed Potatoes, Roasted Root Vegetables, Tobacco Onions
Maredsous 8/Seven Deadly Zins

Sides

LOADED MASHED POTATOES | 7

HAND-CUT FRIES / SWEET POTATO FRIES | 5

HOUSE OR CAESAR SALAD | 5

SMOKED GOUDA MAC & CHEESE | 6

Topped With Kettle Chips

FRUIT SALAD W/ POPPY SEED DRESSING | 6

CARAMELIZED BRUSSELS SPROUTS | 6

PARMESAN TRUFFLE FRIES | 8

Desserts

PEACH PECAN STICKY BUN BREAD PUDDING | 9

Whiskey Sauce, Henrys Vanilla Bean Ice Cream

TABLE-SIDE S'MORES FOR TWO | 10

NUTELLA DOUGHNUT HOLES | 10

Raspberry Preserves, Powdered Sugar



| 8

Parties of 6 or more will have an added gratuity of 18%. \$3 Charge For Split Plate, To-Go and In-House.
Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Foodborne Illness.



Cocktail Creations

PEACH MOJITO | 11

Bacardi Silver, White Peach Purée, Fresh Lime, Mint

SUN DAZE | 12

Bombay Sapphire Gin, Deep Eddy Lemon Vodka, Fresh Lemon, Soda

SPRING FLING | 11

Ketel One Botanical Peach & Orange Blossom Vodka, Fresh Lemon, Berry Tea-infused syrup, Champagne

HEAT WAVE | 11

Piña Loca Tequila, Pineapple juice, Fresh Jalapeño, Agave Nectar, Fresh Lime

LEMONBERRY MULE | 12

Ketel One Family Made Vodka, Gosling's Ginger Beer, Fresh Lemon, Fresh Blueberries

SUMMER SOLSTICE | 12

Sagamore Rye Whiskey, Fresh Strawberries, Mint, Fresh Lemon

THE TRAVELING PIG | 20

Whistle Pig 10 Year Rye Whiskey, Cointreau, Cocoa Liqueur, Orange Bitters, Chocolate Bitters

LAZY RIVER | 12

Captain Morgan Spiced Rum, Blue Curaçao, Piña Colada mix, Fresh Lime, Sprite

WATERMELON SLIDE | 10

Watermelon Smirnoff Vodka, Triple Sec, Fresh Lime, Rosemary-infused syrup

LEMONADE STAND | 11

Jameson Irish Whiskey, Grand Marnier, Lavender Bitters, Lemonade

BOMBAY BLOSSOM | 12

Bombay Sapphire Gin, Amaretto, Fresh Lemon, Angostura Bitters, Egg White

SKINNY MARGARITA | 11

Patron Silver Tequila, Lime, Agave & Soda

For the Group

SKITTLES SANGRIA | 8 | PITCHER 30

Traditional Sangria, Fresh Fruit & Skittles Candy

COMMON TABLE PUNCH | 45

Bulleit Rye, Strawberry Purée, Lemon, Segura Viudas Cava & Fresh Fruit

UNCOMMON COLADA | 45

Captain Morgan, Malibu, Absolut Elyx, Lime Juice, Piña Colada mix, Caramelized Pineapple Purée, Red Bull Coconut Berry, Pineapple Juice

R&D INFUSIONS

A selection of different liquors, infused with various fresh fruits and spices. These are always changing, so ask your server what's currently available.

Fine Wines

Bubbles

RUFFINO PROSECCO | 10/39

Italy – Bouquet is bursting with fruit notes, apples, pear and citrus

PERRIER JOUET GRAND BRUT | 99

France – Delicate and balanced brut champagne, with crisp acidity, Meyer lemon and tropical fruit flavors with a honey and brioche toast frame

ACE OF SPADES | 299

Champagne – Complex, full-bodied, fresh & lively, racy fruit character

NICOLAS FEUILLATE PALMES D'OR | 275

France – Endless notes of fine honey, bees wax, dried fruits and tropical fruits

Chardonnay

FOLIE À DEUX | 10/39

Sonoma – Bright with notes of pear, apple, pineapple, apricot, nutmeg and vanilla

ST. FRANCIS CHARDONNAY | 11/44

Sonoma, CA – This bright and balanced Chardonnay has aromas of tropical fruit, mango peel, peach and honey

TRUE MYTH CHARDONNAY | 9/34

Edna Valley – Flavors of beautiful tropical fruit with mineral undertones

Sauvignon Blanc

POMELO | 10/40 ON TAP

California – Fragrant white blossoms and ripe citrus notes. Crisp and refreshing

MOHUA | 11/44

New Zealand – Notes of passionfruit, gun smoke, pink grapefruit and fresh cut herbs

Interesting Whites

BENVOLIO PINOT GRIGIO | 8/32

Italy – Crisp wiht notes of peach, almond and freash flowers

CHARLES & CHARLES RIESLING | 8/32

Washington – Crisp and clean with stone fruit and floral notes

TERRA D'ORO MOSCATO | 10/40

California – Aromas of perfumed peach blossom and fresh honeysuckle flowers

Cabernet Sauvignon

JOEL GOTT | 10/40 ON TAP

California - Aromas of bright red fruit, black cherry and blackberry with notes of clove and vanilla

FORTRESS | 14/55

Sonoma – Aromas of dark fruit, mocha and baking spices

SILVER PALM CABERNET | 11/44

California – Aromas of sweet cherries, cassis, blackberries, cigar box and spicy oa

Pinot Noir

MEIOMI | 13/52 ON TAP

Santa Barbara County – Aromas of bright strawberry and jammy fruit, mocha, and vanilla

SEAGLASS PINOT NOIR | 10/40

Monterey – Approachable and bright, rich red fruit compote on the palate; accentuated by soft & silky tannins

BAILEYANA FIREPEAK PINOT NOIR | 12/46

Edna Valley – Supple tannins with dark fruit, blueberry, mocha and cola flavors

Interesting Reds

ANGOVE FAMILY CREST SHIRAZ | 12/48

McLaren Vale – Deep red with purple hues. Spice, pepper, red cherry and black chocolate aromas

THE SHOW MALBEC | 9/36

Argentina- Deep red, almost purple with aromas of concentrated black fruits and cigar box

COMPLICATED RED BLEND | 13/52

Central Coast – Light and fresh, dark strawberries meet with wet gravel and dried earth

SEVEN DEADLY ZINS ZINFANDEL | 11/44

Lodi, CA – Heaps of jammy berry fruit are followed by aromas of leather, oak and spice notes

NAPA CELLARS MERLOT | 15/45

Napa – Aromas of dark fruit, rich black cherry, blackberry, red plum and violet

Rosé

POMELO ROSÉ | 9/36 ON TAP

California – Blossoms on the nose, framed by melon, strawberries and stone frui

BELLE GLOS PINOT NOIR | 65

Santa Barbara – Bright ruby red with fresh, vibrant aromas of wild blackberry, raspberry jam and cedar box accented by rich floral notes

PRISONER RED BLEND | 75

Napa – Features enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig. Persistant flavors of ripe raspberry, boysenberry, pomegranate, & vanilla

CAKEBREAD CHARDONNAY | 95

Napa – Bright, creamy, golden apple, white peach, pear & melon aromas, with hints of mineral, yeast & introduce rich, full-bodied, apple, pear & melon flavors

NEYERS CHARDONNAY | 65

Carneros – Subtle but irresistible aromas of pear and white flowers persist on the palate, along with lemon, quince, tangerine blossom, and defined salinity

SILVER OAK CABERNET | 125

Alexander Valley – Aromas of vanilla, cassis and sage fill the glass, revealing the influence of American oak barrel aging

DALLA VALLE COLLINA CABERNET | 230

Napa – Made with hillside fruit this wine shows great structure and length. Aromas of fresh raspberries, nutmeg, vanilla and toasty oak

CAYMUS CABERNET | 175

Napa – Deep purple-black in color, lifted crème de cassis, violets & chocolate box notes plus hints of lilacs, raspberry leaves, anise & cardamom

DARIOUSH CABERNET | 300

Napa – Full bodied, the palate has a firm, grainy texture and a lively line carrying spicy blackberry preserves flavors to a nice long finish

DAILY HAPPENINGS

Monday

POUR MAN'S BEER DINNER

4 COURSES + 4 BEER PAIRINGS = \$29
A NEW MENU PREPARED EACH WEEK

Tuesday

BREWSDAY TUESDAY

SPECIAL TAPPINGS & BREWERY FEATURES
\$2 OFF IMPERIAL PINTS & \$3 OFF BEER FLIGHTS

Wednesday

\$5 CROWN ROYAL

Thursday

30% OFF BOTTLES OF WINE

\$5 SKITTLE SANGRIA

Saturday

HIP HOP BRUNCH 10AM-3PM

\$3 MIMOSAS, \$7 BLOODY MARYS

Sunday

HIP HOP BRUNCH 10AM-3PM

\$3 MIMOSAS, \$7 BLOODY MARYS



Frisco

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