

Dinner Menu

STARTERS

- DEVILED EGGS rotating flavors and toppings 8
 HALF MOONS panko breaded & fried provolone, San Marzano tomato, parmesan, fresh pesto 14
 C&C BOARD selection of artisanal meats, cheeses & accoutrements 26
 CALAMARI bean sprouts, watermelon radish, cilantro, tear drop peppers, furikake, sweet thai chili 16
 BARBACOA GORDITAS wagyu beef cheek, guacamole, black beans, escabeche, salsa verde, cotija, crema, corn cakes 18
 CHICKPEA SPREAD roasted garlic hummus, tzatziki, sun dried tomato, olives, feta, fresh veggies, grilled pita 14
 TUNA NACHOS ponzu glaze, wasabi cream, avocado, jalapeno, bean sprouts, furikake, fried wontons MKT
 CRISPY BRUSSELS AND BACON* tear drop peppers, pickled red onion, peanut chili glaze 11
 BLUE CHEESE FONDUE roasted tomatoes, confit garlic, candied bacon, evoo, rosemary, focaccia bread 13
 MEATBALLS choice of marinara and basil or pepper mushroom aioli & red wine gravy 18
 LUMP CRAB CAKES (2) more crab than cake, roasted corn and shishito pepper elote, poblano aioli MKT

LIGHTER FARE

- add on: chicken 10 shrimp 10 salmon 14 steak 20
 BEET SALAD braised beets, Texas peaches, basil, goat cheese, pepitas, spinach & arugula, honey lime vin 13
 AHI TUNA POKE* seaweed, avocado, bean sprouts, crispy wonton, sushi rice, wasabi cream, ponzu, thai chile glaze MKT
 GRILLED SHRIMP SALAD roasted zucchini & squash, tomato, cucumber, olives, feta, tzatziki, oregano vin 17
 STEAK SALAD grilled corn & asparagus, red onion, chimichurri, cotija, arugula, red wine vin 28
 BURRATA CAPRESE spinach & arugula, confit and campari tomato, basil pistou, balsamic glaze 15
 FRIED CHICKEN SALAD mixed greens, grilled okra, tomatoes, roasted corn, cheddar, boiled egg, honey Dijon 18
 WEDGE SALAD butter lettuce, tomato, crumbled bacon, blue cheese dressing & crumble 10

SANDWICHES & SUCH

Served with house kettle chips. Upgrade to herb fries 2.50

- EDAMAME & SHROOM BURGER miso, tomato, pickled onion, calabrese peppers, arugula, green goddess, honey wheat 14
 CORNED BEEF MELT braised brisket, house slaw, louie dressing, provolone, seeded sourdough 18
 WAGYU DOUBLE DOUBLE rosewood wagyu, sharp cheddar, LTO, balsamic glaze, brioche 24
 PIMENTO 'BLT' BURGER ground chuck, candied bacon, house pimento, chow chow, arugula, garlic aioli, brioche 20
 HOT HAM N' CHEESE capicola, smoked mozzarella, pickled peppers, friarelli, pepper aioli, baguette 17
 PRIME RIB FRENCH DIP smoked scamorza, onion marmalade, horsey cream, rosemary au jus, baguette 26

MAINS

- EGGPLANT PARMESAN San Marzano tomato, mozzarella, ricotta, fresh basil 18
 CHICKEN TIKKA SKEWERS onion, mushroom, bell peppers, tomato, crema, black lentil dal 22
 ROTATING PASTA ask your server about our pasta of the day MKT
 PAN SEARED SALMON roasted corn & bell pepper succotash, friarelli, cilantro mint cream, lemon butter 28
 BERKSHIRE PORK CHOP bone in, poblano cheddar grits, pickled chow chow 40
 HIGH PLANES FILET 8 oz filet, roasted zucchini & squash, fondant potatoes, lemon butter 50
 SHRIMP CURRY coconut milk, chickpeas, tomato, jalapeno, red onion, bell peppers, sticky rice 22
 GRILLED REDFISH garlic & herb marinated, apple cabbage slaw, green goddess, red pepper butter 32
 ROSEWOOD WAGYU SHORT RIB braised beef, whipped potatoes, bourbon glazed carrots, pickled onions 38
 CHICKEN FRIED CHICKEN beer battered, sweet cream corn, whipped potatoes, bacon gravy 22

SIDES 6

- HERB FRIES
 SPINACH
 POBLANO CHEDDAR GRITS
 GREEN BEANS
 APPLE CABBAGE SLAW
 WHIPPED POTATOES
 BLACK LENTILS

SIDES 8

- CORN BRULEE
 BACON MAC & CHEESE
 GRILLED ASPARAGUS
 BOURBON CARROTS
 SHISHITO ELOTE
 ZUCCHINI & SQUASH
 CORN SUCCOTASH

SWEETS

- CHOCOLATE CAKE 8
 KEY LIME PIE 8
 BROWNIE SUNDAE 12
 CRÈME BRULEE BREAD PUDDING 12
 CORLEONE 8
 SWEET FIREFLY ICE CREAM 4
 vanilla or rotating flavor
 ROTATING DESSERT MKT

2701 Custer Parkway

THE
FIFTH
FIRESIDE PATIO | BAR

Richardson, Texas

COCKTAILS

SMOKED OLD FASHIONED 14

oak infused Jim Beam Black Bourbon, simple, angostura and orange bitters, 'Fifth' ice chunk, burnt orange peel, smoke show

GRAPEFRUIT PALOMA 12

Sauza Silver, agave syrup, lime, grapefruit, Jarritos grapefruit, paloma salt

HIBISCO SUAVE 15

hibiscus infused Mijenta Blanco, Combier orange liqueur, cinnamon agave, lime, lava salt

HEY RICKEY 13

New Amsterdam Gin, elderflower liqueur, grapefruit, lime, simple, soda

FIFTH SPRITZ 14

Pinnacle Vodka, blackberry infused aperol, lemon, simple, prosecco

BLUEBERRY LEMON DROP 11

blueberry infused Pinnacle Vodka, simple, lemon, blueberry hat

BEACH... PLEASE 15

coconut infused Maker's Mark bourbon, Giffard banana liqueur, lemon, cinnamon agave, cream

DAISY DE SANTIAGO 13

Flor De Cana Rum, Yellow Chartreuse lime, simple, lime, soda

STRAWBERRY BERET 14

Strawberry infused cachaca, Giffard Apricot liqueur, muddled lime, simple

GOODBYE EARL 12

black tea infused gin, lemon, honey syrup, basil, soda

MODA MOLE 18

Mijenta Reposado, Ancho Reyes Verde, Nixta corn liquer, chocolate bitters

WHITE/ROSÉ/SPARKLING

- WE THE PEOPLE CHARDONNAY Napa Valley, California 11/40
THE CALLING CHARDONNAY Sonoma Coast, California 14/52
YAMHILL CÂRLTON CHARDONNAY Willamette Valley, Oregon 19/72
FAR NIENTE CHARDONAY Napa Valley, California 85
KENDALL JACKSON SAUVIGNON BLANC California 11/40
L'INSTANT SAUVIGNON BLANC Loire Valley, France 12/44
CHÂTEAU SOUCHERIE CHENIN BLANC Anjou, France 18/68
LUNARIA PECORINO Abruzzo, Italy 15/56
SEASONAL SANCERRE MKT
BONNY DOON ROSÉ Central Coast, California 12/44
LOXAREL 999 BRUT ROSÉ Catalonia, Spain 14/52
LOXAREL AMALTEA CAVA BRUT Penedès, Spain 14/52

RED

- WE THE PEOPLE CABERNET Napa Valley, California 11/40
CONCANNON CABERNET Paso Robles, California 13/50
AUSTIN HOPE CABERNET Paso Robles, California 20/76
SCATTERED PEAKS CABERNET Napa Valley, California 22/80
CAYMUS CABERNET Napa Valley, California 35/135
SILVER OAK CABERNET Alexander Valley, California 40/150
BANSHEE PINOT NOIR Sonoma County, California 12/44
CELESTIAL HILL ESTATE PINOT NOIR Willamette Valley, Oregon 15/56
WILLAMETTE VALLEY VINEYARDS PINOT NOIR Willamette Valley, Oregon 17/64
BEAUX FRERES PINOT NOIR Willamette Valley, Oregon 200
OMEN ZINFANDEL Sierra Foothills, California 12/44
GRAFFIGNA MALBEC San Juan, Argentina 12/44
LUNARIA 'COSTE DI MORO' MONTEPULCIANO Abruzzo, Italy 15/56
PRISONER UNSHACKLED RED BLEND Napa Valley, California 15/56
APERTURE RED BLEND Alexander Valley, California 20/76
PRISONER RED BLEND Napa Valley, California 24/90

BOTTLE/CAN BEER

VIEW COMPLETE
BEER LIST HERE



Ask your server about our cocktail inspired non-alcoholic beverage selections.

Enjoy Responsibly.