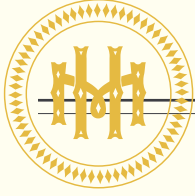


20 **PLATES & TRADE** 18



CRAFT
KITCHEN



SELFLESS *what's yours is ours*

what's mine is mine **SELFISH**

CRAB DIP /// \$14
old bay chips

**GRILLED CHEESE + TOMATO SOUP
DUMPLINGS** /// \$13
billionaire's bacon, pickles

CRISPY DEVILISH EGGS /// \$10
tiny caesar salads, crispy prosciutto

CRAB MAC + JACK FRITTER /// \$8
sriracha aioli

TATER TOT WAFFLE STACK /// \$9
smoked trout, avocado, poached egg

TRADER HUMMUS /// \$6
naan, olive oil

TOSTONES + CEVICHE /// \$9
leche de tigre, radish, cilantro, avocado

SNOW SEAWEED SALAD /// \$11 *
green papaya, cilantro, radish

VIETNAMESE SUMMER ROLL /// \$12
vermicelli, basil, chilled shrimp

AHI TUNA NACHOS /// \$17
scallion, tomato, red onion, spicy mayo, tortilla chips

MERCHANT CASTLES /// \$10
pickles, caramelized onion, fancy sauce

LIL' CHEESESTEAKS /// \$10
cheez whiz, peppers, onion marmalade

NASHVILLE STYLE HOT CHICKEN /// \$8
pickles, coleslaw, mop sauce

BAO MI /// \$9
pork shoulder, pickled veggies, cilantro, mint

CHICKEN FRIED OYSTER PO'BOYS /// \$9
coleslaw, half sour pickle, remoulade

◀ **SIDES** ▶

MAC + CHEESE // \$9
casserole

STEAK FRIES // \$9
parmesan, parsley, garlic

ROASTED FINGERLING POTATOES // \$9
horseradish gremolata

GRILLED ASPARAGUS // \$9
lemon, pecorino cheese

CUCUMBER + TOMATO SALAD // \$9
olive oil, salt + pepper

CHARRED HEIRLOOM TOMATOES // \$9
onion marmalade, ricotta, basil

**ENDIVE, PEAR
+ WILD ARUGULA SALAD** /// \$11 *
humboldt fog, marconas, mustard vinaigrette

CAESAR-ISH /// \$9 *
showered in pecorino cheese

THE VINTAGE COBB /// \$13 *
old school

NEW SCHOOL WEDGE /// \$12 *
crispy onion, whipped blue, house bacon

MISO EGGPLANT + SEARED TUNA BOWL /// \$22
quinoa, green papaya, purple sweet potato

SHAKING BEEF SALAD /// \$28
marinated tenderloin, avocado, heirloom tomato, cucumber, watercress

POACHED SHRIMP SALAD /// \$14
radish, corn, avocado, watercress

ASIAN NOODLE CRUNCH /// \$13
roasted chicken, cabbage, herbs, ramen

THE BIG DOG /// \$12
chicago-style hot dog in a brioche bun

STRAIGHT-UP BURGER /// \$11
homemade pickles, mustard, mayo

HOUSE CURED TURKEY BLT /// \$10
molasses dark wheat bread, nueske's bacon, sage derby cheese, green goddess

GRILLED CHICKEN + AVOCADO /// \$12
molasses dark wheat bread

GRILLED CHEESE + TOMATO SOUP /// \$12
fontina, port salut, cheddar

AVOCADO WRAP ON WHEAT TORTILLA /// \$11
rice noodles, basil, smoked eggplant, jalapeño, black beans

FISH + CHIPS /// \$22
dallas blonde batter, housemade fries

CHARCOAL GRILLED WILD SALMON /// \$26
creamed leeks, heirloom tomatoes, kale, salsa verde

ROASTED CHICKEN PHO /// \$16
jalapeño, mint, basil

* ADD PROTEIN / CHICKEN + \$5 / SALMON + \$7

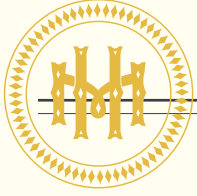
**MOST ITEMS CAN BE MADE VEGETARIAN,
VEGAN OR GLUTEN FRIENDLY**

Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server of any and all allergies.

20 **PLATES & TRADE** 18



CRAFT
KITCHEN



SELFLESS *what's yours is ours*

what's mine is mine **SELFISH**

CRAB DIP /// \$14
old bay chips

**GRILLED CHEESE + TOMATO SOUP
DUMPLINGS** /// \$13
billionaire's bacon, pickles

CRISPY DEVILISH EGGS /// \$10
tiny caesar salads, crispy prosciutto

BEEF TARTARE /// \$12
crispy onion, cured egg yolk, horseradish

AHI TUNA NACHOS /// \$17
scallion, tomato, red onion, spicy mayo, tortilla chips

CRAB MAC + JACK FRITTER /// \$8
sriracha aioli

TATER TOT WAFFLE STACK /// \$9
smoked trout, avocado, poached egg

MEZZA PLATTER /// \$15
smoked eggplant, baba ghanoush, trader hummus,
homemade cheese, naan

VIETNAMESE SUMMER ROLL /// \$12
vermicelli, basil, chilled shrimp

LOLLIPOP LAMB CHOPS /// \$19

TOSTONES + CEVICHE /// \$9
leche de tigre, radish, cilantro, avocado

GENERAL TSO'S DUCK WINGS /// \$14
sweet and spicy chile glaze

LITTLE WHIPPED AVOCADO TOASTS /// \$8
tomato tartare, pickled red onion, cucumber

K-TOWN FRIED CHICKEN /// \$34
korean bbq style accompaniments

KAHLÚA-STYLE PORK SHOULDER /// \$48
homemade tortillas, taco accompaniments

SNOW SEAWEED SALAD /// \$11 *
green papaya, cilantro, radish

SUNDAY SUPPER STYLE NOODLE DISH /// \$31
today's whimsy

WHOLE ROASTED CUT OF SHORT RIB /// \$59

MERCHANT CASTLES /// \$10
pickles, caramelized onion, fancy sauce

LIL' CHEESESTEAKS /// \$10
cheez whiz, peppers, onion marmalade

NASHVILLE STYLE HOT CHICKEN /// \$8
pickles, coleslaw, mop sauce

BAO MI /// \$9
pork shoulder, pickled veggies, cilantro, mint

YIP YIP BAO DOG /// \$8
chicago-style hot dog in a bao bun

CHICKEN FRIED OYSTER PO'BOYS /// \$9
coleslaw, half sour pickle, remoulade

FISH + CHIPS /// \$22
dallas blonde batter, housemade fries

CHARCOAL GRILLED WILD SALMON /// \$26
creamed leeks, heirloom tomatoes, kale, salsa verde

8oz. FILET /// \$42
wild mushroom, mustard jus

MARKET FISH /// MKT

STUFFED QUAIL /// \$18
poblano creamed corn

STRAIGHT-UP BURGER /// \$11
homemade pickles, mustard, mayo

ROASTED CHICKEN PHO /// \$16
jalapeño, mint, basil

ASIAN NOODLE CRUNCH /// \$13
roasted chicken, cabbage, herbs, ramen

POACHED SHRIMP SALAD /// \$14
radish, corn, avocado, watercress

**ENDIVE, PEAR
+ WILD ARUGULA SALAD** /// \$11 *
humboldt fog, marconas, mustard vinaigrette

WILD MUSHROOM SALAD /// \$12 *
pistachio, avocado, parmesan, wild arugula

MISO EGGPLANT + SEARED TUNA BOWL /// \$22
quinoa, green papaya, purple sweet potato

SHAKING BEEF SALAD /// \$28
marinated tenderloin, avocado, heirloom tomato,
cucumber, watercress

* ADD PROTEIN / CHICKEN + \$5 / SALMON + \$7

◆ **SIDES** ◆

MAC + CHEESE // \$9
casserole

STEAK FRIES // \$9
parmesan, parsley, garlic

**ROASTED FINGERLING
POTATOES** // \$9
horseradish gremolata

GRILLED ASPARAGUS // \$9
lemon, pecorino cheese

**CUCUMBER + TOMATO
SALAD** // \$9
olive oil, salt + pepper

**CHARRED HEIRLOOM
TOMATOES** // \$9
onion marmalade, ricotta, basil

**MOST ITEMS CAN BE MADE VEGETARIAN,
VEGAN OR GLUTEN FRIENDLY**

Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server of any and all allergies.



POURED

DRINKS
& SPIRITS

CRAFT COCKTAILS

SELFISH

ROSEMARY GIN SOUR // \$12
aviation gin, lemon, rosemary

HIBISCUS MARTINI // \$12
tito's vodka, hibiscus tea, lemon, simple, raspberries, rosé

MAPLE AVENUE // \$12
buffalo trace bourbon, maple syrup, averna amaro, all spice

CASA LAVENDER // \$13
astral tequila, pineapple, lemon, simple, crème de violette, lavender bitters

JAPANESE CUCUMBER COLLINS // \$14
suntory toki, lemon, simple, cucumber, sparkling water, mint

SING SLING // \$13
aviation gin, pineapple, cherry heering, bénédictine, lime, pomegranate grenadine, combier orange, mezcal rinse

AEGEAN COAST // \$14
chopin vodka, pomegranate grenadine, amaro montenegro, lime

HOT COMMODITY // \$12
jalapeno-infused casamigos tequila, lime, simple, orange bitters

THE VODKA ORCHARD // \$14
grey goose vodka, bénédictine, simple, lime, sparkling water, strawberry

ROSE PETAL // \$12
rosé, st-germain, lemon

GRAPEFRUIT 75 // \$13
fords gin, pamplemousse grapefruit liqueur, lemon, simple, grapefruit bitters, prosecco

SPIRIT OF OAXACA // \$13
sombra mezcal, lemon, pineapple gomme syrup, green chartreuse

GEORGIA PEACH // \$12
plantation silver rum, peach, lemon, mint, egg white

SAFFRON TRAIL // \$13
aylesbury duck vodka, lemon, strega, simple

SHARABLE COCKTAILS

SELFLESS

FOR 4 / \$48

FOR 8 / \$92

BUFFALO TRACE SUN TEA FIZZ
ginger, apple, pink bubbles, rainbow sherbet

CAMPARI DAISY
aviation gin, elderflower, lemon, simple, cava

PLANTATION RUM MILK PUNCH
roasted pineapple, lime, black pepper

THAI ME DOWN
titos, sake, yuzu, coconut, lime

RYE BLACKBERRY SMASH
four roses yellow, lemon, honey, cranberry, mint

CASA AMIGO AND PEPPADEWS
agave, lemon, cilantro, parsley

SPARKLING	MINE	OURS
Côté Mas / Rosé <i>France</i>	13	50
La Marca / Prosecco DOC <i>Italy</i>	10	36
Veuve Clicquot / Brut <i>France</i>	--	95
Veuve Clicquot Rosé / Brut <i>France</i>	--	150
WHITE		
Bartenura / Moscato d'Asti <i>Italy</i>	9	36
Marques De Caceras 'Deusa Nai' / Albariño <i>Spain</i>	10	45
Squealing Pig / Sauvignon Blanc <i>New Zealand</i>	13	50
Long Meadow Ranch / Sauvignon Blanc <i>California</i>	14	60
Stag's Leap Winery / Chardonnay <i>Napa Valley</i>	12	46
Domaine Francois Carillon / Bourgogne Chardonnay <i>Burgundy</i>	14	52

ROSE	MINE	OURS
Rose Gold <i>France</i>	13	50
RED		
Siduri / Pinot Noir <i>Willamette Valley</i>	15	65
Lompoc / Pinot Noir <i>Sta Rita Hills</i>	13	46
Ernesto Catena "Tahuan" / Malbec <i>Argentina</i>	11	38
Bran Caia / Blend <i>Tuscany</i>	12	46
Bodega Murial Reserva / Tempranillo <i>Rioja</i>	10	42
Halter Ranch / Cabernet Sauvignon <i>Paso Robles</i>	16	62
Chateau LaRose / Bordeaux <i>Haut-Médoc</i>	12	46
Stolpman Vineyards / Syrah <i>Santa Barbara</i>	15	50

BOTTLE

HEINEKEN LT / 4.2% / \$6
GUINNESS / 4.3% / \$8
DOS XX / 4.2% / \$5
SAPPORO / 4.9% / \$6
PERONI / 5.1% / \$6
AMSTEL LT / 3.5% / \$6
MILLER LT / 4.2% / \$5

DRAFT

REVOLVER / BLOOD AND HONEY / 7% / \$7
COMMUNITY / MOSAIC IPA / 8.6% / \$8
FOUR CORNERS / HEART O' TEXAS / 6.2% / \$7
DEEP ELLUM / DALLAS BLONDE / 5.2% / \$6
LAKEWOOD LAGER / 4.6% / \$6
SHINER / 4.4% / \$6

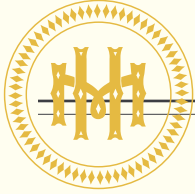
TAP COCKTAILS

RED GRAPEFRUIT PALOMARITA / \$10
camarena, deep eddy grapefruit, red grapefruit, agave, squirt
COSTA BRAVE G & T / \$10
homemade lemongrass tonic, frozen watermelon, cucumber, mint, basil

20 **PLATES & TRADE** 18



CRAFT
KITCHEN



SELFLESS what's yours is ours

what's mine is mine **SELFISH**

BILLIONAIRE'S BACON //// \$6
house cured and candied

TACOS //// \$8
carnitas, egg, salsa verde

CHICKEN AS THE WAFFLES //// \$8
country gravy, one-up egg

VIETNAMESE SUMMER ROLL //// \$12
vermicelli, basil, chilled shrimp

EGG BITES //// \$5
changes weekly

MISCUT DONUTS //// \$6
shapes may vary, powdered sugar

MERCHANT HOUSE KOLACHES //// \$8
homemade sausage, handmade dough

CRAB DIP //// \$14
old bay chips

**GRILLED CHEESE + TOMATO SOUP
DUMPLINGS** //// \$13
billionaire's bacon, pickles

CRISPY DEVILISH EGGS //// \$10
tiny caesar salads, crispy prosciutto

CRAB MAC + JACK FRITTER //// \$10
sriracha aioli

TATER TOT WAFFLE STACK //// \$10
smoked trout, avocado, poached egg

AHI TUNA NACHOS //// \$17
scallion, tomato, red onion, spicy mayo,
tortilla chips

Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server of any and all allergies.

SHORT RIB + EGGS //// \$16

BRUNCH BURGER //// \$13
bloody mary aioli, pickled celery, beef bacon,
lettuce, tomato, onion

AVOCADO TOAST //// \$12
dark wheat bread, avocado, oven-dried tomato,
egg, cilantro

RAMEN //// \$14
roasted pork shoulder and smoked belly, soft egg

EGGS + TOAST //// \$9
the usual suspects

GRIDDLE CAKES //// \$12
pumpkin with poached pear + maple

CRAB + AVOCADO BENEDICT //// \$18
old bay hollandaise

EGG WHITE FRITTATA //// \$13
avocado carpaccio, roasted tomato, leek,
arugula, ricotta

PROTEIN / SMOKED SALMON + \$4

PARFAIT //// \$9
milk and patience ginger greek-style yogurt, coconut
granola, seasonal fruit

BISCUIT SANDWICH //// \$10
kale, egg, sausage, cheddar

ONE BIG BURRITO //// \$12
whole wheat tortilla, black beans, avocado, egg white,
spinach, cheddar cheese, tomatillo salsa

**MOST ITEMS CAN BE MADE VEGETARIAN,
VEGAN OR GLUTEN FRIENDLY**



SNACKS

FOR
TRADE ROOM ONLY

\$10	MERCHANT CASTLES
\$12	MEDITERRANEAN PLATE
\$15	FRUIT & CHEESE
\$14	GENERAL TSO'S DUCK WINGS
\$9	STEAK FRIES

DRAFT

\$7	REVOLVER / BLOOD AND HONEY / 7%
\$8	COMMUNITY / MOSAIC IPA / 8.6%
\$7	FOUR CORNERS / HEART O' TEXAS / 6.2%
\$6	DEEP ELLUM / DALLAS BLONDE / 5.2%
\$6	LAKEWOOD LAGER / 4.6%
\$6	SHINER / 4.4%

BOTTLE

\$6	HEINEKEN LIGHT / 4.2%
\$8	GUINNESS / 4.3%
\$5	DOS XX / 4.2%
\$6	SAPPORO / 4.9%
\$6	PERONI / 5.1%
\$6	AMSTEL LIGHT / 3.5%
\$5	MILLER LIGHT / 4.2%



SPECIALS

HAPPY HOUR
MONDAY - FRIDAY
4 PM - 7 PM

TO EAT

\$8	MERCHANT CASTLES
\$10	MEDITERRANEAN PLATE
\$13	FRUIT & CHEESE
\$12	GENERAL TSO'S DUCK WINGS
\$7	STEAK FRIES

TO DRINK

\$5	LOCAL DRAFTS
\$5	RED WINE SANGRIA
\$7	RED, WHITE, ROSÉ WINE
\$7	HOUSEMADE FROSÉ
\$7	PALOMARITA
\$7	GREYHOUND MULE