

Small Plates

Ground Beef Nacho Tower 12
avocado | scallion | cilantro | tomato | sour cream
cheddar cheese | corn chips

Shrimp Cocktail 15
smoked chipotle tomato sauce

Whole Wheat Spaghetti + Basil Pomodoro 9
tomato | chili flakes | basil pesto
parmesan | butter | white wine

Salads

Grilled Heirloom Tomato + Mozzarella Salad 11
cilantro pesto

Basil 'Chop' Salad 10
salami | mozzarella | tomato | red onion
artichoke | red pepper | croutons

Kale Salad 13
bleu cheese | tomato | cauliflower
avocado | corn | pomegranate vinaigrette

Entrées

∞ Cowboy Ribeye 23
cambria south seasoning | tobacco onions
mashed potatoes | sautéed green beans

∞ Lone Star Citrus Breast of Chicken 14
sautéed broccoli + onion | chicken broth | evoo

∞ Mesquite Grilled Pork Chop 19
green apple cider | smoked paprika cauliflower
roasted potatoes

∞ Sriracha Glazed Salmon 16
green chile grits | avocado

Street Fish Tacos 17
blackened tilapia | avocado | salsa
lime soaked cabbage | cheese | borracho beans

Chicken Fried Steak 16
buttery corn | brown gravy | french fries

Burgers + Sandwiches

*all burgers and sandwiches served with choice of
french fries, onion rings, caesar salad or soup of the day*

∞ Cambria Cheeseburger 15
american cheese | lettuce | tomato | pickle
onion | 1000 island

∞ Pulled BBQ Beef Burger 16
pepper jack cheese | iceberg | tomato
green chile aioli

∞ Pulled Pork Sandwich + Creamy Coleslaw 14
black pepper aioli | bbq sauce

Charred Tomato Basil Mozza-Sandwich 12
mozzarella | basil pesto | lettuce
red onion | lemon garlic | brioche bun

Turkey Avocado Sandwich 14
guacamole | tomato | red onion | lettuce
black pepper mayo | ciabatta

Sides

Soup of the Day 5
French Fries 5
Beer-Battered Onion Rings 5
Red Skin Mashed Potatoes 5
Caesar Salad 5
Cilantro Lime Cole Slaw 5
Sautéed Green Beans 5
Smoked Paprika Cauliflower 5
Mac + Cheese 5

Desserts

Molten Cake 7
texas peanut brittle | vanilla ice cream

Cheesecake Tart 7
balsamic strawberries | mint

House Made Tres Leches Bread Pudding 7
strawberries

Bar Apps

Chips and Salsa	8
Beef + Avocado Taco Crisp	7
Chicken Lollipops <i>buffalo bleu cheese dipping sauce</i>	9
Chili-Basil Chicken Drumettes <i>bleu cheese dipping sauce</i>	11

∞ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Domestic / Import Beer

Bud Light	5	Stella Artois	6
Miller Lite	5	Corona	6
Coors Light	5	Dos XX	6
Michelob Ultra	5	Heineken	6
Shiner Bock	6	Beck's <i>Non-Alcoholic</i>	5

Craft Beer

Gold Top Cider *Austin Eastciders* **9**
crisp apple cider with a sweet yet bitter finish
austin, texas abv: 5.6% ibu: 9

Four Squared Blonde Ale *Real Ale Brewing* **7**
refreshing citrusy dry-hopped version of a blonde ale
blanco, texas abv: 5.6% ibu: 42

Lager Vienna Style Lager *Lakewood Brewing Co* **draft 7**
velvety caramel notes followed by a crisp citrusy hoppiness
garland, texas abv: 4.6% ibu: 25

Blood + Honey Wheat Ale *Revolver Brewing* **draft 7**
unfiltered deep golden ale finished with blood orange zest + local honey
granbury, texas abv: 7.0% ibu: 20

Mosaic IPA *Community Beer* **draft 7**
caramel maltiness balances the piney tropical fruit hoppiness of the
mosaic hop
dallas, texas abv: 8.6% ibu: 85

Rough Riders Red Ale *Franconia Brewing Co* **7**
originally produced for the Frisco RoughRiders AA baseball team and
only served at Dr. Pepper Park. traditional style Irish red ale with a malt
forward structure
mckinney, texas abv: 4.5% ibu: 32

Velvet Hammer Imp Red Ale *Peticolas Brewing* **draft 8**
spicy, floral and citrusy hops followed by sweet toffee malt
dallas, texas abv: 9.0% ibu: 85

Cocktails

Captain Lone Star **9** **Smoke on the Water** **12**
spiced rum | ruby red mezcal | watermelon
grapefruit | agave nectar jalapeño | lime | agave
wheat beer sea salt

Cambria Margarita **8** **Millions of Peaches** **13**
blanco tequila | triple sec bourbon | peach syrup
lime | agave nectar mint | maple syrup

Smashing, Basil! **10** **Maui Mule** **9**
gin | lemon | basil vodka | pineapple | lemon
simple syrup ginger beer

Molly Mule *Non-Alcoholic* **5**
ginger beer | raspberry | lime | simple syrup

Wine

	<i>Btl</i>	<i>Gls</i>
Villa Sandi <i>Il Fresco Prosecco Veneto, IT</i> split	10	
Voga Sparkling Rose <i>Veneto, IT</i>	38	10
Dashwood Sauvignon Blanc <i>Marlborough, NZ</i>	34	9
Pighin Pinot Grigio <i>Fruili-Venezia Giulia, IT</i>	42	11
Chamisal <i>Stainless Chardonnay Edna Valley, CA</i>	38	10
Kunde Chardonnay <i>Sonoma Valley, CA</i>	30	8
Dr. Loosen <i>Dr. L Riesling Mosel, GER</i>	34	9
Beringer White Zinfandel <i>California</i> split	6	
Mont-Pellier Pinot Noir <i>California</i>	30	8
<i>Lyric</i> by Etude Pinot Noir <i>Santa Barbara, CA</i>	46	12
Diseño Malbec <i>Mendoza, ARG</i>	34	9
Federalist Zinfandel <i>Lodi, CA</i>	42	11
Le Terre Merlot <i>California</i>	30	8
Bodegas Breca Garnacha <i>Calatayud, SP</i>	38	10
Sierra Cantabria Tempranillo <i>Rioja, SP</i>	54	14
R. Strong Cabernet Sauvignon <i>Sonoma, CA</i>	42	11
Sterling Cabernet Sauvignon <i>Napa, CA</i>	54	14

Dessert + Port

Quinta do Noval 10 yr Tawny *Douro Valley, Portugal* **11**