

GRAPE BY THE GLASS

Sparkling Rosé, Domaine Chandon	12	Pinot Noir, Irony	9
Riesling, Dr. Pauly Noble House	8	Pinot Noir, Van Duzer	11
Sauvignon Blanc, Geyser Peak	8	Pinot Noir, La Crema	13
Sauvignon Blanc, Kim Crawford	11	Merlot, Tangley Oaks	11
Chenin Blanc-Viognier, Pine Ridge	8	Malbec, Gascon	9
Pinot Grigio, Placido	8	Zinfandel, Gnarly Head	7
Pinot Grigio, Kris	10	Zinfandel, Edmeades	11
Chardonnay, Kenwood Yalupa	7	Shiraz, Paringa	8
Chardonnay, Chateau St. Jean	10	Cabernet, Louis Martini	9
Chardonnay, Sonoma-Cutrer	12	Cabernet, 75	12

GRAIN BY THE GLASS

Fallingwater Martini	7 1/2
grey goose la poire/blue curacao/lime	
Centenario Margarita	9
azul 100% agave/tuaca/fresh citrus	
Berry-Basil Cocktail	10
prairie organic vodka/muddled strawberry/basil	
The Martin Mojito	9 1/2
bacardi rum/st. germaine liqueur/mint & lime	
Oak Park Martini	10
42 below vodka/muddled cucumber	

“Dining is and always was a great artistic opportunity.”

– Frank Lloyd Wright

**START**

GRILLED CHICKEN FLATBREAD	10	HOT ARTICHOKE & SPINACH DIP	8	AHI TUNA TOWER	12
sundried tomato/basil pesto/mozzarella		lavosh crisps		avocado/tomatoes/chives/sesame	
CALAMARI	9	BRISKET SLIDERS	10	SWEET POTATO FRIES	5
cajun spice/feta aioli/cocktail sauce		caramelized onions/caper remoulade		lemon aioli	

SOUP CUP/5 BOWL/7

CREAMY MUSHROOM
SOUP OF THE DAY

SIDE 5

FRIED STUFFED ARTICHOKE	SAUTÉED SPINACH
BAKED POTATO	MAC-N-CHEESE
CRANBERRY-ALMOND COUSCOUS	WOODLANDS POTATO SALAD

CRISP

CHOPPED GREENS	7
avocado/feta/mixed olives/red onion/balsamic vinaigrette	
THE WEDGE	7
bleu cheese-ginger cream/bacon croutons	
GRILLED CHICKEN	12
artichoke/roasted red pepper/parmesan/dijon vinaigrette	
CEDAR PLANK MACADAMIA SALMON	14 1/2
roasted red peppers/fried capers/pine nuts/sherry vinaigrette	
GRANT & PACIFIC AHI TUNA	15
sesame noodle salad/avocado/thai-chile vinaigrette	
WESTCOTT STEAK	15
spinach/harvest fruit mix/bleu/sherry vinaigrette	

SANDWICH

COBALT	9 1/2
grilled chicken/onion/bacon aioli/avocado/lettuce/tomato	
PRIME RIB FRENCH DIP	15
mozzarella/caramelized onions/horseradish cream	
WOODLANDS BURGER	10
cheddar/lettuce/tomato/pickles/onion	
CAPRESE BURGER	13
pesto/mozzarella/tomatoes/balsamic glaze	
GRILLED SALMON BLT	14
TX toast/chipotle aioli	
REUBEN	12 1/2
corned beef/swiss/russian dressing/sauerkraut/potato salad	
FISH TACOS	13 1/2
lightly-breaded fillet/cilantro pesto/avocado/cucumber salad	

MAIN

IDAHO TROUT	17
lemon-caper sauce/polenta/stuffed artichoke	
RIBEYE	28
stone-ground bbq/garlic mash/asparagus	
FISH-N-CHIPS	13 1/2
fresh fillet/shiner bock-battered	
FILET MIGNON	29 1/2
mushrooms/parmesan mash/grilled asparagus	
GRILLED SALMON	18
horseradish crust/dill cream/polenta/braised cabbage	
MAHOGANY CHICKEN	15
roasted/maple glaze/mashed potatoes/seasonal vegetables	
CAMPANELLE PASTA	13 1/2
chicken/spinach pesto/tomatoes/pecans/roasted red peppers	
HOLLYHOCK PORK CHOP	17
apple chutney/garlic mash/braised cabbage	
PAN-STEAMED HALIBUT	M/P
banana leaf wrap/cranberry-almond couscous/asparagus	
FISH OF THE DAY	M/P
today's preparation	

FINISH

BROWNIE	7
caramel ice cream/cocoa puffs	
BRULÉE	7
fresh berries/white chocolate-macadamia nut cookies	
COBBLER	7
seasonal fruit/tahitian vanilla ice cream	
SNO-BALL	7
devil's food/chocolate ganache/buttercream icing	

WHITES

	glass/bottle		glass/bottle
Riesling, Dr. Pauly Noble House, Germany	8/27	Pinot Grigio, Kris, Italy	10/32
Albariño, Bodegas Martín Códax, Spain	30	Pinot Grigio, Santa Margherita, Italy	45
Rosé, Centine by Castello Banfi, Italy	27	Chardonnay, Kenwood Yalupa, California	7/23
Chenin Blanc-Viognier, Pine Ridge	8/27	Chardonnay, Milbrandt, Washington	30
White Blend, Sokol Blosser Evolution, Oregon	35	Chardonnay, Chateau St. Jean, California	10/32
Sauvignon Blanc, Geyser Peak, California	8/27	Chardonnay, Merryvale, California	40
Sauvignon Blanc, Matua, New Zealand	30	Chardonnay, Sonoma-Cutrer, California	12/45
Sauvignon Blanc, Kim Crawford, New Zealand	11/38	Chardonnay, Patz and Hall, California	55
Pinot Grigio, Placido, Italy	8/27		

REDS

	glass/bottle		glass/bottle
Pinot Noir, Irony, California	9/30	Zinfandel, Edmeades, California	11/38
Pinot Noir, Van Duzer Vineyards, Oregon	11/38	Shiraz, Paringa, Australia	8/27
Pinot Noir, La Crema, California	12/45	Shiraz, d'Arenberg 'Foot Bolt', Australia	35
Pinor Noir, Argyle, Oregon	55	Shiraz, Green Point, Australia	43
Malbec, Gascon, Argentina	9/30	Shiraz, Two Hands Gnarly Dudes, Australia	50
Merlot, Wente Vineyards, California	28	Cabernet, Tunnel of Elms, California	7/23
Merlot, Tangley Oaks, California	11/38	Cabernet, Louis Martini Sonoma, California	9/30
Merlot, Casa Lapostolle Cuvée Alexandre, Chile	45	Cabernet, 75, California	12/45
Merlot, Duckhorn, California	90	Cabernet, Educated Guess, California	45
Zinfandel, Gnarly Head, California	7/23	Cabernet, Buehler, California	60
		Cabernet, Chimney Rock, California	80

SPARKLING AND DESSERT

	glass/bottle		glass
Sparkling Rosé, Domaine Chandon, California	12/45	Sparkling Dolce Red, Banfi Rosa Regale, Italy	7
Champagne, Moët Chandon, France	75	Icewine, Jackson Triggs, Canada	12
Champagne, Charles de Fère Blancs des Blancs, France	7 1/2/NA	Port, Taylor 10 year Tawny, Portugal	8

HOPS BY THE BOTTLE

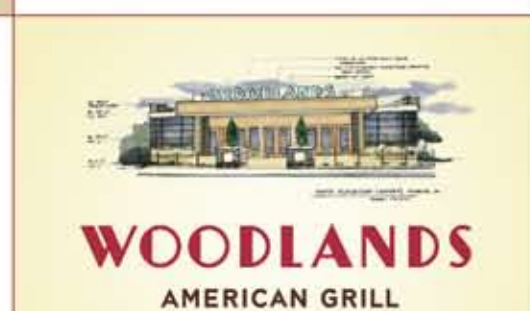
Amstel Light	Heineken
Blue Moon	Michelob Ultra
Bud Light	Miller Lite
Coors Light	Shiner Bock
Corona	St. Pauli Non-Alcoholic

MORE GRAIN BY THE GLASS

La Poire Martini grey goose la poire/pear purée	9
Pomegranate Mojito bacardi/pomegranate/mint Et lime	9 1/2
Woodlands Agave Margarita patrón silver/grand marnier/fresh lime/agave nectar	10
Mandarin Margarita patrón/muddled mandarin/fresh lime/agave nectar	10
Pom-tini patrón/pomegranate/fresh citrus juices	9

"Give me the luxuries of life, and I will willingly do without the necessities."

- Frank Lloyd Wright



SPECIALTY COFFEE 3

Americano

Cappuccino

Espresso

Latte