



A B A C U S®

MUST HAVES

GRANOLA

HONEY YOGURT, SEASONAL FRUIT OR BERRIES 8

WAFFLE PRESSED CINNAMON BUN

TOASTED PECAN CARAMEL 13.5

3 FARM EGG OMELET

HAM, SPINACH, MUSHROOMS, WHITE CHEDDAR 13

EGG WHITE-GOAT CHEESE FRITTATA

SPINACH, MELTED LEEKS, FIRE ROASTED TOMATOES 11

MOLASSES GLAZED BACON & EGGS

TRUFFLE-SCRAMBLED EGGS, BRIOCHE 12.5

RANCH STYLE BREAKFAST

2 EGGS* ANY STYLE, HASH BROWNS

CHOICE OF: BACON, COUNTRY HAM, OR JALAPEÑO SALSA

ENGLISH MUFFIN OR BRIOCHE FRENCH TOAST 12

ADD ON SIDES

APPLEWOOD BACON 4

COUNTRY STYLE HAM 4

PEPPERED BREAKFAST SAUSAGE 5

FARM EGG*, ANY STYLE 3

WOLDERMAN'S ENGLISH MUFFIN 2

HOUSE WHIPPED BUTTER, BLACKBERRY JAM

BRIOCHE TOAST 2

HOUSE WHIPPED BUTTER, BLACKBERRY JAM

CRISPY GREEN ONION HASHBROWNS 4

SEASONAL FRUIT & BERRIES 5.5

COFFEE & TEA

FRESH BREWED COFFEE 3.5 ICED CAFÉ MOCHA 4.75

NUMI ORGANIC TEAS 3 ICED CAFÉ LATTE 4.25

CHAI LATTE 4.5 ICED FLAVORED LATTE 4.75

HOT CHOCOLATE 4.25 ICED COFFEE 4.45

CLASSIC ESPRESSO (SINGLE) 2.9

CAFFÈ AMERICANO 3.25

MACCHIATO

CAFÉ LATTE 4.4

FLAVORED CAFÉ LATTE 4.5

CAFÉ MOCHA 4.75

CAPPUCCINO 3.95

*The consumption of raw or undercooked, eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Please be aware that food prepared at Abacus may contain milk, eggs, wheat, soy, peanuts, tree nuts, fish and/or shellfish. Please notify your server if you suffer from any food allergies.



A B A C U S®

SMALL PLATES

LOBSTER-SCALLION "SHOOTERS"

RED CURRY-COCONUT SAKE 22

HUDSON VALLEY FOIE GRAS

TEXAS DRIED PEACH-CURRENT CHUTNEY 22

COMANCHE BUFFALO EMPANADA

GREEN MANGO SLAW, BANANA MOLE, COTIJA CHEESE 11

STEAMED SHRIMP DUMPLINGS

SPICY KUMQUAT CARAMEL, SCALLION 11.5

GORGONZOLA-GARLIC FLATBREAD

ARUGULA, PROSCIUTTO, TEXAS FIG JAM 14

LATTE DA GOAT CHEESE-BEET SALAD

DINOSAUR KALE, BASIL OLIVE OIL 9

FRENCH MACARONS

DAILY SELECTION 11

COFFEE & TEA

FRESH BREWED COFFEE 3.5 ICED CAFÉ MOCHA 4.75

NUMI ORGANIC TEAS 3 ICED CAFÉ LATTE 4.25

CHAI LATTE 4.5 ICED FLAVORED LATTE 4.75

HOT CHOCOLATE 4.25 ICED COFFEE 4.45

CLASSIC ESPRESSO (SINGLE) 2.9

CAFFÈ AMERICANO 3.25

MACCHIATO

CAFÉ LATTE 4.4

FLAVORED CAFÉ LATTE 4.5

CAFÉ MOCHA 4.75

CAPPUCCINO 3.95

*The consumption of raw or undercooked, eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Please be aware that food prepared at Abacus may contain milk, eggs, wheat, soy, peanuts, tree nuts, fish and/or shellfish. Please notify your server if you suffer from any food allergies.

WINES BY THE GLASS

CHAMPAGNE / SPARKLING WINE

NICOLAS FEUILLATTE, CHAMPAGNE 22 / 33
ARGYLE, BRUT, WILLAMETTE VALLEY, OREGON 18 / 27

CHARDONNAY

MATANZAS CREEK, SONOMA COUNTY 15 / 23
WINDRACER, ANDERSON VALLEY 18 / 25

ECLECTIC WHITES

ECHO BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 14 / 21
ZIATA, SAUVIGNON BLANC, NAPA VALLEY 14 / 21
LIVIO FELLUGA, PINOT GRIGIO, FRUILI, ITALY 12 / 18
PIERRE SPARR, RIESLING, ALSACE, GERMANY 16 / 25

ROSÉ

FERRY LACOMBE, "EQUINOXE", COTE DE PROVENCE, FRANCE 12 / 18

CABERNET SAUVIGNON

FREEMARK ABBEY, NAPA VALLEY 22 / 30
DOUBLE CANYON, HORSE HEAVEN HILLS, COLUMBIA VALLEY 16 / 25

MERLOT

FERRARI CARANO, SONOMA VALLEY 15 / 23

PINOT NOIR

HARTFORT COURT, RUSSIAN RIVER VALLEY, SONOMA 22 / 33
PACIFIC HEIGHTS, NAPA VALLEY 24 / 36
LA CREMA, WILLAMETTE VALLEY, OREGON 16 / 24

ECLECTIC REDS

MONTESSU, SUPER TUSCAN, TUSCANY ITALY 17 / 26
BIELER EN FILES, COTES DU RHONE, FRANCE 17 / 25
RAVENSWOOD, TELDESCHI, DRY CREEK, SONOMA 18 / 26

BEER

DRAFT

STELLA ARTOIS, 5% ABV, BELGIUM 7
BUD LIGHT, 4.2% ABV, ST. LOUIS MO 5
FOUR CORNERS, LOCAL BUZZ, 5.4% ABV, DALLAS TX 6.5
SHINER BOCK, 4.4% ABV, SHINER TX 6.5

BOTTLED

CORONA EXTRA, 4.6% ABV, MEXICO 5.5
MICHELOB ULTRA, 4.2% ABV, ST, LOUIS MO 5.5
REDBRIDGE GLUTEN FREE, 4% ABV, ST, LOUIS MO 5.5
HEINEKEN, 5% ABV, NETHERLANDS 6
NEGRA MODELO, 5.4% ABV, MEXICO 5.5
HOEGAARDEN, 4.9% ABV, BELGIUM 5.5
ANGRY ORCHARD CRISP APPLE, 5% ABV, CINCINNATI OH 6

HOUSE SPECIALTIES

THE BIG DADDY – CHEF'S FAV 12
ORANGE AND LEMON INFUSED GREY GOOSE
HOUSE MADE SWEET AND SOUR, ORANGE, LEMON

BARREL AGED OLD FASHIONED 12
VERY OLD BARTON, ANGOSTURA BITTERS, VANILLA, ORANGE

BUFFALO TRACE BLACKBERRY SMASH 12
LEMON, BLACKBERRY, MINT

BUFFALO TRACE VIEUX CARRÉ 12
BENEDICTINE, DOLIN SWEET VERMOUTH, LEMON
PEYCHAUD'S & ANGOSTURA BITTERS

GINGER-BASIL GIMLET 12
FORD'S GIN, GINGER, BASIL, LIME

KILLIN THYME 12
GREY GOOSE VODKA, LIME, CUCUMBER, THYME, SODA

GIN GIN MULE 12
GIN, LIME, GINGER BEER, MINT

CELERY CUP 11
HENDRICK'S GIN, CELERY, LEMON, AGAVE NECTAR
CILANTRO, CRACKED PEPPER

VOIR DIRE 11
BELVEDERE VODKA, HAYMAN'S OLD TOM GIN
DOLIN BLANC, BLUEBERRY SHRUB

FRESNO RITA 11
TEQUILA CABEZA, JALAPENO AND FRESNO PEPPERS
AGAVE NECTAR, LIME

AVIATION 11
NOLET'S GIN, MARASCHINO, LEMON
CRÈME DE VIOLETTE

AND EVERYTHING NICE 11
SCOTCH, DARK RUM, JASMINE TEA, LEMON
SUGAR, ABSINTHE, ORANGE BITTERS

THE WALDORF 11
APPLE & WALNUT INFUSED WOODFORD RESERVE
AVERNA AMARO, WALNUT BITTERS

CLASSIC MARTINI WITH STUFFED OLIVES 12
CHOICE OF GREY GOOSE VODKA OR BOMBAY GIN

SELECTION OF STUFFED OLIVES:

- MAYTAG BLUE CHEESE
- JALAPEÑO-GOAT CHEESE