



REBELLE

HAPPY HOUR

SUNDAY – THURSDAY: 5-7 PM

COCKTAILS & WINE | \$8

MARGARITA ON THE ROCKS

100% Blue Agave Tequila, Orange Liqueur, Lime
Juice

OLD FASHIONED

Bourbon, Angostura Bitters, Simple Syrup,
Orange Peel

MARTINI

House Vodka or Gin. Classic or Dirty. Olives or
Twist

FRENCH 75

Gin, Lemon Juice, Sugar and Prosecco

WINE BY THE GLASS

Sangria – Chisos | CA

Prosecco – Lamberti | IT

Chardonnay – Louis Latour | FR

Cabernet Sauvignon – Three Rivers Winery | WA

BEER | \$3

Miller Lite

Michelob Ultra

Dos Equis

PLATES | SUNDAY – THURSDAY: 5-6 PM

EAST COAST OYSTERS | \$2.50/EA

1/2 dozen or full dozen, Served in the Half Shell

CHARBROILED GULF OYSTERS (6) | \$14

Garlic-Parmesan Butter, Grilled Sourdough

MUSSELS IN GREEN HARISSA | \$12

White Wine, Cilantro, Grilled Sourdough

TERIYAKI BEEF SKEWERS | \$10

Cherry Tomato, Cilantro



Signature Cocktails

POIRE MARTINI | 14

Tito's Vodka, St-Germain, Pear Purée, Lime

NIKKA VESPER | 16

Nikka Gin, Nikka Vodka, Lillet Blanc, Twist

MEZCAL NEGRONI | 16

Susto Mezcal, Sweet Vermouth, Campari, Orange

TEXAS MANHATTAN | 16

Garrison Brothers Bourbon, Sweet Vermouth, Black Walnut & Chocolate Bitters

SPICY PALOMA | 14

Lalo Tequila, Susto Mezcal, Jalapeño, Lime, Grapefruit Soda

TOKI AMERICANO | 16

Suntory Toki, Cocchi Americano, Amaro Nonino, Grapefruit Bitters, Lemon

FRENCH 75 | 14

Lucky Star Gin, Martine Honeysuckle Liqueur, Lemon, Bubbles

MAI TAI | 14

White and Dark Rum, Dry Curaçao, Pineapple, Lime, Orgeat

ESPRESSO MARTINI | 16

Absolut Vanilla Vodka, Kahlúa, Crème de Cacao, Espresso

Beer

AUSTIN EASTCIDERS ORIGINAL DRY OR PINEAPPLE CIDER | TX | 6

MICHELOB ULTRA | MO | 6

DOS EQUIS LAGER | MX | 7

ALTSTADT GERMAN-STYLE PILSNER | TX | 7

YUENGLING LAGER | PA | 7

LIVE OAK HEFEWEIZEN | TX | 7

REAL ALE FIREMAN'S #4 BLONDE ALE | TX | 7

REAL ALE DEVIL'S BACKBONE BELGIAN TRIPEL | TX | 7

SAINT ARNOLD ELISSA IPA | TX | 7

HEINEKEN 0.0 | ALCOHOL-FREE | AMS | 6

SUN-THU 5PM-9PM, FRI & SAT 5PM-10PM

WHITE WINE

Sauvignon Blanc - Simonnet-Febvre Saint-Bris - \$14 | \$48
Burgundy | FR

Sauvignon Blanc - Vavasour - \$12 | \$46
Marlborough | NZ

Pinot Blanc - Trimbach - \$14 | \$48
Alsace | FR

Pinot Gris - Soléna - \$12 | \$46
Willamette Valley | OR

Chenin Blanc - Mary Taylor Anjou Blanc - \$12 | \$46
Loire Valley | FR

Blanc de Blancs - La Fête du Blanc - \$16 | \$52
Côtes de Provence | FR

Gruner Veltliner - Domaine Wachau - \$14 | \$48
Wachau | AT

Viognier Marsanne - d'Arenberg - \$12 | \$46
McLaren Vale | South Australia

Riesling - Von Buhl Bone Dry - \$14 | \$48
Pfalz | Germany

Muscadet - Domaine de la Grenaudière - \$14 | \$48
Loire Valley | FR

Chardonnay - JJ Vincent Bourgogne Blanc - \$18 | \$54
Burgundy | FR

Chardonnay - Jordan Winery - \$22 | \$72
Carneros | CA

Pinot Grigio - Jermann - \$46
Friuli | IT

Sauvignon Blanc - Groth - \$46
Napa Valley | CA

Riesling - Dönnhoff Estate - \$52
Nahe, Germany

Fiano (Kratos) - Luigi Maffini - \$46
DOC Cilento Fiano | IT

Chenin Blanc - Vouvray - Clos du Gaimont - \$42
Loire Valley | FR

Pouilly Fumé - Sauvignon Blanc - Francis Blanchet - \$60
Cuvée Silice, Loire Valley | FR

Sauvignon Blanc - Craggy Range - \$48
Martinborough | NZ

Sauvignon Blanc - Alphonse Mellot La Moussiere Sancerre - \$70
Loire Valley | FR

Chardonnay - Hyland Estates - \$48
Willamette Valley | OR

Chardonnay - Domaine Robert-Denogent - \$72
Burgundy, Macon-Villages | FR

Chardonnay - Chablis - Domaine Begue-Mathiot - \$60
Burgundy | FR

Chardonnay - Rombauer - \$80
Carneros | CA

Chardonnay - Evening Land La Source - \$92
Eola-Amity Hills | OR

Chardonnay - Chateau Montelena - \$115
Napa Valley | CA

Chardonnay - Les Noisetiers - Kistler - \$120
Sonoma Mountain | CA

ROSÉ - Still & Sparkling

Grenache - Gerard Bertrand Gris Blanc - \$12 | \$46
Roussillon | FR

Grenache - Château Beaulieu - \$14 | \$48
Provence | FR

Pinot Noir - Brut Rosé - Lucien Albrecht - \$14 | \$48
Crémant d'Alsace | FR

Champagne - Brut Rosé De Saignée - Vollereaux - \$105
Champagne | FR

Champagne - Brut Rosé - Lanson Le Black Label - \$90
Champagne | FR

SPARKLING

Prosecco - Brut Superiore - Adami - \$12 | \$48
Valdobbiandene | IT

Ribolla Gialla - Brut - Ca' Floris - \$15 | \$52
Friuli-Venezia Giulia | IT

Cava Brut Nature - The Good, The Bad, The Bubbly - \$15 | \$52
Catalonia | SP

Moscato - Saracco - \$12 | \$46
ASTI | IT

Champagne - Brut - Lanson Père & Fils - \$26 | \$90
Champagne | FR

Barbera - La Monella - \$46
Barbera de Monferrato Frizzante | IT

Champagne - Billecart Salmon Blanc de Blancs Grand Cru - \$160
Champagne | FR

Champagne - Grand Brut - Perrier-Jouët - \$110
Champagne | FR

Champagne - Legras & Haas Blanc de Blanc Grand Cru - \$115
Champagne | FR

Champagne - Brut - Veuve Clicquot - Yellow Label - \$145
Reims | FR

Champagne - Brut - Pol Roger Rsv - \$115
Champagne | FR

FORTIFIED


Palomino Fino Sherry - Tio Pepe - \$10
Jerez | SP

Ruby Porto - Broadbent - \$10
Portugal

10 Year Old Tawny Port - Dow's - \$14
Portugal

20 Year Old Tawny Port - Grahams - \$18
Portugal

10 Year Old Madeira - Broadbent - \$12
Medeira | PT

 = Selections that pair best with oysters and shellfish



RED WINE

Pinot Noir - Benton Lane - \$18 | \$54
Willamette Valley | OR

Pinot Noir - Laurent Chardigny - \$16 | \$54
Burgundy | FR

Pinot Noir - Snake Charmer - \$14 | \$50
Russian River | CA

Mourvèdre - William Chris - \$15 | \$48
High Plains | TX

Red Blend - Smith & Hook - \$14 | \$50
Central Coast | CA

Sangiovese - Super Tuscan - Dainero - \$14 | \$50
Tuscany | IT

Bordeaux Blend - Chateau De Fontenille - \$12 | \$46
Bordeaux | FR

Zinfandel - Ridge Three Valleys - \$20 | \$58
Sonoma | CA

Cabernet Sauvignon - Seven Hills - \$15 | \$52
Walla Walla Valley | WA

Cabernet Sauvignon - Paso-D'Oro - \$14 | \$50
Paso Robles | CA

Cabernet Sauvignon - Faust - \$30 | \$92
Napa Valley | CA

Gamay - Stéphane Aviron - \$42
Beaujolais Villages | FR

Pinot Noir - Evening Land Seven Springs - \$70
Eola-Amity Hills - Willamette Valley | OR

Pinot Noir - Van Duzer Vineyards - \$54
Willamette Valley | OR

Pinot Noir - Justin Girardin - \$86
Santenay, Burgundy | FR

Pinot Noir - Antiquum Farm - \$86
Willamette Valley | OR Grazing-based Viticulture

Pinot Noir - Soter - \$86
Dundee Hills, Willamette Valley | OR

Pinot Noir - Dom. Collette "Les Boivins" Vieilles Vignes - \$86
Marsannay, Burgundy | FR

Tempranillo - Diaz Bayo 15 Meses - \$48
Ribera Del Duero | ES

Tempranillo - Altos Ibericos Reserva - \$54
Rioja | SP

Malbec - Luca Old Vine Malbec - \$54
Mendoza | AR

Merlot - Stags' Leap - \$58
Napa Valley | CA

Merlot - Rutherford Hill - \$58
Napa Valley | CA

Cabernet Sauvignon - Foley Johnson - \$86
Rutherford, Napa Valley | CA

Zinfandel - Grgich Hills Estate - \$78
Napa Valley | CA

Barbera - G.D. Vajra - \$46
Piedmont | IT

Sangiovese - Barone Ricasoli Brolio Chianti Classico - \$52
Tuscany | IT

Bordeaux Blend - Cantenac Petit Cantenac Grand Cru - \$72
Saint-Emilion | FR

Bordeaux Blend - Chateau Tayac - \$68
Margaux | FR

Cabernet Franc - Domaine de la Noblaie "Chiens-Chiens" - \$46
Chinon, Loire Valley | FR

Cabernet Sauvignon Blend - Klipsun - \$64
Red Mountain | WA

Bordeaux Blend - DeLille Cellars D2 - \$70
Columbia Valley | WA

Nebbiolo - Boffa Barbaresco - \$78
Barbaresco, Piedmont | IT

Granache Blend - Domaine de Cristina Chateauneuf du Pape - \$86
Rhône Valley | FR

Syrah - E. Guigal Saint-Joseph - \$72
Rhône Valley | FR

Zinfandel - Orin Swift 8 Years in the Desert - \$90
Saint Helena | CA

Amarone della Valpolicella - Tenuta Sant'Antonio - \$94
Monti Garbi District | IT

Sangiovese - Tenuta di Sesta Brunello di Montalcino - \$90
Tuscany | IT

Nebbiolo - Gaja DaGromis - \$72
Barolo, Piedmont | IT

Cabernet Sauvignon - Crossbarn by Paul Hobbs - \$90
Napa Valley | CA

Cabernet Sauvignon - Jordan - \$110
Alexander Valley | CA

RESERVE

Pinot Noir - Kosta Browne - \$180
Santa Rita Hills | CA

Pinot Noir - Louis Latour Beaune Premier Cru
'Vignes Franches' Côte de Beaune | FR - \$140

Grenache Blend - Delas Chateauneuf-du-Pape Haute Pierre
Rhône Valley | FR - \$140

Cabernet Sauvignon - Heitz Cellar - \$140
Napa Valley | CA

Cabernet Sauvignon - Nickel & Nickel - \$185
St. Helena | CA

Cabernet Sauvignon - The Pact by Faust - \$220
Coombsville, Napa Valley | CA

Cabernet Sauvignon - Dominus Napanook - \$170
Yountville, Napa Valley | CA

Cabernet Sauvignon - Quintessa - \$270
Rutherford | CA

Cabernet Sauvignon - Ridge Monte Bello - \$420
Monte Bello Vineyard, Santa Cruz Mountains | CA

Cabernet Sauvignon - Opus One - \$620
Napa Valley | CA

Oysters & Cold Bar

EAST COAST OYSTERS | 4

Served on the Half Shell / Ask Your Server For Daily Varieties

SHRIMP COCKTAIL | 24

“Aggressive” Horseradish Cocktail Sauce, Remoulade Sauce

PLATEAU DE FRUITS DE MER | 68

Oysters (6) Shrimp (6) Ahi Tuna Tartare, Shrimp Ceviche

AHI TUNA TARTARE | 19

Fattoush Salad, Fried Croutons, Sumac Dressing

ACAPULCO SHRIMP CEVICHE | 19

Pico De Gallo, Fresh Tortilla Chips

Appetizers, Soups & Salads

CHARBROILED GULF OYSTERS | (6) / 20 | (12) / 40

Garlic-Parmesan Butter, Grilled Sourdough

MUSSELS IN GREEN HARISSA | 18

White Wine, Cilantro, Grilled Sourdough

WARM KING CRAB DIP | 16

Parmesan, Cream Cheese, Garlic, Spices

GROUND LAMB & PORK KEBABS | 16

Cilantro Feta Dip, Z'atar

BEEF MEATBALLS | 15

Marinara, Parmigiano Reggiano, Basil

TERIYAKI BEEF SKEWERS | 15

Cherry Tomato, Cilantro

TRIBECA SOURDOUGH | 5

Whipped Sea Salt Butter

OCEAN CHOWDER | 15

Crème Fraîche, Bacon, Tarragon

CAESAR SALAD | 13

Parmesan Cheese, Herb Croutons, Anchovies, Boiled Egg

THE “LODGE OF CASTLE HILLS” SALAD | 14

Mixed Greens, Granny Smith Apples, Candied Pecans, Goat Cheese, Champagne Vinaigrette, Fried Parsnips

Pasta

TAGLIATELLE BOLOGNESE, PARMIGIANA REGGIANO | 26

SPAGHETTI AGLIO, OLIO E PEPPERONCINI | 24

Add Shrimp | 16

Add Scallops | 30

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Entrees

HALF GULF COAST RED SNAPPER

VERACRUZ | 48

Fragola, Sofrito, Oregano, Cilantro

PAN-SEARED DIVER SCALLOPS | 42

Parsnip Puree, Sweet Peppercornata, Arugula Oil

SHRIMP AND GRITS | 38

Anson Mills Stoneground Grits, Creole Cream Sauce

SEARED RARE AHI TUNA | 42

Pineapple Jalapeño Salsa, Spinach, Chili-Jam Butter

CIOPPINO (ITALIAN FISH STEW) | 42

Crab, Fish, Shrimp, Mussels, Clams, Tomato Broth, Grilled Sourdough

WARM LOBSTER ROLL | 55

Caramelized Garlic-Parmesan Butter, Thick Cut Fries

RACK OF LAMB - HALF RACK 35 / FULL 65

Coriander & Fennel Crust, Braised Chickpeas

BEEF SHORT RIBS | 38

Red Wine Demi, Parsnip Puree

FILET MIGNON 10OZ | 58

NEW YORK STRIP 14OZ | 54

We do not recommend and respectfully do not guarantee any meat ordered 'medium well' or above. Filets ordered medium well+ will be cut into medallions.

Sauces

CREAMY HORSERADISH | 4

BLEU CHEESE CRUST | 7

BRANDY PEPPERCORN SAUCE | 4

Seafood Add-Ons

BUTTER SAUTÉED SHRIMP | 16

SEARED MAINE DIVER SCALLOPS | 30

Sides for the Table

DUCK-FAT ROASTED POTATOES | 13

BAKED SMOKED GOUDA MAC & CHEESE | 14

ROASTED OYSTER MUSHROOMS, CHILI JAM | 13

BRAISED CHICKPEAS, TURMERIC, GINGER, SPINACH, FETA | 13

CHEF'S DAILY VEGETABLE | 14

SUN-THU 5PM-9PM, FRI & SAT 5PM-10PM