



LIMESTONE

MODERN LATIN ROOFTOP CUISINE
SUNSET VIEWS • CRAFTED COCKTAILS • AUSTIN ENERGY

De la Huerta

From The Garden

BEET & ARUGULA SALAD \$15

Roasted Baby Beets, Wild Arugula, Queso Fresco, Pepitas, Creamy Passionfruit Dressing

KALE CRUNCH SALAD \$16

Golden Apples, Feta Cheese, Spiced Almonds, Grape Tomatoes, Guava Vinaigrette

YUCA AL MOJO \$12

Fried Yuca, Garlic Citrus Sauce

PAPA A LA HUANCAINA \$14

Roasted Fingerling Potatoes, Creamy Peruvian Sauce, Caper Dust, Chimichurri

ELOTES \$13

Mexican Street Corn, Queso Fresco, Chili Tajin, Cilantro

Mar Y Tierra

Land & Sea

SHRIMP AL AJILLO \$20
CEVICHE

Red Onions, Leche de Tigre, Fried Plantain, Garlic Oil

TUNA TOSTADA \$22

Aji Tuna, Red Onion, Avocado Mousse, Sweet Soy Glaze, Sesame, Sriracha, Corn Tostada

CHICKEN ANTICUCHO \$16

Aji Panka Marinaded Chicken Thigh, Citrus Slaw

COCHIFRITO \$18

Crispy Fried Pork Shoulder, Smokey Adobo Dipping Sauce

A la Plancha

From the Flattop

LOMO SALTADO \$35

Marinated NY Strip, Onions, Tomatoes, Aji Amarillo, Tamari Sauce

PANKO CRUSTED FLOUNDER \$23

Salsa Criolla, Avocado Mousse, Lime

Dulces

Sweets

ARROZ CON LECHE \$10

Creamy Rice Pudding, Toasted Coconut

TRES LECHES \$12

Rum Caramel, Fresh Berries

CINNAMON CHURROS \$15

Dulce de Leche, Vanilla Ice Cream, Sweet Pecan Syrup

Cocktails

TEXAS QUARRY \$12

Buffalo Trace Bourbon, Honey Syrup, Benedictine, Peychauds Bitters, Black Walnut Bitters, Luxardo Cherry

RAINEY ST. REFRESHER \$11

Tito's Vodka, Lemon Juice, Cucumber Syrup, St. Germain, Tajin Rim, Soda Water

OBSIDIAN \$17

Humano Reposado Tequila, Illegal Mezcal, Honey Syrup, Lemon Juice, Angostura Bitters

THE LADY BIRD \$15

Humano Blanco Tequila, Lime Juice, Agave Syrup, Watermelon Cubes, Jalapeno Slice

CORNERSTONE \$16

Milagro Anejo Tequila, Agave Syrup, Angostura Bitters, Luxardo Cherry, Orange Peel

AUSTIN AQUIFER \$13

Planetary 3-Star Rum, Tito's Vodka, Espolon Blanco Tequila, Cream of Coconut, Lime Juice

Draft Beer

Michelob Ultra Light Lager \$7

Stella Artois Lager \$8

Ziegenbock Amber \$8

Kona Big Wave Blonde Ale \$8

Love Street Kolsch Blonde \$8

Karin Ichiban Belgium \$8

Modelo \$9

Pinthouse IPA \$11

Mocktails

CUCUMBER SPRITZ \$6

Lime Juice, Cucumber Syrup, Soda Water

ESPRESSO MOCK-TINI \$12

Ritual N/A Tequila, Espresso, Simple Syrup, Cinnamon

ZERO-PROOF SUNRISE \$10

Ritual N/A Tequila, Pineapple Juice, Grenadine

Wine

Gl/Btl

BUBBLY

Domaine St. Michelle Brut Rose \$10/\$34

WHITE

Sterling Chardonnay \$8/\$20

Ancient Peak Chardonnay \$14/\$47

Sanoma Cutrer Chardonnay \$47

Elena Walsh Pinot Grigio \$16/\$53

Robert Mandavi Sauv Blanc \$20

Justin Rose \$40

La Crema Rose \$44

RED

J. Lohr Pinot Noir \$10/\$34

Taub Cabernet \$43/\$144

Caymus Cabernet \$100

Silverado Vineyards Merlot \$90

*Consuming Raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions