

DEVIL MAY

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CARE

AN UNDERGROUND LOUNGE AWAITS

HAPPY HOUR

TUESDAY-SATURDAY 5:00-6:30PM

1/2 OFF BOTTLES OF WINE	
MINI-TINI'S	7
EAST COAST OYSTERS*	2
Acqua Pazza, Chili Oil, Chives	
HARISSA TRUFF BURGER & FRIES*	12
6 oz Brisket & Short Rib Blend, Feta, Truff & Harissa Sauce, Honey Aioli	

MEZZES

COLD

HOUSE HUMMUS ★	10
Tahini, Garlic, Aleppo	
MOROCCAN SPICED HUMMUS ★	11
Tahini, Salsa Macha, Cilantro	
WHIPPED FETA ✨	10
Apricot Chutney, Pistachio, Mint	
BABA GANOUSH ✨	14
Pomegranate Seeds, Herbs	
MUHAMMARA ★	12
Pomegranate Molasses, Walnuts	
TZATZIKI ✨	10
Roasted Garlic, Mint, Cilantro	

HOT

ROASTED HEIRLOOM CARROTS ✨	8
Yogurt, Zhoug, Aromatic Honey	
GRILLED CHILI CHICKEN ◆	16
Calabrian Chili, Feta Sauce	
LAMB TAJINE	22
Pomegranate BBQ, Chili, Tzatziki, Salsa Macha	
FALAFEL ◆◆	8
Muhammara, Herbs, Aleppo	

SKEWERS

SALMON * ◆	19
Sesame Citrus	
HANGER STEAK * ◆	16
Spiced Yogurt	
HALLOUMI	14
Salsa Verde, Seasonal Vegetables	

SIDES

Everything Spiced Pita ✨	3	Crudités ★◆	5
Mediterranean Olives◆◆◆	8	Saffron Rice ★◆	7

◆ **Gluten Free Upon Request**

✨ **Vegetarian**

★ **Vegan**

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have any allergies.*

Our kitchen is completely seed oil free. The only oils we use are olive and Zero Acre Farms.



SNACKS

DEVIL'S EGGS ♦	13
Candied Bacon, Pickled Jalapeno, Chive	
EAST COAST OYSTERS* ♦	17
<i>Order of 4</i> Acqua Pazza, Chili Oil, Chives	
JUMBO PRAWN COCKTAIL* ♦	18
<i>Order of 4</i> Harissa Cocktail Sauce, Chives, Lemon	
LAMB MEATBALL*	16
Cucumber, Tzatziki, Herbs	
HAND CUT STEAK TARTARE*	18
House Mustard, Tart	
CITRUS COUSCOUS ✨	9
Hazelnut, Chili, Gem Lettuce Cup	
LAMB LOLLIPOP* ♦	32
Yogurt, Salsa Verde, Pistachio, Lemon	
HARISSA TRUFF BURGER*	16
6 oz Brisket & Short Rib Blend, Feta, Truff & Harissa Sauce, Honey Aioli	
FALAFEL GYRO ✨	15
Falafel, Feta, Truff & Harissa Sauce, Tzatziki	
DMC SPICED FRIES ✨	11
Chaat Masala, Zhooug, Jalapeno	

SHARED EXPERIENCES

MEZZE PLATTER	42
with Tzatziki, House Hummus, Baba Ganoush, Muhammara, Marinated Olives, Feta, Crudités, Pita	
MEATS & CHEESES	
<i>Chef's Selections with House Accoutrements & Lavash</i>	
ARTISANAL CHEESES	25
CHARCUTERIE	34
ARTISANAL CHEESE & CHARCUTERIE	45

WHOLE ROASTED CHICKEN 55

Citrus & Herb Marinade, Roasted
Jalapeno Chimichurri

Suggested wine pairing: Obalo

COLORADO LAMB SHANK 96

Mulled Wine Braised

Suggested wine pairing: The Prisoner

TOMAHAWK RIBEYE* 190

42oz Certified Angus Beef

Suggested wine pairing: Lan Gran Reserva

*All served with Chaat Masala Potatoes,
Fragrant Rice & Lentils, Halloumi Skewers*

NEVER MISS A MOMENT

TUESDAY - SATURDAY

HAPPY HOUR 5:00 - 6:30 PM

\$2 Oysters

\$12 Burger & Fries

1/2 Off Bottles of Wine

WEDNESDAY

LIVE BANDS

Whiskey & Cigars on the Terrace

THURSDAY

THE GROOVE: R&B

1/2-off Espresso Martinis

Sounds by Eli Arbor

FRIDAY & SATURDAY

NIGHTLIFE RESERVATIONS

Please inquire with a Host or Management

Resident DJs



STAY CONNECTED

@DEVILMAYCAREATX

