

DEVIL MAY

AUS



TEX

CARE

AN UNDERGROUND LOUNGE
AWAITS

HAPPY HOUR
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	8	Saffron Rice ★♦	7
Olives♦★✨			

♦ 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 ☼	13
Falafel, Feta, Truff & Harissa Sauce, Tzatziki	
DMC SPICED FRIES ☼	11
Chaat Masala, Zhoug, 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 THE TUESDAY SOCIAL

All Night Happy Hour
Afro Beats & Lofi

WEDNESDAY UNDERGROUND SOUNDS

Whiskey & Cigars on the Terrace
Monks Jazz

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

