

“LONG AS I WAS RIDING IN A BIG CADILLAC AND DRESSED NICE AND HAD PLENTY OF FOOD, THAT’S ALL I CARED ABOUT.”

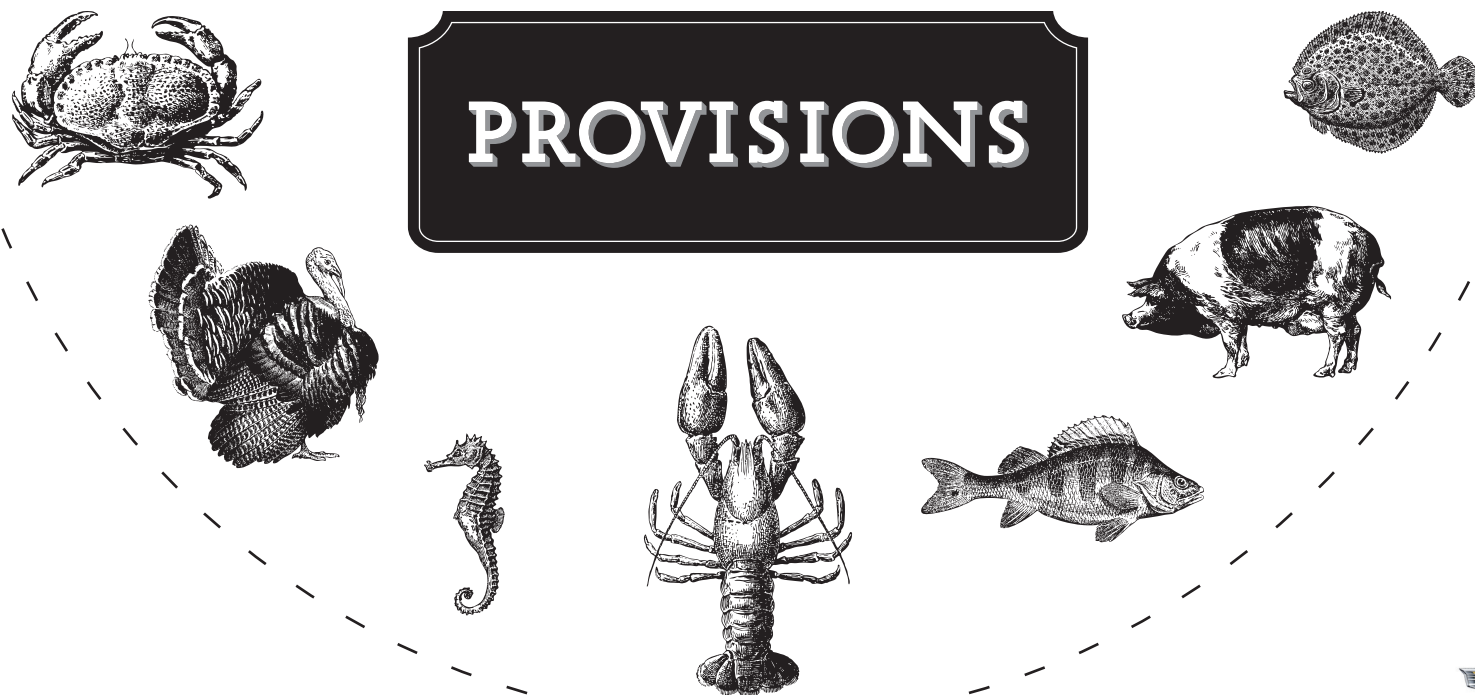
-ETTA JAMES

COCKTAILS

- Wiley Post** 10
a vodka-cava w/yuzukosho, green chili, chamomile and lemon
- Improved Moscow Mule** 11
long and refreshing, vodka, ginger, lime and aperol (a grapefruit-y Italian amaro)
- The Highline** 10
potent and peppery; peppercorn rye, charred grapefruit, maple syrup
- Bee’s Knees #9** 11
Citrusy, fun and can kill a cold; apple-wheat gin, garlic honey, lemon
- Betsy Collins** 9
sour, spicy, cool: vodka, kumquat, serrano, cucumber soda
- Earth Girls Are Easy** 10
goes down easy; rum, beet juice, grapefruit, maraschino liqueur
- Fistful of Dollars** 11
an old-fashioned w/ bourbon, benedictine, swedish punsch (an herbal liqueur), bitters

BY THE GLASS

- SPARKLING**
- Brut, Delamotte, NV, Champagne, France21
- Gassac Rose, Mas de Daumas, 2012, Languedoc, France16
- French Sparkling, Patrick Piuze, NV, Burgundy, France12
- Cava, Berberana, NV, Penedes, Spain7
- DRY SHERRY** 3 oz
- Manzanilla, La Guita, Sanlúcar de Barrameda, Spain5
- Fino, Valdespino, “Inocente,” Jerez de la Frontera, Spain5
- Oloroso, Alvear, “Asuncion”, Montilla Moriles, Spain12
- Sercial, “Charleston”, Rare Wine Company, Madeira, NV16
- WHITE**
- Muscat/Macabeu, “Perfum,” 2013 La Vida al Camp, Spain.9
- Riesling, “Saar,” Van Volxem, 2012, Mosel, Germany12
- Sauvignon Blanc, Nicolas Gaudry 2012, Pouilly-Fume, France14
- Albarino, Agro de Bazan, “Etiquette Verde,” 2012, Rias Baixas, Spain11
- Pecorino, “Colle Vecchio,” Cocci Grifoni, 2012, Marche, Italy12
- Chardonnay, Roco, 2011, Eola-Amity Hills, Willamette Valley, OR14
- ROSÉ**
- Groppello/Marzemino, “Chiaretto,” Garda DOC, Provenza, 201310
- Dolcetto/Nebbiolo/Barbera, “Botasea,” Palmina, 2013, Santa Barbara, CA12
- RED**
- Merlot/Corvina, Gran Passione Rosso, 2012, Veneto, Italy8
- Cabernet Sauvignon, Angulo Innocenti, 2012, La Consulta, Argentina10
- Merlot, Chateau Marsau, 2005, Bordeaux, France16
- Sangiovese, Rosso di Montalcino, La Magia, 2012, Tuscany, Italy14
- Malbec, “Siesta”, Ernesto Catena, 2010, Mendoza, Argentina14
- Pinot Noir, Banshee, 2012, Sonoma County, California13



PROVISIONS

CADILLAC MENU

\$28 (\$3 is donated to the Houston Food Bank)



1st	2nd	3rd
Bibb Salad	Cresta di Gallo	Thai Tea Soft Serve
Artichoke Soup	Margherita Pizza	Red Currant Jelly Donut
Country Pate	Halibut	
	Fried Chicken	

VEGETABLES

- Green Bibb Lettuce/Heirloom Tomato/Olives/Pecorino12
- Caesar Wedge Salad/Romaine/White Anchovy/Pickled Lemon/Parmesan13
- Chilled Artichoke Barigoule-Sunchoke Soup/Olive/Radish/Sunflower Seed9
- Roasted Shishito Peppers/Cotija/Cilantro/Corn/Yuzukosho14

PIZZA

- Mozzarella/Tomato/Basil16
- Scamorza/Carmelized Onion/Guanciale17
- Fried Green Tomato/Goat Cheese/Spinach/Basil/Chiles16
- Burrata/Grapes/Garlic/Arugula22
- Roasted Heritage Breed Pork/Mustard/Havarti/Radish18
- Heirloom Tomato/Ricotta/Spring Onion18

MEAT

- Ham ‘O Day/Mustard/Rye.10
- Smoked Kielbasa/Pepper Relish/Mustard12
- Country Pate/Green Tomato Mostarda/Baguette12
- Braised B.L.T./Shrimp ‘1000’ Island14
- Fried Chicken Ballotine for Two/ Prosciutto/ Roasted-Corn Succotash/Green Bean45
- Whole Roasted Foie Gras/Bread/Accompaniments125

PASTA

- Cresta di Gallo/Hen of The Woods/Roasted Yeast/Parmesan14/23
- Fried Chicken Tortelloni/Mustard Greens/Brodo.18/25
- Ramp Linguini/Clams/Braised Bacon/Mussel Broth18/25
- Ricotta Gnudi/Spinach/Snap Peas/Parmesan13

FISH

- 1/2 Dozen Oysters24
- Hamachi Crudo/Nori/Mustard/Buckwheat19
- Fluke Crudo/Hearts of Palm/Avocado Puree/Tomato/Sesame.17
- Crispy Soft Shell Crab/Chile/Kimchee/Cucumber20
- Halibut/Almonds/Cucumber Noodles/White Gazpacho28

DESSERT

- Thai Tea Soft Serve/Magic Shell/Honey Nuts/Astronaut Fruit9
- Beet Cake/ Yuzu Curd/Cilantro Ice Cream/Juniper.9
- Aerated Goat Cheesecake/Poppyseed/Blueberry/Grapefruit9
- Red Currant Jelly Donuts/Salted Cashew Ice Cream/Pretzel Toffee9



WELCOME

We’re cooks, so our lives revolve around food and drink.
We made Provisions to be the place that,
if we weren’t standing in the kitchen, we’d be standing in the bar.

Cheers,
Terrence Gallivan & Seth Siegel-Gardner

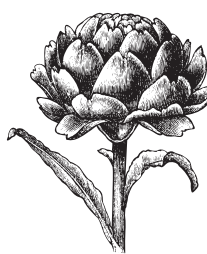
“CADILLAC. OOH-LA-LA”

-KRAMER

BEER

- DRAFT**
- Lone Pint, “Yellow Rose”, SMaSH, TX7
- Six Point Resin, “Resin”, Double IPA, TX8

- BOTTLE**
- Bockor, “Jacobins Rouge”, Sour, Belgium12
- Brooklyn Brewery, “Sorachi Ace”, NY 750ml23
- Cervesa Xativa “La Socarrada”, Spain13
- Green Flash “West Coast IPA,” CA8
- He’Brew “Bittersweet Lenny’s” Rye Double IPA, NY9
- Hitachino White, Japan12
- Karbach Brewery “Weisse Versa” Houston,TX.6
- Left Hand “Polestar” Pilsner, CO6
- Miller High Life, “Champagne of Beers”, WI.4
- Odell, “St. Lupulin”, Pale Ale, CO7
- Ommegang, “Hennepin”, Saison, NY11
- Real Ale, “Brewhouse”, Brown Ale, Blanco, TX5
- SKA, “Mexican Logger”, American Lager, CO6
- Southern Star, “Buried Hatchet”, Conroe, TX7
- St. Arnold, “20th Anniversary Barley Wine”, TX 750ml24
- **Don’t see what you’re looking for? Ask for the rare beer list.



SWEET & FORTIFIED

- Château d’Arche, “Perle de Arche,” 2005, Sauternes10
- Monastrell, “Dulce”, Olivares, 2010, Jumilla12
- Warres Otima, 20 year Tawny, NV, Porto.20
- Pedro Ximenez, “San Emilio,” Lustau, NV, Jerez.9
- Pedro Ximenez,XO, Dandelion Vineyards,Barossa, NV.15
- Rainwater, Broadbent, NV, Madeira, Portugal5
- Malmsey 10 Year, Broadbent, NV, Madeira, Portugal15

BEVERAGE

- Sparkling Water2
- Iced Tea.3
- Fentimans Rose Lemonade4
- St. Arnold Root Beer4
- Mexican Coke4
- Vignette, Wine Country Soda (non-alcoholic):
- Chardonnay, Pinot Noir6
- DRY Sodas: Cucumber,Lavender4
- Greenway Teas: Eng. Breakfast, Chamomile, Green3
- Greenway Coffee (Regular & Decaf)3

MOCKTAILS

- Frenchie**
- lemon/simple sugar/lavender soda
- Brazilian Lemonade**
- pickled lemon/condensed milk/crushed ice
- Sage Swizzle**
- sage/grapefruit/TopoChico/beet syrup
- Rising Sun**
- mint/basil/ginger/cucumber soda
- Manhattan Special**
- coffee syrup/condensed milk/star anise/Coca-Cola