



the science of life

Our menu selection is assembled through an Ayurvedic lens for digestion from lightest to heaviest. Our ingredients are hyper-local yet globally inspired, and change with the seasons.

~kitchen fee~

A 3% service charge will be added to each guest check to ensure competitive compensation for our team. If you would like this charge removed simply let us know.

Thank you for your kindness and support

scan the QR code below for additional menus



RASAS Sanskrit for 'Tastes' full table participation is required

A four coursed chef curated experience that reflects the heart and ethos of our kitchen. 60 per person

Elevate your culinary experience with natural wine pairings. 35 per person

DINNER

To Start

GINGER MEAL STARTER AMUSE-BOUCHE 3
citrus pickled ginger to kindle the digestive fire

BRAZILIAN MOQUECA SOUP BOWL 12
sweet potato, winter squash, chive oil

PERUVIAN CEVICHE
turmeric leche de tigre, toasted sesame, sweet potato
Smoked mushroom 14
Scottish Salmon 16

CHARRED BEETS 12
pistachio pecan dukkah, cashew green goddess

GREEN BEXAR FARMS SALAD 16
Asian greens, shaved fennel, winter radishes, avocado, beet
vinaigrette, pistachio pecan dukkah
*Add ons: Scottish Salmon 14
Pasture Raised Chicken 10

ROASTED CABBAGE WEDGE 14
ras al hanout, sweet potato cashew puree, pecan crumble
*Add ons: Scottish Salmon 14
Pasture Raised Chicken 10

We anaerobically compost all organic waste through Mission Compost and actively support regenerative farming through our selection of vendors:

Green Bexar Farms, Rosewood Farms Wagyu Beef, Peeler Farms Beef, Bell & Evans Chicken, Bakka Salmon, South Texas Seasonals

To Nourish

MASALA MUSHROOM 24
oyster mushrooms, heirloom tomatoes, fennel, curry leaves, dosa

PERUVIAN TACU TACU 26
lentil and rice tacu tacu, sweet pepper sofrito, salsa criolla, avocado
*Add ons: Farm Egg 4
Wagyu Beef Short Rib 14

TANDOORI SALMON 32
lemon cashew rice, cucumber raita

OKINAWA PORK 34
Japanese miso sweet potato, wilted winter greens, squash kimchi

BRAISED WAGYU SHORT RIB 38
Rosewood Farms Wagyu beef, beet bordelaise, roasted roots, sweet potato puree

To Sweeten

PECAN ALMOND SHORTCAKE 12
Seasonal Texas fruit compote, tonka bean, coconut cream
*contains eggs

SWEET POTATO CHOCOLATE BROWNIE 12

Almond butter, cashew coconut mesquite bean gelato
MESQUITE ICE CREAM SANDWICH 12

Black tahini mesquite chocolate chip cookie, coconut mesquite gelato
AVOCADO CHOCOLATE MOUSSE 8

Peruvian cacao, sucanat syrup, berries

MESQUITE HORCHATA PALETA 8

Peruvian cacao, sucanat syrup, berries



artwork by
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