



STEPHAN PYLES  
FLORA STREET CAFE



PURA VIDA. IT DOESN'T MEAN JUST  
PURITY OF LIFE, BUT THE **RAW**,  
STARK-NAKED QUALITY OF LIFE.

WERNER HERZOG

BIGEYE AHI, PINEAPPLE TOMATILLO,  
PICKLED OGO, TEXAS GRAPEFRUIT, PLANTAIN

22

GARDEN MELON & TOMATO SALAD, PAULA'S GOAT CHEESE,  
SQUASH BLOSSOM-TAMARIND ICE, PEPITAS

19

BROKEN ARROW RANCH VENISON TARTARE,  
GREEN TOMATO, SMOKED HALLOUMI, HUEVO NEGRO,  
PUFFED CHILE TENDON

19

MISSISSIPPI ROYAL RED SHRIMP, COCONUT, PINEAPPLE TEXTURES,  
CHIPOTLE SORGHUM POPCORN, JASMINE SEA ESSENCE

26

PACIFIC NAIRAGI TORO, PASSION FRUIT,  
MANGO AGUACHILE, QUINOA, GREEN ALMOND

22



THE LAST THING ONE DISCOVERS  
IN COMPOSING A WORK IS  
WHAT TO PUT **FIRST**.

T. S. ELIOT

SPRING ONION-WHITE ASPARAGUS SOUP,  
CHIPOTLE BRIOCHE CRISP, CHAPULÍN-SPICED FOIE GRAS,  
BUTTERMILK FROTH

19

LOBSTER TAMALE PIE,  
WILD PADDLEFISH CAVIAR, ANCHO GLASS

28

SERRANO HAM WRAPPED RABBIT LOIN,  
SPICED HEIRLOOM CARROT, AJI CREMA, SPRING SYMPHONY

23

CRISPY COLORADO LAMB BELLY,  
AVOCADO-RHUBARB HUARACHE, ENGLISH PEA SALSA VERDE

19

MARYLAND SOFT-SHELL CRAB, HOJA SANTA-VANILLA AIOLI,  
MOLE AMARILLO, SAFFRON TORTILLA

21



LOVE OF BEAUTY  
IS **TASTE**. THE CREATION  
OF BEAUTY IS ART.

RALPH WALDO EMERSON

BANANA CHURRO, CAPE COD OYSTER,  
BLACKBERRY SPICED COCOA SPHERE

BIGEYE AHI, COCONUT, PINEAPPLE TEXTURES,  
CHIPOTLE BUCKWHEAT GROATS, JASMINE SEA ESSENCE

SMOKED BABY OCTOPUS, WHITE POZOLE,  
BABY RADISH, PADRON PEPPERS

WOOD-GRILLED WILD KING SALMON,  
LOCAL COLLARD GREENS, WHITE ASPARAGUS

POBLANO INFLADITO, BLACK BEAN MOUSSE,  
TENNESSEE WILD PADDLEFISH CAVIAR

BROKEN ARROW RANCH VENISON, MOLE ROJO,  
WILD PORCINI MUSHROOM, ROCKY'S TURNIPS

MILK & HONEY, BEE POLLEN, GINGER, TEXAS BLACKBERRIES

...AND CHEF'S SURPRISES

125 / 225 WITH WINE PAIRINGS

AVAILABLE FROM 5:30PM TO 10:00PM



THE **MAIN** THING IS TO  
BE MOVED, TO LOVE, TO HOPE,  
TO TREMBLE, TO LIVE.

AUGUSTE RODIN

PEANUT CRUSTED ATLANTIC HALIBUT, SNAP PEAS,  
KAFFIR LIME ESPUMA, BABY CARROT, SUMMER SQUASH

48

WOOD-GRILLED KING SALMON, LITTLENECK CLAMS, FAVA BEANS,  
SALSIFY, MORELS, ASPARAGUS, MOLE VERDE

48

SOUTH CAROLINA SPRING CHICKEN, MOJO-ROJO, PEAS,  
POBLANO QUESADILLA, CAULIFLOWER AL PASTOR

39

IBERICO PLUMA STEAK, BABY BEETS,  
SERRANO-POLENTA CROUTON, BLACKBERRY-PORT AU JUS

42

50 DAY DRY AGED TEXAS AKAUSHI STRIPLOIN & BRISKET,  
ROOTS, CHIHUACLE-BLUEBERRY MOLE, TAMARIND SALSA

52