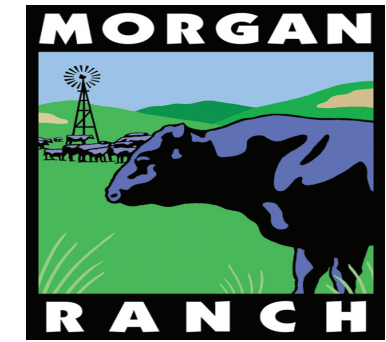


Sugarbacon

PROPER KITCHEN

BILL OF FARE
MCKINNEY, TX



All our beef is Prime grade Hereford cattle, raised in the Sand Hills pastures of Burwell, Nebraska, exclusively sourced ranch to table from

Morgan Ranch

BOARDS

HOUSE MADE HAMS	20
<i>seasonal pickles, mustard, cheddar biscuits</i>	
ARTISAN CHEESES	20
<i>seasonal fruit, jam, nuts, corn crisp cracker</i>	

STARTERS

HOUSE-MADE TATER TOTS	10
<i>pulled pork, pimiento cheese, bbq aioli</i>	
SUGARBACON	11
<i>house-smoked berkshire pork belly, ancho bbq, b+b pickles</i>	
SPAGHETTI SQUASH HUSH PUPPIES	9
<i>green chili harissa</i>	
ROASTED RED PEPPER HUMMUS	9
<i>chimichurri, vegetable crudite</i>	
SPINACH-ARTICHOKE DIP	13
<i>piquillo pepper, fontina, mascarpone, grilled sourdough</i>	
MEXICAN SHRIMP COCKTAIL	11
<i>cherry tomato, avocado, spicy michelada sauce, tortilla chips</i>	
HOUSE POTATO CHIPS	10
<i>chorizo-cheddar dip, cilantro</i>	
BURRATA	16
<i>chipotle roasted acorn squash, sage, pecan, sorghum glaze</i>	

SALADS

LEWELLEN FARMS MARKET GREENS	7
<i>cherry tomatoes, radishes, cucumber, farmhouse dressing</i>	
BABY SPINACH	11
<i>harvest pear, cashew, crispy goat cheese, red onion, citrus vinaigrette</i>	
APPLE & QUINOA	12
<i>white cheddar, green pumpkinseed, cranberry, cider vinaigrette</i>	
ICEBERG WEDGE	12
<i>pancetta, cherry tomato, crispy onion, gorgonzola dressing</i>	
COLLARD GREEN	10
<i>crispy bacon, spiced walnut, pickled apple</i>	

SANDWICHES

PULLED BERKSHIRE PORK	12
<i>smoked pork shoulder, ancho bbq, cole slaw, buttered bun</i>	
GRILLED CHEESE	11
<i>mozzarella, tomato, sunflower pesto, sourdough</i>	
GRILLED SALMON BLT	15
<i>tomato, bacon, arugula, lemon-tarragon tarter, sourdough</i>	
CRISPY CHICKEN CLUB	13
<i>nashville hot sauce mayo, pimento cheese, bacon, lettuce, tomato</i>	
PRIME DOUBLE DOUBLE BURGER	14
<i>house ground, sharp cheddar, lto, pickle, ketchup, mustard</i>	
<i>add bacon, egg or avocado:</i>	
	2

MAIN PLATES

BBQ SHRIMP & GRITS	17
<i>homestead grits, sugarbacon, caramelized onion, fresno jam</i>	
PORK SPARE RIBS	28
<i>bourbon glaze, warm potato & root vegetable hash</i>	
SCOTTISH SALMON	20
<i>goat cheese polenta, braised collard greens, corn salsa</i>	
GRILLED BUTCHER'S CUT STEAK COBB	17
<i>snap pea, beet, gorgonzola, hb-egg, cherry tomato, red onion, honey-miso-mustard dressing</i>	
ROASTED HALF CHICKEN	22
<i>sweet potato, swiss chard, leek, pancetta, chimichurri</i>	
BBQ PRIME BRISKET-CHEDDAR ENCHILADAS	17
<i>mole sauce, crema, cilantro-lime rice, black beans</i>	
CARAMELIZED SEA SCALLOPS	29
<i>poblano-creamed corn, tomato, arugula</i>	
MUSHROOM BOLOGNESE	17
<i>linguini, shaved parmesan, basil</i>	
BUTCHER'S CUT	28
<i>garlic smashed potato, roasted harvest squash, red wine demi</i>	
BAJA-STYLE FISH TACOS	15
<i>cabbage slaw, roasted green chili pico, crema, cilantro-lime rice, black beans</i>	
SMOKED PORK CHOP	26
<i>green chili hominy, harvest apple salad</i>	

SIDES

JALAPEÑO-BACON MAC & CHEESE	9
ROASTED SWEET POTATO, SB JAM	6
GARLIC SMASHED POTATO	6
BACON & PARMESAN CREAMED SPINACH	8
ROASTED CAULIFLOWER, SALSA VERDE	7
CHARRED GREEN BEANS, PEANUT, BASIL	7
TRUFFLE & PARMESAN FRITES	7
ROASTED MUSHROOMS & ONION	8

DESSERTS

BUTTERSCOTCH BANANA PUDDING
butterscotch pudding, bananas foster, whipped mascarpone, shortbread

SEASONAL FRUIT CRISP
oatmeal-almond topping, vanilla bean ice cream

HOT FUDGE BROWNIE
peanut brittle, vanilla bean ice cream

all desserts 7

WINES

BUBBLES

CUVEE JEAN-LOUIS <i>blanc de blancs brut, france</i>	9
SEGURA VIUDAS <i>brut rose, cava, spain</i>	9
BOSCO de MERLO <i>prosecco brut, italy, D.O.C</i>	9/36
JCB N°.21 <i>bourgogne, burgundy, france</i>	48
BELAIRE <i>brut, champagne, france</i>	75
VEUVE CLICQUOT <i>champagne, france</i>	97

DOMESTIC WHITES

J WINERY <i>pinot gris, napa valley, california</i>	9/30
TALBOTT <i>monterey, california</i>	40
DUNHAM CELLARS <i>riesling, columbia valley, washington</i>	10/38
ELIZABETH SPENCER <i>sauvignon blanc, napa valley, california</i>	10/38
BUEHLER <i>chardonnay, russian river valley, california</i>	10/38
CARMEL ROAD <i>unoaked</i> <i>chardonnay, monterey, california</i>	11/42
MER SOLEIL <i>reserve</i> <i>chardonnay, santa lucia highlands, california</i>	46
DELILLE CHALEUR <i>bordeaux blend, columbia valley, washington</i>	59
MCPHERSON <i>white blend, lubbock, texas</i>	34
ANTICA <i>chardonnay, napa valley, california</i>	50
DRUMHELLER <i>chardonnay, columbia valley, washington</i>	10/32
DELOACH OFS <i>chardonnay, russian river, california</i>	62
ALEXANA <i>chardonnay, willamette valley, oregon</i>	63

**BRUNCH
SUNDAY**
11 – 3pm

GLOBAL WHITES

Le CHARMEL <i>sauvignon blanc, loire valley, france</i>	35
MAR de FRADES <i>albariño, rias baixas, spain</i>	48
KETTMEIR <i>pinot bianco, trentino-alto adige, italy</i>	12/46
DR.LOOSEN <i>dry riesling, mosel, germany</i>	38
JOSEF LEITZ <i>dragonstone</i> <i>riesling, rheingau, germany</i>	39
SOLITUDE <i>cotes du rhône blanc, rhône, france</i>	38
KIM CRAWFORD <i>sauvignon blanc, marlborough, new zealand</i>	44
SANTA MARGHERITA <i>pinot grigio, alto adige, italy</i>	15/60
VINCENT GIRARDIN <i>bourgogne blanc, france</i>	44

DOMESTIC REDS

VALRAVN OLD VINE <i>zinfandel, sonoma, california</i>	11/42
PEDERNALES <i>tempranillo, texas</i>	12/45
BELL <i>red blend, california</i>	12/46
CHELSEA GOLDSCHMIDT <i>merlot, alexander valley, california</i>	12/48
MERKIN <i>chupacabra</i> <i>red blend, new mexico</i>	55
LOCATIONS CA “ <i>orin swift</i> ” <i>red blend, california</i>	66
LEVIATHAN <i>red blend, napa valley, california</i>	80
CHAPPELLET <i>mountain cuvee, napa valley, california</i>	52
MICHAEL DAVID <i>syrah, lodi, california</i>	48
ROBERT CRAIG <i>red blend, napa valley, california</i>	90
NINER <i>red blend, paso robles, california</i>	80
QUPÉ <i>syrah, central coast, california</i>	68

HAPPY HOUR MONDAY – FRIDAY, 3 – 6pm

GLOBAL REDS

LOCATIONS E “ <i>orin swift</i> ” <i>red blend, spain</i>	10/38
LUCA <i>malbec, mendoza, argentina</i>	15/66
BISHOP <i>shiraz, barossa valley, australia</i>	70
VIETTI <i>barbera d’asti, italy</i>	44
CELESTE <i>tempernillo, ribera del duero, spain</i>	48
CHATEÂU GREYSAC <i>bordeaux blend, médoc\bordeaux, france</i>	65
LUCENTE <i>super tuscan, tuscan, italy</i>	63
PERRIN <i>cote du rhone, rhone valley, france</i>	36
CHATEAU LAROSE <i>haut medoc, bordeaux, france</i>	48
CARLOS SERRES <i>rioja reserva, rioja, spain</i>	40
TIKAL <i>amorio</i> <i>malbec, mendoza, argentina</i>	74

PINOT NOIR

PEDRONCELLI <i>russian river valley, california</i>	42
WEATHER <i>russian river, sonoma, california</i>	12/46
BYRON ESTATES <i>santa barbara, california</i>	12/46
DELOACH OFS <i>russian river, california</i>	75
BRELLA WINERY <i>willamette valley, oregon</i>	14/58
FRANK FAMILY <i>los carneros, california</i>	64
WESTERLY <i>columbia valley, washington state</i>	68
EN ROUTE <i>russian river valley, california</i>	85

LIVE MUSIC

THURSDAY 6 – 9pm
FRIDAY 7 – 10pm
SATURDAY 7 – 10pm

Visit:
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sugarbaconproperkitchen
for weekly schedules

CABERNET

LYETH <i>sonoma valley, california</i>	38
TWENTY ROWS <i>napa valley, california</i>	14/52
THE CALLING <i>alexander valley, california</i>	48
GALERIE LATRO <i>latro, knights valley, california</i>	85
FREEMARK ABBY <i>rutherford, napa vally, california</i>	115
JUSTIN <i>paso robles, california</i>	15/58
HANNA <i>alexander valley, california</i>	62
HONIG <i>napa valley, california</i>	85
AVIARY <i>napa valley, california</i>	13/48

COCKTAILS

BARREL AGED OLD FASHIONED <i>rebecca creek bourbon, angostura bitters, orange bitters</i>	13
MAPLE WHISKEY SMASH <i>redemption rye, lemon, maple, mint</i>	11
COUNTRY GRAMMAR <i>house-infused peach tea vodka, lemon, honey, mint</i>	10
MEZCAL MULE <i>mezcal, muddled lime, cilantro, agave, ginger beer</i>	12
POM 75 <i>bombay saphire, lemon, pomegranate, prosecco floater</i>	11
SEASONAL FRUIT CRUSH <i>tito’s vodka, muddled seasonal fruit, st. germaine, gingerale</i>	11
BEE STING <i>tequila, lime, cointreau, grapefruit, agave, jalapeno</i>	10
POODLE SKIRT <i>botanist gin, aperol, grapefruit juice, lemon, rosemary</i>	10
MODERN MANHATTAN <i>whistle pig rye, dolin rouge, grand marnier, bitters</i>	18
BARREL AGED TEQUILA OLD FASHIONED <i>dulce vida tequila anejo, agave, angostura bitters, orange bitters</i>	13
SB BLOODY MARY <i>hickory smoked house-infused vodka, bloody mary mix</i>	10