

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



All our pork is Heritage Breed Durocs, free-ranged in Colorado on a vegetarian diet, exclusively sourced ranch to table from

TenderBelly



All our greens and specialty produce are exclusively sourced farm to table in McKinney, Texas from

Lewellen Farms

STARTERS

AVOCADO TOAST	10
<i>cucumber, charred corn, feta, tomato, smoked jalapeño</i>	
SUGARBACON	11
<i>house-smoked pork belly, ancho bbq, b+b pickles</i>	
SPAGHETTI SQUASH HUSH PUPPIES	10
<i>green chili harissa</i>	
HAM & CHEESE BOARD	24
<i>seasonal selection of house made hams, cheese, pickles, jam</i>	
LUMP CRAB CAKE	13
<i>lemon-tarragon tarter, sweet corn salsa</i>	
HOUSE-MADE SPREADS	per jar 6
<i>pimento * bacon jam * smoked trout * caramelized onion * smoked eggplant</i>	
ROASTED RED PEPPER HUMMUS	9
<i>chimichurri, seasonal vegetables</i>	
SPINACH-ARTICHOKE DIP	11
<i>piquillo pepper, fontina, mascarpone, grilled sourdough</i>	

SALADS

add chicken 4, shrimp 6, butcher's steak 8

BLT SALAD	10
<i>crispy pork belly, johns's greens, local tomatoes, fresh mozzarella, white balsamic vinaigrette</i>	
SHRIMP LOUIS	12
<i>asparagus, butter lettuce, avocado, hb-egg, local tomato</i>	
BABY SPINACH	10
<i>strawberry, crispy pork belly, red onion, goat cheese, citrus-ginger vinaigrette</i>	
ICEBERG WEDGE	10
<i>pancetta, local tomato, crispy onion, gorgonzola dressing</i>	

SANDWICHES

served with choice of french fries, chips, market greens

TENDERBELLY PULLED PORK	12
<i>smoked pork shoulder, ancho bbq, cole slaw, buttered bun</i>	
BAJA-STYLE FISH TACOS	15
<i>cabbage slaw, green chili pico, crema, cilantro rice, black beans</i>	
GRILLED CHICKEN CLUB	13
<i>nashville hot sauce mayo, pimento cheese, bacon, lettuce, tomato</i>	
GRILLED SALMON BLT	15
<i>tomato, bacon, john's greens, lemon-tarragon tarter, sourdough</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, pork belly, caramelized onion, fresno jam</i>	
PORK SPARE RIBS	26
<i>peach-bourbon glaze, summer squash slaw</i>	
SCOTTISH SALMON	20
<i>brussels sprout, beet, quinoa, ginger miso glaze</i>	
TENDERBELLY LONG BONE CHOP	28
<i>green chili hominy, ancho-pork rind, peach salad</i>	
ROASTED HALF CHICKEN	22
<i>smashed potato, bacon braised green bean, smoked tomato gravy</i>	
KOREAN BBQ STEAK COBB	18
<i>green bean, beet, hb-egg, pickled carrot, cucumber, rice noodle spicy farmhouse</i>	
CARAMELIZED SEA SCALLOPS	29
<i>poblano-creamed corn, local tomato, cilantro</i>	
MUSHROOM BOLOGNESE	17
<i>linguini, shaved parmesan, basil</i>	
BUTCHER'S CUT	28
<i>chimichurri, roasted sweet peppers, local tomato</i>	
BBQ PRIME BRISKET-CHEDDAR ENCHILADAS	17
<i>mole sauce, crema, cilantro rice, black beans</i>	

SIDES

HOUSE TATER TOTS, <i>pulled pork, pimento cheese, bbq aioli</i>	10
JALAPEÑO-BACON MAC & CHEESE	9
GRILLED ASPARAGUS, <i>lump crab, chipotle hollandaise</i>	10
GARLIC SMASHED POTATO	6
BACON & PARMESAN CREAMED SPINACH	8
ROASTED CAULIFLOWER, <i>salsa verde</i>	7
CHARRED BRUSSELS SPROUTS, <i>sweet soy, bacon, sesame</i>	8
TRUFFLE & PARMESAN FRITES	7
HERB ROASTED MUSHROOMS & ONION	8

DESSERTS

BUTTERSCOTCH BANANA PUDDING	
<i>butterscotch pudding, bananas foster, whipped mascarpone, shortbread</i>	
SEASONAL SHORT CAKE	
<i>buttermilk biscuit, vanilla bean ice cream</i>	
HOT FUDGE BROWNIE	
<i>peanut brittle, vanilla bean ice cream</i>	

all desserts 7

There is a risk associated with raw shellfish, undercooked proteins, etc. Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like. Please make your server aware of any and all food allergies at the table.

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
VEUVE CLICQUOT <i>champagne, france</i>	97
JCB N ^o .21 <i>bourgogne, burgundy, france</i>	48
MOET & CHANDON <i>champagne, france</i>	118

DOMESTIC WHITES

J WINERY <i>pinot gris, napa valley, california</i>	9/34
KUNG FU GIRL <i>riesling, columbia valley, washington</i>	9/34
BUEHLER <i>chardonnay, russian river valley, california</i>	10/38
DRUMHELLER <i>chardonnay, columbia valley, washington</i>	10/38
ELIZABETH SPENCER <i>sauvignon blanc, napa valley, california</i>	10/38
CARMEL ROAD <i>unoaked</i> <i>chardonnay, monterey, california</i>	11/42
SEAN MINOR <i>chardonnay, sonoma coast, california</i>	48
BROADSIDE <i>wild ferment</i> <i>chardonnay, central coast, california</i>	40
JEZEBEL <i>white blend, willamette valley, oregon</i>	40
JACKSON ESTATE <i>chardonnay, santa maria valley, california</i>	42
KATHRYN HALL <i>sauvignon blanc, napa valley, california</i>	44
DELOACH OFS <i>chardonnay, russian river, california</i>	68
MICHAEL DAVID <i>chardonnay, lodi, california</i>	54
TALLEY ESTATE <i>chardonnay, arroyo grande valley, california</i>	64
PATZ & HALL <i>chardonnay, sonoma coast, california</i>	72

GLOBAL WHITES

STRUB <i>riesling, rheinhessen, germany</i>	10/38
SPY VALLEY <i>sauvignon blanc, marlborough, new zealand</i>	11/42
KETTMEIR <i>pinot bianco, trentino-alto adige, italy</i>	12/46
DR.LOOWEN <i>dry riesling, mosel, germany</i>	38
KIM CRAWFORD <i>sauvignon blanc, marlborough, new zealand</i>	44
MAR de FRADES <i>albarino, rias baixas, spain</i>	48
SANTA MARGHERITA <i>pinot grigio, alto adige, italy</i>	58

DOMESTIC REDS

VALRAVN OLD VINE <i>zinfandel, sonoma, california</i>	11/42
MICHAEL DAVID <i>syrah, lodi, california</i>	12/44
CHELSEA GOLDSCHMIDT <i>merlot, alexander valley, california</i>	12/46
CHAPPELLET <i>mountain cuvee, napa valley, california</i>	52
NEWTON SKYSIDE CLARET <i>bordeaux blend, sonoma county, california</i>	56
LOCATIONS CA “ <i>orin swift</i> ” <i>red blend, california</i>	66
QUPE <i>syrah, central coast, california</i>	68
LEVIATHAN <i>red blend, napa valley, california</i>	75
FROG'S LEAP <i>merlot, rutherford, napa valley, california</i>	98
DUCKHORN <i>merlot, napa valley, california</i>	108

LIVE MUSIC

FRIDAY 7 – 10pm
SATURDAY 7 – 10pm

Visit:
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HAPPY HOUR MONDAY – FRIDAY, 3 – 6pm

PINOT NOIR

BYRON ESTATES <i>santa barbara, california</i>	12/46
BRELLA WINERY <i>willamette valley, oregon</i>	14/54
FRANK FAMILY <i>los carneros, california</i>	64
DELOACH OFS <i>russian river, california</i>	75
PATZ & HALL <i>sonoma coast, california</i>	102
EMERITUS <i>russian river valley, california</i>	108

CABERNET

LYETH <i>sonoma valley, california</i>	9/36
TWENTY ROWS <i>napa valley, california</i>	14/54
THE CALLING <i>alexander valley, california</i>	48
AVIARY <i>napa valley, california</i>	50
JUSTIN <i>paso robles, california</i>	58
JACKSON ESTATE <i>napa valley, california</i>	60
HANNA <i>alexander valley, california</i>	70
HONIG <i>napa valley, california</i>	85
FAUST <i>napa valley, california</i>	110
FREEMARK ABBY <i>rutherford, napa valley, california</i>	118

BRUNCH SUNDAY

11 – 3pm

DAILY

WHISKEY FLIGHTS

GLOBAL REDS

LOCATIONS E “ <i>orin swift</i> ” <i>red blend, spain</i>	10/38
LUCA <i>malbec, mendoza, argentina</i>	15/58
VIETTI <i>barbera d’asti, italy</i>	44
CELESTE <i>tempernillo, ribera del duero, spain</i>	48
BADIA a COLTIBUONO <i>chianti classico, italy</i>	52
QUERCIABELLA MONGRANA <i>super tuscan, tuscan, italy</i>	58
BISHOP <i>shiraz, barossa valley, australia</i>	70
TIKAL amorio <i>malbec, mendoza, argentina</i>	74

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 sapphire, lemon, pomegranate, prosecco floater</i>	11
SEASONAL FRUIT CRUSH <i>tito’s vodka, muddled seasonal fruit, st. germaine, ginger ale</i>	11
BEE STING <i>tequila, lime, cointreau, grapefruit, agave, jalapeño</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>	15
SB BLOODY MARY <i>hickory smoked house-infused vodka, bloody mary mix</i>	10