Night Market

11.13.25

THE SHACK AT PANTHER ISLAND PAVILION
395 PURCEY STREET
FORT WORTH

FOOD SAMPLES

Atlas — Jose Estrada
Vietnamese Beef Pho
Contains: soy (GF, DF)

Belentys Love Mexican Vegan Restaurant — Marcus and Belen Hicks
Vegan Chili
Contains: soy (VG)

Duchess at The Nobleman — Marcus Kopplin
Grilled Yakitori Meats
Contains: dairy, soy

Dusty Biscuit Beignets — Trey Smith
Bourbon Street Pecan Praline Beignets
Contains: wheat, tree nuts, dairy, soy, eggs

Gold Revolver Food Truck — Joel Walsh
Chicken and Waffle Cones
Contains: wheat

Jon's Grille — Jon Bonnell
Mini Corndogs
Contains: wheat, dairy

Knight Out — Ossy Avila
Trompo Negro

Leo’s Churro Bar — Jesus Varillas
Mazapán Churro Bite
Contains: wheat, peanuts, tree nuts, dairy, eggs

Los Guapos Mexican Street Food — Amanda Yunger & Angel Fuentes
Tacos de Chicharrón En Salsa Roja

Luckey G's Bistro — Zameika Williams
Spinach Dip Grilled Cheese / Jalapeno Popper Grilled Cheese / Chicken Pesto Grilled Cheese / Chicken Bacon Ranch
Contains: wheat, dairy

Marcona Kitchen — Leo Medina
Crispy Scottish Salmon Cake
Contains: wheat, seafood, dairy, eggs (P)

Muchacho — Geovanny Arredondo
Pozole Verde
(GF, DF)

Pantry on Magnolia — Natasha Bruton
Jalapeno Popper Dumpling
Contains: dairy, soy

Postino — Sergio Reyes
Meatballs & Goat Cheese
Contains: wheat, dairy, eggs

The Dhaba — Rajib Kumar Das
Butter Chicken with Steamed Rice
Contains: dairy

The Hamburger Man — Jeffrey Yarbrough
Late Night Smash Burgers
Contains: wheat, dairy, eggs

ZAAP Kitchen Lao & Thai Street Eats — Julee Ann Chanthapanya
Khao Poon - Lao Coconut & Red Curry Noodle Soup
Contains: wheat, seafood

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COCKTAIL SAMPLES

Amber Room — Drew Arroyo
The Blood and Snow featuring Aspen Vodka and Luxardo Del Santo Herbal Liqueur

Atlas Fort Worth — Ricky Cleva
Featuring Uruapan Charanda Blanco

Bowie House, Auberge Resorts Collection — Tia Downey
Panther Grin Sour featuring Devil's Grin Texas Gin and Luxardo Maraschino

Clay Pigeon Food & Drink — Ethan Goettsch
Amigo el Diablo featuring Estancia Raicilla and Luxardo Sangue Morlacco

Crystal Springs Hideaway — James Saulnier
The Fort Worth Frenchie featuring Blackland Texpresso

Dirty Laundry Lounge — Edwin Gomez
Rinse Without Borders featuring Ezra Brooks Rye Whiskey

Ellerbe Fine Foods — Ivan Yi
The Black Dahlia featuring Ferrand Cognac, Black Sesame Infused Cognac, Orgeat, Lime Juice, Raspberry Sesame Foam

Lonesome Dove Western Bistro — Kyle Atkins
Featuring TX Blended Whiskey

Nickel City — Conner Hargesheimer
Tequila y Soda featuring La Gritona Reposado, Apple, Pear, Ancho Chili, Cinnamon, Cacao, Lime, Sparkling Water

PROPER — Julia Kopp · Lisa Little-Adams
Tryptic featuring Four Walls Irish American Whiskey, Luxardo Del Santo Herbal Liqueur, and Luxardo Chamomile Bitters

Reata Restaurant — Jimmie Quintana
Night Cowboy featuring Lalo Tequila, Roasted Jalapeño Infused Lalo Tequila, Crème de Cacao, Grand Marnier, Cold Brew, Dulce de Leche Coconut Cold Foam

Sidesaddle Saloon — Caroline Cocker
The Adelita featuring Acre Longhair Jim Straight Bourbon

Stewart's Croquet Club & Cocktails — Travis Lutje
Dos Maneras featuring Condesa Gin

The Usual — Braeden Knight · Jason Pollard
Savor the Isle featuring Bounty Spiced Rum, Luxardo Amaro Abano, Luxardo Maraschino, and Luxardo Chamomile Bitters (Contains: soy)

Westland Bar Co. — Zack Marshall
Westland Mirage featuring La Pulga Mezcal