

## STARTERS

**QUESADILLA\***  
Smoked Brisket or Chicken  
Jack Cheese/Pickled Jalapenos/Onion  
Poblano Peppers/ Salsa/  
Sour Cream **\$19**

**CARNE FRITA\* GF**  
Fried Pork Belly/Caramelized Onion  
Honey Thyme Glaze  
Jalapeno Aioli/Tostones **\$16**

**HOUSE SMOKED WINGS\* GF**  
CHOICE OF SAUCE:  
Texas Dry Rub/Bufalo  
Ranch or Blue Cheese Dressing  
Celery & Carrots **\$16**

**CHIPS & DIP \*V**  
Salsa/Poblano Queso/Guacamole **\$13**

**SHRIMP CAMPECHANA\* GF DF**  
Chile/Avocado/Hearts of Palm  
Tomato & Lime Vinaigrette  
Olives/Tortilla Chips **\$18**

**PEI MUSSELS\***  
Lemon Butter Sauce/Focaccia/  
Heirloom Tomato Confit **\$16**

**FIVE ONION SOUP**  
Brazos Smoked Gouda Gratin  
Toasted Demi Baguette **\$10**

**VEGAN CHILI GF / VN**  
Tortilla Chips/Chili Lime Aioli  
/Meatless Chili  
Kidney Beans/Corn **\$14**

**CHEF'S DAILY SOUP SELECTION**  
Cup \$6 Bowl \$9

## ENTREES

**CONFIT CHICKEN & SPINACH \***  
Bucatini/Creamed Spinach/  
Artichoke Hearts/  
Parmesan Cheese **\$22**

**VEGAN PENNE PASTA VN**  
Kohlrabi/Kale/Brussels/  
Carrot/Artichoke Hearts  
Penne Pasta/Putтанesca Sauce **\$15**  
\*GF Pasta Available\*

**NORTH ATLANTIC SALMON\* GF**  
Anson Mills Basil Polenta  
Spinach/Lemon Butter Sauce  
Caper Tomato Relish **\$24**

**TEXAS SIZED BAKED POTATO\* GF**  
Smoked Brisket/Cheddar Cheese  
Scallions/Sour Cream  
Whipped Butter **\$16**  
\*Vegan Chili Available\*

**STEAK FRITES GF**  
12oz New York Strip  
Steak Fries/Garlic Butter  
Toasted Shishito Peppers **\$36**

**6OZ TOP SIRLOIN AND TX GULF SHRIMP\***  
Yukon Gold Potato Puree  
Asparagus/Roasted Garlic  
Red Wine Demi **\$32**

**HAND BATTERED CHICKEN TENDERS\***  
Old Bay Honey Mustard  
Coleslaw/ French Fries **\$20**

**FISH AND CHIPS\***  
Beer Battered Cod  
Coleslaw/Tartar Sauce  
French Fries **\$22**

## BUILD YOUR OWN PIZZA

**12 INCH PIZZA \$18**  
Additional Toppings: \$2 Each  
Tomato/Mushroom/Onion/Pineapple/  
Bell Pepper/Black Olives/ Sausage/  
Pepperoni/Ham/Bacon/Chicken/  
Anchovies

## SALADS

+ADD CHICKEN \$5 / SALMON \$7

**GARDEN GREENS SALAD GF / VN**  
Cherry Heirloom Tomato/Cucumber  
Carrot/Choice of Dressing **\$9**

**CHOPPED CLUB SALAD**  
Turkey/Bacon/Cucumber  
Tomato/Honey Wheat Croutons/  
Cheddar Cheese  
Buttermilk Ranch **\$16**

**HOT SMOKED SALMON & QUINOA SALAD\* GF**  
Shredded Kohlrabi/Kale  
/Brussels/ Carrot/  
Tequila and Golden Raisin Vinaigrette **\$20**

**CAESAR SALAD\***  
Romaine Hearts/Anchovy  
Focaccia/Caesar Dressing  
Shaved Parmesan **\$13**

## SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF  
STEAK FRITES / GARDEN SALAD / SEASONAL FRUIT /  
SOUP OF THE DAY

**SPICY FRIED CHICKEN SANDWICH\***  
Chiltepin Pepper & Honey Glaze  
Blue Cheese Aioli/Lettuce  
Tomato/Brioche Bun **\$18**

**ALL-NATURAL GRASS-FED BURGER\***  
6oz Beef /Pickles/Tomato/Lettuce  
American Cheese/Brioche **\$18**

**BEYOND BURGER LETTUCE WRAP GF / VN**  
Poblano Peppers/Caramelized Onions/  
Tomato/Pickles/Chile Lime Aioli **\$19**

**CHOPPED BRISKET SANDWICH\***  
Texas Toast/Caramelized Onion  
Spicy BBQ/Cheddar Cheese **\$18**

**GYRO\***  
Shaved Lamb/Cucumber Yogurt/Spicy  
BBQ/Pita/Lettuce/  
Tomato/Red Onion **\$17**

V vegetarian VN vegan GF gluten free

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.\*

FOR PARTIES OF 6 OR MORE, AN 18% SERVICE CHARGE WILL BE INCLUDED.

# HOUSEMADE DESSERTS

## SEASONAL INSPIRED TART

Chef Choice of Fruit, Rich Cream Filling,  
Buttery Shortbread Crust  
\$13

## BLACK FOREST CAKE

Cherry Compote/Devil's Food Cake  
Fudge Ganache \$13

## STRAWBERRY BUTTERMILK PANNA COTTA

Whipped Cream/White Chocolate Feuilletine \$13

## VANILLA BEAN CRÈME BRULEE

Whipped Cream/Fresh Berries \$13



# KIDS MENU

ALL COME WITH CHOICE OF BEVERAGE AND  
CHOCOLATE CHIP COOKIE

GRILLED CHICKEN BREAST & BROCCOLI GF  
\$10

CHICKEN NUGGETS  
WITH FRENCH FRIES OR FRESH FRUIT \$10

CHEESEBURGER  
GRILLED AMERICAN CHEESE WITH FRENCH  
FRIES OR FRESH FRUIT \$10

PENNE PASTA WITH MARINARA OR BUTTER  
SAUCE & BROCCOLI V \$10  
\*GF PASTA ON REQUEST

V vegetarian

VN vegan

GF gluten free

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