

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

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**

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

SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF
STEAK FRIES / 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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