

MAIN KITCHEN

Dinner


APPETIZERS

Slow Cooked Brisket Empanada Pimento Cheese, Onion Rings, Spicy Tomato Jam	16
Chicken Parm Meatballs House-Made Marinara, Fresh Mozzarella, Crispy Basil, House-Made Focaccia 	16
Crispy Brussels Sprouts (V) (VE) Spiced Ponzu Sauce, Red Pepper Flakes	17
Red Salad (GF) Red Oak, Beet Hummus, Roasted Peppers, TX Grapefruit, Marinated Goat Cheese, Cane Sugar Vinaigrette	18
Spring Minestrone Asparagus, Zucchini, Peas, Green Beans, White Beans, Ditalini Pasta, Tomato-Parmesan Broth	16
*Ahi Tuna Crudo Watermelon, Fresno Peppers, JW Garden Micro Wasabi, Yuzu Dressing, Togarashi Spiced Taro Root 	23
Buffalo Cauliflower (V) Crispy Cauliflower, Jalapeno Ranch Dressing, Carrot Jicama Slaw	17
TX Board Charcuterie Selection, Houston Dairymaid Cheese, Candied Pecans, Local Jam, Cranberry Walnut Bread	28
Panzanella Salad Burrata, Toasted Ciabatta, Ripe Tomatoes, Cucumbers, Bell Peppers, Red Onions, Pesto, Mustard Dressing 	19

ENTREES

Pub Fish & Chips Beer & Vodka Battered Cod, Traditional Tartar Sauce, Malt Vinegar Steak Fries	34
Southern Shrimp Gulf Shrimp, Garlic, White Wine, Cajun Spice, LA Hot Sauce, Fettuccine Pasta	36
*Spice Steak Fajitas (GF) 44 Farms Skirt Steak, Guacamole, Hot & Sweet Peppers, Onions, Pico de Gallo, Charro Beans, Corn Tortillas 	46
*Skuna Bay Salmon Crispy Skin, Farro, Dates, Lemon Zest, Roasted Harissa Baby Carrots, Salsa Verde	36
*TX Prime Cut (GF) 12oz Prime NY Striploin, Potato Puree, Wild Mushrooms, Creamed Shishito Peppers, Asian Steak Sauce	70
Pollo “A la Brasa” Soy-Chili Marinated Half Chicken, Quinoa, Charred Corn, Queso Fresco Salad, Duo of Peruvian Sauces	34
Fish Tacos (GF) Seared Gulf Fish, Mango Salsa, Cabbage, Chipotle Mayo, Lime, Corn Tortillas	42
*Steak Frites (GF) 10oz Seared Picanha Steak, Rosemary Salt Shoestring Fries, Wilted Spinach, Peppercorn-Bourbon Sauce	46
Crab & Shrimp Cajun Style Jumbo Crabcake & Jumbo Shrimp, Corn & Snap Pea Risotto, Roasted Tomato Butter	44



 Made with ingredients from the JW Garden

VEGAN ENTREES ARE NOTED AS (VE) VEGETARIAN AS (V), GLUTEN FREE AS (GF).
*CONSUMING RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE