

# BISTRO

by

## HUBBELL & HUDSON

### start

Vietnamese **CAULIFLOWER**, Vietnamese Fish Caramel, Fines Herbes, Roasted Peanuts, Fresno Chili, Pickled Cauliflower, Crispy Shallots • 9 **CS**

**CHEESE & CHARCUTERIE BOARD**, Artisan Cured Meats, Truffle Honey, Toasted Baguette, Rotating Artisan Cheeses, House Made Ricotta Cheese • 17

House Sriracha Brined Crispy **PORK BELLY**, Royal Stilton Blue Cheese, Fresh Jalapeño, Thyme Sprigs, Whipped Maple Syrup • 10 **GF**

**AVOCADO FRIES**, Corn Batter, Harissa Aioli, Moroccan Spices, Mint • 7

Chicken Fried **TEXAS QUAIL**, Hong Kong Gastrique, White Cheddar Polenta, Radish, Cilantro Emulsion • 14 **CS**

Dozen Gulf **OYSTERS**, On The Half Shell, Thai Chili Cocktail Sauce, Mignonette, Fresh Lemon • 19 **GF**

Blistered **SHISHITO PEPPERS**, Miso Aioli • 7 **CS**

Bistro **CRAB CAKE**, Jumbo Lump Blue Crab, Confit Tomato, Arugula, Lemon Zest, Beurre Blanc, Pickled Fennel, Fines Herbes • 13

**GULF SHRIMP** Toast, Artisan Baguette, Toasted Cashews, Thai Tom Yum Aioli, Mint, Cilantro, Jalapeño • 13 **GF**

**PORK BELLY STEAM BUNS**, Sriracha Hoisin Sauce, House Pickles, Cilantro • 9

**DEVEILED EGGS & FRIED OYSTERS**, Tennessee Smoked Ham, Kimchi Hot Sauce, Pickled Green Beans • 12

Seared **FOIE GRAS** Slider, Brioche Bread, Sriracha Apple Butter, Granny Smith Apple, Coriander • 19

**JUMBO LUMP CRAB** Cocktail, Thai Chili Cocktail Sauce, Fresh Avocado, Mint, Cilantro, Sweet Onion, Wonton Tostada • 18

### soup

Thai **TOM YUM**, Shiitake Mushrooms, Cherry Tomatoes, Carrot, Basil, Mint, Fennel, Onion, Poached Shrimp • 11 **GF**

Signature **FRENCH ONION**, Aged Provolone, Baby Swiss, Baguette Croutons • 9

Signature Maine **LOBSTER BISQUE** with **JUMBO LUMP CRAB**, Italian Tomato Oil, Fennel Pollen • 13 **GF**

### salad

Bistro **GREEN SALAD**, Wild Mixed Greens, Fresh Tomatoes, English Cucumber, Parmesan Reggiano, Balsamic & Herb Vinaigrette, Baguette Croutons • 7 / 10

Signature **WEDGE SALAD**, Iceberg Lettuce, Royal Stilton Blue Cheese Emulsion, Spiced Pecans, Applewood Smoked Bacon, Marinated Cherry Tomatoes, Chives • 8 / 12 **GF**

**CAESAR 2.0** Salad, Baby Spinach, Romaine Hearts, House Caesar Dressing, Parmesan Reggiano, Red Onion, Hard Boiled Eggs, Baguette Croutons • 6 / 9

Roasted **BEET SALAD**, Red & Yellow Beets, Granny Smith Apple, Whipped Goat Cheese, Wild Arugula, Toasted Almonds, Beet Vinaigrette • 8 / 12 **GF**

Local Gulf **SHRIMP** Salad, Local Greens, Frisee, Mandarin Orange, Radish, Baguette Croutons, Honey Lime Vinaigrette • 15

**JERK CHICKEN** Chopped Salad, Grilled Hearts of Palm, Feta, Crispy Chickpeas, Avocado, Roasted Bell Pepper, Radicchio, Fresh Mint, Red Wine Emulsion • 15 **CS**

Jumbo Lump **BLUE CRAB COBB** Salad, Local Mixed Greens, Cherry Tomatoes, Applewood Smoked Bacon, Avocado, Cucumber, Brioche Croutons, Hard Boiled Egg, Red Wine Emulsion • 18

**STEAK SALAD**, Akaushi Flat Iron Steak, Baby Spinach, Pork Belly Croutons, Toasted Pecan, Royal Stilton Blue Cheese, Pickled Red Onion, Ranch Dressing • 17 **GF**

### sandwich

AVAILABLE AT LUNCH ONLY

Jerk **CHICKEN** Club, Applewood Smoked Bacon, Avocado, Baby Swiss Cheese, Oven Dried Tomatoes, Bibb Lettuce, Chili Mayo, Brioche Bun, French Fries • 15 **CS**

**PRIME RIB** Sandwich, Arugula, Port Caramelized Onion, Brie Cheese, Horseradish Mayo, Brioche Bun, French Fries • 19

**STEAK**, Chimichurri Marinated Sirloin, Harissa Aioli, Oven Dried Tomatoes, White Balsamic Onions, Arugula, Toasted Baguette • 17

**TURKEY** Club, All Natural Oven Roasted Turkey, Texas Toast, Fresh Avocado, Applewood Smoked Bacon, Iceberg Lettuce, Tomato, Dijonnaise, French Fries • 15

Signature **GRILLED CHEESE**, Aged Cheddar, American Cheese, Goat Cheese, Heirloom Tomato & Roasted **TOMATO & BASIL SOUP**, Rendered Bacon, Chervil • 12

**CS** Dish contains soy

2017052.V278

**GF** Dishes suitable for our guests with gluten intolerance. Salads can be prepared without croutons. While we strive to provide accurate information, our ingredients change from time to time, **our kitchen is NOT gluten free and cross contact may occur.**

Consuming raw or under-cooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw or under-cooked ingredients. Please let us know of any food allergies. **SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES**

### steak

choose a meat & sauce

8 oz. HeartBrand Ranch® Akaushi Texas Wagyu **FLAT IRON** • 29

8 oz Midwestern Reserve Black Angus **FILET** • 42

8 oz HeartBrand Ranch® Akaushi Texas Wagyu **FILET** • 54

Side by Side **FILET TASTING** • 49

4 oz HeartBrand Ranch® Akaushi Texas Wagyu & 4 oz Midwestern Reserve Black Angus

Side by Side **CHEF'S CUT TASTING** • 49

6 oz Midwestern Reserve Black Angus, Dry Aged & 6 oz Midwestern Reserve Black Angus, Wet Aged

### saucés

Black Truffle Butter **GF**

Peppercorn Brandy Demi **GF**

### dry aged

14 oz. Bone-Out HeartBrand Ranch®, Dry Aged 60 Days, Akaushi Texas Wagyu **NEW YORK STRIP** or **RIBEYE** (Ask server for cut) • 85

14 oz. Bone-Out Midwestern Reserve Black Angus, Dry Aged 30 Days, **RIBEYE** • 69

### sides

**ASPARAGUS**, Tennessee Ham, Hard Boiled Egg Clarified Butter • 10 **GF**

**WILD RICE**, Baby Vegetables, Fines Herbes • 7 **GF**

Vodka Corn Battered **ONION RINGS** • 6

Baby **SPINACH**, Garlic Butter • 7 **GF**

House Fermented Kimchi **MASHED POTATOES** • 8

**TRUFFLE FRIES** • 6

Wild **MUSHROOMS** • 9 **GF**

Signature **MAC & CHEESE** • 9

Crispy **BRUSSELS SPROUTS** • 8 **CS**

### entree

#### LAND

**PEKIN DUCK BREAST**, Charred Kohlrabi Puree, Orange Glazed Carrots, Chimichurri Sauce • 31 **CS**

Signature **RAMEN**, Tonkotsu Ramen Noodles, Scallions, Shiitake Mushrooms, Artichokes, Slow Poached Egg, Sriracha Pork Belly, House Made Ramen Broth • 19 **CS**

**CHICKEN BREAST MILANESE**, Wild Mushroom Lasagna, Bechamel Sauce, Pickled Fennel Salad • 18

**BABY BACK RIBS**, Chili Rubbed, Kimchi BBQ Sauce, Pork Belly Mac And Cheese, Scallion, Cilantro • 29 **CS**

Signature Akaushi Wagyu **BISTRO BURGER**, Brioche Bun, Aged Cheddar Cheese, Applewood Smoked Bacon, Iceberg Lettuce, Oven Dried Tomatoes, Served with Salt & Pepper Fries • 17

**WAGYU BOLOGNESE**, Akaushi Flat Iron, Ragu, Italian Sausage, House Pappardelle Pasta • 25

#### SEA

Louisiana **BLACK DRUM**, Jumbo Lump Blue Crab, Fingerling Potatoes, Cornichons, Capers, Preserved Tomatoes, Fines Herbes Beurre Blanc • 29 **GF**

East Coast **SEA SCALLOPS**, Wild Mushrooms, Mushroom Risotto, Baby Spinach, Garlic Chips • 29

**CRAB & TRUFFLE PASTA**, Brioche Parmesan Gratin • 29

Skuna Bay, Chili-Rubbed **SALMON**, Sushi Rice Cake, Avocado Relish, Sunchoke Chips • 28 **GF**

**BRANZINO**, Mediterranean Seabass, Norfolk Brown Butter, Toasted Almonds, Queen Olives, Pimento, Pumpkin Seeds, Butternut Squash Ravioli • 34

Local Gulf **SHRIMP & GRITS**, Parmesan Grits, Beurre Blanc Sauce, Pickled Green Beans, Radish Sprouts • 25 **GF**

Patagonian **TOOTHFISH**, Shiitake Mushroom Wild Rice, Wasabi & Pickled Ginger Sauce, English Cucumber Salad • 42 **GF**

Red Wine Braised **OCTOPUS**, Bone Marrow & Mussel Tomato Sauce, Nero Spaghetti, Breadcrumb Gratin • 28

# BISTRO

by

## HUBBELL & HUDSON

### wines by the glass

#### WHITE

##### sparkling

ITALY   Zardetto Prosecco	N.V.	10/38
FRANCE   Gerard Bertrand "Thomas Jefferson" Cremant de Limoux, Rosé	2014	13/50
FRANCE   Moët & Chandon "Impérial" Brut Champagne	N.V.	25/95
CALIFORNIA   Domaine Carneros, Napa	2012	16/62
AUSTRIA   Szigeti Brut Gruner Veltliner "Method Traditional"	N.V.	14/54

##### chardonnay

CALIFORNIA   Hidden Crush, Central Coast	2015	9/34
CALIFORNIA   Baileyana, Firepeak, Edna Valley	2014	9/35
CALIFORNIA   Rombauer, Napa	2015	17/51

##### pinot grigio

ITALY   Maso Canali, Trentino	2014	12/46
ITALY   Livio Feluga "Collio", Venezia	2015	16/62

##### pinot gris

OREGON   WillaKenzie Estate, Willamette	2015	12/46
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#### RED

##### cabernet sauvignon

CALIFORNIA   Arrowood, Sonoma	2014	15/58
CALIFORNIA   Joel Gott, 815, Napa	2014	12/46
CALIFORNIA   Carpe Diem, Napa	2013	18/70
CHILE   Cono Sur Block 18, Maipo Valley	2015	15/58

##### merlot

CALIFORNIA   Trefethen, Napa	2013	15/58
CALIFORNIA   Broadside, Paso Robles	2014	9/34

##### pinot noir

CALIFORNIA   Paraiso, Monterey	2014	12/46
CALIFORNIA   Failla, Sonoma Coast	2014	19/74
CALIFORNIA   Cherry Pie, Sonoma	2013	25/95
FRANCE   Maison Roche De Bellene Bourgogne	2014	13/50

##### sauvignon blanc

CALIFORNIA   Cannonball, Sonoma	2015	9.5/36
CALIFORNIA   Flora Springs	2015	13/50
FRANCE   Langlois, Sancerre, Bordeaux	2015	15/58
NEW ZEALAND   Auntsfield, Marlborough	2015	14/54

##### riesling

GERMANY   August Kessler "R" Kabinett	2015	9/34
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##### falanghina

ITALY   Gran Passione, Campania	2014	8/30
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##### rosé

CALIFORNIA   Angels and Cowboys	2016	9.5/36
FRANCE   D. Sarragousse, Provence	2015	8.5/32
FRANCE   Gerard Bertrand, Languedoc	2015	10/38

##### viognier

CALIFORNIA   Miner, Napa	2015	12.5/48
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##### moschofilero

GREECE   Antonopoulos	2015	11/42
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##### red blend

CALIFORNIA   Prisoner, Napa	2015	18/70
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##### zinfandel

CALIFORNIA   Klinker Brick "Old Vines", Lodi	2014	12/46
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##### priorat

SPAIN   Joan Simo "Priorat"	2014	14/50
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##### pinotage

SOUTH AFRICA   Van Loveren "African Java"	2016	8/30
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##### malbec

ARGENTINA   Maal, Biutiful, Mendoza	2014	13/54
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### craft beer

<b>BREAKFAST STOUT</b> , Russian Imperial Stout Founders Brewing Co., Grand Rapids, Michigan	9
<b>OLD CHUB</b> , Scotch Ale / Wee Heavy Oskar Blues Grill & Brew, Austin, Texas	7
<b>WHIMSICAL HIBISCUS SAISON</b> , Saison/Farmhouse Ale Adelbert's Brewery, Texas	7
<b>DALLAS BLONDE</b> , American Blonde Ale Deep Ellum Brewing Co., Dallas, Texas	7
<b>LITTLE SUMPIN' SUMPIN' ALE</b> , American Pale Wheat Lagunitas Brewing Co., California	7
<b>DUET</b> , American Indian Pale Ale Alpine Brewing Co., California	7
<b>ALL DAY IPA</b> , American Indian Pale Ale Founders Brewing Co., Michigan	7
<b>SCRIMSHAW PILSNER</b> , German Pilsner North Coast Brewing Co., California	7
<b>BROWN SHUGGA</b> , American Barley Wine Lagunitas Brewing Co., California	7
<b>LA FIN DU MONDE</b> , Tripel Unibroue, Quebec, Canada	9
<b>MOSAIC IPA</b> , American Indian Pale Ale Community Beer Co., Texas	7

### bottle beer

<b>MISSOURI</b>   Bud Light, Anheuser Busch, Light Lager	5
<b>TEXAS</b>   Bombshell Blonde, Southern Star, Ale	5
<b>COLORADO</b>   Coors Light, American Lager	5
<b>BELGIUM</b>   Stella Artois, Stella Artois Brewery, Euro Pale Lager	5
<b>MEXICO</b>   Dos XX, Lager Especial, Monterey	5

### cocktails

<b>ALMOND CAIPIRINHA</b> Flor De Cana 4 year Dark Rum, DiSaranno, Sugar, Lime	12
<b>IZZE SPRINGS</b> Dripping Springs Gin, Peach Purée, Fresh Lemon Juice, White Balsamic, Rosemary & Izza Peach Soda	12
<b>RYE &amp; PIE</b> Sazerac Rye, Apple Pie Shrub, Bitters	12
<b>YIN-YANG</b> Double Cross Vodka, Coconut Milk, Lavender Syrup, Lemon, Soda	12
<b>TURN UP THE HEAT</b> Z Tequila Blanco, Ancho Reyes, Pineapple, Lime, Bitters	12
<b>TEXAS BOURBON SMASH</b> Herman Marshall Texas Bourbon, Orange Juice, Mint, Simple, Mint, Club Soda	12
<b>ITALIAN 75</b> Dripping Springs Gin, Lemon, Cascini Gilli Spumante	12
<b>KICKING MULE</b> Double Cross Vodka, Grapefruit, Lemon, Chambord, Fever Tree Ginger Beer, Bitters	12
<b>MESA VERDE</b> Herradura Silver, Xante Pear Brandy, Celery Bitters, Lemon, Simple, House-Made Celery Soda	12

### happy hour

EVERYDAY: 3PM - 6:30PM

Available Exclusively in the Bar, Patio & Lounge

#### well • 5 | martini • 7

DRIPPING SPRINGS VODKA

JACK DANIELS

DRIPPING SPRINGS GIN

BACARDI

Z TEQUILLA

#### beer • 2 off

ALL BOTTLES & CRAFT BEERS

#### cocktails & martinis • half off

#### wines by the glass • 2 off

#### house red & white wine • 5

#### small plate greetings

##### \$1 GULF OYSTERS ON THE HALF SHELL

Cocktail Sauce, Mignonette, Oyster Crackers

##### DEVILED EGGS & FRIED OYSTERS, Tennessee

Smoked Ham, Kimchi Hot Sauce, Pickled Green Beans • 7

##### BISTRO BURGER, Brioche Bun, Aged Cheddar

Cheese, Applewood Smoked Bacon, Iceberg Lettuce, Oven Dried Tomatoes, Served with Salt & Pepper Fries • 8

##### Blistered SHISHITO PEPPERS, Miso Aioli • 6

Crispy TEXAS QUAIL, Hong Kong Gastrique, White Cheddar Polenta, Radish, Cilantro Emulsion • 7

Crispy AVOCADO FRIES, Corn Batter, Harissa Aioli, Moroccan Spices, Mint • 5

##### GULF SHRIMP Toast, Artisan Baguette, Toasted

Cashews, Thai Tom Yum Aioli, Mint, Cilantro, Jalapeño • 7

##### Two PORK BELLY STEAM BUNS, Sriracha Hoisin

Sauce, House Pickles, Cilantro • 5

##### House Sriracha Brined CRISPY PORK BELLY,

Royal Stilton Blue Cheese, Fresh Jalapeño, Thyme Sprigs, Whipped Maple Syrup • 6

### martinis

<b>TEXAS RUBY RED</b> Dripping Springs Vodka, Fresh Ruby Red Grapefruit Juice, Agave Nectar & Sugar Rim	12
<b>FRENCH PEAR</b> Grey Goose L' Poire, St. Germain Elderflower Liqueur, Sparkling Wine	13
<b>MIDNIGHT IN TENNESSEE</b> Jack Daniels, Averna, Dolin Sweet Vermouth, Luxardo, Fruitlab Orange	12
<b>MEXICAN COLD BREW</b> Ancho Reyes, Sazerac Rye, Kahlua, Coconut Milk, Cold Brew Coffee	12