

# STRAY HORSE

## FREE TO WANDER

### APPETIZERS

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| <b>Guacamole &amp; Chips</b><br>queso fresco, cilantro, corn fried chips with homemade salsa (GF, VG)  | <b>\$14</b> |
| <b>Street Corn Dip</b><br>valentina, tajin, corn chips (GF, VG)  | <b>\$14</b> |
| <b>Empanada Trio with Guacamole</b><br>chile con carne, pollo con rajas, frijoles con queso  | <b>\$17</b> |
| <b>Fried Polenta Cheesy Bites</b><br>jalapeño and cheddar sausage and smoked chipotle crema  | <b>\$15</b> |
| <b>Sweet Potato &amp; Chorizo Croquette</b><br>queso fundido   | <b>\$16</b> |
| <b>Jalapeño French Fries</b><br>queso fresco, jalapeño seasoning, cilantro aioli (VG)  | <b>\$16</b> |
| <b>Birria Quesa-Tacos</b><br>escabeche slaw and salsa (GF)   | <b>\$19</b> |
| <b>Sous Vide Octopus Tacos</b><br>charred Spanish octopus, habanero red onion relish, purple cabbage, chile ancho crema (GF)                         | <b>\$18</b> |
| <b>Veggie Avocado Tacos</b><br>tempura battered avocado, escabeche slaw, pico de gallo, avocado crema (VG)   | <b>\$18</b> |
| <b>Honey Lime Mole Chicken Wings</b><br>buttermilk ranch, carrot and cellery (GF)(contains nuts)<br><i>substitute for buffalo, barbecue or naked</i> | <b>\$20</b> |

### ENTREES

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| <b>Tex-Mex Bowl</b><br>fire roasted corn, brown rice, escabeche slaw, vegan chorizo, black beans, queso fresco, avocado crema (VG)                  | <b>\$24</b> |
| <b>The Burger</b><br>8-oz beef patty, sharp cheddar cheese, bib lettuce, beefsteak tomato, red onion, house made pickles, spicy aioli, french fries | <b>\$23</b> |
| <b>Poblano Blacken Shrimp Pasta</b><br>spaghetti, creamy poblano sauce, parmesan cheese   | <b>\$31</b> |
| <b>Grilled Pork-Chop</b><br>sweet potato puree, fried brussels sprout, espresso bacon jam   | <b>\$36</b> |
| <b>Chipotle Butter Rubbed Snapper</b><br>fire roasted baby potatoes, baby zucchini, avocado and tomato sauce vierge (GF)                            | <b>\$35</b> |
| <b>Grilled Chicken with Chocolate &amp; Peanut Mole</b><br>poblano and smoked chorizo lime rice pilaf, charred corn relish, mole                    | <b>\$38</b> |
| <b>Short Rib Birria</b><br>creamy oaxaca polenta, grilled baby peppers, escabeche slaw (GF)   | <b>\$40</b> |
| <b>Rib Eye Steak</b><br>roasted fingerling potatoes, grilled broccolini, poblano steak butter (GF)  | <b>\$50</b> |
| <b>New York Strip Steak</b><br>au gratin potatoes, grilled asparagus, red wine jus  | <b>\$56</b> |

### SIDE DISHES

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| <b>French Fries</b><br>+jalapeño fries \$9 | <b>\$6</b> |
| <b>Broccolini</b>                          | <b>\$7</b> |
| <b>Grilled Asparagus</b>                   | <b>\$7</b> |
| <b>Brussels Sprout</b>                     | <b>\$7</b> |
| <b>Sauteed Vegetables</b>                  | <b>\$7</b> |
| <b>House Salad</b>                         | <b>\$8</b> |
| <b>Classic Caesar Salad</b>                | <b>\$8</b> |

### SALADS & SOUPS

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| <b>Jean's Chicken Tortilla Soup</b><br>chicken stock, grilled chicken, rajas, black beans, avocado crema, tortilla chips               | <b>\$16</b> |
| <b>Grilled Treviso &amp; Baby Green Salad</b><br>parmesan cheese, brioche crouton, baby heirloom tomatoes, caesar vinaigrette          | <b>\$17</b> |
| <b>Barrio Chop Salad</b><br>chopped romaine, radicchio, queso fresco, grape tomatoes, avocado, roasted pepitas, chipotle ranch (GF)    | <b>\$18</b> |
| <b>Tex-Mex Panzanella</b><br>brioche croutons, jicama, cucumber, queso fresco, baby tomatoes, arcadian greens, ancho chile vinaigrette | <b>\$18</b> |
| <b>Add Protein:</b><br>salmon +\$10      chicken breast +\$7      shrimp +\$7  |             |

### DESSERTS

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| <b>Chocolate Stuffed Churros</b><br>cinnamon sugar rubbed, fresh cajeta sauce (VG)     | <b>\$10</b> |
| <b>S'more Custard</b><br>graham cracker crumbs, marshmallows, hershey's chocolate (VG) | <b>\$10</b> |
| <b>Creme Brulee</b><br>fresh berries (GF, VG)  | <b>\$10</b> |
| <b>Chocolate Mousse Dome</b><br>macerated berries, home-made whipped cream (GF, VG)    | <b>\$12</b> |

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Inform your server of food allergies or dietary restrictions. Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

GF = Gluten Free VG = Vegetarian V = Vegan

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