

GRAZE

CHARCUTERIE BOARD	CHEF'S SELECTION LOCAL MEATS, CHEESES, FRUITS, JAMS, HONEYCOMB	23
CHICKEN EMPANADAS	POLLO CON RAJAS CON QUESO, GUACAMOLE, CREMA, COTIJA, LETTUCE	17
FRIED CALAMARI	FRIED PEPPADEW PEPPERS & LEMON REMOULADE	17
ROASTED RED PEPPER HUMMUS	RED PEPPER, PITA, MARINATED OLIVES	16
JALAPEÑO FRIES	QUESO FRESCO, HOUSE MADE JALAPEÑO SEASONING, CILANTRO AIOLI	16
SHORT RIB POUTIN FRIES	SHORT RIB, SCALLIONS, SMOKED BBQ GRAVY, CHEESE CURD	18
LEMON HOT HONEY WINGS	CARROTS, CELERY, RANCH	20
BRISKET NACHOS	CORN FRIED CHIPS, QUESO, SMOKED BRISKET TIPS, GUACAMOLE, PICO DE GALLO, SOUR CREAM, JALAPEÑO	16

STREET TACOS

BIRRIA QUESA-TACOS	19	AVOCADO TACOS	18
RED ONION ESCABECHE SLAW, SALSA		TEMPURA BATTERED AVOCADO, RED ONION ESCABECHE SLAW, PICO DE GALLO	

FROM THE YARD

GRILLED FLAT IRON STEAK SALAD	24
BABY ROMAINE HEARTS & ARUGULA, HEIRLOOM TOMATOES, AVOCADOS, SHAVED RED ONION, QUESO FRESCO, CHIMICHURRI VINAIGRETTE	
CHICKEN CAESAR SALAD	20
PARMESAN CHEESE, HEIRLOOM TOMATO CHIP, BLACK GARLIC FOCACCIA CROUTON, CAESAR VINAIGRETTE	
BARRIO SALAD	18
CHOPPED ROMAINE, RADICCHIO, QUESO FRESCO, GRAPE TOMATOES, AVOCADO, RED ONION ESCABECHE, ROASTED PEPITAS, CHIPOTLE RANCH	
PICKLED BEET SALAD	18
ARUGULA & KALE, GOAT CHEESE MOUSSE, PICKLED BEETS, GRAPEFRUIT, CANDIED PECANS, WHITE BALSAMIC VINAIGRETTE	
GRILLED RED PEPPER & TOMATO BISQUE	16
SMOKED GOUDA, FOCACCIA CROUTONS, CREME FRAICHE	

CHICKEN +6 | SHRIMP +8 | STEAK +10 | SALMON +10

IN YOUR HANDS

TURKEY CLUB	17
SMOKED TURKEY, AVOCADO, CANDIED BACON, TOMATOES, LETTUCE, HAVARTI CHEESE, ROASTED TOMATO AIOLI, SOURDOUGH BREAD, FRIES	
KICKIN' CHICKEN SANDWICH	21
HOT HONEY, TANGY COLESLAW, PICKLES, FRIES	
BRISKET GRILLED CHEESE	23
SMOKED BRISKET, BALSAMIC CARAMELIZED ONIONS, GRUYERE & AMERICAN CHEESE, FRIES	
THE BURGER	23
8-OZ BEEF PATTY, SHARP CHEDDAR CHEESE, BIB LETTUCE, BEEFSTEAK TOMATO, RED ONION, HOUSE MADE PICKLES, SPICY AIOLI, FRIES	
LONE STAR BURGER	23
TWO 4-OZ BEEF PATTIES, SHARP CHEDDAR CHEESE, TANGY BBQ SAUCE, FRIED ONION STRINGS, FRIES	



REAL FOOD. TEXAS STYLE.

POBLANO BLACKENED SHRIMP PASTA	38
SPAGHETTI, CREAMY POBLANO SAUCE, PARMESAN CHEESE	
HERB CHICKEN	31
SHAKTI MUSHROOM, FARROW RISOTTO, GRILLED ASPARAGUS, CHICKEN JU	
GRILLED PORK CHOP	36
SWEET POTATO PUREE, FRIED BRUSSEL SPROUTS, ESPRESSO BACON JAM	
STEAK FRITES	35
GRILLED FLAT IRON STEAK, BLACK GARLIC COMPOSED BUTTER, HOUSE MADE JALAPEÑO FRIES	
QUINOA POWER BOWL	21
TUSCAN KALE, BRUSSEL SPROUTS, COLORED CAULIFLOWER, DRIED KIMCHI, POACHED EGG, MARINATED CARROT SHAVINGS, CREAMY AVOCADO SAUCE	
RIBEYE	50
ROASTED SMASHED FINGERLING POTATOES, GRILLED BROCCOLINI, POBLANO STEAK BUTTER	

HERITAGE
INSPIRED



LOCALLY
MADE

EXECUTIVE CHEF EDGAR TORRES
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