

STRAY HORSE

FREE TO WANDER

APPETIZERS

Guacamole & Chips	\$14
queso fresco, cilantro, corn fried chips with homemade salsa (GF, VG)	
Street Corn Dip	\$14
valentina, tajin, corn chips (GF, VG)	
Fried Polenta Cheesy Bites	\$15
jalapeño and cheddar sausage and smoked chipotle cremaz	
Jalapeño French Fries	\$16
queso fresco, jalapeño seasoning, cilantro aioli (VG)	
Sweet Potato & Chorizo Croquette	\$16
queso fundido	
Empanada Trio with Guacamole	\$17
chile con carne, pollo con rajas, frijoles con queso	
Honey Lime Mole Chicken Wings	\$20
buttermilk ranch, carrot and cellery (GF)(contains nuts) substitute for buffalo, barbecue or naked	

SALADS & SOUPS

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

ENTREES

The Burger	\$23
8-oz beef patty, sharp cheddar cheese, bib lettuce, beefsteak tomato, red onion, house made pickles, spicy aioli, fries	
Chicken Sandwich	\$21
house breaded chicken breast, salsa, pibil aioli, fries	
Smoked Brisket Hoagie	\$22
jalapeño aioli, house made pickles, smoked bbq sauce, red wine vinegar coleslaw, fries	
Tex - Mex Bowl	\$24
fire roasted corn, brown rice, escabeche slaw, vegan chorizo, black beans, queso fresco, avocado crema (VG)	
Poblano Blacken Shrimp Pasta	\$31
spaghetti, creamy poblano sauce, parmesan cheese	
Rib Eye Steak	\$50
roasted fingerling potatoes, grilled broccolini, poblano steak butter (GF)	
Birria Quesa-Tacos	\$19
escabeche slaw and salsa (GF)	
Sous Vide Octopus Tacos	\$18
charred spanish octopus, habanero red onion relish, purple cabbage, chile ancho crema (GF)	
Veggie Avocado Tacos	\$18
tempura battered avocado, escabeche slaw, pico de gallo, avocado crema (VG)	

DESSERTS

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

COLD PRESSED JUICES

local juices proudly made in houston texas

Passion Dragon passion fruit, dragon fruit, pineapple, maca root (V)	\$8
Beets & Turmeric beets, carrot, pear, oranges, turmeric (V)	\$8
Ginger Greens kale, spinach, pineapple, ginger (V)	\$8
Pineapple Ginger pineapple, coconut water, lime, ginger (V)	\$8
Prickly Pear & Watermelon watermelon, prickly pear, lime, cordyceps, aswagandha (V)	\$8

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

JW Marriott Houston by The Galleria | 5150 Westheimer Rd, Houston, TX 77056 | +1 713.961.1500



SHARE ON SOCIAL @jwgalleria