

STRAY HORSE

FREE TO WANDER

APPETIZERS

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

SALADS & SOUPS

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| 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

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| 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 | |
| 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) | |
| Rib Eye Steak | \$50 |
| roasted fingerling potatoes, grilled broccolini, poblano steak butter (GF) | |

DESSERTS

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| Chocolate Stuffed Churros | \$10 |
| Cinnamon sugar rubbed and fresh cajeta sauce (VG) | |
| Mezcal Espresso Panna Cotta | \$10 |
| Espresso and candied walnut crunch (VG) | |
| Spiced Chocolate Tart Shell | \$10 |
| Spiced chocolate mousse and wild berry & red sorrel salad (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

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