



DINNER MENU

COMMUNITY EATS

AHI COCKTAIL.....\$15.95
Fresh yellowfin tuna, avocado, cucumber and scallions drizzled in a soy and lime-ginger marinade. Served with crispy wonton chips.

REVELRY NACHOS.....\$10.95
House made tortilla chips smothered with a blend of three cheese cilantro queso, red and green jalapeños, famous Revelry pico, avocado puree and borracho beans.
Add fajita steak, chicken or Saint Arnolds braised short ribs for \$3.

BUFFALO STRIPS.....\$9.95
Hand battered chicken tenders tossed with your choice of sauce: Tangy Ginger Beer BBQ, Honey Pepper Porter or Spicy Amber Ale Buffalo Sauce. Served with French fries and ranch dressing.

***SEAFOOD CAMPENCHANA.....\$12.95**
Fresh shrimp, lump crabmeat, tomato and avocado tossed in a fiery tomato sauce. Served with our house made tortilla chips.

SEAFOOD STACK.....\$15.95
Jumbo lump crab meat, diced yellowfin tuna, avocado and house made pico de gallo, stacked to perfection and topped off with a jumbo boiled shrimp. Served with crispy wonton chips.

CHIPS AND QUESO.....\$6.95
Blend of white and yellow cheese finished with finely chopped jalapenos and cilantro.
Add fajita steak, chicken or Saint Arnolds braised short ribs for \$3.

RED & GREEN JALAPENOS.....\$7.95
Add in the description that they are battered. "House pickled jalapeños, that are battered and deep fried. Served with a side of cilantro yuzu dipping sauce.

CHEESE BOARD.....\$13.95
Four locally sourced Houston Dairy Maids European style cheeses served with apple compote, blueberry jalapeño jam, rustic croutons and balsamic red wine reduction.

BRUSCHETTA AVOCADO TOAST.....\$9.95
Avocado spread over toast squares, topped with San Marzano tomatoes, garlic, basil and a balsamic glaze drizzle.

FRESH BAKED PRETZEL.....\$8.95
Locally sourced 13 oz. pretzel from Slow Dough Bakery and served with dijonaise, cinnamon/ brown sugar butter and three-cheese queso.

HTOWN FRIES.....\$9.95
A Houston Favorite! A bed of French fries smothered in creamy cilantro queso, topped with our famous Saint Arnold braised short ribs, caramelized onions with a drizzle of sour cream and avocado puree.

PARMESAN TRUFFLE FRIES.....\$7.95
Tossed with grated parmesan, Italian parsley and truffle oil. Served with roasted garlic aioli.

LIQUID DIET

TOMATO BASIL
\$5.95

CRAB BISQUE
\$6.95

BETWEEN THE BUNZ

Choice of 7 oz. Beef Patty, Boneless Chicken Breast, Ground Turkey or Black Bean Patty

THE REGULAR.....\$10.95
Shredded lettuce, sliced tomato, house made pickles, pickled onions, American cheese and Sriracha mayo all piled on a Slow Dough pretzel bun. Served with French fries.

***SUPERIOR MARIO.....\$11.95**
Sauteed mushrooms, caramelized onion jam and Gruyere cheese on a Whole Wheat bun. Served with French Fries.

***HOUSTON SUNRISE.....\$12.95**
Fried egg, center cut peppered bacon, and Longhorn Cheddar served on Texas Toast. Served with French fries.

PATTY MELT.....\$12.95
Sauteed onions, Gruyere cheese, Fontina cheese and Russian dressing on Texas Toast. Served with French fries.

THE REVELRY.....\$12.95
Center cut peppered bacon, bleu cheese and fried onion strings served on a Slow Dough pretzel bun. Served with French fries.

BLACK BUTTE....\$11.95
Black bean patty, poblano corn relish and avocado puree on a Whole Wheat bun. Served with French fries.

MONTROSE.....\$11.95
Baby spinach, sliced tomatoes, avocado puree and Sriracha mayo on a Whole Wheat bun. Served with French fries.

NEANDERTHAL.....\$12.95
Avocado, tomato, house made pickles, grilled onions, roasted red bell peppers, sauteed mushrooms, stacked on an Iceberg lettuce bun - Paleo style! Served with French fries.

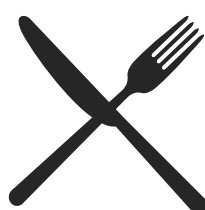
THE HOT CHICK.....\$11.95
Grilled marinated chicken breast, sliced tomato, arugula, house made pickled onions and our famous ginger vinaigrette on a Whole Wheat Bun. Served with French fries.

BREAKUP BITES

SALTED CARAMEL SKILLET
COOKIE A LA MODE
\$9.95

CHOCOLATE CHUNK SKILLET
COOKIE A LA MODE
\$9.95

GROWN UP ROOT BEER FLOAT
\$9.95



THE GRUB

***POKE TACOS.....\$12.95**
Wonton shells stuffed with soy marinated yellowfin tuna, green onion curls, wasabi mayo and fresh avocado served with a side of spicy edamame.

***THE SAINT.....\$13.95**
Saint Arnold braised beef short ribs paired with signature mashed potatoes and tomato confit.

PORK PORTERHOUSE.....\$15.95
12 oz. bone-in porkchop, seasoned to perfection and grilled over an open flame. Served with house made apple chutney, signature mashed potatoes and garlic spinach.

BIG KIDZ GRILLED CHEESE.....\$11.95
The Perfect Trifecta! Gruyere, Gorgonzola and Fontina cheeses served on Texas toast, lightly battered, and deep fried to perfection, paired with tomato basil soup. Add bacon for \$1.

FISH TACOS.....\$12.95
Seared Tilapia, pico de gallo, avocado, red cabbage and queso fresco drizzled with jalapeño aioli. Served with house made borracho or black beans.

GRILLED CHICKEN AND VEGGIES...\$13.95
6 oz. grilled chicken breast with vegetable succotash (spinach, cherry tomatoes, baby bella mushrooms, carrots, red bell peppers and edamame).

GREENS AND THINGS

HOUSE SALAD.....\$6.95
Hand-tossed baby mixed greens, cucumber, vine-ripened tomatoes and house made croutons with your choice of dressing.

***SEARED AHI & AVOCADO SALAD.....\$15.95**
Our farm fresh salad features seared yellowfin tuna, avocado, edamame and roasted red bell peppers nestled on arugula tossed with ginger vinaigrette dressing.

ROASTED CORN AND BLACK BEAN SALAD.....\$10.95
Black beans, roasted corn and a spring mix tossed in a spicy avocado ranch dressing and topped with tortilla strips and queso fresco.

SEAFOOD SALAD.....\$14.95
Fresh boiled shrimp, jumbo lump crab meat, avocado and fresh orange and grapefruit slices tossed with spring mix and served with an orange-ginger vinaigrette dressing.

GRILLED CHICKEN KALE CAESAR SALAD.....\$12.95
Grilled chicken breast served on a bed of kale tossed in our house made Caesar dressing and topped with freshly grated parmesan and croutons.