



# LUNCH MENU

## TO SHARE OR NOT TO SHARE?

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

**AHI COCKTAIL.....\$15.95**  
Fresh yellowfin tuna, avocado, cucumber and scallions drizzled in a soy and lime-ginger marinade. 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.*

**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.

**\*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.

## 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.

## BETWEEN THE BUNZ

**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.

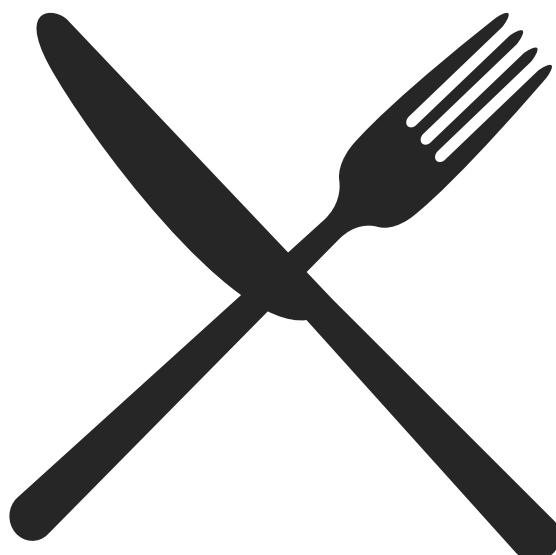
**\*HOUSTON SUNRISE.....\$12.95**  
Fried egg, center cut peppered bacon, and Longhorn Cheddar served on Texas Toast. Served with French fries.

**THE REVELRY.....\$12.95**  
Center cut peppered bacon, bleu cheese and fried onion strings served on a pretzel bun. 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.

**\*THE BAAT.....\$11.95**  
Center cut bacon, avocado, arugula and sliced tomato, drizzled with vinaigrette and served on lightly battered, fried Texas Toast. Served with your choice of soup. Add a fried egg for \$1.

**OPEN FACE SHORT RIB SANDWICH...\$13.95**  
Texas toast topped with our Saint Arnold braised short ribs and covered with gravy. Served with loaded mashed potatoes.



## TACO TRUCK

**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.

**SHRIMP TACOS.....\$12.95**  
Marinated shrimp, pico de gallo, avocado, red cabbage and queso fresco drizzled with jalapeño aioli. Served with house made borracho or black beans.

**\*BRAISED SHORT RIB TACOS...\$12.95**  
Saint Arnold braised short ribs, pico de gallo, avocado, red cabbage and queso fresco drizzled with avocado puree. Served with house made borracho or black beans.

**FAJITA TACOS.....\$10.95**  
Choice of marinated beef or chicken, pico de gallo, avocado, red cabbage and queso fresco drizzled with jalapeño aioli. Served with house made borracho or black beans.

**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.

## LIQUID DIET

**TOMATO BASIL**  
\$5.95

**CRAB BISQUE**  
\$6.95

## 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