DINNER FEATURES

UPPER KIRBY
AVAILABLE AFTER 5PM
WEDNES NOVEMBER 20TH, 2019

Featured Cocktails

HH FALL SPICED SANGRIA
9. GLASS/17. 1/2 CARAFE/32. FULL CARAFE
BRANDY, ORANGE LIQUEUR, CINNAMON, CLOVE, CRANBERRY
HH 7. GLASS/ 14. HALF CARAFE/ 26. FULL CARAFE

Dinner Entrees

BHR LAMB BOLOGNESE 16.
BOH PASTA, BLACK HILL RANCH LAMB, TOMATO SAUCE, PECORINO ROMANO, ROSEMARY

PAN-SEARED SALMON 18.
COLD-SMOKED SALMON FILET, KALE, PURPLE FINGERLING POTATO, SHERRY VINEGAR, CREME FRAICHE

PAN-SEARED PACIFIC SNAPPER 18.
CAULIFLOWER PUREE, BRAISED FENNEL, CRANBERRY CHUTNEY, CURRY OIL

DUCK CONFIT RISOTTO 18.
PECAN GREMOLATA, BABY SPINACH, THYME, LEMON, PARMESAN

Dessert Special

VEGAN POWER BALLS 3 FOR 3. **
DATES, WALNUTS, COCONUT, ALMONDS, PECANS, COCOA POWDER, SUNFLOWER SEEDS

Chef Specials

VEGAN FRIED “OYSTER” POBOY 13.
PANKO & NORI CRUSTED OYSTER MUSHROOMS, LETTUCE, TOMATO, PICKLES, VEGAN TARTAR SAUCE, TOASTED BAGUETTE

BRAZOS VALLEY BURGER 15.
TWO 4OZ. ANGUS BEEF PATTIES, AGED CHEDDAR, ROMAINE, TOMATO, CARAMELIZED ONION, PICKLES, SECRET SAUCE, SESAME BUN
WITH YOUR CHOICE OF 2 SIDES.
BURGER ADD-ONS:
CRISPY BACON 2. / FRIED EGG 2.
AVOCADO 1.5.

Featured Wine

ARROWOOD CABERNET
SONOMA, CALIFORNIA,
1/2 BOTTLE  20.

BY THE GLASS
SQUEALING PIG SAUV. BLANC
MARLBOROUGH, NZ.
GLASS 8.

Consuming raw or undercooked meat may increase risk of foodborne illness.