

# M E N U



5895 SAN FELIPE | HOUSTON, TX 77057  
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# APPETIZERS

GREAT TO SHARE WITH YOUR TABLE,  
MIX AND MATCH FLAVORS AS YOU LIKE

## SMALL BITES

### CHARCUTERIE & CHEESE SELECTION

**CHARCUTERIE:** Tanara Prosciutto  
24-month, Beretta Bresaola, Beretta  
Hot Coppa, Columbus Sopressata,  
Columbus Chorizo, Parmacotto  
Mortadella

**CHEESES:** Jeff's Cave Aged Gouda,  
Grand Queso Manchego, Coastal  
1-yr White Cheddar, Moody Blue,  
Talleggio, Montechèvre Mini Capri  
Accompanied by Marcona almonds,  
fig jam, soleggiati tomatoes &  
toasted focaccia

CHOOSE (3)

12

CHOOSE (6)

18

**AVOCADO & KALE MASH** **V**  
served with rosemary focaccia crisps

3

**FRIED GREEN TOMATOES** **V**  
with remoulade sauce

3

**DEVILED EGGS** **LG**  
dusted with smoked paprika

3

**CRISPY BRUSSELS SPROUTS** **V**  
tossed in a tamari sauce

3

**KOREAN FRIED  
CHICKEN WING & WAFFLE**  
drizzled with Korean chili syrup

3

**LOBSTER SALAD**  
served on top of a fried green tomato

6

## SLIDERS

**KOREAN BBQ PULLED PORK** 3  
topped with kimchi

**PRIME BEEF & BRIE** 3  
with Dijon aioli & arugula

**CHOPPED BRISKET** 3  
topped with cole slaw &  
a pickle slice

## TOSTADAS

**CHOPPED BRISKET** 3  
with BBQ aioli topped with cole  
slaw & pickled red onion relish

**SMOKED PULLED CHICKEN** 3  
Mexican street corn relish,  
salsa verde & cotija

**CRAB CEVICHE** 5  
jumbo lump, avocado,  
pico de gallo & cilantro

**FRIED OYSTER** 5  
with guacamole, escabeche  
& romaine

## SIGNATURE SIDES

**GERMAN STYLE  
RED CABBAGE** **LG/V** 3  
braised with crisp apple, cinnamon,  
red wine vinegar & brown sugar

**CANNELLINI  
PESTO MASH** **LG/V** 3  
rich Tuscan white bean purée

**KIMCHI MASHERS** **V** 3  
Yukon Gold potatoes folded in with  
traditional Korean kimchi

**ASIAN BRAISED GREENS** **V** 3  
a mixture of kale & collard greens  
scented with sriracha

**STONE-GROUND  
CHEESE GRITS** **LG/V** 3  
heirloom white grits from  
Waco flavored with Mexican  
market corn & chipotle cheddar

**TARE GRILLED OKRA** **LG/V** 3  
whole pods of fresh okra chargrilled  
and finished with a sweet soy sauce  
& toasted sesame seeds

**FRENCH GREEN BEANS** **LG/V** 3  
sautéed in a charred tomato  
vinaigrette

# MAIN DISH

**FLAVORS TO SAVOR - TRY ANY ONE OF THESE DELECTABLE DELIGHTS!**

## CREOLE SHRIMP & GRITS

wild gulf shrimp sautéed in a New Orleans BBQ sauce served with chipotle cheddar stone-ground grits 15

## TARE GLAZED SALMON

grilled salmon served with sautéed soba noodles & sesame grilled okra 15

## GARDEN PLATE **LG/V**

pesto cannellini mash, grilled marinated portobello mushrooms & sautéed French green beans 10

## MOSTARDA CHICKEN & CABBAGE **LG**

grilled chicken breast with sweet and sour red cabbage drizzled with a fig creole mustard sauce 10

## KOREAN FRIED CHICKEN

crispy fried half bird tossed in a spicy Korean chili glaze served with a kimchi mash & Asian braised greens 15



CREOLE SHRIMP & GRITS

## PORK CHOP MILANESE

herb-crumb crusted pork chop served with a traditional arugula salad tossed in a lemon vinaigrette 15

## DAILY BUTCHER'S CUT

see chalkboard for chef's creation of the moment from our in-store butcher shop MKT PRICE

## DAILY CATCH

see chalkboard for chef's creation of the moment from our in-store seafood case MKT PRICE

# BURGERS

**ALL BEEF BURGERS ARE MADE WITH A 1/3 POUND USDA PRIME BEEF PATTY SERVED ON A HOUSE-BAKED BUN WITH CHOICE OF FRIES, SWEET POTATO FRIES OR BEER BATTERED ONION RINGS**

## CLASSIC BURGER

lettuce, tomato, onion, pickle, mayo & mustard 8

### ADD CHEESE

American, farmhouse cheddar, Swiss, blue, brie or Monterey Jack 1

## BRISKET BLUE BURGER

chopped BBQ brisket, beef patty, grilled red onions & Amish blue cheese 10.5

## UMAMI BURGER

solegiatti tomatoes, shiitake mushrooms, a Parmesan crisp & shabu mayo 10.5

## TURKEY BURGER

avocado kale mash, grilled red onion, solegiatti tomatoes, feta, arugula & sunflower sprouts 9



UMAMI BURGER

## GARDEN BURGER **V**

veggie patty, guacamole, sunflower sprouts, lettuce & tomato 8

## AHI TUNA BURGER

grilled medium rare with sunflower sprouts, pickled daikon & wasabi mayo 10.5

# TRUE TEXAS BBQ

OUR BARBECUE IS SMOKED WITH TEXAS POST OAK FOR UP TO 13HRS

## BY THE POUND

BRISKET LEAN	16
BRISKET FATTY	16
CHOPPED BRISKET	10
ST. LOUIS SPARE RIBS	16
HALF CHICKEN, each	6.5
TURKEY BREAST	14
PULLED PORK	14
BONELESS PORK BELLY RIBS	18
BEEF SAUSAGE, each	4.5
PORK & BEEF SAUSAGE, each	4.5



## BBQ SIDES

**LOADED BAKED POTATO**  
butter, sour cream, cheese, chives and choice of Pulled Pork, Chopped Brisket or Smoked Chicken 7

**DRESSED BAKED POTATO** v 4  
butter, sour cream, cheese and chives

**BRISKET BEANS**

**COLE SLAW** v

**CREAMED CORN** v

**POTATO SALAD** v

**AGED CHEDDAR MAC N' CHEESE** v  
8 oz. 3 16 oz. 6 32 oz. 9

## BBQ PLATES

1 MEAT & 2 SIDES	9
2 MEAT & 2 SIDES	11
3 MEAT & 2 SIDES	13

## BISTRO SANDWICHES

ALL SANDWICHES ARE MADE ON HOUSE-BAKED BREAD AND COME WITH KETTLE CHIPS & SWEET HEAT PICKLES

**CHIPOTLE TURKEY, BACON & AVOCADO**  
house-smoked turkey, bacon, avocado, tomatoes, red onion, romaine, Monterey Jack & chipotle mayo, served on ciabatta 8

**PORK BELLY BLT**  
house-smoked pork belly with arugula and fried green tomatoes, served on Texas toast 8

**EL CUBANO**  
house-smoked mojo pork, ham, swiss, mustard and pickles, pressed in a French roll 8

**LOBSTER TAIL ROLL**  
1/4 lb. cold water lobster salad served on a classic toasted top-split roll 17

**SMOKE HOUSE SALMON**  
with spicy paprika aioli, cornichons, red onions, sunflower sprouts, baby greens & fried capers, served on ciabatta 10

**THE VEGAN** v  
avocado kale mash, solegiatti tomatoes, roasted red peppers & sunflower sprouts, served on rosemary focaccia 8



## FOR THE KIDS

**ALL KIDS MEALS INCLUDE CHOICE OF FRIES,  
SWEET POTATO FRIES, CUP OF FRUIT OR YOGURT**

<b>CHEESE BURGER SLIDERS (2)</b>	5	<b>HEBREW NATIONAL HOT DOG</b>	2.5
<b>CHOPPED BRISKET SLIDERS (2)</b>	5	<b>MAC N' CHEESE (V)</b>	3
<b>CHICKEN TENDERS</b> grilled or fried	3	<b>GRILLED CHEESE (V)</b>	2.5

## DESSERTS

<b>TRES LECHES</b> White cake soaked in tres leches topped with a dulce de leche sauce	5	<b>DUBLIN BOTTLING WORKS FLOATS</b> <b>YOUR CHOICE OF SODAS:</b> Cola, Retro Grape, Orange Cream, Sweet Peach, Root Beer, Vanilla Cream, Cherry Limeade or Retro Red	
<b>MARBLE FUDGE BLONDIE A LA MODE</b> Fudge brownie swirled with a blondie brownie, chocolate chips & pecans served with H-E-B Creamy Creations® 1905 Vanilla Ice Cream	5	<b>YOUR CHOICE OF ICE CREAMS:</b> H-E-B Creamy Creations® 1905 Vanilla, Chocolate or Flavor of the Day	5
<b>NEW YORK CHEESECAKE</b> Traditional cheesecake with a graham cracker crust topped with a mixed berry sauce	6	<b>ICE CREAM</b> 3 scoops of your choice of H-E-B Creamy Creations® 1905 Vanilla, Chocolate or Flavor of the Day	2.5
<b>TEXAS PECAN BREAD PUDDING</b> House-baked bread soaked in a cinnamon spiced custard with a rum raisin sauce & fresh berries	5	<b>SORBET</b> with fresh fruit	3.5

## BEVERAGES

<b>SMALL COFFEE</b>	1.5	<b>FOUNTAIN BEVERAGE OR TEA</b>	1.75
<b>LARGE COFFEE</b>	1.75	<b>DUBLIN BOTTLING WORKS SODA</b>	3

**BEER AND WINE ... SEE MENU AT THE BAR**

**ASK A TABLE 57 PARTNER  
ABOUT OUR SUNDAY BRUNCH**

Products labeled "low gluten diet friendly," or LG are made without gluten containing ingredients, but may contain minor amounts of gluten present in our kitchens or facilities. These products are not safe for people with celiac disease or gluten sensitivity.

**(LG) LOW GLUTEN DIET FRIENDLY (V) VEGETARIAN**