

Restaurant Week ♡

♡ AUGUST 10-24, 2024

Classic

SOFT PRETZELS W/ CHEESE

three soft pretzels topped with chunky salt, served with house-made cheese sauce

LOADED BACON CHEESE FRIES

bed of fries topped with house-made cheese sauce and bacon

BBQ RANCH CHICKEN SANDWICH W/SIDE SALAD

hand battered chicken thigh, cheddar cheese, bacon, BBQ sauce and house-made ranch served on Texas Toast

Iconic

NASHVILLE CHICKEN TENDERS

four hand-breaded tenders, served with house-made ranch and tossed in house-made Nashville oil & dust

SOFT PRETZELS W/ CHEESE

three soft pretzels topped with chunky salt, served with house-made cheese sauce

PEANUT BUTTER AND JELLY BURGER

cheddar cheese, grilled onions, lettuce, pickles, house-made chipotle mayo, served with waffle fries

Veggie

GOCHUJANG CAULIFLOWER WINGS

fried cauliflower florets tossed in house-made gochujang sauce, served with house-made ranch

LOADED GARLIC PARMESAN FRIES

bed of fries topped with shaved parmesan, house-made garlic aioli and parsley

IMPOSSIBLE BURGER W/ SIDE SALAD

impossible plant-based patty, provolone, romaine, pickles, spicy brown mustard

ALL MENUS \$45, PRIX-FIXE WITH NO SUBSTITUTIONS.

\$4 of each meal sold is donated to Culinaria-this goes towards local High Schools for Culinary Programs and Education, an Endowment Fund for Hospitality Students at the University of Houston, the Culinary Institute and our local community through a program called Chefs for Chefs. Culinaria.org for more info.