

Brazos

PROPER TEXAS KITCHEN

DINNER

LET US GET YOU STARTED

NUESKE'S THICK CUT BACON (GF)
Texas Bourbon, Black Pepper, Maple, Brown Sugar
\$12

TEXAS THREE STEP
Brazos Valley Queso, House Made Guacamole,
Salsa Roja, Corn Tortilla Chips
\$11

NOLA STYLE JUMBO GULF SHRIMP
Toasted Baguettes
\$16

BEELER'S PORK BELLY TOSTADAS
Braised Pork Belly, Red Cabbage Jalapeños Apple
Cider Slaw, Cojita, Salsa Verde, Corn Tostada,
Cilantro Crema
\$16

PORTOBELLO SLIDERS (V)
Caramelized Onions, House Pickles,
Garlic Aioli, Micros
\$14

BEER CAN SHINER BREAD
Whipped Butter
\$4

BEER CAN JALAPEÑOS CHEDDAR CORN BREAD
Texas Honey Butter
\$4

LIGHTER SOUPS & SALADS

CHEF K'S SPICY CRAB GAZPACHO
Roasted Tomatoes & Chilis, Fresh
English Cucumbers, Baby Cilantro
\$8

GREENHORN CHILI
Warm Corn Bread, Chive Crema
\$8

COWBOY CHOP SALAD
Chilled Iceberg, Baby Romaine,
Shredded Cabbage, Pickled Red
Onion, Jalapeños, Tomatoes,
Tortilla Strips, Poblano Ranch
Dressing
\$11

SOUTHWEST CAESAR
Baby Romaine, Parmesan
Cheese, Jalapeño Croutons,
Roasted Cherry Tomatoes,
Avocado Creamy Dressing
\$12

SMOKED CHICKEN SALAD
House Smoked Chicken, Arugula,
Grapes, Celery, Almonds,
Dijonnaise Dressing, Toasted
Baguette
\$12

AGGIE SALAD (V)
Local Greens, Grape Tomatoes,
Cucumbers, Shaved Carrots,
Choice of Dressing
\$6

ENHANCE YOUR SALAD

Chicken \$5 | Jumbo Gulf Shrimp \$7 | *Verlasso Salmon \$12
Chopped Brisket \$10 | *Grilled Brandt Beef Steak \$14

GF GLUTEN FREE | **V** VEGETARIAN

INSIDE THE BUN

***THE 44 FARMS BURGER - CRAFTED YOUR WAY**
House Blend, Lettuce, Tomato, Onion, House Pickles
Choice of Cheese: American, Cheddar, Pepper Jack, Swiss
\$15

Add-ons for \$2.50 Each: Avocado Smash, Fried Egg, Bacon,
Sauteed Onions, Sauteed Jalapeños

HOUSE SMOKED PULLED PORK
House BBQ Sauce, House Pickles, Texas Sized Onion Ring,
Texas Toast
\$15

GREENER PASTURES FRIED CHICKEN
Buttermilk Fried, Pepper Jack Cheese, Onion Marmalade,
Cilantro BBQ Mayo
\$15

IMPOSSIBLE SLOPPY JOE
Soft Bun, Apple Cider Texas Slaw, Crispy Onions
\$14

ALL SANDWICHES ARE SERVED WITH A CHOICE OF:
Cup of Gazpacho or Chili | Side Salad | French Fries
Sweet Potato Fries

Your Burger Patty may be substituted with
a Plant Based Patty

LARGER PLATES

RIO BRAZOS BOXCAR
WHISKEY GLAZED ROASTED HALF CHICKEN (GF)
Red Onion & Bacon Green Beans, Spicy Rice
\$24

TEXAS SMOKED BUTCHERY BOARD
House Smoked Prime Brisket, Pulled Pork, Sausage,
Slaw, Stewed Greens
\$32

***HONEY GARLIC VERLASSO SALMON (GF)**
Parmesan Stone-Ground Grits, Roasted Broccolini
\$29

HOUSE SMOKED BABY BACK RIBS (GF)
Yukon Mashed Potatoes, Smoky Baked Beans
\$27

***77-PRIME DRY AGED TOMAHAWK (GF)**
Truffle Parmesan Frites, Herb Butter Natural Jus
\$49

BLACKENED GULF SHRIMP (GF)
Parmesan Risotto, Green Chiles, Lardons, House BBQ Sauce Drizzle
\$28

CAVATAPPI & FIVE CHEESE (GF)
Cremini Mushrooms, Sweet Peas, Buttery Breadcrumbs
\$23

YOUR SWEET SIDE

MOLTEN VOLCANO CAKE
Chocolate Ganache, Fresh Berries, Vanilla Bean
Ice Cream, Cayenne Dust
\$11

SWEET BISCUIT STRAWBERRY SHORTCAKE
Pinot Noir Macerated Strawberries, Whipped Topping,
White Chocolate Shavings
\$10

GUILTY GLUTENLESS CHOCOLATE TORTE (GF)
Raspberry Puree, Candied Hazelnuts, Snow Sugar
\$10

TOO TALL CARROT CAKE
Cream Cheese Frosting, Local Pecans,
Toasted Coconut
\$10

KEVIN W LUQUE
Executive Chef

ANGELEK TIBBITTS
Sous Chef

SHANE HAWKINS
Hotel Chef

ERICA CASARES
Pastry Chef

STEPHEN JUSTYNSKI
Sous Chef