

MENU

LUNCH 11 am - 2 pm

DINNER Sun-Thur 4:30 pm - 10 pm
Fri & Sat 4:30 pm - 11 pm

BAR Sun-Thur 4:30 pm-12am
Fri & Sat 4:30 pm - 1 am

LOCAL FAVORITES

Location pins on our menu make local items easy to spot. Our local favorites are found within a 90-mile radius to our neighborhood.

- 📍 STUFFED AVOCADO
- 📍 J.R. EWING BURGER
- 📍 IRON TABLE STEAK ENCHILADAS

LOCAL PARTNERS

IRON TABLE WAGYU - 100% Japanese DNA verified, full-blood wagyu ranch in Central Texas. With their Japanese raising styles, Iron Table Wagyu has earned their place in the Luxury beef category.

JESSE'S TORTILLA FACTORY - Opened in 1958 by Jesse Contreras, Jesse's Tortilla Factory is family owned and operated. Today, Jesse's Tortilla Factory is owned by Jesse's daughter, Alice. Jesse's son, Santos, assists in overseeing the restaurant. Today, Jesse's supplies about 35 area restaurants.

CHANEY BROS. COFFEE CO. - The Chaney Brothers (Paul, Paxton, and Phillip) started out with a leap of faith, and an unyielding passion for coffee. From the farmers they choose to work with, the roast profiles for each bean, and ultimately the brew, they push for perfection to give you the best coffee they can.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**GF - Gluten Free upon request.

BRAZOS | bar & bistro

STARTERS

Rustic Bread Board **GF

An assortment of fresh-baked artisan breads, made in-house with love, paired with fresh ricotta and local honey. 9.00

Hummus

Blended hummus, topped with roasted red peppers, cucumbers, and mediterranean olive blend. Served with toasted naan. 13.00

Fresh Guacamole & Chips

Classic guacamole with warm tortilla chips from local Jesse's Tortilla Factory. 15.00

Chef's Cheese Tasting

Seasonal artisan cheese, fruit, cured meats, gourmet crackers. 28.00

📍 Stuffed Avocado **GF

A local's favorite. 18.00

Kung Pao Brussels Sprouts

Charred brussels sprouts, tossed in a spicy kung pao sauce with toasted peanuts and scallions. 18.00

Johnny Crab Cakes

Three southern recipe crab cakes, placed on polenta cakes, garnished with microgreens. Served with a side of house-made remoulade. 21.00

Lemon Butter Scallops

Seared U-10 scallops, presented on shell, finished with lemon butter sauce and microgreens. 27.00

SALADS & SOUP

Bistro House **GF

Crisp Spring mix tossed in house-made balsamic vinaigrette, strawberries, candied pecan & topped with blue cheese. 15.00

Classic Caesar

Romaine heart, parmesan, Caesar dressing, garlic croutons. 14.00

Bacon Blue Wedge **GF

Iceberg wedges, house-made blue cheese dressing & topped with cucumber, heirloom tomatoes, red onion, blue cheese crumbles, and crispy bacon. 15.00

Tossed Greek

Romaine heart, red onion, feta, house Greek dressing, tomato, cucumbers, Mediterranean olive blend. 15.00

Ensalada Caprese

Delicately sliced roma tomato, mozzarella, and fresh basil with our balsamic glaze. 15.00

📍 Iron Table Wagyu Chili

I.T. Wagyu beef, beans, and all of Chef's love. Topped with cheddar cheese, fresh onion & served with house-made honey cornbread. 17.00

HANDHELDS

📍 J.R. Ewing Burger

I.T. Wagyu patty, Dr. Pepper BBQ sauce, applewood smoked cheddar, crispy onion ring on a toasted brioche bun. 22.00

Clay Ave Street Tacos

Two Iron Table steak or adobo chicken tacos on corn tortillas with fresh onion, cilantro & salsa verde. Served with charro beans and cilantro lime rice. 19.00

Adobo Chicken Nachos

Tostadas loaded with charro beans, adobo chicken, queso, lettuce, pico de gallo, sour cream, and guacamole. 14.00

Seared Ahi Tuna Wrap

Lightly seared sesame crusted ahi tuna, spinach, carrots, scallions, wonton strips, sesame garlic ginger aioli, spinach tortilla wrap. 21.00.

Bacon Blue Burger

I.T. Wagyu patties, house-made bacon jam, topped with blue cheese on a toasted brioche bun. 22.00

BBQ Chicken Flatbread

Chicken, bacon, and cheese with Dr. Pepper BBQ sauce on a toasted flatbread. 16.00

Thunderbird Sandwich

Housemade chicken patty, double pepperjack cheese, lettuce, tomato, guacamole, chipotle ranch on a brioche bun. Served with crispy waffle fries. 14.00

Chipotle Turkey Wrap

Sliced deli turkey, rolled with pepper jack, bacon, guacamole, lettuce, chipotle ranch in a tomato tortilla wrap. 15.00

ENTRÉES

Filet Mignon

Dusted with truffle salt & pepper, baked in oil, butter & garlic. Served with garlic parmesan smashed fingerling potatoes. 48.00

Thai Chili Shrimp Skewers

Skewers of colossal Oishii Shrimp, thai chili glaze on a bed of coconut jasmine rice. 30.00

Classic Chicken Piccata

Lightly breaded & seared chicken breast, white wine sauce, lemon, capers and butter over capellini pasta. 27.00

B-Inspired Chicken Pasta

Blackened chicken breast over linguine tossed with sauteed spinach, zucchini, sundried tomatoes and our B-Inspired signature sauce. 27.00

📍 Iron Table Steak Enchiladas

Wagyu steak, corn tortillas topped with chihuahua cheese and our enchilada sauce. Served with charro beans and cilantro lime rice. 29.00

Orange Pepper Salmon

8 oz Loch Duart Salmon filet, house-made mango serrano salsa, coconut jasmine rice. 32.00

Bourbon Peach Chops

Seared bone-in center cut pork chops glazed with a bourbon peach sauce on top of garlic parmesan smashed fingerling potatoes. 29.00

Seafood Linguine

Sauteed Shrimp & Scallops tossed in linguine with olive oil, garlic, crushed red pepper and fresh basil. 30.00