



RESTAURANT & BAR

SMALL PLATES

PRETZEL BITES 14

hatch green chile beer cheese / everything seasoning

LOCAL MEAT & CHEESE BOARD 24

inquire about today's selection

local honeycomb / chef's seasonal jam / seasonal berries

TEQUILA SHRIMP SCAMPI 22

garlic & herb baguette

AHI TUNA TACOS (4) 18

jicama & cabbage slaw / yuzu ponzu / wasabi aioli

chili-spiced pepitas / wasabi caviar

CRISPY PORK BELLY 18

grapefruit, peppercorn & maple glaze / citrus / pickled jalapeño

ROASTED CORN 14

huitlacoche butter / roasted mushrooms / tajín aioli

cilantro / cotija / flamin' hot corn crisp

TACO TRIO

chicken 16, tenderloin steak 16 or blackened redfish 18

poblano pico de gallo / cabbage / cotija / avocado / blue corn tortillas

MINI MAITAKE MUSHROOM 14

minus 8 ice wine vinegar / almonds

SOUPS & SALADS

add chicken 6, shrimp 8, salmon 12, steak 12 or maitake 8

CAESAR 14

local romaine / parmesan / garlic crouton / caesar dressing

CHOPPED COBB 14

bibb lettuce / roasted corn / avocado / tomato

pecanwood-smoked bacon / cotija / green goddess dressing

LC CHEF SALAD 12

baby tuscan mix / cucumber / rainbow carrot

heirloom tomato / watermelon radish / agave pumpkin seeds

grapefruit vinaigrette

CHICKEN TORTILLA SOUP 12

chicken / avocado / cotija / tortilla strips

LRH WOOD-FIRED FLATBREADS

MARGHERITA 16

fresh mozzarella / heirloom tomato / classic tomato sauce

micro-basil / balsamic pearls

PROSCIUTTO & PEACH 18

iberico prosciutto / brown butter / tx peach

white truffle cream / balsamic reduction / oaxaca queso

TX SPECIAL 16

tinga chicken / gouda / chipotle bbq / smoked onion

HANDHELDS

served with fries, local greens, side of fruit
or signature kettle chips

LRH BURGER 18

signature beef patty / white american cheese / smoked onion

lettuce / tomato / black garlic aioli / brioche bun

add fried egg or bacon 2

substitute impossible burger 2

CUBAN 16

braised achiote pork / smoked ham / fermented pickle

swiss cheese / mustard / telera bread

LC CLUB 16

turkey breast / lettuce / tomato / avocado

pecanwood-smoked bacon

black pepper dijonnaise / sourdough

CRISPY CHICKEN 18

buttermilk brine / lettuce / tomato / pickle

chipotle aioli / brioche bun

MAIN EVENT

FILET MIGNON 42

marble potatoes / black garlic aioli / red chimichurri

DOUBLE-BONE PORK CHOP 36

chili-dusted / white yam mash / papaya & pear chutney

orange agave butter

HALF CHICKEN 28

marble potatoes / honey heirloom carrots

pecanwood-smoked bacon / lemon & thyme jus

CHILEAN SEA BASS 38

mole verde / mexican cactus / sweet pepper

BLACKENED KVAROY SALMON 30

sweet potato hash / mexican chorizo / romanesco / salsa verde

JALAPEÑO TAGLIATELLE 26

scallop / shrimp / heirloom tomato / roasted poblano / sweet basil

CRISPY MAITAKE MUSHROOM 20

arugula / fennel / watermelon radish / chili & lime gastrique

SIDES

FRENCH FRIES 8

CRISPY BRUSSELS SPROUTS, MAPLE AIOLI 10

HEARTS OF PALM SALAD 10

MARBLE POTATOES 10

BEER-BATTERED ONION RINGS 10

ASPARAGUS 10

ROASTED STREET CORN ON THE COB 10

GRAND FINALE

TEXAS PECAN CHEESECAKE 10

cajeta caramel / cinnamon-vanilla gelato

COCONUT NAPOLEAN 10

passion fruit curd / raspberry / caramel macaron

CORN HUSK MERINGUE 10

corn mousse / corn husk & honey dust

TEXAS SHEET CAKE 10

pecan / chocolate fudge / whiskey & caramel ice cream

STICKY BUNS 10

cinnamon butter / candied walnut / cinnamon-whiskey & caramel ice cream

 Gluten-Friendly  Vegan  Vegan

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy. \$4 delivery charge / 22% service charge and applicable sales tax will be added to your bill.



RESTAURANT & BAR

COCKTAILS

- PINK BERRY COLLINS 12**
beefeater pink gin / strawberry reäl / lemon / club soda
- APPLE-PEAR WHISKEY SOUR 14**
maker's mark bourbon / barmalade apple-pear / fresh lemon
- GRAPEFRUIT BLOSSOM 14**
ketel one botanical grapefruit & rose / lime
peychaud's bitters / q grapefruit
- TROPICALI 12**
cruzan black strap rum / mango reäl / lime / mint
- SPICED OLD FASHIONED 15**
woodford reserve kentucky straight rye whiskey / orange bitters
cardamom bitters / cane sugar / orange & lemon peel
- STRAWBERRY & RHUBARB MARGARITA 13**
hornitos black barrel añejo tequila / cointreau
strawberry reäl / lime / rhubarb bitters
- APPLE SPICE SOUR MOCKTAIL 12**
seedlip spice 94 / barmalade apple-pear / monin cinnamon
lemon juice / angostura bitters
- SMOKE AND MIRRORS 16**
ilegal mezcal / amaretto / grapefruit bitters
By Carlos Figueroa
- HIT THE MARK 14**
casamigos blanco tequila / cointreau / lime / serrano / tajín
By Mark Roland
- SWEETEST THING 14**
tito's vodka / strawberry purée / topo chico
By Jamie Shaw
- ONE, TWO PUNCH 16**
casamigos añejo tequila / guava syrup
pineapple juice / lime / prosecco
By Monica Hernandez
- TEXAS WILDFLOWER 14**
zephyr gin / luxardo liqueur / st-germain / lemon juice
honey syrup / peychaud's bitters
By Catherine Schroy
- GO BATTY 14**
grey goose vodka / chambord / lemon / cranberry / champagne
By Daniela Spancec

BEER

- COORS LIGHT 6**
MILLER LITE 6
BUD LIGHT 6
MICHELOB ULTRA 7
NEW BELGIUM VOODOO RANGER IPA 7
- CORONA EXTRA 7**
DOS EQUIS 7
BLUE MOON BELGIAN WHITE 7
SHINER BOCK 7
DEEP ELLUM DALLAS BLONDE 7
- HEINEKEN 7**
NA HEINEKEN 0.0 6
ANGRY ORCHARD HARD CIDER 7
TRULY HARD SELTZER 7

WINE

	6oz	9oz	BOTTLE
LUNETTA PROSECCO DOC Veneto, Italy 187 mL			11
CHIC BARCELONA BRUT CAVA, Catalonia, Spain 187 mL			13
CHANDON SPARKLING ROSÉ, California 187 mL			15
MOËT & CHANDON BRUT IMPÉRIAL CHAMPAGNE, France 187 mL			21
SAINT M RIESLING, Pfalz, Germany	11	15.25	44
KRIS ARTIST CUVÉE PINOT GRIGIO, Delle Venezie, Italy	10	13.75	40
WHITEHAVEN SAUVIGNON BLANC, Marlborough, New Zealand	13	18	52
DAY OWL ROSÉ, California	12	16.5	48
WENTE VINEYARDS ESTATE GROWN CHARDONNAY, Livermore Valley, California	11	15.25	44
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY, California	13	18	52
MEIOMI PINOT NOIR, California	14	19.25	56
ELOUAN PINOT NOIR, Oregon	16	22	64
HONORO VERA MERLOT, Jumilla Murcia, Spain	11	15.25	44
CHARLES SMITH WINES BOOM BOOM! SYRAH, Columbia Valley, Washington	12	16.5	48
TERRAZAS DE LOS ANDES ALTOS DEL PLATA MALBEC, Mendoza, Argentina	12	16.5	48
LOUIS M. MARTINI CABERNET SAUVIGNON, California	13	18	52
JOEL GOTT RED BLEND, Columbia Valley, Washington	15	20.75	60
UPPERCUT CABERNET SAUVIGNON, California	15	20.75	60
DAOU CABERNET SAUVIGNON, Paso Robles, California	17	23	68
ROBERT MONDAVI WINERY CABERNET SAUVIGNON, Napa Valley, California	19	26	76
ORIN SWIFT ABSTRACT RED BLEND, California	24	33	96
CAIN CUVÉE, Napa Valley, California			96
HALL CABERNET SAUVIGNON, Napa Valley, California			120

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