All Day

Four Brothers

SOUTHERN PROVISIONS

Groundwork

San Antonio "Chili Queens" Chili 14
American Wagyu beef, aged cheddar, scallion, crema

Pozole 13
pork shoulder, red chiles, cabbage, crema, limes

Bexar Cornbread 12
jalapeño cornbread, aged Cheddar, whipped butter, Texas honey, pimento cheese

Chef's Plate 34
cured Southern meats, cheeses, grain mustard, grilled sourdough *serves 2-3*

BBQ-Glazed Brussels Sprouts 14
Texas honey, shallots

Hamachi Tostada *22*
chile, cilantro oil, avocado cream, local greens, Texas vinaigrette

Handhelds

Served with BBQ Seasoned Fries or a Side of Fruit

The Real Deal *21*
8oz American Wagyu patty, smoked cheddar, Swiss cheese, lettuce, tomato, onion, house pickles, secret sauce, brioche bun

Open-Face Raclette Sandwich 18
Raclette cheese, Texas country ham, green tomato chow-chow, paprika, French bread

Brisket Bolillo 17
slowly smoked beef brisket, secret sauce, coleslaw, dill pickles, whole grain mustard, bolillo bun

Grilled Chicken Sandwich 17
grilled chicken breast, caramelized onions, Swiss cheese, pecanwood smoked bacon, avocado, alfalfa sprouts, secret sauce

Garden

Four Brothers Caesar Salad 15
romaine hearts, pimento cheese crostini, white anchovy, Caesar dressing

Baby Beets Salad 16
roasted baby beets, goat cheese, spicy Texas pecans, organic greens, vinaigrette

Cucumber Salad 12
baby heirloom tomatoes, pickled red onions, cilantro, Tajín vinaigrette

Embellish

Add Steak 16, Chicken 8, Shrimp 12

Gluten-Friendly Vegetarian 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.
Gluten-Friendly toast available upon request.

Grand Feast

Intended to be shared after 5pm

Market Big Fish 85
fried whole market fish, tri-color peppers, cilantro rice, salsa roja picante

The Tomahawk Dry-Aged Reserve GF 130
48oz bone-in tomahawk ribeye, confit marble potatoes, asparagus, chimichurri

À la Carte

Roasted Purple Potatoes 9

Roasted Black Garlic Broccolini 10

Asparagus 12

Cilantro Rice 9

Confit Marble Potatoes 9

Foundations

Prime New York Strip GF 54
12oz Prime New York strip, spinach purée, café de Paris butter

Filet Mignon GF 62
8oz filet mignon, purple potatoes, spinach purée, café de Paris butter

Halito's BBQ Ribs GF 30
Half-rack St. Louis, bbq sauce trio, ginger & butternut squash purée, black garlic broccolini

Big Gulf Camarones 38
blue corn grits, ajo aceite, sofrito, Cotija cheese

Citrus Fennel Arrabbiata V 20
braised fennel, red chile flakes, San Marzano tomatoes, basil, Parmigiano-Reggiano

Chicken Adovada GF 35
roasted half chicken, red chile sauce, roasted potatoes, charred leeks, crema blanca

Branzino 36
basil crust, trumpet mushrooms, toasted pecan risotto, sofrito, Texas grapefruit beurre blanc

Warm Quinoa Bowl GF VG 22
avocado, sofrito, fried chickpeas, organic seasonal greens, crostini

Patisserie

Churros V 10
dulce de leche, chocolate sauce, cinnamon

Meyer Lemon Crème Brûlée GF V 12
French Chantilly cream, poppy seeds, berries

Buttermilk Pie V 11
bourbon caramel, vanilla bean ice cream, smoked salt

Texas Strawberry Shortcake Ice Cream Sandwich V 13
shortbread cookies, freeze-dried strawberries, strawberry ice cream

GF Gluten-Friendly V Vegetarian VG Vegan

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