

- LUNCH
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Monday - Friday | 11AM - 3PM

Lunch Sandos

Served with Boiler House potato salad. Breads may be made Gluten Friendly upon request - see server for details

- \$13.00

Mero Mero Burger

pepper jack, chorizo, tater tots, salsa, achiote aioli

- \$13.00

Bison Burger

blue cheese, fried egg, tomato jam, bacon, arugula

- \$15.00

Prime Rib Philly

sautéed peppers and onions, poblano cheese

- \$12.00

Pulled Pork Hoagie

green chili pork, pineapple slaw, lemon aioli

- \$14.00

Au Poivre Steak Burger

bacon onion jam, fontina, fried egg, sriracha aioli

- \$11.00

Boiler BLT

Nueskes bacon, Caesar romaine, tomato, lemon aioli

- \$15.00

Veal & Porcini Meatloaf Sando

seared veal porcini meatloaf, Monterey jack cheese, house butter pickles, garlic mashers, lemon aioli, spicy sriracha ketchup gravy served with white balsamic green salad

Boiler Lunch Plates

Boiler Steak Cuts are also available -See Your Server for Details

- \$13.00

Salmon Crêpe Tacos

house-made crêpes, chive cream cheese, arugula, green goddess dressing, roasted potatoes

- \$13.00

Chef Jeff's Drunk Mussels*

PEI mussels, Spanish chorizo, Pearl beer, queso fresca *gluten friendly upon request*

- \$14.00

Pork Shoulder Schnitzel

dijonnaise cream spaetzel, lemon-caper butter

- \$15.00

Vanilla & Cumin Braised Short Ribs*

braised short ribs, popcorn grits, feta cheese, pickled red onion, pan jus

- \$13.00

Summer Squash Risotto*

butternut squash, wild mushrooms, sage, brown butter, pecorino

- \$15.00

Hudspeth Ranch Lamb & Wild Boar Bolognese

24 hour classic Bolognese sauce, cavatappi pasta, sheep's milk ricotta

Desserts

- \$8.00

Mister Ed's Candy Bar

peanut butter, semi-sweet chocolate, smoked Nutella ice cream

- \$9.00

Dessert of the Day

rotating Chef's daily creation, ask your server for more details

- \$9.00

Dulce de Leche Sea Salt Semifreddo*

semi-frozen piloncillo egg custard, sea salt, crushed candied pecan crust, cajeta sauce

Nibbles

all Nibbles are Gluten Friendly

- \$4.00

Texas whiskey bacon-caramel kettle corn

- \$5.00

spicy house-pickled veggies

- \$6.00

herb & feta marinated olives

- \$5.00

roasted cardamom spicy Texas pecans

- \$5.00

house chicharones & hot sauce

Spreads

select spreads may be made Gluten Friendly upon request see server for details

- \$12.00

black truffle buratta, black garlic, heirloom tomatoes

- \$9.00

avocado, smoked bacon, tomato, red onion

- \$10.00

chicken liver & foie gras mousse, red onion marmalade

- \$12.00

bone marrow, parsley, shallot, tomato jam

- \$10.00

bubbling Swiss, roasted elephant garlic, sweet onion

Tastes

- \$12.00

Tuna Ceviche

avocado, serrano, red onion, lime cilantro sabayon *gluten friendly*

- \$14.00

Beef Tenderloin

marinated heart, tomato marmalade *gluten friendly*

- \$14.00

Quail Poppers

bacon, jalapeno, green goddess *gluten friendly*

- \$12.00

Bison Tartar

grain mustard, Xerez sherry vinaigrette *Gluten Friendly upon request*

- \$14.00

Braised Kurabuta Pork Belly

Kraken rum demi, pickled radish, house mustard *gluten friendly*

- \$15.00

Jumbo Shrimp Bacon

serrano avocado relish *gluten friendly*

- \$15.00

Oysters Casino

bacon butter, piquillo peppers, chicharone dust *gluten friendly*

- \$11.00

Buffalo Meatballs

Texas bison, BBQ sauce, parmesan

- \$14.00

Dr. Pepper Tomatillo Hog Jowls

cilantro lime cabbage, fry bread, yogurt aioli

- \$13.00

Cast-Iron Cabrito

Hudspeth Ranch goat, green-chili fontina grits *gluten friendly*

Greens

- \$8.00

Mixed Local Lettuces

goat cheese, almonds, champagne vinaigrette *gluten friendly*

- \$9.00

Romaine Hearts

parmesan crisp, house croutons, lemon garlic dressing *Gluten Friendly upon request*

- \$10.00

Spinach

smoked bacon, pickled red onions, gorgonzola-balsamic vinaigrette *gluten friendly*

- \$9.00

BH Wedge Salad

candied malted bacon, cherry tomatoes, cucumbers, blue cheese, green goddess dressing *gluten friendly*

Cheese & Charcuterie

- \$19.00

Cheese & Charcuterie

artisan cheeses and house-crafted meats with red onion marmalade, whole grain mustard, honeycomb *gluten friendly upon request*

- +supplement all cheese or all meat for additional
- \$2.00