BRAZOS VALLEY CHEESE
URBAN PRODUCE
CJ'S FARMS

Our menu is not complete without local ingredients. Our partners deliver the best and freshest seasonal features to our door for you to enjoy.

ARTISAN OVENS
Artisan breads are gently and skillfully developed by bakers adhering to the time-honored art and craft of bread baking. Using freshly stone ground whole grain flour with no preservatives or artificial additives used.

KATIE'S CUSTARDS
Katie's frozen custard is a gourmet ice cream made fresh every hour. It is creamy, smooth and delicious.

C J'S FARMS
Family owned and operated, all of their honey is free of any artificial ingredients or preservatives. One of their specialties is the Jalapeno honey

BRAZOS VALLEY CHEESE
Brazos Valley Cheese is dedicated to crafting all- natural, high quality, healthy cheese using traditional methods and no artificial flavors, preservatives or coloring. All of their cheeses are aged to perfection and housed in an underground cave

URBAN PRODUCE
Hydroponically grown lettuce and leafy greens grown in a fungicide and bacteria free environment, harvested and delivered daily

LOCAL PARTNERS
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STUFFED AVOCADO
Avocado half stuffed with adobo chicken, pico de gallo, and queso fresco. Finished with green chile queso 12.00

J R EWING BURGER
Black Angus beef patty, aged cheddar, bacon, caramelized onions, and Cherry Dr. Pepper bbq sauce on a Artisan Ovens sourdough bun 12.00

CHICKEN MONTELONGO
Chicken breast stuffed with buffalo mozzarella, cheddar and baby spinach. Topped with a shiitake mushroom sauce 22.00

ROCKY ROAD CUSTARD
Exclusive to our location, Katie's version is rich, creamy, and delightful 7.00

LOCAL FAVORITES
Location pins on our menu make local items easy to spot. Our local favorites are found within a 30-mile radius to our neighborhood.

COCONUT SHRIMP
Coconut, panko crusted jumbo shrimp dill grilled and served with C & J's farms jalapeno honey marinade 12.00

GREEN CHILE QUESO
Savory roasted green chiles blended with queso blu...
BRAZOS BLOODY MARY 12.00
Dripping Springs Vodka, house made mix and crispy bacon

MARGARITA MONTELONGO 12.00
Don Julio Blanco tequila, orange liqueur, Chambord, fresh lime juice, and simple syrup

RAFFERTINI 12.00
Don Julio Anejo tequila, Cointreau, Grand Marnier & house made sweet sour

MIDORI VODKA SOUR 12.00
Midori liqueur, Swedka, muddled oranges, house made sweet & sour. Topped with Sprite and garnished with melon balls

REFRESH
kick back & relax! Made with cucumber-infused Beeleather Gin, lemon juice, simple syrup, crème de violette and club soda.

BARREN OF MULES 12.00
Fresh lime juice and mint, topped off with ginger beer. Choice of flavored vodkas, Kentucky bourbon, Jalisco tequila or Caribbean rum

GREEN APPLE MOJITO 12.00
Bacardi Lemon rum, mint, Granny Smith apple, fresh lime juice, simple syrup, Sprite float

SPARKLING PEAR 12.00
Pear vodka, fresh lime juice, Brut champagne float

INDIGO SMASH 12.00
Blantons bourbon, mint, berries, lemon juice, simple syrup, topped with ginger beer

SINFUL TEMPTATION 10.00
Vanilla vodka, Godiva liqueuer, Baileys Irish Cream, with chocolate shavings

Sensa Pure 2.95
Regular or decaf

Bottled Dublin Dr. Pepper 3.95
Iced tea 2.95
Tazo hot tea 2.95
Smartwater 6.00
San Pellegrino sparkling water 6.00

Rumin fused triple fudge brownie topped with Katie’s butter pecan custard

Served warm with Katie’s vanilla custard, covered with warm chocolate sauce.

Classic Rice Krispies Treats®, marshmallows, chocolate chunks, almond slices and almond butter covered with white chocolate sauce.

SOPAPILLA CHEESECAKE 11.00
Served warm with Katie’s vanilla custard, toasted almonds and cajeta caramel

PISTACHIO CREME BRULEE 12.00
Caramelized table-side and accompanied with Artisan Oven biscotti

BISTRO BROWNIE 11.00
Rum infused triple fudge brownie topped with Katie’s butter pecan custard

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