

# MENU

10:30 am – 2:00 pm Lunch  
4:30 pm – 10:00 pm Dinner  
4:30 pm – 12:00 pm Bar

SEASON *Fall*

# BRAZOS | bar & bistro

## STARTERS

### STUFFED AVOCADO\*

avocado half stuffed with adobo chicken, pico de gallo, queso fresco, and finished with green chili queso 13.00

### ARTISAN CHEESE BOARD\*

chef's choice of artisan cheeses and cured meats | served with gourmet crackers and other treats 17.00

### SMOKED SALMON DEVEILED EGGS\*

house recipe filled with smoked salmon and spices 11.00

### WHITE CORN GUACAMOLE

fresh guacamole filled with white corn, black beans, and cilantro 8.00

### BAKED BRIE ALA FRUIPENO

brie cheese wrapped in a puff pastry topped with a Fruipeno strawberry-jalapeño Jam purée 15.00

### PRAWN COCKTAIL\*

jumbo gulf shrimp prawns with a house cocktail sauce 14.00

### HUMMUS BOARD

roasted red pepper hummus served with seasonal vegetables, Kalamata olives, and toasted pita bread 13.00

### GREEN CHILI QUESO

savory roasted green chilis blended with queso blanco | served with Jesse's Tortilla Factory chips 8.00

## SALADS

### BLEU CHEESE WEDGE

iceberg lettuce topped with a house bleu cheese dressing, tomatoes, cucumbers and bleu cheese crumbles 8.00

### BISTRO HOUSE SALAD

mixed greens, candied pecans, strawberries, and bleu cheese crumbles | tossed in our balsamic dressing 9.00

### CLASSIC CAESAR

red leaf romaine lettuce, house-made herb croutons, shaved Parmigiano-Reggiano cheese and our traditional Caesar dressing 10.00

### ROASTED PEAR FETA

mixed greens, roasted pear, candied pecans, feta cheese with a creamy honey-citrus vinaigrette 9.00

### TERIYAKI-LIME AHI\*

mixed greens, mandarin oranges, yellow fin tuna steak with a teriyaki-lime vinaigrette | topped with sunflower seeds & wonton strips 18.00

### HEALTHY GUEST\*

kale & spinach mix, sliced red apples, carrots, cucumbers and marinated chicken breast with a lemon infused olive oil 15.00

## HANDHELDS

### J.R. EWING BURGER\*

black Angus patty, aged cheddar, bacon, caramelized onions and Dr Pepper Cherry barbecue sauce on an Artisan Oven bun 12.00

### THE MAVERICK\*

black Angus patty, fried egg, pepper jack cheese, lettuce and tomatoes with a jalapeño-avocado aioli on an Artisan Oven bun 14.00

### CHIPOTLE RANCH CHICKEN SANDWICH\*

grilled chicken breast, spring mix, bacon, pepper jack cheese with a chipotle ranch on an Artisan Oven jalapeño-cheddar bun 12.00

### HONEY-LIME TUNA TACOS\*

lightly blackened yellow fin tuna, sliced avocado and coleslaw on flour corn tortillas with a jalapeño-honey-lime sauce and chipotle ranch | served with cilantro lime rice 14.00

### MEDITERRANEAN VEGGIE WRAP

roasted red pepper hummus, warm portobello mushrooms, cucumber, roasted red peppers, mixed greens, and feta | with a lemon infused olive oil wrapped in an oversized tortilla 13.00

### SOUTHWEST STEAK WRAP\*

adobo marinated steak, spicy black beans, cilantro lime rice, corn, pico de gallo, cilantro, queso, mixed greens with salsa verde wrapped in an oversized tortilla 14.00

### CILANTRO LIME CHICKEN WRAP\*

marinated chicken breast, spicy black beans, cilantro lime rice, corn, pico de gallo and queso with cilantro sour cream & salsa verde wrapped in an oversized tortilla 14.00

### CHICKEN NACHOS\*

marinated grilled chicken, spicy black beans, Monterey Jack & cheddar cheeses layered on a Jesse's Tortilla Factory tostada | with sour cream, pico de gallo & guacamole 12.00

## ENTRÉES

### SHIITAKE BECHAMEL CHICKEN\*

chicken breast stuffed with baby spinach & pepper jack cheese and topped with our shiitake mushroom sauce | served with a twice baked potato and seasonal vegetables 23.00

### TOMAHAWK PORK CHOP\*

double cut pork chop braised with a chipotle & apple chutney | served with a twice baked potato and candied carrots 29.00

### SEARED TUNA STEAK\*

lightly blackened & pan seared yellow fin tuna | drizzled with a honey-lime glaze on a bed of Trinity rice and Asian inspired asparagus 28.00

### CHILEAN SEA BASS\*

a fluffy filet served with mushroom risotto, roasted Brussels sprouts, and a lemon beurre blanc 38.00

### BEEF TENDERLOIN\*

8 oz. center cut filet topped with garlic butter | with a twice baked potato and steak house asparagus 37.00

### THE WEAVER RUMBLE\*

an aged 20 oz. bone-in ribeye braised with Balcones Distillery 'Rumble' demi glaze | with a twice baked potato and candied carrot sticks 49.00

## 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\***  
avocado half stuffed with adobo chicken, pico de gallo, queso fresco, and finished with green chili queso 13.00

**ROASTED PEAR FETA**  
mixed greens, roasted pear, candied pecans, feta cheese with a creamy honey-citrus vinaigrette 9.00

**THE WEAVER RUMBLE**  
an aged 20 oz. bone-in ribeye braised with a Balcones Distillery 'Rumble' demi glaze | twice baked potato and candied carrot sticks 49.00

**SWEETNESS DESSERTS**  
Coffee Toffee Caramel Crunch or Italian Cream Cake - you can't go wrong! 12.00

## LOCAL PARTNERS

A great menu isn't complete without local ingredients. Our partners deliver the best and freshest seasonal features to our door for you to enjoy.

### ARTISAN OVEN

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 and no artificial additives

### C J FARMS

family-owned and operated, all of it's honey is free of any artificial ingredients or preservatives. One of the specialties is the jalapeño honey

### FRUIPENO JAM

Fruipeno Jams is the "black sheep" of jams and is a Waco, Tx original

### URBAN PRODUCE

hydroponically grown lettuce and leafy greens grown in a fungicide and bacteria-free environment, harvested and delivered daily

### SWEETNESS DESSERTS

established in 2008 by a Baylor alumni, Sweetness Desserts has a beautiful bakery with claims to local fame. Enjoy their cake and OhMy! Truffles here, or stop in for a variety of cupcakes!  
www.sweetnessdesserts.com

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

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### LOCAL BREWERIES

#### BARROW BREWING CO.

Salado, Tx | 60.1 miles south of Hotel Indigo Waco-Baylor

#### REVOLVER

Granbury, Tx | 85.5 miles north west of Hotel Indigo Waco-Baylor

#### SHINER

Shiner, Tx | 180 miles south of Hotel Indigo Waco-Baylor

### LOCAL SPIRITS

#### CINCO VODKA

Trey and Kimberly Azar began their San Antonio distillery in 2010. If you keep your eyes open, you may see them sipping Cinco at the Indigo

#### BALCONES DISTILLING

located just blocks away, Balcones began in Waco in 2008 and has been winning international awards ever since

#### TITO'S HANDMADE VODKA

Texas's oldest legal distillery located in Austin, Tx

## DON'T FORGET DESSERT

#### #imnotsharing 11.00

classic Rice Krispies Treats®, marshmallows, chocolate chunks, almond slivers and almond butter covered with warm chocolate sauce.

#### COFFEE TOFFEE CARAMEL CRUNCH (SWEETNESS DESSERTS) 12.00

layers of coffee infused chocolate cake with a blend of crushed toffee, pecans chocolate chips & caramel

#### ITALIAN CREAM (SWEETNESS DESSERTS) 12.00

layers of buttery cake made with coconut and pecans | topped with cream cheese icing

#### PISTACHIO CRÈME BRÛLÉE, 12.00

caramelized table side and accompanied with Artisan Oven biscotti

## SIGNATURE COCKTAILS

<b>REFRESH</b>	12.00		<b>BARREN OF MULES</b>	12.00
kick back & relax! Made with cucumber-infused Beefeater Gin, lemon juice, simple syrup, crème de violette and club soda.			fresh lime juice and mint, topped with Fever Tree Ginger Beer   choice of flavored vodka, bourbon, tequila or rum	
<b>DESERT ROSE</b>	12.00		<b>SPARKLING PEAR</b>	12.00
reposado tequila, fresh watermelon purée and lime juice topped with Topo Chico			pear vodka, fresh lime juice and a brut champagne float	
<b>STEELE RITA</b>	12.00		<b>INDIGO SMASH</b>	12.00
silver tequila, orange liqueur, Chambord Black Raspberry Liqueur, fresh lime juice and simple syrup			Blanton's bourbon, mint, berries, lemon juice and simple syrup   topped with Fever Tree Ginger Beer	
<b>RAFFERTINI</b>	12.00		<b>SINFUL TEMPTATION</b>	13.00
añejo tequila, Cointreau, and a house made sweet & sour			Absolut Vanilia Vodka, Godiva Liqueur, Baileys Irish Cream and chocolate shavings	
<b>MANGO LASSI MARTINI</b>	12.00		<b>BLACKBERRY MOJITO</b>	11.00
Cinco Vodka, vanilla yogurt, agave nectar, and mango purée			fresh blackberries & mint, fresh lime juice, simple syrup, and Captain Morgans Spiced Rum   topped with club soda	
<b>LYCHEE MARTINI</b>	12.00		<b>SPIRIT OF SUMMER</b>	12.00
Dripping Springs Vodka, lychee juice, dry vermouth with fresh lychee fruit			strawberry & lemon vodka with muddled strawberries, oranges, and lemons   poured over a king cube	

## BEER

### BOTTLED

Angry Orchard		Redbridge	5.25	Corona Extra	5.75
Crisp Apple Cider	5.50	Stella Artois	5.75	Corona Light	5.75
Blue Moon		<b>Barrow Brewing Co.</b>		Modelo Especial	5.75
Belgian White Ale	5.75	Creek Don't Rise Lager	5.50	Guinness	6.00
Bud Light	5.25	<b>Barrow Brewing Co.</b>		<b>Shiner Bock</b>	5.75
Budweiser	5.25	Evil Catfish IPA	5.50	<b>Revolver</b>	
Coors Light	5.25	<b>Barrow Brewing Co.</b>		Blood & Honey	5.75
Heineken	5.75	Ski Boat Blonde Ale	5.50	<b>Real Ale</b>	
Michelob Ultra	5.25	<b>Barrow Brewing Co.</b>		Firemans #4	5.75
Miller Lite	5.25	Tipsy Vicar Stout	5.50		
		Dos Equis Lager	5.75		

## WINE

### SPARKLING

	GL	BTL		GL	BTL
Michelle, Brut, Washington	9.00	36.00	Moët & Chandon Impérial, Champagne, France		126.00
Villa Sandi Il Fresco, Prosecco, Italy	9.00	36.00	Veuve Clicquot		146.00
Chandon, Brut, California		48.00			

### WHITE

	GL	BTL	RED	GL	BTL
CK Mondavi, Chardonnay, California	8.00	32.00	CK Mondavi, Cabernet Sauvignon, California	8.00	32.00
Hogue, Chardonnay, Columbia Valley, Wa.	9.00	36.00	Hogue, Cabernet Sauvignon, Columbia Valley, Wa.	9.00	36.00
William Hill, Chardonnay, Central Coast, California	9.00	36.00	Louis M. Martini, Cabernet Sauvignon, Sonoma, California	10.00	40.00
Kendall-Jackson Vintner's Reserve, Chardonnay, California	10.00	40.00	Robert Mondavi, Cabernet Sauvignon, Napa Valley, California	15.00	60.00
Rodney Strong Chalk Hill, Chardonnay, Sonoma Coast, California	12.00	48.00	Black Stallion, Cabernet Sauvignon, Napa Valley, California	18.00	66.00
Sonoma-Cutrer, Chardonnay, Russian River Valley, Ca	13.00	52.00	Hogue, Merlot, Columbia Valley, Wa.	9.00	36.00
Danzante, Pinot Grigio, Tre Venezie, Italy	9.00	36.00	Matanza Creek, Merlot, Sonoma County, California	14.00	56.00
Chateau Ste. Michelle, Riesling, Washington	9.00	36.00	Caymus, Cabernet Sauvignon, Napa Valley, California	44.00	164.00
Matua, Sauvignon Blanc, Matua Valley, New Zealand	9.00	36.00	Meiomi, Pinot Noir, California	12.00	44.00
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	13.00	52.00	Elouan, Pinot Noir, Oregon	16.00	58.00
Day Owl, Rose, Parlier, California	8.00	32.00	El Libre, Malbec, East Valley, Mendoza	9.00	36.00
Caymus Conundrum, White Blend, California		54.00	19 Crimes, Red Blend, Australia	9.00	36.00
Duckhorn, Chardonnay, Napa Valley, California		76.00	Saved, Red Blend, Oakville, California	13.00	52.00
Rombauer, Chardonnay, Napa Valley, California		78.00	Conondrum, Red Blend, California		66.00
Cakebread Cellars, Chardonnay, Napa Valley, California		88.00	The Prisoner, Red Blend, Napa Valley, California	26.00	98.00

## BEV

Sesa Pure		Coke, Diet Coke, Spite, Hi-C, Root Beer	2.75
Regular or decaf	2.65	Dr Pepper	2.75
Iced Tea	2.65	Bottled Dublin Dr Pepper	3.50
Bigelow Hot Tea	2.65	Smartwater	6.00
		San Pellegrino Sparkling Water	5.00