

BRAZOS | bar & bistro

DINNER {SEASON} SPRING/SUMMER

STARTERS

STUFFED AVOCADO	15
fresh avocado half stuffed with adobo spiced chicken pico de gallo & queso fresco served with a queso chip & black bean tostada	
HUMMUS BOARD	14
black garlic hummus served with sweet spring baby carrots, cucumbers, a blend of cured olives & warm pita bread	
JUMBO SCALLOPS	18
Jumbo pan seared sea scallops served with a warm herb butter burre blanc	
ARTISAN CHEESE BOARD	22
seasonal blend of locally sourced artisan cheeses, complemented with a selection of cured meats & gourmet crackers	
FAJITA NACHOS	15
grilled chicken or beef, slow roasted black beans, cheddar & pepper jack cheeses, topped with sour cream, pico & fresh guacamole	
CLASSIC JUMBO SHRIMP COCKTAIL	16
spiced olive oil poached shrimp served with a Spanish inspired cocktail sauce	
FRESH GUACAMOLE	9
fresh avocados blended with a perfect blend of Mexican spices, mixed with house-made pico de gallo & served with tortilla chips	
GREEN CHILE QUESO	9
oven roasted hatch green chilies paired with select cheeses & slightly smoothed out with fresh cream	

SALADS

BISTRO HOUSE SALAD	9
organic spring mix, lightly tossed in house-made balsamic dressing with candied pecans, strawberries & gorgonzola crumbles	
HEIRLOOM TOMATO CAPRESE	11
hand-picked Heirloom tomatoes paired with Buffalo mozzarella & drizzled with roasted fig balsamic fresh basil & virgin olive oil	
WEDGE SALAD	10
fresh baby iceberg lettuce with bacon, red onion & cucumbers topped with house-made 90-day aged gorgonzola dressing	
POACHED PEAR WITH FETA	10
Port wine poached pears tossed with spring greens, candied pecans and feta cheese with a spiced red wine vinaigrette	
PONZU GLAZED SALMON SALAD	18
mixed greens, Mandarin oranges, Napa & purple cabbage, almonds and pan seared salmon filet drizzled with sesame & yuzu vinaigrette	
CLASSIC CAESAR	10
crispy Romaine hearts tossed in a classic Caesar dressing	



SEASONAL FAVORITES

Our curated collection features dishes you will not want to miss. Each recipe incorporates local ingredients bursting with flavor and available during peak harvests.

BAKED BRIE ALA FRUIPENO

artisan brie cheese wrapped & baked in puff pastry, drizzled with Fruipeno strawberry-jalapeño jam purée 15

SMOKED SALMON DEVILED EGG

house recipe filled with smoked salmon & spices 11

CHICKEN SALAD CROISSANT

free-range chicken breast with fresh herbs & spring onions mixed with mayo, on a bed of fresh greens & tomatoes on croissant 11

MARGHERITA CHICKEN

lightly breaded chicken breast with flame kissed mozzarella, baby heirloom tomatoes served on orecchiette pasta in roasted garlic sauce 24

PEPPERCORN CRUSTED STRIP

14 oz. prime strip lightly crusted with tellicherry peppercorns with sweet bourbon sauce served with a baked potato & asparagus 38



LOCAL PARTNERS

Located within 90 miles of our restaurant, these partners provide us with ingredients that are fresh, locally sourced and authentic to our neighborhood.

Z-BAR

we are committed to serving the best grass-finished beef we can without the use of antibiotics or hormones. Located in Sunset, TX

CJ FARMS

family run farm in Corsicana, TX specializes in growing and selling the fresh & flavorful herbs and honey

BRAZOS VALLEY CHEESE

dedicated to crafting all-natural, high quality, cheese using traditional methods & no artificial flavors, or preservatives -Waco

JESSE'S TORTILLA

family owned & operated specializes in creating fresh tortillas for the Waco area since 1958

HANDHELDS

J.R. EWING BURGER	14
10 oz. Black Angus patty, smokey cheddar, bacon with Dr. Pepper BBQ sauce, tomatoes, lettuce & grilled onions on an artisan bun	
DOUBLE STACKED REUBEN SANDWICH	12
perfectly spiced corned beef or turkey, layered with seasoned sauerkraut Swiss and Russian dressing between fresh baked marble rye	
HONEY LIME SHRIMP OR TUNA TACOS	16
blackened shrimp or ahi tuna, sliced avocado & shaved cabbage on corn tortillas served with honey lime sauce & chipotle ranch	
WARM VEGGIE PITA	12
sautéed forest blend mushrooms on a bed of spring blend with onions, cucumbers, hummus, olives & heirloom tomatoes in warm pita	
BLACKENED CHICKEN SANDWICH	14
blackened free-range chicken breast topped with Swiss, bacon, heirloom tomatoes & spring blend on pretzel bun with ranch dressing	
TEXAS CHEESE STEAK	14
smoked shaved brisket, grilled peppers and onions topped with mixed cheese and green chile queso on an oversized baguette	
TURKEY AVOCADO CLUB	12
turkey breast, sliced avocado, bacon, Swiss, heirloom tomatoes & micro spring mix, with chipotle mayo on jalapeño-cheddar wheat	

CHOPPED BEEF BBQ SANDWICH	12
chopped smoked brisket with Dr. Pepper BBQ sauce, topped with sliced onion and dill pickle slices	

ENTRÉES

PORCINI CHICKEN ROULADE	24
chicken breast stuffed with creamed spinach & porcini mushrooms topped with white wine cream sauce served with Parmesan risotto	
CHICKEN PICATTA	24
lightly breaded chicken breast topped with lemon caper sauce & served with pappardelle pasta	
ROASTED SALMON	31
salmon filet marinated in a spiced tandoori yogurt sauce & baked to perfection served with black garlic & ginger basmati rice	
CHILEAN SEA BASS	38
lightly seared Chilean filet drizzled with lemon beurre blanc served with roasted asparagus & classic risotto	
PRIME BEEF FILET	44
center cut tenderloin seared & baked with fresh herb infused butter served with a baked potato & asparagus. Upgrade to 10 oz. 6	

COCKTAILS

BLACKBERRY MOJITO	12
fresh blackberries & mint, fresh lime juice, simple syrup & Captain Morgan's Original Spiced rum topped with club soda	
SPIRIT OF SUMMER	13
orange & lemon vodka with muddled strawberries, oranges & lemons poured over a king cube	
BARREN OF MULES	13
fresh lime juice & mint, topped with Fever Tree Ginger Beer - choice of flavored vodka, bourbon, tequila, or rum	
SINFUL TEMPTATION	15
Absolut Vanilia vodka, Godiva liqueur, Baileys Irish Cream & Ghirardelli chocolate shavings	
STEELE RITA	13
silver tequila, orange liqueur, Chambord Black Raspberry liqueur, fresh lime juice & simple syrup	
RAFFERTINI	13
añejo tequila, orange liqueur, Chambord Black Raspberry liqueur, fresh lime juice & simple syrup	
FRUIPENO MARGARITA	13
Fruipeno strawberry-jalapeño jam, fresh lime juice, reposado tequila, orange liqueur & agave nectar	
COWBOY MANHATTAN	16
our signature twist on a classic Manhattan, featuring Balcones whiskey	

DESSERTS

LUXARDO BLACK FOREST CAKE	12
house-made cake combines rich chocolate cake layers with Luxardo cherries, cherry liqueur & a simple whipped cream frosting, topped with shaved chocolate	
SOPAPILLA CHEESECAKE	12
cinnamon sugar cheesecake bars with sweet cream cheese filling, crunchy-sweet topping & flaky crescent crust	
CHERRIES JUBILEE	12
dark, sweet cherries are simmered with orange zest and flambéed with brandy served over vanilla bean ice cream	
CHEF'S FEATURED COBBLER	8
*ask your server for details about today's house baked cobbler served with ice cream	

BEVERAGES

Kai Coffee	3
Iced Tea	3
Kai Hot Coffee	3
Coke, Diet Coke, Sprite	3
Dr. Pepper, Root Beer	3
Bottled Dr. Pepper	4
Smartwater	6
San Pellegrino Sparkling Water	5



SEASONAL FAVORITES

Enjoy one of our curated drinks with your meal. Each selection incorporates seasonal ingredients bursting with flavor and available during peak harvests.

LOVER'S LEAP

Seersucker gin, fresh squeezed lime juice and simple syrup shaken with an egg white. Served with a floater of Pinot Noir 13

BIG CITY BUZZ

Bulleit Rye, St-Germain, sweet vermouth, bitters stirred & strained. Finished with a Luxardo Maraschino cherry and Buzz Button 13

LAVENDER LEMON DROP

Cinco vodka, Cointreau, simple syrup & fresh squeezed lemon. Finished with a lavender sphere 13

SPARKLING HIBISCUS

Hibiscus liqueur, fresh citrus blend & a Brut Champagne float 15

THE WACOAN

muddled English cucumber, Tanqueray, fresh squeezed lime juice & club soda garnished with butterfly pea 12



LOCAL PARTNERS

Located within 90 miles of our restaurant, these partners provide us with offerings that are fresh, locally sourced and authentic to our neighborhood.

BARROW BREWING CO.

Salado, TX 60.1 miles south

REVOLVER BREWERY

Granbury, TX 85.5 miles north

SHINER BREWERY

Shiner, TX 180 miles south

CINCO VODKA

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

BALCONES DISTILLING

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

TITO'S VODKA

Texas' oldest legal distillery, located in Austin, TX

BEERS

Bottles	
Angry Orchard Crisp Apple Cider	6
Blue Moon Belgian White Ale	6
Bud Light	5
Budweiser	5
Coors Light	5
Heineken	6
Michelob Ultra	5
Miller Lite	5
Stella Artois	6
Barrow Brewing Co. Creek Don't Rise Lager	6
Barrow Brewing Co. Evil Catfish IPA	6
Barrow Brewing Co. Ski Boat Blonde Ale	6
Barrow Brewing Co. Topsy Vicar Stout	6
Dos Equis Lager	6
Corona Extra	6
Modelo Especial	6
Shiner Bock	6
Revolver Blood & Honey	6

SPARKLING WINES

Michelle Brut, WA	36
Villa Sandi Il Fresco Prosecco, Italy	36
Chandon Brut, CA	48
Moët & Chandon Impérial Champagne, France	126
Veuve Clicquot	146

WHITE WINES

By the glass	
CK Mondavi Chardonnay, CA	8
Hogue Chardonnay, Columbia Valley, WA	9
William Hill Chardonnay, Central Coast, CA	9
Kendall-Jackson Vintner's Reserve, Chardonnay, CA	10
Rodney Strong Chalk Hill Chardonnay, Sonoma Coast, CA	12
Sonoma-Cutrer Chardonnay, Russian River Valley, CA	13
Danzante Pinot Grigio, Tre Venezie, Italy	9
Chateau Ste. Michelle Riesling, WA	9
Matua Sauvignon Blanc Matua Valley, NZ	9
Kim Crawford Sauvignon Blanc, Marlborough, NZ	13
Day Owl, Rosé Parlier, CA	8

RED WINES

CK Mondavi Cabernet Sauvignon, CA	8
Hogue Cabernet Sauvignon, Columbia Valley, WA	9
Louis M. Martini Cabernet Sauvignon, Napa Valley, CA	10
Robert Mondavi Cabernet Sauvignon, Napa Valley, CA	15
Black Stallion Cabernet Sauvignon, Napa Valley, Califo	18
Hogue Merlot, Columbia Valley, WA	9
Matanza Creek Merlot, Sonoma County, CA	14
Caymus Cabernet Sauvignon, Napa Valley, CA	44
Meiomi Pinot Noir, CA	12
Elouan Pinot Noir, OR	16
El Libre Malbec, East Valley, Mendoza	9
19 Crimes Red Blend, AUS	9
Saved Red Blend, Oakville, CA	13
The Prisoner Red Blend, Napa Valley, CA	26