



SUPERFOOD BOWL \$9

Homemade Chocolate Granola, Fresh Berries, Greek Yogurt, Burnt Local Honey

VEGETABLE OMELET \$14

Spinach, Confit Cherry Tomatoes, Mushrooms, Bell Peppers, Onion, Pepperjack Cheese, Home Potatoes, Brioche Toast

AVOCADO TOAST \$14

Grilled Brioche Toast, Sunny Side Up Egg, Tomato Confit, Arugula, Pickled Onions

INDIGO FRENCH TOAST \$12

Local Brioche Bread, Caramelized Peaches, Homemade Granola, Maple Syrup

PANCAKE BOARD \$12

Fluffy Pancakes, Fresh Berry Compote, Maple Syrup

ALL AMERICAN BREAKFAST \$14

Two Eggs any Style, Bacon or Chicken Sausage, Home Potatoes, and Brioche Toast

STEAK & EGGS \$23

6oz. Ribeye, Two Poached Eggs, Wild Mushrooms, Roasted Heirloom Tomatoes, Home Potatoes, and Brioche Toast

Excluded from breakfast or dining promotions

INDIGO BREAKFAST SANDWICH \$14

Two Eggs any Style, Bacon or Chicken Sausage, American Cheese, Sriracha Aioli, Home Potatoes, and Brioche Toast

KIDS FRENCH TOAST \$7

Brioche Toast, Maple Syrup

KIDS ALL AMERICAN \$10

Scrambled Eggs, Bacon, Home fries, Brioche Toast

KIDS SILVER DOLLAR PANCAKES \$8

Silver Dollar Pancakes, Fresh Berries, Maple Syrup

KATZ COFFEE \$3

**ESPRESSO\$5, DOUBLE ESPRESSO\$6CAPPUCCINO\$7, LATTE MACCHIATO\$7, CAFÉ
LATTE\$7, IRISH COFFEE \$10HOT CHOCOLATE\$5, FLAVORED SHOTS \$.50**

Excluded from breakfast or dining promotions

HOT TEA\$3

Green, Rooibos Chai, Earl grey, Breakfast, Jasmine, Lemon

JUICES \$3

Orange, Cranberry, Grapefruit, Pineapple, Tomato

COKE PRODUCTS \$3

SAINT ARONALD ROOT BEER \$5



STARTERS

CRUDO SHRIMP COCKTAIL \$17

Lemon Herb Poached Gulf Shrimp, Spicy Cocktail Sauce

TRUFFLE FRIES \$8

House Made Fries, Truffle Oil, Parmesan Cheese, Parsley

WILD MUSHROOM ARANCINIS \$14

Wild Mushrooms, Risotto, Parmesan, Vodka Sauce

CHIPOTLE HUMMUS \$13

Fresh Chipotle Hummus, Lime, Herbs, EVVO, House made Pita

HOT HONEY CHICKEN WINGS \$14

Chicken Wings, Hot Honey Sauce, Green Onions

CHAR SIU PORK BELLY STEAM BUNS \$15

Oven Roasted Pork Belly, Pickled Red Onions, Cilantro, Steam Buns

PIZZAS

MARGHERITA \$13

Mozzarella, Basil, Marinara, Confit Heirloom Cherry Tomatoes, Chile Oil

VEGITALI \$14

Marinara, Mozzarella, Spinach, Mushrooms, Roasted Cherry Tomatoes, Bell Peppers, Red Onions

TRUFFLE MUSHROOM \$17

Wild Mushrooms, Pecorino, Mozzarella, Arugula, Truffle Oil

CALABRESE HOT SALAMI \$15

Hot Salami, Marinara, Mozzarella, Green Bell Peppers, Pickled Red Onions, Chile Oil

PEPPERONI \$15

Mozzarella, Pepperoni, House made Marinara Sauce, Hot Honey

CHICKEN & VODKA \$15

Grilled Chicken, Vodka Sauce, Broccolini, Pickled Red Onions, Mozzarella

MAIN EVENT

BLACKENED RED FISH \$24

Palacios Blackened Red Fish, Parmesan Risotto, Charred Broccolini, Lemon Herb Butter Sauce

FETTUCINE ALA VODKA \$14

Sautéed Wild Greens, Heirloom Tomato Confit, House Made Fettuccine, Pecorino, Roasted Herb Garlic Bread
Add On Grilled Chicken \$6 or Grilled Shrimp \$6

CREOLE SHRIMP & GRITS \$22

Creole Marinated Shrimp, Heirloom Tomato Confit, Smoked Gouda & Jalapeno Grits

RIBEYE \$42

12oz. Herb Marinated Ribeye, Crispy New Potato Confit, Roasted Garlic Broccolini

INDIGO COBB SALAD \$17

Artisan Mixed Greens, Grilled Chicken Breast, Jalapeno Candied Bacon, Pickled Red Onions, Heirloom Tomato Confit,
Buffalo Boiled Eggs, Corn, Avocado, Asadero Cheese, Lemon Herb Ranch

CRUDO SMASH BURGER \$17

Texas Grass-Fed Beef, Smoked Apple Wood Bacon, American Cheese, Red Pepper Caramelized Onions, Truffle Aioli,
House Made Pickles, Sesame Bun, House Made Fries

INDIGO HOT CHICKEN SANDWICH \$15

Tennessee Hot Rub, Fried Chicken, Pepperjack Cheese, Home Made Pickles, Sriracha Aioli,
Sesame Bun, House Made Fries

KID MENU

KIDS CHEESE PIZZA \$9

KIDS GRILLED CHEESE & FRIES \$9

KIDS CHICKEN TENDERS & FRIES \$9

DESSERTS

FRENCH VANILLA BEAN CRÈME BRULÉE \$11

Chantilly Cream, Strawberries

BOURBON BREAD PUDDING \$11

Homemade Vanilla Bean Ice Cream

SALTED CARMEL LAVA CAKE \$11

Homemade Vanilla Bean Ice Cream



COCKTAILS

RUBY SLIPPER \$13

Ancho Reyes Poblano Verde Liqueur –
Passion fruit- Riubarb Bitters- Lemon- Topo
Chico

LOLITA \$13

Mezcal- Campari- Lime- Agave

POOLSIDE \$13

Peach Vodka- Elderflower- Sparkling Wine

ROCKET FUEL \$13

Vodka- Chocolate Liqueur- Katz Cold Brew-
Aztec Chocolate Bitters

PURPLE HAZE \$13

Empress Gin- Luxardo Cherry Liqueur-
Orgeat- Tonic

INDIGO PUNCH \$13

Rum- Coconut Rum- Limoncello- Orange-
Pineapple

PALOMA DE JAMAICA \$13

Silver Tequila- Hibiscus- Passion fruit-
Grapefruit

THE EAGLE HAS LANDED \$13

Bulleit Whisky- Amaro- Aperol- Lemon

BEERS

8TH WONDER HOPSTON IPA \$7

BUD LIGHT \$7

DOS XX \$7

FOUNDERS ALL DAY IPA \$7

KARBACH HOPEDILLO IPA \$7

MILLER LITE \$7

MODELO ESPECIAL \$7

SAINT ARNOLD ART CAT IPA \$7

SAINT ARNOLD H-TOWN \$7

LIVE OAK IPA \$7

CORONA EXTRA \$7

SAM ADAMS \$7

DRAFT

KARBACH CRAWFORD BOCK \$7

KARBACH LOVE STREET \$7

MICHELOB ULTRA \$7

REAL ALE FIREMAN \$7

WINE

HOUSE RED BLENDED 11/36

**HOUSE CABERNET SAUVIGNON
13/52**

HOUSE PINOT NOIR 11/36

HOUSE SAUVIGNON BLANC 11/36

HOUSE PINO GRIGIO 11/36

HOUSE PROSECCO 11/36

HOUSE ROSE 11/36

HOUSE CHAMPAGNE



POOL MENU

CHIPOTLE HUMMUS \$13

Fresh Chipotle Hummus, Lime, Herbs, EVVO, House made Pita

TRUFFLE FRIES \$8

House Made Fries, Truffle Oil, Parmesan Cheese, Parsley

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Chicken Wings, Hot Honey Sauce, Green Onions

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CHICKEN TENDERS & FRIES \$9