

**Lunch** 11:00am - 2:00pm

## Dinner

Sun-Thur 5:00pm-10:00pm  
Fri & Sat 2:00pm-11:00pm

## Bar

Sun-Thur 4:30pm-10:00pm  
Fri & Sat 2:00pm-11:00pm

## LOCAL PARTNERS

**Jesse's Tortilla Factory** - Opened in 1958 by Jesse Contreras. Jesse's Tortilla Factory is family owned and operated. Today, Jesse's is owned by Jesse's daughter, Alice. Jesse's son, Santos, assists in overseeing the restaurant. Today, Jesse's supplies about 35 area restaurants.

**Dr Pepper** - Originally made in Morrison's Old Corner Drug Store in Waco, Texas, the drink's unique flavor was a hit when it was first sold in 1885. Wade Morrison, the drug store owner, named it "Dr. Pepper" after Dr. Charles Pepper, a Virginia doctor who was the father of a girl Morrison was once in love with

**Trueharvest Farms** - Located just 40 miles south of Waco in Belton, TX, TrueHarvest Farms, is a controlled environment hydroponic farm specializing in leafy greens. Founded in 2017, their leafy greens are grown using the most sustainable and forward thinking techniques available. This process ensures that their produce is not only good for the consumer, but also the earth.

## Sides

Truffle Side Winder Fries | 8  
Potatoes Au Gratin | 12  
Parmesan Brussel Sprouts | 9  
Chips & Queso | 12  
Seasonal Vegetables | 8  
Mac -n-Cheese | 8  
Sautéed Spinach | 8  
Lobster Risotto | 22

## Dessert

Our desserts are made in-house and rotate weekly. Ask one of our team members which desserts are available today.

### Follow us at:

Instagram:  
@brazosbarandbistro

Facebook: Brazos Bar & Bistro

TikTok: @brazosbar\_bistro

\*\*A 4% processing fee will apply to all credit card payments.\*\*

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

# BRAZOS | bar & bistro

## STARTERS

### Stuffed Avocado | 18.00

Fresh avocado half stuffed with adobo chicken, pico de gallo, & queso fresco paired with a veggie and cheese tostada\*\*GF

### Black Garlic Hummus | 15.00

Blended hummus, topped with baby heirloom tomatoes, cucumbers, baby organic carrots and a Mediterranean olive blend. Served with toasted naan.

### Lemon Butter Scallops | 28.00

Seared U-10 scallops, presented on shells, drizzled with a black garlic and sweet vermouth sauce and topped with microgreens.

### Fresh Guacamole & Chips | 15.00

Classic guacamole with warm tortilla chips from local Jesse's Tortilla Factory.

### Bistro House | 15.00

Crisp Spring mix tossed in house-made balsamic vinaigrette, strawberries, candied pecans & topped with blue cheese. \*\*GF

### Classic Caesar | 14.00

Romaine heart, parmesan, Caesar dressing, garlic croutons.

### Gorgonzola Baby Iceberg | 16.00

Iceberg wedges, house-made blue cheese dressing & topped with cucumber, tomatoes, red onion, blue cheese crumbles and candied bacon. \*\*GF

### J.R. Ewing Burger | 24.00

Akaushi wagyu patty, Dr. Pepper BBQ sauce, grilled onions, bacon jam, and cheddar cheese, on a brioche bun. Served with fries.

### Southwest Quesadilla | 19.00

Steak or adobo chicken and monterrey jack cheese between a tomato tortilla. Served with lettuce, pico, sour cream & guacamole.

### Adobo Chicken Nachos | 16.00

Jesse's tortilla chips loaded with refried beans, adobo chicken, mixed cheeses, lettuce and pico de gallo.

### The Tenderloin Royale | 26.00

Shaved beef with pickled red onions, arugula, tomatoes, cheddar, and bacon jam with a side of creole horseradish cream. Served with fries.

### Seared 8 oz. Filet Mignon | 58.00

Served with potatoes au gratin and bacon wrapped asparagus.

### 14 oz. Prime Ribeye | 58.00

Seasoned and basted in oil, butter & garlic. Served with potatoes au gratin and bacon wrapped asparagus.

### Classic Chicken Piccata | 28.00

Lightly breaded & seared chicken breast, white wine sauce, lemon, capers, and butter over linguine pasta.

### Carol's Margherita Chicken | 28.00

Grilled organic chicken breast topped with roasted tomatoes, and basil over a bed of creamy orecchiette pasta.

**\*\*GF - Gluten Free upon request**

### Chef's Cheese Tasting | 28.00

Seasonal artisan cheese, fruit, cured meats, gourmet crackers.

### Shrimp Cocktail | 22.00

Five jumbo shrimp served with house-made cocktail sauce and a lemon wedge.

### Jumbo Lump Crab Cakes | 26.00

Three crab cakes, made with lump crab and garnished with microgreens. Served with a side of house-made remoulade and cocktail sauce.

### Spinach & Artichoke Dip | 15.00

Creamy spinach and roasted artichokes blended with Parmesan, served warm with fresh tortilla chips from local Jesse's Tortilla Factory.

### Adobo Chicken Taco Salad | 18.00

Lettuce, refried beans, pico de gallo, guacamole, sour cream, and chipotle ranch. Served inside a taco salad shell from Local Jesse's Tortilla Factory.

### Blackened Salmon Salad | 28.00

Mixed greens, toasted almonds, mandarin oranges drizzled with honey and yuzu lime vinaigrette.

### Watermelon & Feta | 16.00

Fresh Trueharvest one cut mix tossed in mint and white balsamic vinaigrette and garnished with pickled red onions.

### Bacon Blue Burger | 24.00

Akaushi wagyu patty, crispy bacon, topped with blue cheese on a sweet onion kaiser roll. Served with fries.

### Sonja's Pastrami Reuben | 22.00

In-house smoked pastrami, sauerkraut, Russian dressing, and gruyere cheese on thick sliced marble rye.

### Thunderbird Sandwich | 22.00

Blackened chicken, swiss cheese, bacon, sliced avocado, tomatoes, and lettuce with a side of chipotle mayo on a brioche bun. Served with fries.

### KB's Asian Chicken Wrap | 18.00

Sweet chili braised organic chicken breast served with baby iceberg cups, sunflower sprout slaw, and brown butter chili oil.

### Chilean Sea Bass | 39.00

Served on a bed of parmesan risotto with bacon wrapped asparagus and yuze beurre blanc.

### MB's Signature Udon Bowl | 28.00

A garlic and ginger broth with wild mushrooms and sunflower sprouts. Choice of chicken or shrimp.

### Braised Short Rib | 36.00

Served with porcini and smoked gouda pappardelle pasta.

### The Grand Duroc | 34.00

20oz seared bone-in tomahawk pork chop drizzled with a bourbon maple glaze. Served with potatoes au gratin and bacon wrapped asparagus.

# DRINKS

## BEER

- Barrow Blonde | 7
- Barrow IPA | 7
- Barrow Lager | 7
- Barrow Stout | 7
- Blue Moon | 6
- Coors Light | 6
- Michelob Ultra | 6
- Miller Light | 6
- Bud Light | 6
- Corona Extra | 7
- Dos Equis Lager | 7
- Modelo Especial | 7
- Shiner Bock | 6
- Stella Artois | 7
- Yuengling Lager | 7
- Seltzer Varieties | 6

## LOCAL PARTNERS

### Balcones Distilling

Located just blocks away from Hotel Indigo Waco-Baylor, Balcones began in Waco in 2008 and has been winning international awards ever since.

### 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.

### Tito's Vodka

Texas' oldest legal distillery located in Austin, Texas

### Barrow Brewing Co.

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

### Shiner Bock

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

## MOCKTAILS

- Mai Tai Mocktail 7
- Blackberry Mojito Mocktail 6
- Moscow Mule Mocktail 7
- Shirliest of Temples 6
- Lavender Lemonade 7

## CHEERS

# BRAZOS | bar & bistro

### Steele Rita | 17.00

Silver tequila, orange liqueur, Chambord black raspberry liqueur, fresh lime juice & simple syrup

### Blackberry Mojito | 16.00

Fresh blackberries, mint, fresh lime juice, simple syrup and Captain Morgan's Original Spiced Rum topped with Sprite

### Boozy Bear Fuel | 20.00

Tito's, Kahlua, Baileys, Bitty & Beau's cold brew.

### Clemons' Time | 18.00

Our signature twist on a classic Old Fashion featuring Buffalo Trace, orange simple syrup and bitters. Served over a king cube.

### Spirit of Summer | 17.00

Orange & Lemon vodka with muddled lemons, strawberries & oranges served in a martini glass with a twist

### Sinful Temptation | 18.00

Tito's Vodka, Mozart chocolate liqueur, Bailey's Irish Cream and Chocolate shavings

### Lavender Lemon Drop | 18.00

Fresh lemon juice, Cinco vodka, Cointreau, simple syrup and Butterfly Pea

### Raffertini | 16.00

Fresh lime juice, simple syrup, silver tequila, orange & olive juice

### Misty's Mojo | 17.00

Bitty & Beau's espresso coffee, Rumchata, Kahlua & Bailey's Irish Cream

### Barren of Mules | 16.00

Fresh lime juice & mint topped with Fever Tree Ginger Beer - choice of vodka, whiskey, silver tequila or rum

## COCKTAILS

## RED

	Glass	Bottle
CK Mondavi   Cabernet   California	9	36
Smith & Hook   Cabernet   Paso Robles, Ca.	14	56
Taddei   Cabernet   Knights Valley, Napa Valley	18	64
Taddei   Cabernet   Project X, Napa Valley	28	98
Taddei   Cabernet   Teddei Block, Rutherford Napa Valley		88
Fausts   Cabernet   Napa Valley		128
Noble Vines   Merlot   Lodi, Ca.	15	54
Unshackled by Prisoner   Red Blend   California	17	60
The Prisoner   Red Blend   Napa Valley, Ca.	27	98
Elouan   Pinot Noir   Oregon	12	44
Taddei   Pinot Noir   Russian River Valley, Napa Valley	18	64
Altos Del Plata   Malbec   East Valley, Mendoza	13	46
Ravenswood   Zinfandel   Sonoma, Ca.	16	54

\*Reserve Wine List Available

## WHITE

	Glass	Bottle
CK Mondavi   Chardonnay   California	9	36
Kendall-Jackson Vintner's Reserve   Chardonnay   Ca.	12	44
Taddei   Chardonnay   Russian River Valley, Napa Valley	14	48
Cakebread Cellars   Chardonnay   Napa Valley		88
Matua   Sauvignon Blanc   Matua Valley, New Zealand	10	40
Taddei   Sauvignon Blanc   Calistoga, Napa Valley	13	46
Canyon Road   Pinot Grigio   California	9	36
Santa Margherita   Pinot Grigio   Italy		48
Daou   Rosé   Paso Robles, California	13	45
Canyon Road   Moscato   California	9	36

## SPARKLING

	Glass	Bottle
Domain Sté. Michelle   Brut   Washington	9	36
Amorosa Bella   Brute Rosé   Russian River Valley, Napa	10	40
Ruffino   Prosecco   Italy	14	48
Chandon   Brut   California		68
Moët Imperial   Brut   France		125
Perrier-Jouët   Brut   France		125
Veuve Clicquot   Brut   France		148
Beau-Joie		275