



# BRAZOS|bar & bistro

## BREAKFAST MENU

**HEART OF TEXAS PLATE** **\$15**

two eggs, skillet potatoes, your choice of bacon or sausage, and toast

**•STEAK AND EGGS** **\$24**

6 oz of filet served with two eggs, bacon or sausage, skillet potatoes and toast

**CLAY AVE. TACOS** **\$15**

fresh scrambled eggs with aged cheddar cheese, choice of bacon or sausage on warm flour tortillas served with pico and salsa rojo

**SPEIGHT ST. AVOCADO** **\$15**

avocado half topped with scrambled eggs, heirloom tomatoes, bacon and cheddar cheese and salsa

**BANANA FOSTER WAFFLE** **\$16**

crispy golden waffle with toasted texas pecans, topped with classic bananas fosters sauce, served with bacon and whipped butter

**VEGGIE FRITTATA** **\$15**

fresh egg whites with sauteed mushrooms, spinach, and roasted red peppers, topped with herbed goat cheese served with skillet potatoes

**•SALMON LOX** **\$18**

smoked salmon served on a bagel with cream cheese topped with dill, red onion, and capers

**YOGURT PARFAIT** **\$11**

low fat greek yogurt topped with granola, and fresh berries served with your choice of warm muffin

**TEXAS SIZED OMELETTE** **\$15**

three egg omelette filled with your choice of a breakfast meat, cheese and spring veggies, served with skillet potatoes and toast

**•CHICKEN & WAFFLE** **\$18**

fresh Belgian style waffle with fried chicken glazed with a spicy Vermont maple syrup

• items not covered by breakfast vouchers

### ADD ONS

|                                  |            |
|----------------------------------|------------|
| <b>MUFFIN</b>                    | <b>\$3</b> |
| Blueberry, Apple, or Bananna Nut |            |
| <b>FRESH FRUIT</b>               | <b>\$5</b> |
| <b>ONE EGG</b>                   | <b>\$2</b> |
| <b>TWO EGGS</b>                  | <b>\$3</b> |
| <b>BACON</b>                     | <b>\$4</b> |
| <b>SAUSAGE</b>                   | <b>\$5</b> |

### DRINKS

|                          |             |
|--------------------------|-------------|
| <b>MIMOSA</b>            | <b>\$8</b>  |
| <b>BACON BLOODY MARY</b> | <b>\$12</b> |
| <b>COFFEE</b>            | <b>\$3</b>  |
| <b>HOT TEA</b>           | <b>\$3</b>  |
| <b>ORANGE JUICE</b>      | <b>\$3</b>  |
| <b>GRAPEFRUIT JUICE</b>  | <b>\$3</b>  |
| <b>APPLE JUICE</b>       | <b>\$3</b>  |

# MENU

|        |   |
|--------|---|
| LUNCH  | 11 am - 2 pm  |
| DINNER | Sun-Thur 4:30 pm - 10 pm<br>Fri & Sat 4:30 pm - 11 pm |
| BAR    | Sun-Thur 4:30 pm-12am<br>Fri & Sat 4:30 pm - 1 am     |

## 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  
J.R. EWING BURGER

## LOCAL PARTNERS

IRON TABLE WAGYU - 100% Japanese DNA verified, full-blood wagyu ranchd in central Texas. With their Japanese raising styles, Iron Table Wagyu has earned their place in the Luxury beef category.

JESSE'S TORTILLA FACTORY - Opened in 1958 by Jesse Contreras, Jesse's tortilla Factory is family owned and operated. Today, Jesse's Tortilla Factory is owned by Jesse's daughter, Alice. Jesse's son, Santos, assists in overseeing the restaurant. Today, Jesse's supplies about 15 area restaurants.

CHANEY BROS. COFFEE CO. - The Chaney Brothers (Paul, Paxton, and Phillip) started out with a leap of faith, and an unyeilding passion for coffee. From the farmers they choose to work with, the roast profiles for each bean, and ultimately the brew, they push for perfection to give you the best coffee they can.

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

\*GF - Gluten Free upon request.

# BRAZOS | bar & bistro

Rustic Bread Board \*\*GF  
An assortment of fresh-baked artisan breads, made in-house with love, paired with fresh ricotta and local honey. 9.00

Hummus  
Blended hummus, topped with roasted red peppers, cucumbers, and mediterranean olive blend. Served with toasted naan. 13.00

Fresh Guacamole & Chips  
Classic guacamole with warm tortilla chips from local Jesse's Tortilla Factory. 15.00

Chef's Cheese Tasting  
Seasonal artisan cheese, fruit, cured meats, gourmet crackers. 28.00

Bistro House \*\*GF  
Crisp Spring mix tossed in house-made balsamic vinaigrette, strawberries, candied pecan & topped with blue cheese. 15.00

Classic Caesar  
Romaine heart, parmesan, Caesar dressing, garlic croutons. 14.00

Bacon Blue Wedge \*\*GF  
Iceberg wedges, house-made blue cheese dressing & topped with cucumber, heirloom tomoatoes, red onion, blue cheese crumbles, and crispy bacon. 15.00

J.R. Ewing Burger  
I.T. Wagyu patty, Dr. Pepper BBQ sauce, applewood smoked cheddar, crispy onion ring on a toasted brioche bun. 22.00

Clay Ave Street Tacos  
Two Iron Table steak or adobo chicken tacos on corn tortillas with fresh onion, cilantro & salsa verde. Served with charro beans and cilantro lime rice. 19.00

Adobo Chicken Nachos  
Tostadas loaded with charro beans, adobo chicken, queso, lettuce, pico de gallo, sour cream, and guacamole. 14.00

Seared Ahi Tuna Wrap  
Lightly seared sesame crusted ahi tuna, spinach, carrots, scallions, wonton strips, sesame garlic ginger aioli, spinach tortilla wrap. 21.00.

Filet Mignon  
Dusted with truffle salt & pepper, basted in oil, butter & garlic. Served with garlic parmesan smashed fingerling potatoes. 48.00

Thai Chili Shrimp Skewers  
Skewers of colossal Oishii Shrimp, thai chili glaze on a bed of coconut jasmine rice. 30.00

Classic Chicken Piccata  
Lightly breaded & seared chicken breast, white wine sauce, lemon, capers and butter over capellini pasta. 27.00

B-Inspired Chicken Pasta  
Blackened chicken breast over linguine tossed with sauteed spinach, zucchini, sundried tomatoes and our B-Inspired signature sauce. 27.00

Stuffed Avocado \*\*GF  
A local's favorite. 18.00

Kung Pao Brussels Sprouts  
Charred brussels sprouts, tossed in a spicy kung pao sauce with toasted peanuts and scallions. 18.00

Johnny Crab Cakes

Three southern recipe crab cakes, placed on polenta cakes, garnished with microgreens. Served with a side of house-made remoulade. 21.00

Lemon Butter Scallops  
Seared U-10 scallops, presented on shell, finished with lemon butter sauce and microgreens. 27.00

Tossed Greek  
Romaine heart, red onion, feta, house Greek dressing, tomato, cucumbers, Mediterranean olive blend . 15.00

Ensalada Caprese  
Delicately sliced roma tomato, mozzarella, and fresh basil with our balsamic glaze. 15.00

Soup du Jour  
Chef's featured soup of the day served with a fresh piece of artisan bread. 12.00

Bacon Blue Burger  
I.T. Wagyu patties, house-made bacon jam, topped with blue cheese on a toasted brioche bun. 22.00

BBQ Chicken Flatbread  
Chicken, bacon, and cheese with Dr. Pepper BBQ sauce on a toasted flatbread. 16.00

Thunderbird Sandwich  
Housemade chicken patty, double pepperjack cheese, lettuce, tomato, guacamole, chipotle ranch on a brioche bun. Served with crispy waffle fries. 14.00

Chipotle Turkey Wrap  
Sliced deli turkey, rolled with pepper jack, bacon, guacamole, lettuce, chipotle ranch in a tomato tortilla wrap. 15.00

Orange Pepper Salmon  
8 oz Loch Duart Salmon filet, house-made mango serrano salsa, coconut jasmine rice. 32.00

Bourbon Peach Chops  
Seared bone-in center cut pork chops glazed with a bourbon peach sauce on top of garlic parmesan smashed fingerling potatoes. 29.00

Seafood Linguine  
Sauteed Shrimp & Scallops tossed in linguine with olive oil, garlic, crushed red pepper and fresh basil. 30.00

## STARTERS

## SALADS & SOUP

## HANDHELDS

## ENTRÉES

DRINKS

BEER

|                   |   |
|-------------------|---|
| BARROW BLONDE     | 6 |
| BARROW IPA        | 6 |
| BARROW LAGER      | 6 |
| BARROW STOUT      | 6 |
| BLUE MOON BELGIAN | 6 |
| WHITE ALE         |   |
| BUD LIGHT         | 6 |
| COORS LIGHT       | 6 |
| MICHELOB ULTRA    | 6 |
| MILLER LITE       | 6 |
| CORONA EXTRA      | 7 |
| DOS EQUIS LAGER   | 7 |
| MODELO ESPECIAL   | 7 |
| SHINER BOCK       | 6 |
| STELLA ARTOIS     | 7 |
| YUENGLING LAGER   | 7 |
| SELTZER VARIETIES | 5 |

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

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

BRAZOS | bar & bistro

COCKTAILS

|   |    |
|---|----|
| BLACKBERRY MOJITO   | 12 |
| Fresh blackberries, mint, lime juice, simple syrup & Captain Morgan's Original Spiced rum topped with club soda |    |
| BARREN OF MULES   | 13 |
| Fresh lime juice & mint topped with Fever Tree Ginger Beer - choice of flavored vodka, bourbon, tequila, or rum |    |
| STEELE RITA   | 13 |
| Silver tequila, orange liqueur, Chambord Black Raspberry liqueur, fresh lime juice & simple syrup               |    |
| COWBOY MANHATTAN  | 16 |
| Our signature twist on a classic Manhattan, featuring Balcones whiskey  |    |
| SPIRIT OF SUMMER  | 13 |
| Orange & lemon vodka with muddled lemons, strawberries, & oranges poured over a king cube                       |    |
| SINFUL TEMPTATION   | 16 |
| Titos vodka, Godiva liqueur, Baileys Irish cream & Ghirardelli chocolate shavings                               |    |
| BRUSHFIRE ON THE BRAZOS   | 13 |
| Strawberry-jalapeno jam, fresh lime juice, reposado tequila, orange liqueur & agave nectar                      |    |
| RAFFERTINI  | 13 |
| Fresh lime, simple syrup, silver tequila, orange juice, & olive juice   |    |
| JAVA-CHATA  | 13 |
| Cold brew coffee, Rumchata, Kahlua & Baileys  |    |

RED

|  |    |
|--|----|
| CK CABERNET SAUVIGNON, CA                            | 8  |
| LOUIS M. MARTINI CABERNET SAUVIGNON, NAPA VALLEY, CA | 10 |
| ROBERT MONDAVI CABERNET SAUVIGNON, NAPA VALLEY, CA   | 15 |
| CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CA           | 44 |
| MEIOMI PINOT NOIR, CA                                | 12 |
| ELOUAN PINOT NOIR, OR                                | 16 |
| CK MONDAVI MERLOT                                    | 9  |
| ALTOS DEL PLATA MALBEC                               | 11 |
| THE PRISONER RED BLEND, NAPA VALLEY, CA              | 26 |
| PALERMO CABERNET SAUVIGNON, CA                       | 26 |
| MACHETE RED BLEND, CA                                | 26 |
| UNSHACKLED RED BLEND, CA CENTRAL AND NORTH COAST     | 13 |

WHITE

|  |    |
|--|----|
| CALIFORNIA PINOT GRIGIO                            | 9  |
| CK MONDAVI CHARDONNAY, CA                          | 8  |
| KENDALL-JACKSON VINTNER'S RESERVE, CHARDONNAY, CA  | 10 |
| SANTA MARGHERITA PINOT GRIGIO                      | 13 |
| SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER VALLEY, CA | 13 |
| CHATEAU STE. MICHELLE RIESLING, WA                 | 9  |
| MATUA SAUVIGNON BLANC MATUA VALLEY, NZ             | 9  |
| KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NZ      | 13 |
| DAOU, ROSÉ PASO ROBLES, CA                         | 13 |
| J VINEYARDS CHARDONNAY, RUSSIAN RIVER VALLEY, CA   | 12 |
| ROMBAUER CHARDONNAY                                | 18 |

SPARKLING

|   |      |
|---|------|
| WYCLIFF BRUT, CA                          | 32/8 |
| MICHELLE BRUT, WA                         | 36/9 |
| VILLA SANDI II FRESCO PROSECCO, ITALY     | 36/9 |
| CHANDON BRUT, CA                          | 76   |
| MOËT & CHANDON IMPERIAL CHAMPAGNE, FRANCE | 126  |
| VEUVE CLICQUOT                            | 146  |
| BEAU-JOIE                                 | 275  |
| PERRIER-JOUËT                             | 125  |