

Lunch 11:00am - 2:00pm

Dinner

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

Bar

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

LOCAL PARTNERS

Iron Table Wagyu - 100% Japanese DNA verified, full-blood wagyu ranch 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 is owned by Jesse's daughter, Alice. Jesse's son, Santos, assists in overseeing the restaurant. Today, Jesse's supplies about 35 area restaurants.

Chaney Bros. Coffee Co. - The Chaney Brothers (Paul, Paxton and Phillip) started out with a leap of faith, and an unyielding 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.

Dr Pepper - Originally made in Morrison's Old Corner Drug Store in Waco, Texas, the drink's unique flavor was a hit when it was first sold in 1885.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.

Sides

- Truffle Side Winder Fries | 8
- Smashed Fingerling Potatoes | 9
- Corn Eloté | 9
- Chips & Queso | 9
- Seasonal Vegetables | 8
- Mac -n-Cheese | 8
- Sautéed Spinach | 8
- Kung Pao Brussels Sprouts | 9

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
- www.brazosbarandbistro.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.*

BRAZOS | bar & bistro

STARTERS

Rustic Bread Board | 9.00

An assortment of fresh-baked artisan breads made in-house with love served with fresh ricotta and local honey.

Hummus | 13.00

Blended hummus, topped with roasted red peppers, cucumbers and a Mediterranean olive blend. Served with toasted naan.

Fresh Guacamole & Chips | 15.00

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

Fresh Oysters | Market Price

Choice of East or West coast oysters on the half shell. Served on crushed ice with cocktail sauce, lemon wedges, and saltine crackers.

SALADS & SOUP

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.

Bacon Blue Wedge | 15.00

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

HANDHELDS

J.R. Ewing Burger | 22.00

I.T. Wagyu patties, Dr. Pepper BBQ sauce, applewood smoked cheddar, 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 | 15.00

Tostadas loaded with refried beans, adobo chicken, mixed cheeses, lettuce and pico de gallo.

Clay Ave Street Tacos | 19.00

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

ENTRÉES

Pan Seared 8 oz. Filet Mignon | 56.00

Stacked on top potatoes au gratin with bacon wrapped asparagus.

14 oz. Prime Ribeye | 59.00

Seasoned and basted in oil, butter & garlic. Served with garlic parmesan smashed fingerling potatoes & bacon wrapped asparagus.

Classic Chicken Piccata | 27.00

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

Thai Chili Shrimp Skewers | 30.00

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

Stuffed Avocado | 18.00

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

Chef's Cheese Tasting | 28.00

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

Johnny Crab Cakes | 21.00

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

Lemon Butter Scallops | 27.00

Seared U-10 scallops, presented on shells, finished with lemon butter sauce and microgreens.

Tossed Greek | 15.00

Romaine heart, red onion, feta, peperoncino, house Greek dressing, tomato, cucumbers & a Mediterranean olive blend.

Ensalada Caprese | 15.00

Delicately sliced tomato, mozzarella, and fresh basil with our balsamic glaze.

Soup du Jour | 12.00

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

Bacon Blue Burger | 22.00

I.T. Wagyu patties, house-made bacon jam, topped with blue cheese on a brioche bun. Served with fries.

BBQ Chicken Flatbread | 16.00

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

Thunderbird Sandwich | 16.00

House-made chicken patty, double pepperjack cheese, lettuce, tomato, guacamole, chipotle ranch on a brioche bun. Served with fries.

Chipotle Turkey Wrap | 15.00

Sliced deli turkey, rolled with pepper jack, bacon, guacamole, lettuce, tomatoes, chipotle ranch in a tomato tortilla wrap. Served with fries.

B-Inspired Chicken Pasta | 27.00

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

Seafood Linguine | 30.00

Sautéed shrimp & scallops tossed in linguine with olive oil, garlic, crushed red pepper and fresh basil.

Orange Pepper Salmon | 32.00

8 oz Loch Duart Salmon filet, house-made mango serrano salsa, served on a bed of coconut jasmine rice.

Bourbon Peach Chops | 29.00

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

***GF - Gluten Free upon request*

DRINKS

BEER

- Barrow Blonde | 6
- Barrow IPA | 6
- Barrow Lager | 6
- Barrow Stout | 6
- 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 | 5

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 | 16.00

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

Blackberry Mojito | 15.00

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

Indigo 75 | 16.00

Empress Indigo Gin, St. Germain, Lemon Juice topped with Brut and a twist

Cowboy Manhattan | 18.00

Our signature twist on a classic Manhattan featuring Balcones Baby Blue Whiskey

Spirit of Summer | 15.00

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 | 15.00

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

Raffertini | 15.00

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

Java-Chata | 15.00

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

Barren of Mules | 15.00

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
Seven Falls Cabernet Wahluke Slope, Wa.	12	44
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
Seven Falls Merlot Wahluke Slope, Wa.	15	54
Unshackled by Prisoner Red Blend California	17	60
The Prisoner Red Blend Napa Valley, Ca.	27	98
Eluon Pinot Noir Oregon	12	44
Taddei Pinot Noir Russian River Valley, Napa Valley	18	64
Joseph Phelps Freestone Pinot Noir Sonoma Coast	36	134
Altos Del Plata Malbec East Valley, Mendoza	13	46
Earthquake Zinfandel Lodi, 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