

Sugar Starters

CREVETTES 16

Char-Grilled Gulf Shrimp in a Tangy Sauce Served with Sopping Bread

TEMPURA FRIED 10

CAULIFLOWER

Togarashi Seasoned, Tempura Fried Cauliflower, Served with Sweet Potato Aioli and Jalapeno Cilantro Ranch

FRIED GREEN TOMATOES 12 & CORN BREAD

Fried Green Tomatoes on Sweet and Spicy Buttered Cornbread with Jalapeno Cilantro Ranch

NASHVILLE HOT CHICKEN WINGS 16

Southern Fried Chicken Wings Drenched in Nashville Hot Spices Served Over Toast

SEAFOOD & MANGO 18 GF CEVICHE

Octopus, Red Snapper, Gulf Shrimp, Mango, Pico de Gallo, Grilled Poblanos

SNAPPER COLLARS 18

Fried Snapper Collars, Served with Crushed Cucumber Vinaigrette, Jalapeno Cilantro Ranch and Firecracker Sauce

Soup & Salad

Gorgonzola Blue Cheese, Ranch, Jalapeno Cilantro Ranch, White Balsamic, Italian

HOUSE SALAD 6/12

Spring Mix, Cucumbers, Cherry Tomatoes, Pepitas, Cotija, House Made Croutons

VEGAN CAESAR 14

Chickpea Dressing, Romaine, Capers and Croutons

THE WEDGE 12

Blue Cheese, Bacon, Pears, Pickled Red Onions, Cherry Tomatoes, Croutons, Served on a Wedge of Iceberg Lettuce

S&R COBB 13

Avocados, Blue Cheese, Boiled Eggs, Bacon, Red Onions, Cherry Tomatoes, Chopped Iceberg Lettuce, House Made Croutons

TEXAS BRISKET & ONION SOUP Cup 5/Bowl 10

Salad Add-Ons

4 Gulf Shrimp 12

Grilled Chicken 7

Grilled Salmon 10

Little Sugars

Served with Fries and a Scoop of Ice Cream

Chicken Fingers 7

Cheese Burger 9

Butter Noodles 9
or Noodles with Red Sauce

Sweets

9

Bread Pudding
Changes Weekly

Carrot Cake
Made by Cakes By Julia

Chocolate Fudge Cake
Made by Cakes By Julia

Crostata
Seasonal, Ask Your Server

'Hey Mikey's'
Ice Cream
S&R Signature
Rye Brown Bread 6

WANT TO SAY THANKS TO
OUR KITCHEN?
BUY THEM A ROUND!

15

Wood Fired Flat Bread

MYTH MARGHERITA 15

Red Sauce, Fresh Basil, Sliced Grape Tomatoes, Fresh Sliced Mozzarella, Pesto, Extra Virgin Olive Oil

FIRST DATE 19

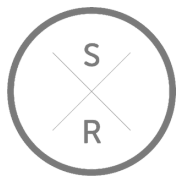
Mozzarella, Romano, Gorgonzola, Provolone, Sliced Dates, Prosciutto, Red Onion, Balsamic and Spicy Honey Drizzle

BBQ BRISKET 20

Koops Smoked Brisket, Red Onions, Cheddar, Mozzarella, BBQ Pizza Sauce,

PEPPERONI 12

Mozzarella, Pepperoni



Dinner Mains

Add a Side Salad or TX Brisket Soup
6

SHRIMP & GRITS 22

Blackened Shrimp, Andouille GF
Sausage, Poblano and
Pepperjack Grits in a Creole
Sauce

S&R SHRIMP TACOS 18

2 Corn Torillas with Tempura
Fried Shrimp, Firecracker Slaw,
Cilantro, Pickled Onions, Red
Peppercorns. Comes with Side of
Fries

SOUTHERN CATFISH 25

Cornmeal Crusted Catfish, GF
Maque
Choux and Pepperjack
Poblano Grits

CRAB CAKE 20

Large Crabcake with Pineapple
Pico, Rainbow Carrots and
Crawfish Mac & Cheese

CRABCAKE SANDWICH 18

Crabcake, Firecracker Cole Slaw,
Mayo, on a Brioche Bun
Served with Fries

JAMBALAYA RISOTTO 28

Risotto, Braised Shredded Chicken GF
Breast, Pulled Pork, Andouille
Sausage, Fried Garlic and Shallots
in a Cajun Red Sauce

RED SNAPPER ON THE HALF SHELL Market Price GF

Wood Fired Charred Red Snapper,
Topped with Lemon Butter
and Marinated Pink Peppercorns
Served with Grilled Asparagus

FILET MIGNON 42

Char Grilled Filet Mignon, Topped
with Demi Glace
Served with Mac N Cheese (choice
of Brisket Mac or Crawfish Mac)

RIBEYE 45

Wood Fire Charred Ribeye,
Served with Chimichurri,
Pickled Red Onions
Served with Fries

CATCH OF THE DAY

MRKT PRICE

CAJUN SEAFOOD PASTA 34

Pappardelle Noodles, Sauteed
Spinach, Crawfish Tails, Gulf Shrimp,
Lump Crab in a Cajun Alfredo Sauce

AIRLINE CHICKEN BREAST 28

Buerre Blanc Sauce and Fingerling
Potatoes

Vegan & Vegetarian

VEGAN GRILLED PORTABELLO 28

Soy Glazed Portabello, Served with
White Rice and Sauteed GF
Spinach

VEGETARIAN SWEET POTATO GNOCCHI 26

Spinach, Cherry Tomatoes,
Mushrooms and Marinara

Sides

Priced For Single and Shareable
9/18

Poblano Pepperjack
Grits

Cauliflower
Mash

Truffled Romano
Fries

Honey Glazed
Rainbow Carrots

Woodfire
Charred
Asparagus

Fingerling Potatoes

Mac & Cheese
(choice of
Crawfish or
Brisket)

Sauteed Spinach

Parties of 8 or more will have a 20% gratuity added.
If you have any allergies, please notify your server. Kitchen handles shellfish, peanuts and tree nuts
Our Kitchen is not GF Certified. Although precautions are taken, we cannot guarantee no cross contamination