

W SHAREABLES

SPINACH DIP

spinach and artichoke served with tortilla chips
18 / Add Lump Crab +12

CHILI GLAZED GULF SHRIMP

fried crisp and tossed in a chili glaze sauce
22

KOREAN CAULIFLOWER

sweet and spicy, garnished with toasted sesame seeds, green onions and Japanese aioli
13

AVOCADO TOAST

smashed avocado atop a toasted crostini sprinkled with everything bagel spice, goat cheese and micro greens, finished with hot honey
12

BREAKFAST QUESADILLA

crispy flour tortilla filled with scrambled eggs, your choice of bacon or chorizo, and a cheese blend served with salsa, sour cream, and guacamole on the side
15

W HANDHELD

WARWICK CHEDDAR BURGER

two fresh chuck patties with smoked cheddar and bourbon caramelized onions on a brioche bun dressed with house sauce, butter lettuce, pickles, and tomatoes, served with dusted house chips
18 / Add Egg +2

HOT CHICKEN SANDWICH

Nashville style fried chicken with house sauce, pickles, and a super slaw served on a brioche bun served with dusted house chips
17 / Add Egg +2

BREAKFAST SANDWICH

flakey croissant stuffed with a choice of bacon or sausage, scrambled eggs, and cheddar cheese served with a side of green chili hash
15

BOARD ROOM BRUNCH PLATTER

a bountiful board of your brunch favorites! Butter pecan waffles, candied bacon, sausage, 4 eggs cooked your way, green chili hash, cup of fruit, muffins and croissants
Serves 4-5 | 100

W ENTREES

SMOKED OXTAIL HASH

pulled smoked oxtail with 2 eggs of your choice resting atop skillet potato hash
34

GULF SHRIMP & GRITS

chargrilled jumbo shrimp, resting atop pimento cheese grits covered with sriracha garlic butter
35

LOBSTER BENEDICT

toasted english muffins with poached lobster tails topped with poached eggs and cajun hollandaise sauce side of green chili hash
32

EGG WHITE FRITTATA

a four egg white frittata prepared with a melody of mushrooms, peppers, cherry tomatoes, basil, and goat cheese
18

WARWICK FRIED CHICKEN & WAFFLES

butter pecan waffles and crispy fried chicken served with a side of Makers Mark syrup and whipped butter
28

TRES LECHE FRENCH TOAST

challah French toast drizzled with caramel sauce and topped off with a mezcal whipped cream and powdered sugar
20

AMERICANA CLASSIC

traditional breakfast plate served with your choice of sausage or bacon, two eggs your way, texas toast, and green chili hash
18

A LA CARTE

Butter Pecan Waffle 15
Plain Waffle 12
2 Pieces of Toast 4
Croissant 3

English Muffin 3
Green Chili Hash 9
Pimento Cheese Grits 9
Dusted House Chips 6

Fruit Cup 9
Fries 9
1 Egg 2
Bacon 4

Sausage Links 4
Candied Bacon 6

WINE SELECTIONS

	by the glass	by the bottle	vintage
WHITE			
Peter Zemmer Pinot Grigio, Alto Adige	12	48	2020
Stoneleigh Sauvignon Blanc, Marlborough	13	48	2021
Benziger Family Chardonnay, California	11	39	2020
Dr. Loosen 'Blue Slate' Riesling Kabinett, Mosel	14	55	2021
La Fête Du Rosé, Côtes de Provence	16	64	2020
SPARKLING			
Piper Sonoma Brut, Sonoma County	13	52	
Piper Sonoma Brut Rose, Sonoma County	14	56	
Emmolo No. 5, California	20	84	2021
Michele Chiarlo 'Nivole' Moscato, Asti	16	59	2021
RED			
Sea Sun Pinot Noir, California	12	44	2020
La Posta "Pizzella" Malbec, Mendoza	13	52	2020
Daou 'Pessimist' Red Blend, Alexander Valley	16	60	2020
Austin Hope 'Austin' Cabernet Sauvignon - NV	17	64	
DESSERT			
Taylor Fladgate 10yr Tawny Port, Portugal	18		
Taylor Fladgate 20yr Tawny Port, Portugal	36		
Fonseca Bin 27, Portugal	16		

BY THE BOTTLE

WHITE

Santa Margherita Pinot Grigio, Valdadige	53	2021
Stags Leap Chardonnay, Napa Valley	90	2021
Langlois-Chateau, Sancerre	58	2020
Stags Leap Viognier, Napa Valley	59	2019
Penfolds Bin 51 Riesling, Eden Valley	70	2019
Cakebread Chardonnay, Napa Valley	89	2020

SPARKLING

Benvolio Prosecco, Veneto	42	
Moët et Chandon 'Imperial' Brut, Champagne	125	
Veuve Clicquot Brut 'Yellow Label' Brut, Champagne	190	
Veuve Clicquot Brut Rose, Champagne	200	
Perrier Jouet Belle Epoque, Champagne	265	2013
Armand Ace of Spades Brut, Champagne	800	
Le Chemin Du Roi Brut, Champagne	245	
Moët & Chandon Imperial Rosé, Champagne	150	

RED

Quinta Sardonía 'Sardon' Tempranillo (by Peter Sisseck), Spain	42	2019
King Estate 'Inscription' Pinot Noir, Willamette Valley	45	2020
Penfolds Bin 28 Shiraz, South Australia	57	2019
Taken Red Blend, Napa Valley	59	2018
Juan Gil 18 Monastrell/Cabernet, Spain	60	2019
The Prisoner Red Blend	112	2019
Penner-Ash Estate Vineyard Pinot Noir, Yamhill-Carlton	200	2018
Jordan Cabernet Sauvignon	145	2017
Silver Oak Cabernet Sauvignon	158	2017
Caymus Cabernet Sauvignon	180	2020
Beaulieu Vineyard Reserve Cabernet Sauvignon, Rutherford	165	2018
CADE Cabernet Sauvignon, Howell Mountain	210	2018

WARWICK CRAFTED LIBATIONS

PARDON MY FRENCH 18

Grey Goose La Poire, Lemon, Sparkling Wine, Chambord

SAND TO THE BEACH 17

Bacardi Coconut, Blue Curacao, Peach, Pineapple, Levels Of Grandeur Coconut Syrup, Lime Leaf Foam

WARWICK MARGARITA 17

Teremana Reposado Tequila, Giffard Caribbean Pineapple Liqueur, Pineapple Juice, Lime, Tajin Rim

ESPRESSO EXPERIENCE 14

Kettle One, Licor 43, Slowpokes Espresso, Levels of Grandeur Crème Brûlée Syrup

MARTINI TREE 150/300

6 or 12 Casamigos Reposado Lemondrops that are 6 different flavors! Lemon, Raspberry, Mango & Pineapple, Passionfruit, Melon & Blue! Great for sharing and celebrating with your friends! Serving sizes 3-4 and 5+

ME TIME 15

Bacardi Ocho, Giffard Banane du Bresil, Almond Orgeat, Orange Juice, Tiki & Walnut Bitters

BREAKFAST OLD FASHIONED 22

Rittenhouse Rye, Candied Orange, Maple Syrup, Bitters, Candied Bacon

THE HANGOVER BLOODY MARY 17

Tito's Vodka, Housemade Bloody Mary Mix, Candied Bacon, Blackened Shrimp, Celery, Olives and Pickled Okra

MIMOSAS 10/22

FLAVORS AVAILABLE

Orange Juice, Pineapple Juice, Cranberry Juice, Raspberry

FLAVORED LIQUEURS

Strawberry, Passionfruit, Mango
\$2 per Glass | \$8 per Carafe



THE WARWICK
HOUSTON