

THE DINNER MENU

STARTERS

Lamb Flatbread

Sourdough Neapolitan | Spiced Ground Lamb | Mango Gel | Mint | Caramelized Onions | Pickled Onions | Pistachio

Elotes Con Chile

Sweet Corn Ribs | Chile Garlic Cream | Green Onion | Lime | Chipotle Aioli

Zaatar Chicken Skewer

Sumac Zaatar Marinated Grilled Baby Chicken | Tehina | Parsley | Mini Pita

Grilled Salmon Tacos

Grilled King Salmon | Chipotle Aioli | Cilantro Lime Slaw | Avocado | Corn Tortilla | Lime Wedge

Wagyu Hot Stone

American Wagyu Short Rib | Scallion Soy Glaze | Sesame | Hot Stone | Micro Green

Beef Filet Carpaccio

Petit Filet Carpaccio | Crostini | Pickled Mustard | Truffle Aioli | Bunapi Mushroom | Micro Green | Balsamic Reduction

Birria Tacos

Braised Beef | Au Jus | Vegan Cheese | House Made Tortilla | Lime | Cilantro | White Onion

Mediterranean Cauliflower

Golden Cauliflower Florets | Lemon | Parsley | Tahini | Maldon Salt

Sticky Lamb Riblets

Lamb Riblets | Korean Barbecue Glaze | Scallion | Crisp Onion | Sesame

Tuna Crispy Rice

Serrano Pepper | Bluefin Tuna | Honey Sriracha | Crispy Rice Cakes | Spicy Mayo

Tuna Tartar Tacos

Crispy Wonton Tacos | Guacamole | Tuna Tartar | Sesame Soy | Spicy Mayo | Scallion

Marrow & Mushrooms

Slow Roasted Beef Marrow | Portobello Duxelle | Sautéed Crimini | Pickled Red Onion | Crostini | Pickled Mustard | Crisp Onion

*Consuming Raw or Uncooked Meats, Poultry, Seafood, or Eggs may Increase Your Risk of Food borne Illness
A Suggested Gratuity of 20% Will be Added to your Check for Parties of 6 or More
713-485-5361 | info@casabarandgrill.com | www.casabarandgrill.com*

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SALADS

Chicken Caesar Salad

*Romaine Blend | Red Onion | Cherry Tomato | Avocado | Garlic Bread Croutons
Caesar | Chipotle Grilled Chicken Breast*

Warm Winter Salad

*Chopped Baby Spinach | Roasted Butternut Squash | Golden Cauliflower | Craisin | Pickled Red Onion | Tri-Color Quinoa
Pistachio | Maple Cider Vinaigrette*

Asian Chicken Salad

Napa Cabbage | Green Cabbage | Roasted Almonds | Wonton Crisps | Sesame | Shredded Chicken | Asian Dressing

SOUPS

Chicken Tortilla Soup

Tomato | Chicken | White Onion | Garlic | Charred Corn | Ancho Chile | Cilantro | Avocado | Tortilla Strips

Butternut Squash Bisque

Roasted Butternut Squash | Confit Garlic | Roasted Onion | Cream | Crisp Onion | Crouton

Mushroom Flanken Soup

Crimini | Shitake | Bunapi Mushroom Blend | Thyme | Rosemary | Flanken | Parsley

SIDES

Mashed Potato
Honey Roasted Carrots
Garlic Green Beans
French Fries
Green Salad

Charred Broccolini
Sautéed Mushrooms
Roasted Asparagus
Wilted Spinach
Golden Cauliflower

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ENTREES

Entrees are served with a choice of one additional refillable side

Wagyu Burger

Crisp Lettuce | Beefsteak Tomato | Purple Onion | House Aioli | 10oz Wagyu Burger | Brioche Bun | Fries

Miso Soy Salmon

Miso Soy Glazed King Salmon | Tri-Color Quinoa | Green Beans | Scallion | Sesame

Chicken Pot Pie

Slow Roasted Chicken | Creamy Chicken Gravy | Peas | Carrots | Potato | Flaky Pastry Crust

Chicken Roulade

Roasted Chicken Roulade | Mushroom Duxelle | Bacon | Parsnip Purée | Charred Broccolini | Velouté

Smoked Beef Rib

30 oz Smoked Short Rib | Mashed Potato | Honey Roasted Carrots | Bourbon BBQ Glaze | Crisp Onion

Pappardelle Bolognese

Handcut Pappardelle Pasta | Heirloom Plum Tomato | Wagyu Beef | Riesling | Vegan Parmesan

1/2 Rack of Lamb

Pistachio Herb Crusted Rack of Lamb | Mashed Potato | Honey Roasted Carrots

Steak Frites

18oz Boneless Black Angus Ribeye | Sliced | Wilted Spinach | French Fries | Au Poivre

Texas Strip

16oz Black Angus Strip Steak | Sliced | Parsnip Purée | Roasted Asparagus | Chimichurri

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BUTCHER BLOCK

Tomahawk for Two

*50oz Bone in Tomahawk | Bone Marrow
Mashed Potato | Roasted Broccolini | Sautéed Mushrooms | Roasted Carrots
Chimichurri | Red Wine Demi | Au Poivre | Horseradish Aioli*

Butcher's Block Steaks Are Served with Choice of Two Sides and Two Sauces

Spinalis Steak

12oz

Petit Filet

12oz

Boneless Rib Eye

18oz

Strip Steak

16oz

Hanger Steak

14oz

Cowboy Steak

28oz

SAUCES

Chimichurri

Au Poivre

Red Wine Demi

Horseradish Aioli

Au Jus

Pickled Mustard

Parsnip Purée

SIDES

Mashed Potato

Honey Roasted Carrots

Garlic Green Beans

French Fries

Green Salad

Charred Broccolini

Sautéed Mushrooms

Roasted Asparagus

Wilted Spinach

Golden Cauliflower

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