

THE LUNCH MENU

CASA BAR & GRILL

STARTERS

Thai Chicken Spring Rolls | 20

Thai Seared Chicken Breast, Bunapi, Bean Sprouts, Spicy Cauliflower, Watercress, Satay Peanut Sauce

Smoked Brisket Tacos | 22

Pulled Brisket, Pickled Jalapeno, Roasted Chili Corn, Avocado Salsa (GF)

Crispy Rice | 20

Jalapeño, Bluefin Tuna Tartar, Honey Soy Caviar, 4 Crispy Rice Cakes (GF)*

Chicken Waffle | 18

Beer Battered Chicken, Cornbread Waffles, Maple Baykun Aioli, Strawberry Crema

Grilled Cauliflower | 16

Char Roasted Cauliflower Steak, Harissa Chimichurri, Maple Tahini (GF)

Tuna Tartar | 21

Mango Salsa, Avocado Mousse, Crispy Wontons, Sriracha Aioli (GF)*

Fire Poppers | 15

Panko Crusted Chicken Tenders, Spicy Sweet Tabasco

BBQ Short Rib Tacos | 22

BBQ Short Rib, Avocado Mousse, Cole Slaw, Garlic Aioli, Spicy Mayo

SOUP

Zucchini Soup | 11

Creamy Zucchini Soup, Crispy Leeks, Dill (GF)*

French Sweet Potato Soup | 11

Comforting Sweet Potato Soup, Honey, Tarragon (GF)

FISH

Blackened Salmon | 34

Crispy Skin Blackened Salmon, Asparagus Puree, Coconut Rice, Seared Asparagus, Honey Roasted Carrots (GF)

Miso Glazed Sea Bass | 56

Chilean Sea Bass, Miso Soy Glaze, Wilted Bok Choy Stir Fry, Carrot Coconut Foam (GF)

Rice Bowl | 36

Choice of Sesame Seared Tuna or Pan Seared Salmon, Shaved Carrot, Coconut Rice, Avocado, Edamame, Scallion, Mango, Soy Miso, Spicy Mayo (GF)

SALAD

Chicken Caesar Salad | 26

Romaine Blend, Red Onion, Cherry Tomato, Avocado, Garlic Bread Croutons, Grilled Chicken (GF)*

Asian Kale Salad | 19

Baby Kale, Apple, Craisin, Roasted Cashew, Snow Peas, Shaved Carrot, Daikon Radish, Wonton Crisp, Miso Soy Dressing (GF)*

Walnut Beet Salad | 19

Baby Arugula, Candied Walnut, Candy Cane Beet, Golden Beet, Red Onion, Sweet Potato Strings, Citrus Vinaigrette

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

***Can be made gluten free upon request**

713-485-5361 | info@casabarandgrill.com | www.casabarandgrill.com

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SANDWICH

BBQ Brisket Burger | 25

Smoked Brisket Stuffed Burger, Dave's Pickles, Bourbon BBQ, Crispy Fried Baykun On A Sourdough Bun

Pastrami Burger | 25

Fried Onion, Cole Slaw, Pastrami Burger, Pulled Pastrami, on a Pretzel Bun

Grilled Chicken Sandwich | 23

Grilled Chicken, Lettuce, Tomato, Onion, Sweet BBQ Aioli, on a Sourdough Bun

Fried Chicken Sandwich | 23

Kentucky Fried Chicken, Fried Onion, Cole Slaw, Sweet BBQ Aioli, on a Pretzel Bun

GRILL

Boneless Rib Eye | 71

Prime Rib Eye Steak, Pan Seared Zucchini, Smashed Fingerling Potato, Mustard Greens (GF)

Tomahawk | MP - Limited Availability

Sliced 40 Day Aged Tomahawk Steak, Caramelized Pearl Onion, Char Roasted Tomato, Crispy French Fries, Maldon Salt (GF)

New York Strip | 62

Sliced New York Strip, Parsnip Puree, Roasted Asparagus, Chimichurri (GF)

SIDES

Garlic Mashed Potato

French Fries

Seared Zucchini

Honey Roasted Carrots

House Salad

Garlic Green Beans

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