

# BOILER HOUSE

## TEXAS GRILL & WINE GARDEN

EXECUTIVE CHEF: JARRAD GWALTNEY

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OPEN DAILY 4 P.M.—9 P.M.

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### SNACKS · 5

Fresh fried chicharrón cracklings, house-made hot sauce, queso cotija, lime wedge

Whiskey bacon caramel

Hummus, grilled sourdough

### APPETIZERS · 14

Barbequed bison meatballs, parmesan cheese, grilled sourdough

Grilled jumbo shrimp, bacon lardons, avocado relish

Beef tenderloin skewers, paprika, cilantro, tomato jam

Bacon wrapped quail poppers, pickled jalapeño, house green goddess

### SALADS · 8

Local farm greens, cucumber, radish, tomato, almonds, cheese, house vinaigrette

Romaine hearts, Caesar dressing, parmesan, croutons

### BURGER · 10

Grilled 8 ounce blended-patty, American cheese, red onion, pickles, mayo, tomato jam, potato salad

### ENTREES · 19

Blackened Atlantic salmon, sautéed vegetables, lemon beurre blanc

Vanilla braised short ribs, popcorn polenta grits, pickled red onions, feta cheese

Barbequed pork chop, baked beans, house pickles

### SIDES · 8

Charred Brussels sprouts, grilled lemon, parmesan

Roasted beets, feta cheese

Whipped potato, bacon, cheddar cheese, green onion

### DESSERTS · 8

Lemon olive oil cake, berry compote, lemon curd

Chocolate pecan pie, whiskey caramel, candied pecans

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### DRINKS

Coke, Sprite, Dr. Pepper, Fresca, Root beer, Big Red, Diet Coke, Fresh Brewed Iced Tea · 1

Large FIJI Water · 2

Large San Benedetto Mineral Water · 3

Ask about our Wines by the Bottle

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*Please keep in mind any gluten-friendly items are prepared in a kitchen with the risk of gluten exposure. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

03.2020