

NEIGHBORHOOD



SERVICES

Honest Food & Drink in the American Tradition

Omni Frisco Hotel at The Star

• NIGHTLY PLATES •

limited quantities available

MONDAY

Butcher's Prime Meatloaf* 24
creamed russets/ tobacco onions
mushroom sauce

TUESDAY

Fried Chicken and Waffles 22
house breaded/ malted waffles
pecan bourbon syrup

WEDNESDAY

Chicken Fried Steak 27
creamed russets/ roasted jalapeño gravy

THURSDAY

Smoked Half Chicken 19
sea-salted fries
celery and poppy seed slaw

FRIDAY

Seared Scallops 32
cheddar grits/ pan sauce

SATURDAY

Chicken Fricassee Pot Pie 23
cheddar crust/ chicory salad

SUNDAY

NHS Classic A/Q
proven favorite from our back catalog

• STARTERS •

Nacho Roulette A/Q
always appropriate

Crispy Asparagus 13
lemon-dill crème fraîche/ pecorino

Grilled Avocado 14
marinated tomato/ Sonoma dry jack
ciabatta crostini/ EVOO

Butcher's Meatballs* 15
PtR bleu/ original voodoo sauce

Chicken Wings 15
carrots/ red pepper ranch

Chilled Gulf Shrimp 19
traditional cocktail or sweet chili sauce

• SALAD COURSE •

Simple Green 13
cucumber/ breakfast radish/ apple
marcona almonds/ pecorino
white balsamic vinaigrette

Wedge My Way 14
spiced pecan/ pear tomato/ 2X bacon
creamy PtR bleu or 1000 Island

Sweet Gem Caesar 14
sourdough crouton/ pickled red onion
Sonoma dry jack
+ chicken 21 + shrimp 24

• MARKET FIN FISH •

#1 Fish & Chips

crispy slaw/ dill tartar

#2 Simple Prep

straight up
fitting sauce
served a la carte

#3 BBQ Spiced

cheddar grits
dressed chicory
original voodoo sauce

• MAIN PLATES •

Crispy Chicken Sandwich 17
iceberg/ tomato/ horseradish pickle
mayo/ burnt honey mustard/ brioche bun

Butcher's Burger* 19

daily ground angus brisket & chuck
cheddars/ secret sauce/ fully dressed

CHOICE OF:

quinoa salad, dressed greens or sea-salted fries

add: + original voodoo sauce 2

+ sub bleu cheese 1 + EZ egg 2

+ crispy bacon 3 + grilled avocado 3

+ caramelized onion 3

Cobb-esque Salad 21

choice of: roasted or fried chicken
bacon/ tomato/ cooked egg/ white cheddar
buttermilk-herb dressing

NHS Enchiladas 21

crème fraîche
breakfast radish & red onion salad

Chicken Milanese 23

arugula/ tomato/ pecorino/ pomodoro

BBQ Spiced Gulf Shrimp 28

cheddar grits/ dressed chicory
original voodoo sauce

Bay of Fundy Salmon* 30

chopped tomato & arugula salad
lemon-dill crème fraîche

Double Cut Pork Chop 33

three jack & mac casserole

'London Broil' Steak Frites* 37

10oz sliced Nebraska angus flat iron
original voodoo sauce

Filet of Beef Tenderloin* 49

three jack & mac casserole
garlic-herb bistro butter

18oz Angus Ribeye* 54

sea-salted french fries
horseradish cream

• SIDE ORDERS • 9

Cheddar Grits

Spinach Almondine

Brussels/ Pancetta/ Maple

Sea-Salted French Fries

Bacon-Cheddar Potato Gratin 10

Three Jack and Mac Casserole 10

• DESSERTS • 9

Bourbon Butterscotch Pot de Crème

Warm Chocolate Cake à la Mode

Nightly Dessert Feature

CITY MANDATED NOTICE

*There is a risk associated with raw shellfish, undercooked proteins, etc.
Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like.

• **COCKTAILS** •

Mimosa	10
Valdo Brut Prosecco/ orange juice	
Sympathy for the Devil	11
Redemption Rye whiskey barrel bitters/ lemon	
Bramble Fizz	12
Seagrams Gin/ lemon/ simple blackberry purée	
Good Vibrations	12
white wine/ sugar/ lemon/ soda raspberries	
Kashmir	12
Aviation Gin/ lemon/ raspberries rosemary/ soda	
Red Sangria	12
Red Wine/ Castillo Rum/ lemon agave nectar	
St. Germain Spritz	12
St. Germain/ Prosecco/ soda	
The Last Samurai	13
Toki Whiskey/ lemon chipotle-pineapple H2O	
Pop's Martini Salad	13
Ketel One Vodka/ bleu cheese olives pickled veggies	
Balcones Barrel Aged Old Fashioned	16
Balcones Pot Still Bourbon sugar/ Angostura bitters	

KENTUCKY BOURBON

Bulleit 90 pf	10
Buffalo Trace 90 pf	10
Old Forester 86 pf	10
Maker's Mark 90 pf	12
Russell's Reserve 10yr 90 pf	13
Woodford Reserve 90.4 pf	14
Basil Hayden's 8yr 80 pf	14
Bakers 107 pf	15
Maker's 46 94 pf	16
Angel's Envy 86.6 pf	17
Noah's Mill 114.3 pf	22
Jefferson's Ocean 90 pf	36

LOCAL BOURBON & WHISKEY

TX Whiskey (blended)	82 pf	13
Treaty Oak "Day Drinker"	80 pf	13
Balcones Baby Blue	92 pf	14
TX Bourbon	90 pf	14
Treaty Oak "Ghost Hill"	95 pf	15
Balcones Single Malt	106 pf	16

• **N/A BEVERAGES** •

Fresh Brewed Iced Tea	4
Roasted Coffee	4
Espresso	4
Café Latte	5
Cappuccino	6
Add Shot	2.5
Fresh Orange Juice	5
Fresh Grapefruit Juice	5
Pepsi / Diet Pepsi / Sierra Mist	
Root Beer	4

• **WINE PROGRAM** •

• **SPARKLING**

Valdo Brut Prosecco	<i>Veneto, IT</i>	11/ 40
Campo Viejo Brut Cava	<i>SP</i>	11/ 40
Stella Rosa Moscato	<i>Piedmont, IT</i>	12/ 45
Gruet Brut Rosé	<i>Albuquerque, NM</i>	12/ 48
Collet Brut Champagne	<i>Aj, FR</i>	29/ 110
Pol Roger Brut Champagne	<i>Epernay, FR</i>	110

• **CHARDONNAY**

"JJ" Vincent Bourgogne Blanc	<i>Burgundy, FR</i>	16/ 60
Hahn SLH	<i>Santa Lucia Highlands, CA</i>	16/ 60
Jordan	<i>Sonoma, CA</i>	19/ 85
Billaud Simon	<i>Chablis, FR</i>	75
Cakebread	<i>Napa Valley, CA</i>	98
Far Niente	<i>Napa Valley, CA</i>	110
Flowers	<i>Sonoma Coast, CA</i>	110
Rombauer	<i>Napa Valley, CA</i>	120

• **OTHER WHITES & ROSE**

Kim Crawford Sauvignon Blanc	<i>Marlborough, NZ</i>	12/ 42
Marco Felluga Pinot Grigio	<i>Collio, IT</i>	12/ 42
Mönchhoff Riesling	<i>Mosel, GER</i>	13/ 45
Cliff Lede Sauvignon Blanc	<i>Napa Valley, CA</i>	14/ 49
Domäne Wachau Grüner Veltliner	<i>Terrassen, AT</i>	50
Illumination Sauvignon Blanc	<i>Napa Valley, CA</i>	70
Gerard Bertrand Côte des Roses Rosé	<i>FR</i>	15/ 54

• **PINOT NOIR**

Murphy Goode	<i>CA</i>	12/ 42
Ken Wright	<i>Willamette Valley, OR</i>	18/ 68
Rodney Strong	<i>Russian River, CA</i>	20/ 70
FEL	<i>Anderson Valley, CA</i>	70
Raen	<i>Sonoma Coast, CA</i>	76
Patz & Hall	<i>Sonoma Coast, CA</i>	84
Emeritus Hallberg	<i>Ranch Russian River Valley, CA</i>	105
Bergstrom Cumberland Reserve	<i>Willamette Valley, OR</i>	110

• **CABERNET & CAB BLENDS**

Waterbrook	<i>Walla Walla, WA</i>	11/ 39
Smith & Hook	<i>Central Coast, CA</i>	15/ 57
Chappellet Mt. Cuvee	<i>Napa Valley, CA</i>	19/ 68
Austin Hope	<i>Paso Robles, CA</i>	21/ 78
Justin	<i>Paso Robles, CA</i>	66
Andrew Will	<i>Columbia Valley, WA</i>	88
Faust	<i>Napa Valley, CA</i>	115
Orin Swift Papillon	<i>Napa Valley, CA</i>	140
Jordan	<i>Alexander Valley, CA</i>	145
Groth	<i>Oakville, Napa Valley, CA</i>	150
Caymus	<i>Napa Valley, CA</i>	195
Quintessa Rutherford	<i>Napa Valley, CA</i>	250

• **OTHER REDS**

Argiano	<i>Non Confunditor Super Tuscan Toscana, IT</i>	13/ 48
Charles Krug Merlot	<i>Napa Valley, CA</i>	14/ 52
Saldo Zinfandel	<i>Napa Valley, CA</i>	15/ 57
Luigi Bosca Malbec	<i>Mendoza, AR</i>	15/ 57
Stolpman Vineyards Estate Syrah	<i>Ballard Canyon, CA</i>	60
Penfolds Bin 128 Shiraz	<i>Coonawarra, AUS</i>	70
Ridge East Bench Zinfandel	<i>Dry Creek, Sonoma, CA</i>	78
Stags' Leap Petite Sirah	<i>Napa Valley, CA</i>	89
Duckhorn Merlot	<i>Napa Valley, CA</i>	105
Vietti Barolo Castiglione Nebbiolo	<i>Piedmont, IT</i>	110

• **ON DRAFT** •

Four Corners	<i>Dallas, TX</i>
Revolver	<i>Granbury, TX</i>
Texas Ale Project	<i>Dallas, TX</i>
New Belgium	<i>Fort Collins, CO</i>
Miller Lite	<i>Fort Worth, TX</i>
Yuengling	<i>Pottsville, PA</i>

• **BOTTLES & CANS** •

Pabst Blue Ribbon	6
Modelo	7
Shiner Bock	7
Dos Equis Lager	7
Stella Artois	8
Hoegaarden	8

Please drink responsibly.