NINETY SIX WEST

STARTERS // TAPAS

Hummus and Marinated Olives Plate (V)

Chef's daily hummus, marinated Spanish and Greek olives served with toasted pita and fresh vegetables 20

Spinach Artichoke Dip

Artichoke hearts, spinach, 4 cheese blend topped with melted mozzarella cheese, served with toasted ciabatta and fresh chips 19

Southern Hushpuppies

Large veggie stuffed hushpuppies (7) glazed with honey and served with chipotle aioli 13

SOUP // SALADS

Chef Prepared Soup of The Day

Inquire with your server about our Chef's daily soup 8/11

Southwest Chopped Salad -

Chopped romaine lettuce, black beans, roasted corn, avocado, mango pico de gallo, fresh cilantro, red onion, and crispy tortilla strips served with cilantro

Texas Cowboy Sliders

44 Farms grass-fed beef sliders (3), thick-cut bacon, aged cheddar, campfire sauce, dill pickle, and crispy fried onions on brioche 23

Crab Cakes

Three (3) crab cakes topped with roasted corn and bean salsa, micro-cilantro and chipotle aioli 29

Chicken Lettuce Wraps

Grilled chicken tossed with toasted peanuts, carrots and cabbage in a sweet chili, topped with cilantro, scallions, and sesame seeds, served with fresh romaine leaves 19

Strawberry Fields Salad - W

Fresh kale and arugula tossed with housemade strawberry vinaigrette, topped with sliced strawberries, feta cheese, walnuts, cucumbers, red onions and mint leaves 16

Oaxacan Chicken Nachos -

Seasoned black beans, Achiote spiced chicken and melted cheese on corn tortillas topped with mango pico de gallo and cotija cheese served with salsa 18

Bacon Wrapped Quail -

Grilled wild quail wrapped in bacon (5), nestled on cheddar grits, topped with gremolata olive oil, goat cheese, scallions, and house-made vinaigrette 31

Texas Goat Cheese Peppadews (V)

Sweet picante peppers stuffed with Texas goat cheese topped with feta cheese, panko, Italian seasoning and olive oil and balsamic reduction 15

Chicken Caesar

Crispy romaine lettuce, shaved Parmesan cheese, house-made croutons, Parmesan crisp, and grilled chicken, served with Caesar dressing 18

> Side House Salad 6 (V) Side Caesar Salad 7

SALAD ADDITIONS ----

4 oz. Atlantic Salmon 11 8 oz. Skirt Steak 15

(7) Poached Shrimp 11

6 oz. Grilled Chicken Breast 9

BUTCHER'S PRIME SELECTIONS

SELECTIONS INCLUDE A CHOICE OF TWO SIDES

Butcher's Choice Cut MKT 12 oz. New York Strip 55

16 oz. Ribeye 67 Seasonal Dry Aged Cut MKT

96 West proudly offers prime cuts from 44 Farms Beef (Cameron, Tx) along with prime beef from local and national small ranchers and dry aged meat that is tenderly cared for by our associates at Brenham Quality Meat Market for 25 days. Dry aging is the process of aging a quality cut in a temperature controlled environment to properly break down fat enzymes. This artistic form of dry aging results in a naturally tenderized cut of meat.

Split Plate Charge 6

SIDES (V)

Sweet Potato Fries 7

Wedge Fries 6

Cheddar Grits 6

Onion Rings 7

Loaded Baked Potato 9 Honey Balsamic Brussels Sprouts 9 Asparagus 7

FLATBREADS Substitute Gluten Free Crust 4

Argentinian Chimichurri

Prime skirt steak, house-made Argentinian chimichurri, mozzarella, fresh arugula and pickled red onions 26

Italian Prosciutto

Figjam, Italian prosciutto, mozzarella, goat cheese, arugula, balsamic reduction and honey drizzle 21

Buffalo Chicken

Fried chicken, house-made buffalo-ranch sauce, mozzarella, and smoked bacon, topped with scallions and served with bleu cheese dressing 19

Wild Mushroom (V)

Pacific Northwest wild mushrooms, house-made Alfredo, sweet caramelized onions, mozzarella, Texas goat cheese, scallions, and fresh arugula 21

FUR // FIN // FEATHER ENTREES

Airline Chicken Breast -

Sous vide rosemary butter chicken breast served with garlic Jasmine rice & asparagus, topped off with a sliced preserved lemon 31

Sweet Chili Salmon -

Sweet chili marinated 8 oz. Atlantic salmon, served over a bed of garlic Jasmine rice topped with a cucumber slaw, sesame seeds, scallions and a mild chili oil 34

Smoked Bacon Mac and Cheese

Smoked bacon, blend of Tillamook sharp cheddar, smoked gouda, and parmesan cheese and finished with toasted herb breadcrumbs 19 Add Chicken 9 and/or Poached Shrimp 11

Shrimp and Grits -

Cheddar cheese grits, lemon butter poached shrimp (7), served with a side salad 35

Roasted Salmon -

Blackened 8 oz. Atlantic Salmon, served over a bed of garlic Jasmine rice, served with asparagus, topped with a sliced preserved lemon 35

~~ PROUDLY SERVING LOCAL PRODUCE AND PRODUCTS FROM WASHINGTON COUNTY ~~

Gluten Friendly (V) Vegetarian Friendly

20% Gratuity will be added for parties of six or more. Caution: The Texas Food Establishment Rules advises there is a risk associated with consuming seafood or any animal protein. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of illness. Please alert a manager of any known food allergies before ordering.

> **Executive Chef: Jorge Rivas** Sommelier: Robert Haring Proprietors: Tami Redshaw and Edward Smith III Copyright ©2021 96 West • v12.10.2021