

NINETY SIX WEST

STARTERS // TAPAS

Hummus Plate 
Chef's daily hummus served with toasted pita and seasonal vegetables **14**
Add Spanish and Greek Olives 9

Spinach Artichoke Dip
Artichoke hearts, spinach, cream cheese, and sour cream encrusted in a layer of parmesan and mozzarella cheese, served with ciabatta and tortilla chips **19**

Olive Tapas Plate 
Blend of Spanish and Greek Olives, sweet peppers, roasted garlic, pepperoncini served with toasted pita **13**



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**

Salmon Cakes
Wild salmon cakes (2) dressed with black bean salsa, roasted corn, chipotle, and cilantro lime aioli **29**

Southern Hushpuppies
Large veggie stuffed hushpuppies (7) glazed with honey and served with cajun aioli **13**



Oaxacan Chicken Nachos 
Seasoned black beans, Achiote spiced chicken, and blended cheese toasted on blue corn tortillas topped with avocado cilantro salsa verde and mango pico de gallo **18**

Bacon Wrapped Quail
Wild quail wrapped in bacon, nestled in white cheddar grits, toasted marcona almonds, gremolata, scallions, and a house-made vinaigrette **27**

Texas Goat Cheese Peppadews  
Sweet pickled picante peppers stuffed with Texas goat cheese and glazed with balsamic reduction **15**

SOUP // SALADS

Chef Prepared Soup of The Day
Inquire with your server about our Chef's daily soup **8/11**

Roasted Beet  
Mixed greens, oven roasted rainbow beets, Texas goat cheese, and pickled red onions served with a house-made vinaigrette **15**

Chicken Caesar
Crisp romaine lettuce tossed with freshly shaved parmesan cheese, herb croutons, parmesan crisps, charred lemon, and seared chicken, served with caesar dressing **19**

Side House Salad **6** 
Side Caesar Salad **7**

SALAD ADDITIONS

4 oz. Salmon **11** **4 oz. Skirt Steak** **15** **(6) Wild Prawns** **11** **4 oz. Chicken Breast** **8**

BUTCHER'S PRIME SELECTIONS

SELECTIONS INCLUDE A CHOICE OF TWO SIDES

8 oz. Skirt Steak **39**
12 oz. New York Strip **55**

16 oz. Ribeye **MKT**
Seasonal Dry Aged Cut **MKT**

96 West proudly offers prime cuts from **44 Farms Beef (Cameron, Tx)** along with **Aspen Ridge Beef (Greeley, Co)** and dry aged meat that is tenderly cared for by our associates at **Brenham Quality Meat Market**. 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.

SIDES


Sweet Potato Fries **7** **Wedge Fries** **7** **White Cheddar Grits** **7**
Sage Buttered Brussels Sprouts **9** **Seasonal Veggie Sauté** **7**
Split Plate Charge **6**

FLATBREADS *Substitute Gluten Free Crust 4*


Argentinian Chimichurri
Prime beef, house-made chimichurri, arugula, mozzarella, and pickled red onions **26**

American Prosciutto
Olive oil base, Benton Farms American Prosciutto, Black Mission figs, Texas goat cheese, arugula, mozzarella, and dark cherry balsamic **21**

Buffalo Chicken
Fried chicken, buffalo sauce, mozzarella, and bacon topped with bleu cheese crumble, dressing, and scallions **19**

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

FUR // FIN // FEATHER ENTREES

Sous Vide Quarter Chicken 
Slow-cooked chicken quarter plated over a bed of creamy white cheddar grits with a kale and marcona almond gremolata salad **30**

Smoked Bacon Mac and Cheese
Smoked gouda, Tillamook sharp cheddar, and parmesan cheese sauteed with smoked bacon and finished with toasted herb bread crumbs **23**
Add Chicken 8 and/or Poached Shrimp 11

Shrimp and Grits
White cheddar grits, garlic, arugula, brown butter, pickled red onions, and lemon poached prawns, served with toasted pita **33**

Chef's Seafood of The Day 
Inquire with your server about our seafood feature **MKT**

 *Gluten Friendly*  *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.

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Executive Chef: Mark McCourt
Sommelier & General Manager: Robert Haring
Proprietors: Tami Redshaw & Edward Smith III