

# NINETY SIX WEST

## STARTERS // TAPAS

### Hummus and Marinated Olives Plate

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

### 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

### Southern Hushpuppies

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

### Crab Cakes

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

### Oaxacan Chicken Nachos

Seasoned black beans, Achiote spiced chicken, and blended cheese toasted on blue corn tortillas topped mango pico de gallo and served with sala verde 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.

### Split Plate Charge 6

## SIDES

Sweet Potato Fries 7

Wedge Fries 7

White Cheddar Grits 7

Honey Balsamic Brussels Sprouts 9

Seasonal Veggie 7

## FLATBREADS *Substitute Gluten Free Crust 4*

### Argentinian Chimichurri

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

### Italian Prosciutto

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

### Buffalo Chicken

Fried chicken, house-made buffalo-ranch sauce, mozzarella, and smoke bacon, topped with scallions. Served with bleu cheese dressing 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

### Airline Chicken Breast

Sous vide chicken breast served over a bed of almond rice, served with seasonal veggie and topped off with sliced preserved lemon 30

### Smoked Bacon Mac and Cheese

Smoked bacon, blend of Tillamook sharp cheddar, smoked gouda, and parmesan cheese and finished with toasted herb breadcrumbs 23  
*Add Chicken 8 and/or Poached Shrimp 11*

### Shrimp and Grits

Sharp Cheddar grits, lemon butter poached prawns. Served with a side salad 33

### Roasted Salmon

Blackened Atlantic Salmon, served over a bed of almond rice, served with seasonal veggie and topped off with sliced preserved lemon 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: Jorge Rivas

Sommelier & General Manager: Robert Haring

Proprietors: Tami Redshaw & Edward Smith III