

# NINETY SIX WEST

## Brunch

### STARTERS // TAPAS

#### Hummus and Marinated Olives Plate

Chef's daily hummus, marinated Spanish and Greek olives served with toasted pita and fresh vegetables 14

#### 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

#### 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

#### Southern Hushpuppies

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

#### Oaxacan Chicken Nachos

Seasoned black beans, achiote spiced chicken, blended cheese melted on blue corn tortillas, topped with mango pico de gallo and served with salsa verde 18

#### Texas Goat Cheese Peppadews

Sweet pickled picante peppers stuffed with Texas goat cheese and glazed with balsamic reduction 15

#### House-made Buttermilk Biscuits with Seasonal Preserves

1 Biscuit - 5  
4 Biscuits - 18

### SOUP // SALADS

#### Chef Prepared Soup of the Day

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

#### Side House Salad 6

#### Side Caesar Salad 7

#### 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

### SALAD ADDITIONS

4 oz. Salmon 11

4 oz. Skirt Steak 15

(6) Wild Prawns 11

4 oz. Chicken Breast 8

### BRUNCH

*No SUBSTITUTIONS OR MODIFICATIONS*

#### Sweet Potato Hash

Roasted sweet potatoes, Mexican chorizo, poblano pepper, red bell pepper, red onion and kale with farm-fresh eggs and salsa verde 17

#### French Toast

Thick cut brioche bread dipped in sweet egg batter topped with fresh fruit, served with bacon and warm maple syrup 15

#### Chef's Special Chicken and Waffles

House-made Belgian waffle, crispy fried chicken, thick-cut bacon, and a special side 22

#### Chicken Fried Steak Breakfast

Breaded beef cube steak, topped with house-made country pork gravy served with a fresh buttermilk biscuit and thick-cut bacon 27

#### Shrimp and Grits

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

#### Southern Biscuits & Gravy

Two (2) house-made buttermilk biscuits, house-made pork sausage gravy and thick-cut bacon 19

#### Chef's Waffles

House-made Belgian waffle, thick cut bacon

#### Brenham Cowboy Steak and Eggs

Your choice of steak served with two farm-fresh sunny-side-up eggs and buttermilk biscuit with country pork gravy

**8 oz. Skirt:**

**8 oz. Ribeye:**

**New York Strip:**

### FLATBREADS *Substitute Gluten Free Crust 4*

#### Argentinian Chimichurri

Aspen Ridge prime beef, house-made chimichurri, arugula, mozzarella, and pickled red onions 26

#### Buffalo Chicken

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

#### Italian Prosciutto

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

#### Wild Mushroom

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

 *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.

Copyright ©2021 96 West • v12.10.2021

Executive Chef: Jorge Rivas

Sommelier & General Manager: Robert Haring

Proprietors: Tami Redshaw & Edward Smith III