

Bistro Menil

1513 W Alabama St 77006-4105 · +17139043537 · Updated: Jan 14, 2026

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TO CELEBRATE 2

NV Pascal Walczak (Blanc de Noris) Champagne

Raspberry Or Lemon Italian Soda

STARTER 1

Demitasse Cup Of Soup Du Jour

SANDWICHES & CANAPÉS 4

Smoked Scottish Salmon Finger Sandwiches

with cucumbers and mascarpone on brioche bread

Mini BLT's

bacon, arugula & tomato mayonnaise on house-made bun

Crab Cake Bites

with cornichon-caper sauce

Crab and Acovado Egg Salad Canape

On toasted walnut bread (GF)

ASSORTED SWEETS 3

Raspberry Friands

A delicious twist on madeleines

Lemon Tart

Classic lemon curd with Italian meringue

Vanilla Creme Brulee

Decadently creamy classic with crisp sugar shell

BRUNCH 1 5

Brunch Galette

\$23.00

Scrambled eggs, wild mushrooms, bacon, Gruyère cheese, roasted tomatoes, and arugula

Whole Grain Avocado Toast

\$24.00

Featuring egg whites, Scottish smoked salmon, and dairy-free basil pesto (GF,V)

Pancetta and Egg on Toasted Brioche Bun **\$19.00**

Two eggs over easy on Italian bacon with beurre blanc

Caprese Omelet **\$19.00**

Filled with roasted grape tomatoes, fresh mozzarella, and basil (GF,V)

Eggs Lyonnaise **\$21.00**

Toasted brioche, Gruyère cheese, Jamón serrano, frisée, two eggs over easy, and Lyonnaise sauce (GF)

BRUNCH 2 3

Bistro Scottish Smoked Salmon Plate **AVAILABLE OPTIONS**

Smoked salmon* , crab-deviled eggs, caviar, pickled beets and onions, caper berries, savory marscapone, served with focaccia bread \$30.00
GF bread: \$5.00

Belgian Waffle Fruit Forward **\$20.00**

A classic Belgian waffle with featuring mixed berry compote, fresh berries, blackberry sauce, maple syrup, and butter (GF, V)

Belgian Waffle Savory **\$25.00**

A classic Belgian waffle with crowned with buttermilk-fried chicken breast, maple syrup, and butter (GF)

CHAMPAGNE AND SPARKLING 4

Borgo Maragliano, Francesco Galliano, 2017 **\$16.00**

Piedmont, Italy — Blanc de Blancs

La Farra, Prosecco Di Valdobbiadene Superiore, 2022 **\$13.00**

Veneto, Italy

Gratiot & Cie Almanach No.1 Brut, NV (Pinot Meunier and Chardonnay) **\$19.00**

Champagne, France

Francesco Vezzelli Lambrusco di Sorbara Il Selezione, NV **\$12.00**

Emilia-Romagna, Italy

BRUNCH COCKTAILS 4

BLOOD ORANGE MIMOSA **AVAILABLE OPTIONS**

blood orange juice and Spanish Brut Cava 1/4 Carafe: \$11.00
1/2 Carafe: \$18.00
Full Carafe: \$34.00

MIMOSA **AVAILABLE OPTIONS**

orange juice and Spanish Brut Cava 1/4 Carafe: \$10.00
1/2 Carafe: \$17.00
Full Carafe: \$32.00

WHITE SANGRIA SPARKLER

Spanish Brut Cava and marinated fruit

AVAILABLE OPTIONS

1/4 Carafe: \$11.00

1/2 Carafe: \$18.00

Full Carafe: \$34.00

ITALIAN RED SANGRIA

Puianello, Reggiano Lambrusco Amabile Rosso, Dolin Blanc, and orange slice

AVAILABLE OPTIONS

1/4 Carafe: \$10.00

1/2 Carafe: \$17.00

Full Carafe: \$32.00

COCKTAILS BY THE GLASS 10

Adult Mocha

\$9.00

coffee with Chocolate Shop Crème de Cacao

Irish Coffee

\$9.00

coffee with Irish country cream

Bellini

\$10.00

French sparkling wine with peach purée, served in a coupe

The Ladybug Cocktail

\$10.00

sparkling wine with pomegranate juice

Coconut Republic

\$10.00

coconut sake, ginger beer and mint

Negroni Sbagliato

\$10.00

Cappelletti, Cocchi Vermouth di Torino, Champagne and orange peel

Limoncello Kiss

\$10.00

infused sake, lemon syrup and Prosecco

La Familia

\$10.00

Cardamaro, Dolce Sogno d'Asti DOCG Moscato and lemon zest

Chambéry Spritzer

\$10.00

Dolin Blanc, raspberry, lemon zest and citrus soda

Guzzi Spritz

\$10.00

Cappelletti, Dolin Blanc, Topo-Chico, and orange garnish

ROSÉ 5

Château d'Astros Var Aventure Rosé, 2022

AVAILABLE OPTIONS

Provence, France

1/4 Bottle: \$13.00

1/2 Bottle: \$26.00

Full Bottle: \$50.00

Jaclynn Renée Sonoma Rosé, 2022

Russian River Valley, California

AVAILABLE OPTIONS

1/4 Bottle: \$14.00

1/2 Bottle: \$28.00

Full Bottle: \$54.00

Ottella RosesRoses Rosato Alto Mincio, 2022

Veneto, Italy

AVAILABLE OPTIONS

1/4 Bottle: \$12.00

1/2 Bottle: \$24.00

Full Bottle: \$46.00

Les Vignobles Gueissard, Bandol Rosé, 2022

Provence, France

AVAILABLE OPTIONS

1/4 Bottle: \$17.00

1/2 Bottle: \$34.00

Full Bottle: \$66.00

Weingut Weszeli Rosé, 2022

Niederösterreich, Austria

AVAILABLE OPTIONS

1/4 Bottle: \$14.00

1/2 Bottle: \$28.00

Full Bottle: \$54.00

WHITE WINE 6

Puiten, Schreckbichl Colterenzio, 2021

Pinot Grigio, Südtirol-Alto Adige, Italy

AVAILABLE OPTIONS

1/4 Bottle: \$15.00

1/2 Bottle: \$30.00

Full Bottle: \$58.00

Cyprien Perchaud Pouilly-Fumé, 2021

Sauvignon Blanc, Loire Valley, France

AVAILABLE OPTIONS

1/4 Bottle: \$18.00

1/2 Bottle: \$36.00

Full Bottle: \$70.00

Domaine Franck Millet Sancerre Blanc, 2022

Sauvignon Blanc, Loire Valley, France

AVAILABLE OPTIONS

1/4 Bottle: \$19.00

1/2 Bottle: \$38.00

Full Bottle: \$74.00

Ottella le Creete Lugana, 2021

Turbiana, Veneto, Italy

AVAILABLE OPTIONS

1/4 Bottle: \$14.00

1/2 Bottle: \$28.00

Full Bottle: \$54.00

Domaine des Malandes Chablis, 2022

Chardonnay, Burgundy, France

AVAILABLE OPTIONS

1/4 Bottle: \$18.00

1/2 Bottle: \$36.00

Full Bottle: \$70.00

Jaclynn Renée Wines, 2021

Chardonnay, Petaluma Gap, California

AVAILABLE OPTIONS

1/4 Bottle: \$18.00

1/2 Bottle: \$36.00

Full Bottle: \$70.00

RED WINE 6

Sanctum Wines Lisica, 2021

Pinot Noir, Podravje, Slovenia

AVAILABLE OPTIONS

1/4 Bottle: \$16.00

1/2 Bottle: \$32.00

Full Bottle: \$62.00

Domaine Richard Rottiers Brouilly, 2022

Gamay, Burgundy, France

AVAILABLE OPTIONS

1/4 Bottle: \$17.00

1/2 Bottle: \$34.00

Full Bottle: \$66.00

Château Grand Billard, 2021

Cabernet Sauvignon, Cabernet Franc, and Merlot, Bordeaux, France

AVAILABLE OPTIONS

1/4 Bottle: \$10.00

1/2 Bottle: \$20.00

Full Bottle: \$38.00

Domaine Roger Perrin, Côtes du Rhone Vieilles Vignes, 2020

Grenache, Syrah and Mourvedre, Rhône Valley, France

AVAILABLE OPTIONS

1/4 Bottle: \$11.00

1/2 Bottle: \$22.00

Full Bottle: \$42.00

Viña la Ronciere Licantén, 2021

Malbec, Curicó Valley, Chile

AVAILABLE OPTIONS

1/4 Bottle: \$15.00

1/2 Bottle: \$30.00

Full Bottle: \$58.00

Corte Alla Flora, Rosso di Montepulciano DOC, 2020

Prugnolo Gentile and Colorino Tuscany, Italy

AVAILABLE OPTIONS

1/4 Bottle: \$14.00

1/2 Bottle: \$28.00

Full Bottle: \$54.00

BISTRO MENIL 1

Bistro Menil Vermouth

\$10.00

A blend of Lustau Blanco and Rojo vermouths over ice, with an orange slice and a carafe of Topo Chico--Chef Gregory Martin's preferred aperitivo

CASK WINE 8

Joseph Ventosa Cava Brut Nature, NV Catalunya, ES

A dry, crisp, and fresh sparkling wine perfect to celebrate even an ordinary day

AVAILABLE OPTIONS

1/4 Bottle: \$9.00

1/2 Bottle: \$18.00

Full Bottle: \$34.00

Osmosis Sauvignon Blanc, 2021 Mendoza, AR

Notes of ripe apple and grapefruit flavors mark this crisp and refreshing wine

AVAILABLE OPTIONS

1/4 Bottle: \$9.00

1/2 Bottle: \$18.00

Full Bottle: \$34.00

Viña Aljibes Verdejo, 2022 Castilla-La Mancha, ES

With notes of Meyer lemon, grapefruit, and citrus blossom, this crisp and aromatic wine is a refreshing treat.

AVAILABLE OPTIONS

1/4 Bottle: \$9.00

1/2 Bottle: \$18.00

Full Bottle: \$34.00

Viña Galana Tempranillo Rose, 2022 Castilla-La Mancha, ES

An energetic nose of violets and ripe red fruits with a nice balance of acidity makes this wine a delicious choice.

AVAILABLE OPTIONS

1/4 Bottle: \$9.00

1/2 Bottle: \$18.00

Full Bottle: \$34.00

Field Recordings Wonderwall Pinot Noir, 2022 Central Coast, California

a gentle red with notes of plums and red berries

AVAILABLE OPTIONS

1/4 Bottle: \$9.00

1/2 Bottle: \$18.00

Full Bottle: \$34.00

Bodegas Tempore Independent Tempranillo, 2021 Aragón, ES

Flavors of strawberries and blackberries crown the regal crimson purple-maroon hue of this wine with an excellent balance of tannins and acidity.

AVAILABLE OPTIONS

1/4 Bottle: \$9.00

1/2 Bottle: \$18.00

Full Bottle: \$34.00

Oak Farm Cabernet Sauvignon, 2021 California, US

deep and dark with aromas of dark cherries and plums, with notes of dark chocolate and raspberries

AVAILABLE OPTIONS

1/4 Bottle: \$9.00

1/2 Bottle: \$18.00

Full Bottle: \$34.00

Bodegas Tempore Generación 73 Granacha, 2020 Aragón, ES

A classic with a fine minerality framed by notes of blackberry, vanilla, sweet caramel, and a floral nose

AVAILABLE OPTIONS

1/4 Bottle: \$9.00

1/2 Bottle: \$18.00

Full Bottle: \$34.00

TAP BEERS ¹

TAP BEERS

\$8.00

1 pint (16oz). Ask your Served about out Draft Beers

DESSERTS ¹²

Somores

\$12.00

graham cracker, guayaquil extra bitter chocolate, and marshmallow fluff (GF)

Baked Alaska for Two

\$15.00

vanilla genoise, strawberry jam, strawberry ice cream, and Italian meringue (GF)

Friands

\$12.00

raspberry-coconut, poppyseed and orange, and pistachio (GF)

Lemon Tart

\$12.00

classic lemon curd with Italian meringue in house-made pastry shell (GF preparation available)

Buttermilk Blackberry Cake

\$10.00

financiers-inspired cake with blackberries and whipped cream (GF)

Tuscan Lemon-Almond Torte	\$13.00
our version of the classic Italian torte featuring our house-made lemon curd (GF)	
Brownie A La Mode	\$11.00
rich chocolate brownie with pecans, vanilla bean gelato, and drizzling of caramel sauce (GF)	
Basque Cheese Cake	\$14.00
a combination of sweet cheeses with mixed-berry puree and whipped cream (GF)	
Caramelized Banana And Nutella Crêpe	\$10.00
house-made crêpes filled with br�iled bananas and Nutella (GF)	
Cr�me Br�l�e	\$16.00
our creamy delight topped with a br�iled sugar shell (GF)	
Chocolate Coconut Cream Ice Cream	\$10.00
dairy-free combination of chocolate and coconut cream with toasted coconut flakes (DF, V, GF)	
Gelato and Sorbets	\$9.00
decadent vanilla gelato, exotic passion fruit, or tropical mango sorbet (GF)	

BREWED BEVERAGES 9

Coffee	\$3.50
100% roasted locally, custom blend; regular or decaf	
Caf� Au Lait	\$4.50
coffee with steamed milk	
Espresso	AVAILABLE OPTIONS
steam-extracted, rich and intense; regular or double espresso	regular: \$2.75
	Double: \$5.50
Espresso Macchiato	\$5.50
a double shot with a dollop of froth	
Cappuccino	\$4.50
steamed, frothed milk and espresso	
Latte	\$4.50
twice the milk of a cappuccino	
Americano	\$5.50
a gentle espresso	
Adult Mocha Coffee	\$8.00
coffee and chocolate shop cr�me de cacao	
Irish Coffee	\$8.00
coffee and Irish country cream	

HOT TEA AND HERBAL TISANE 11

Green Tea	\$4.50
Pure Peppermint	\$4.50
Earl Grey	\$4.50
Italian Almond	\$4.50
Chamomile	\$4.50
Ceylon Cinnamon	\$4.50
Morrocan Mint Green Tea	\$4.50
Ceylon Young Hyson Green tea	\$4.50
Brilliant Breakfast	\$4.50
Rose With French Vanilla	\$4.50
Supreme Ceylon	\$4.50

STARTERS 8

Potato and Manchego Cheese Croquettes	\$12.00
with sofrito sauce (GF)	
Spanish Style Meatballs	\$14.00
with sweet paprika tomato sauce (GF)	
Eggplant Fries	\$12.00
our signature starter with anchovy aioli and spicy brava sauce (GF)	
Calamari	\$12.00
crisp yet tender, topped with Parmesan cheese (GF)	
Goat Cheese Fondue	AVAILABLE OPTIONS
chèvre and Gruyère cheeses, leeks, garlic, crisp shallots served with hand-made bread (V)	\$17.00
	GF bread: \$5.00
Shaved Brussels Sprouts	\$16.00
with pine nuts, EVOO, watermelon radish, and pecorino cheese (GF)	
Cheese Selection (rotating)	\$21.00
Houston Dairy Maids cheeses (3) with toasted fig and walnut bread, cornichons, candied pecans, sliced pear, and cranberry mostarda (GF, V)	
Porcini Roasted Cauliflower	\$13.00
with romesco and parsley gastrique (GF, V)	

FEATURED SALAD & SOUP 4

Jumbo Lump Crab Salad	\$30.00
with avocado, shredded carrots, beets, Bibb lettuce, and apricot dressing (GF)	
Duck Salad	\$27.00
crisp duck confit, sliced pears, mixed greens, pomegranate seeds, spiced pecans, and red-wine vinaigrette (GF)	
Salmon Salad	\$26.00
sous-vide, farm-raised salmon* (medium-rare), with avocado, grapefruit and orange segments, and dressed with citrus vinaigrette (GF)	
French Onion Soup	\$15.00
the classic featuring caramelized onions, veal stock, croutons, and topped with Gruyère cheese (GF)	

BISTRO SALADS ³

Veggie Bowl	\$16.00
quinoa, roasted beets, avocado, chickpeas, walnuts, roasted vegetables, EVOO and lemon vinaigrette (GF, V)	
Bistro Caesar	\$21.00
classic Caesar salad with romaine lettuce, Caesar dressing* white anchovies, croûtons, and crab deviled eggs with caviar (GF)	
Arugula Salad	\$16.00
with roasted beech mushrooms, Piave cheese, and lemon and EVOO dressing (GF, V)	

BURGERS* ⁴

Manchego & Jamón Burger	\$18.00
featuring Spanish cheese and ham	
Porcini-Rub Burger	\$18.00
porcini-mushroom-rubbed burger with bacon, truffle cheese, and caramelized onions	
Chèvre Burger	\$18.00
goat-cheese-topped favorite with lemon-avocado salad	
The Classic	\$18.00
with cheddar cheese, Bibb lettuce, tomato, and Dijonnaise	

PIZZA ⁶

Bianca	\$23.00
white sauce, Gruyère cheese, chives, with crisp pancetta	
Amalfi	\$18.00
soft Italian cheese, arugula, pear, and white-truffle oil (V)	
La Spezia	\$17.00
fresh pesto, fresh mozzarella, and tomato (V)	
San Marino	\$19.00
Italian sausage, beech mushrooms, tomato sauce, and mozzarella	

Umbria	\$19.00
wild mushrooms, Italian truffle cheese, and white-truffle oil (V)	
Granada	\$22.00
brava sauce, Manchego cheese, and jamón serrano (Spanish ham)	

LUNCH ENTRÉES 9

Crab Cakes	\$34.00
our signature entrée served with caper mayonnaise (GF)	
Roasted Salmon	\$32.00
Roasted Atlantic salmon (farm-raised) with horseradish-dill sauce (GF)	
Grilled Shrimp Skewer	\$30.00
with grilled pineapple and salsa verde (GF)	
Seared Lemon-Thyme Chicken	\$31.00
Delicious sous-vide chicken, seared and served with pan drippings (GF)	
Crisp Duck Confit	\$32.00
Tender duck with crisp skin served with pink-peppercorn butter (GF)	
12-Hour Beef Short Rib	\$34.00
Fork-tender rib topped with port wine and shallot reduction (GF)	
Chicken And Artichoke Crêpes	\$22.00
A tasty classic featuring fresh mozzarella and lemon beurre blanc sauce (GF)	
Crab and Mushroom Crêpes	\$25.00
Topped with lemon beurre blanc sauce (GF)	
Quiche Lorraine	\$25.00
With thick-cut bacon and Gruyère cheese	

SIDES DISHES 4

Cold Zucchini	
with Parmesan and pancetta	
House Salad (V)	
Mashed cauliflower/potatoes (V)	
bistro fries (V)	
thick-cut, home style, fried potatoes. (V)	

SPECIALTY SIDES 4

Seared Brussels sprouts with pancetta	\$13.00
GF	

layered ratatouille	\$12.00
(GF, V)	
Potatoes Au Gratin	\$13.00
with Italian bechamel and Gruyère cheese (GF, V)	
Asparagus and Goat Cheese Crêpes (GF, V)	\$14.00

SMALL BITES AND DRINKS 8

Grilled Octopus	\$5.00
Octopus tentacle with olive oil, paprika and lemon sauce (GF)	
Crab Cake Bites	\$12.00
Bite-sized version of our signature crab cakes (GF)	
Calamari	\$5.00
Fried calamari with fries and brava sauce (GF)	
Eggplant Fries	\$4.00
Our savory favorites with anchovy aioli (GF, V)	
Double-Truffle Potatoes	\$5.00
With truffle cheese and white-truffle oil (GF)	
Patatas Bravas	\$4.00
Barcelona-style crisp potatoes with creamy brava sauce (GF)	
Pizza Bianca	\$9.00
White sauce, leek, garlic, with crisp pancetta(GF)	
Pizzettes	\$9.00
Manchego cheese and Jamon Serrano (Spanish ham) or Teleggio, arugula and pear (GF)	

FAVORITES 1

Favorites

La Farra Prosecco diValdobbiadene Superior, 2019 Veneto, Italy \$5 7oz coup ALL CRAFT BEER AND CASK WINE \$5/GLASS

BISTRO MENIL VERMOUTH 1

Bistro Menil Vermouth	\$5.00
a blend of Lustau Blanco and Rojo vermouths over ice with an orange slice and a carafe of Topo Chico--Chef Greg Martin's preferred aperitivo	

FEATURED SALADS & SOUP 4

Jumbo Lump Crab	\$30.00
with avocado, shredded carrots, beets, Bibb lettuce, and apricot dressing (GF)	

Duck Salad	\$27.00
crisp duck confit, sliced pears, mixed greens, pomegranate seeds, spiced pecans, and red-wine vinaigrette (GF)	
Salmon Salad	\$26.00
sous-vide, farm-raised salmon*, avocado, grapefruit and orange segments, dressed with citrus vinaigrette (GF)	
French Onion Soup	\$15.00
the classic featuring caramelized onions, veal stock, croutons, and topped with Gruyère cheese (GF)	

DINNER ENTRÉES 7

Crab Cakes	\$34.00
our signature entrée served with caper mayonnaise (GF)	
Roasted Salmon	\$32.00
Roasted Atlantic salmon (farm-raised) with horseradish-dill sauce (GF)	
Seared Lemon-Thyme Chicken	\$31.00
Delicious sous-vide chicken, seared and served with pan drippings (GF)	
Crisp Duck Confit	\$32.00
Tender duck with crisp skin, featuring pink peppercorn butter (GF)	
Bavette Steak	\$34.00
Sous-vide French flank steak with black-truffle butter (GF)	
12-Hour Beef Short Rib	\$34.00
Fork-tender rib topped with port wine and shallot reduction (GF)	
Grilled Shrimp Skewer	\$30.00
with grilled pineapple and salsa verde (GF)	

SIDES 4

Cold Zucchini	
with Parmesan and pancetta	
House Salad (V)	
Mashed cauliflower/potatoes (V)	
bistro fries (V)	
thick-cut, home style, fried potatoes)	