

Foundation Room

1204 Caroline St 77002-6931 · +18326677794 · Updated: Jan 14, 2026

[View online menu](#)



SPECIALTY COCKTAILS 6

The Aged Fashion

Our signature blend of brown spirits aged in-house in oak barrels, bitters, raw sugar

Good Karma Margarita

Patrón reposado tequila, Vida mezcal, fresh lime, Giffard Crème de Pamplemousse rose liqueur, toasted agave, fresh pomegranate seeds, lime zest & wheel

Wandering Mule

Hibiscus bud-infused Stolichnaya vodka, vanilla Giffard liqueur, Domaine de Canton ginger liqueur, fresh lemon juice, Owen's Ginger beer

Cucumber Zen

Mint & lemongrass infused Tito's vodka, Effen cucumber vodka, citrus infused St. Germain, fresh lemon, fresh lime, muddled cucumber

Ranch Water

Don Julio Blanco, golden agave, fresh lime, Topo Chico, chamoy, Tajin, lime wheel

Perfect Gin & Tonic

Lavender infused Nolet's gin, Mediterranean Tonic, crushed clove, fresh sage & lemon twist

WINE BY THE GLASS 13

NV Domaine Chandon Brut

Mumm Napa Brut Rosé

Chateau Ste Michelle Riesling

Santa Cristina Pinot Grigio

Landmark Vineyards Overlook Chardonnay

Miguel Torres Cordillera Chardonnay

Famille Perrin Réserve Côtes du Rhône Reserve Blanc

Miraval Rosé

Intercept by Charles Woodson Pinot Noir

Alma Negra 'M' Blend

Hess 'Shirttail Ranches' Cabernet Sauvignon

Justin Cabernet Sauvignon

Stéphane Ogier Côtes-du-Rhône Le Temps Est Venu

BEER 14

Saint Arnold H-Town Pilsner

Saint Arnold Art Car IPA

8th Wonder Dome Faux'm

Lagunitas Hazy Wonder

Corona

Modelo Especial

Heineken

Stella Artois

Bud Light

Coors Light

Michelob Ultra

Shiner Bock

Blue Moon

White Claw

FOR THE TABLE 9

Charcuterie & Cheese

Chef's selection of 3 artisan cheeses and 2 cured meats with accompaniments

Cauliflower Tempura

Sambal Oelek aioli, ponzu sauce

Crab Cakes

Sweet jumbo lump crab, apple-fennel slaw, whole grain mustard sauce

Char Siu Wings

Char siu marinated, sesame seeds, scallions

Ahi Wonton Tacos

Avocado, radish, chili garlic, cilantro

Korean Fried Chicken & Bao Buns

Cucumber, green onion, cilantro, Asian BBQ sauce

Steak Skewers

Grilled marinated prime steak with chimichurri

Truffle Fries

Steak & Frites

Grilled marinated 6 oz. prime steak with chimichurri and heaping truffle fries

ENTRÉES 4

Black Sesame Cod (gf)

Beurre blanc, snap pea, chive oil

NY Strip - 11oz (gf)

Purple potato wedges, charred green onion, salsa negra

Clam & Oyster Mushroom Pasta

Campanelle, gouda, lemon zest, chili pepper

Smoked Tomahawk - 36oz (gf)

Ash salt, garlic & thyme butter Choice of two sides: blistered tomatoes on the vine | purple potato wedges | broccolini

BURGERS 2

Wagyu Beef Burger

Roasted tomato, arugula, aged white cheddar, fries

Everything Legendary™ Burger

Built 100% vegan Everything Legendary™ burger patty, American cheese, shredded lettuce, smoked aioli, dill pickle chips

SALADS 2

Southern Salad (gf)

Mixed field greens, Fuji apple, white cheddar cheese, toasted pecans, champagne vinaigrette Add chicken - 6 Add steak - 8

Seared Ahi Tuna Salad

Spring greens, bell pepper, togarashi, asparagus, scallion, ponzu dressing

SWEETS 2

Foundation Room Cookies

House Baked Chef's Selection

Dutch Baby

Garam walnuts, vanilla ice cream
