

Arbor Kitchen

2101 North Stemmons Freeway 75207 · +12147473000 · Updated: Jan 14, 2026

[View online menu](#)



SOUP AND SALADS 5

Chicken Tortilla Soup	\$7.00
lime crème, green onions	
Spring Garden Salad	\$9.00
field greens, almonds, radishes, local goat cheese, cucumbers, honey balsamic vinaigrette	
Caesar Salad	\$10.00
parmesan croutons, Caesar dressing	
Farmers Cobb Salad	\$15.00
avocado, bacon, tomatoes, onions, blue cheese, hb eggs, chipotle ranch add proteins: grilled chicken \$6 salmon \$8 shrimp \$8	
6 oz Steak Salad	\$17.00
grilled baby gem lettuce and green onion, seared brie, avocado, cucumber, cherry tomato, lemon vinaigrette	

SHARES 6

Crispy Brussel Sprouts	\$8.00
smoke applewood bacon, almonds, watercress, honey vinaigrette	
Honey Chili Glazed Salmon Skewers	\$14.00
baby spinach salad, crispy artichokes, honey Dijon vinaigrette	
Fried Gulf Seafood Platter	\$15.00
shrimp, calamari, fish, sweet onions, eggplant, citrus aioli	
All Natural Chicken Wings	\$10.00
choice of traditional buffalo sauce or apple BBQ sauce	
Adult Grilled Cheese	\$9.00
white truffle oil, brie, whole wheat, orange marmalade	
Chips & Salsa	\$6.00
corn tortilla chips with house made mild salsa	

SWEETS 6

Texas Sized Warm Fresh Baked Cookies	\$6.00
Classic Cheesecake, Caramel Sauce	\$8.00
Tiramisu	\$8.00

Chocolate Mousse Cake	\$8.00
Ice Box Capuccino Pie	\$8.00
Henry's Local Ice Creams	\$5.00

HANDHELD 7

Grilled Grass Fed Burger	\$14.00
gouda cheese, lettuce, tomato, sesame bun, house fries	
Blackened Chicken Sandwich	\$14.00
chipotle mayonnaise, pepper jack cheese, brioche bread, house fries	
Shrimp Tacos	\$14.00
savoy cabbage salad, dry sheep's milk cheese, salsa Verde	
Southern Style Fried Catfish Sandwich	\$17.00
house made tartar sauce, slaw, house fries	
Traditional Club Sandwich	\$15.00
smoked turkey, ham, American and swiss cheese, smoked bacon, avocado, pesto mayonnaise, house fries	
Grilled Chicken Flatbread	\$15.00
pesto puree, red onions, mozzarella, feta cheese, basil leaves	
Avocado Toast	\$10.00
sprouted and seeded whole wheat, radish, alfalfa sprouts, Fresno pepper Add Fried Egg \$2	

LARGER 7

Linguine with Clams	\$17.00
garlic, white wine sauce	
Grilled Salmon	\$26.00
turmeric lentil mushroom stew, celery root zucchini salad	
Braised Short Rib Pappardelle Pasta	\$19.00
mushrooms, baby spinach, English peas, parmesan, tarragon cream	
12 oz NY Steak	\$34.00
charred golden potatoes, crispy Brussel sprouts, black garlic butter	
Paillard Lemon Caper Chicken	\$19.00
mushrooms, crispy potato, baby spinach	
16 oz Cowboy Steak	\$36.00
twice baked potato, cauliflower, watercress, boursin cream	
Seafood Fried Rice	\$18.00
calamari, shrimp, fish, green onions, farm egg, Japanese rice, Fresno peppers, broccoli, cilantro, spicy soy sesame sauce	

COCKTAILS 5

Cucumber Gin & Tonic	\$12.00
Hendrick's gin, fresh cucumber puree, elderflower tonic, tarragon	
Texas Grapefruit Margarita	\$12.00
1800 tequila, fresh grapefruit juice, fresh agave syrup, tajin spice	
Mandarin Mojito	\$12.00
Bacardi rum, fresh lime juice, fresh tangerine, mint	
Maple Bourbon Old Fashion	\$12.00
Bullet rye, maple syrup, orange peel, brandy cherry	
Spring Hibiscus Mule	\$12.00
Belvedere, fresh hibiscus syrup, ginger beer, lemon twist	

CRAFT BEER ⁴

Lakewood Hop Trapp	\$7.00
Lakewood Brewing Company	
Deep Ellum IPA	\$7.00
Deep Ellum Brewing Company	
Mosaic IPA	\$7.00
Community Beer Company	
Fireman's #4	\$7.00
Real Ale Brewing Company	

DRAFT BEER ¹

Deep Ellum IPA, Bud Light, Texas Lager, Witbier	\$6.00
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BOTTLED BEER ²

Domestic	\$5.00
Angry Orchard, Michelob Ultra, Miller Light, Coors Light, Budweiser, Bud Light	
Imported	\$6.00
Corona, Corona Light, Dos Equis, Modelo, St Paulie N/A, Heineken, Samuel Adams Lager, Shiner, Stella Artois	

WHITE WINE ¹²

Sparkling, Chandon	\$9.00
Brut, California NV	
Proseco, La Marca	AVAILABLE OPTIONS
Brut, Italy NV	
	glass: \$10.00
	bottle: \$35.00

Champagne, Moët & Chandon**\$125.00**

France NV

Rose, Whispering Angel**AVAILABLE OPTIONS**

Cotes de Provence, France 2017

glass: \$13.00

bottle: \$45.00

Riesling, Chateau St Michelle**AVAILABLE OPTIONS**

Columbia Valley, WA 2016

glass: \$11.00

bottle: \$38.00

Pinot Grigio, Placido**AVAILABLE OPTIONS**

Italy 2016

glass: \$9.00

bottle: \$33.00

Pinot Grigio, Bollini**AVAILABLE OPTIONS**

Trentino, Italy 2016

glass: \$11.00

bottle: \$42.00

Sauvignon Blanc, Kim Crawford**AVAILABLE OPTIONS**

Marlborough, NZ 2016

glass: \$15.00

bottle: \$58.00

Moscato, Villa Pozzi**AVAILABLE OPTIONS**

Sicily, Italy 2016

glass: \$8.00

bottle: \$29.00

Gruner Veltliner, Domaine Wachau**AVAILABLE OPTIONS**

Austria 2016

glass: \$12.00

bottle: \$40.00

Chardonnay, Joel Gott**AVAILABLE OPTIONS**

California unoaked 2016

glass: \$13.00

bottle: \$45.00

Chardonnay, Magnolia Grove**AVAILABLE OPTIONS**

California, NV

glass: \$11.00

bottle: \$42.00

RED WINE 11**Pinot Noir, Canyon Road****AVAILABLE OPTIONS**

California 2016

glass: \$8.00

bottle: \$30.00

Pinot Noir, Matua**AVAILABLE OPTIONS**

Marlborough, NZ 2015

glass: \$11.00

bottle: \$42.00

Pinot Noir, Macmurray**\$62.00**

Central Coast, CA 2014

Malbec, Catena

Mendoza Argentina 2015

AVAILABLE OPTIONS

glass: \$10.00

bottle: \$36.00

Cabernet / Merlot, Greg Norman Estates

Australia 2015

AVAILABLE OPTIONS

glass: \$12.00

bottle: \$46.00

Merlot, Cellar 8

California 2013

AVAILABLE OPTIONS

glass: \$11.00

bottle: \$42.00

Rioja Reserva Red Blend, Marques de Riscal

Rioja, Spain 2012

AVAILABLE OPTIONS

glass: \$13.00

bottle: \$48.00

Cabernet Sauvignon, Seven Falls

Washington 2015

AVAILABLE OPTIONS

glass: \$11.00

bottle: \$44.00

Cabernet Sauvignon, Chateau St Michelle

California 2015

AVAILABLE OPTIONS

glass: \$13.00

bottle: \$50.00

Cabernet Sauvignon, Joel Gott

Napa 2015

AVAILABLE OPTIONS

glass: \$14.00

bottle: \$58.00

Cabernet Sauvignon, Stags Leap

Napa, California 2015

\$85.00