

# Cafe Barron's

405 W Loop 281 Ste G 75605-4413 · +19036634737 · Updated: Jan 14, 2026

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## STARTERS & SHARED PLATES 11

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<b>Basket of Fries</b>	<b>\$6.00</b>
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<b>Parmesan Truffle Fries</b>	<b>\$8.00</b>
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avocado ranch	
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<b>Sweet Potato Fries</b>	<b>\$8.00</b>
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cajun dipping sauce	
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<b>Spicy Edamame</b>	<b>\$8.00</b>
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sweet soy sauce	
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<b>Crispy Fried Calamari</b>	<b>\$10.00</b>
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<b>Hot 'n Crunchy Shrimp</b>	<b>\$10.00</b>
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mango chutney dipping sauce	
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<b>Crab Cakes</b>	<b>\$16.00</b>
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light horseradish cream sauce	
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<b>Crawfish Bread</b>	<b>\$15.00</b>
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<b>Hummus Platter</b>	<b>\$11.00</b>
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olives + cucumber + carrot + flatbread + feta	
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<b>Cheese Platter</b>	<b>\$16.00</b>
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Chef's selection of assorted cheeses + crostini + fruits Add assorted meats \$7.00	
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<b>Ahi Tuna</b>	<b>\$15.00</b>
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pan seared + asian sweet soy sauce	

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## SOUPS 1

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<b>Tomato Basil Soup</b>	<b>AVAILABLE OPTIONS</b>
	Cup: \$4.00
	Bowl: \$5.00

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## SALADS 6

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<b>House Greens</b>	<b>AVAILABLE OPTIONS</b>
spring mix + roma tomato + cucumber + asiago + signature house vinaigrette	Small: \$6.50
	Large: \$10.00

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## Classic Caesar

romaine + herb crouton + asiago

### AVAILABLE OPTIONS

Small: \$7.00

Large: \$11.00

## Trilogy

chicken salad + fruit salad + shrimp remoulade + house dressed mixed greens

**\$14.00**

## Maple Roasted Pecan Salad

spring mix + granny smith apple + maple roasted pecan + blue cheese + sweet maple vinaigrette

### AVAILABLE OPTIONS

Small: \$8.00

Large: \$13.00

## Asian Chicken Salad

chopped romaine + cabbage + carrot + crispy wonton strips + peanut + green onion + mandarin orange + ginger-soy vinaigrette

**\$12.50**

## Wedge Salad

tomato + egg + bacon + red onion + bleu cheese + house made bleu cheese dressing

**\$12.00**

## ENTRÉES 13

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### Mac & Cheese

asiago + parmesan + american | add chicken or bacon - 4

**\$12.00**

### Café Pasta with Chicken or Shrimp

artichoke heart + kalamata olive + mushroom + oven-roasted tomato + penne pasta + basil white wine sauce

**\$15.00**

### Southwest Linguine Alfredo with Chicken or Shrimp

bell peppers + onions + linguine + chipotle alfredo

**\$16.00**

### Chicken Tomato Mozz Flatbread

chicken + tomato + fresh mozzarella + basil + balsamic drizzle | add avocado - 2

**\$12.00**

### Crab Cake Sandwich

crab cake + avocado + bacon + pepper jack + chipotle honey mayo + jalapeño bun

**\$15.00**

### Hot 'n Crunchy Chicken or Fish or Shrimp

corn crisp + toasted almond + sesame seed + red pepper + mango chipotle chutney + mashed potato + sauteed vegetables

### AVAILABLE OPTIONS

Lunch: \$11.00

Dinner: \$16.00

### Wasabi Salmon

asian style rice + broccoli

**\$26.00**

### Grilled Pork Tenderloin

orange honey bourbon glaze + mash + grilled asparagus

**\$18.00**

### Bison Burger

pepper jack + poblano mayo + jalapeno bun

**\$15.00**

### 7oz 1855® Beef Filet Mignon

pepper corn crusted filet + truffle mashed potato + brussel sprout, spinach & mushroom blend

**\$45.00**

<b>Sonoran Chicken Sandwich</b>	<b>\$12.00</b>
grilled chicken + swiss + avocado + chipotle honey may + jalapeño bun	
<b>Chicken Salad Sandwich</b>	<b>\$10.00</b>
lettuce + tomato + wheat berry bread	
<b>Blackened Trout</b>	<b>\$22.00</b>
cajun Alfredo + dirty rice + green beans	

## SPECIALTY COCKTAILS 6

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<b>Juju</b>	<b>\$10.00</b>
Titos / pure pomegranate / fresh ginger & lemon / agave	
<b>Jalapeño Pepino</b>	<b>\$10.00</b>
jalapeño-infused tequila / lime / agave / muddled cucumber	
<b>The Barron's Bloody</b>	<b>\$10.00</b>
house-made mix / Deep Eddy Lemon Vodka	
<b>Moscow Mule</b>	<b>\$9.00</b>
vodka / lime / ginger beer	
<b>Saint Rickey</b>	<b>\$11.00</b>
Titos / St. Germaine / fresh grapefruit / lime / agave	
<b>"Old" Old Fashioned</b>	<b>\$12.00</b>
Herman Marshall / sugar / bitters / flamed orange twist	

## CHAMPAGNE COCKTAILS 4

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<b>The Poached Pear</b>	<b>\$11.00</b>
Tawny Port / pear nectar / champagne & a whisper of spice	
<b>The Elder Ruby</b>	<b>\$11.00</b>
St. Germaine / fresh grapefruit / champagne	
<b>Brandon's Bellini</b>	<b>\$11.00</b>
Pisa / peach nectar / champagne	
<b>Deluxe Kir Royale</b>	<b>\$11.00</b>
Chambord / champagne	

## BEERS - BOTTLES 8

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<b>Miller Light</b>	<b>\$3.50</b>
<b>Bud Light</b>	<b>\$3.50</b>
<b>Samuel Adams</b>	<b>\$3.50</b>

<b>Dos Equis</b>	<b>\$3.50</b>
<b>Blue Moon</b>	<b>\$4.00</b>
<b>Heineken</b>	<b>\$4.00</b>
<b>Revolver Blood &amp; Honey</b>	<b>\$4.00</b>
<b>Left Hand Milk Stout</b>	<b>\$4.00</b>

## **BEERS - CANS** <sup>2</sup>

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<b>Southern Star Bombshell Blonde</b>	<b>\$4.00</b>
<b>Deep Ellum IPA</b>	<b>\$4.00</b>

## **WHITE WINES - CHARDONNAY** <sup>8</sup>

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<b>Kendall Jackson, California</b>	<b>AVAILABLE OPTIONS</b> Glass: \$10.00 Bottle: \$29.00
<b>Clos Du Bois, California</b>	<b>AVAILABLE OPTIONS</b> Glass: \$9.00 Bottle: \$28.00
<b>Columbia Crest Grand Estates (w/s 90)</b>	<b>AVAILABLE OPTIONS</b> Glass: \$8.00 Bottle: \$24.00
<b>Sonoma Cutrer, Russian River</b>	<b>\$40.00</b>
<b>Butternut, California</b>	<b>\$35.00</b>
<b>Cakebread, Rutherford</b>	<b>\$95.00</b>
<b>Flowers, Sonoma Coast</b>	<b>\$118.00</b>
<b>Orin Swift Mannequin, California</b>	<b>\$64.00</b>

## **WHITE BLENDS** <sup>1</sup>

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<b>Conundrum, California</b>	<b>\$50.00</b>
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## **OTHER WHITES** <sup>7</sup>

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<b>Placido Pinot Grigio</b>	<b>AVAILABLE OPTIONS</b> Glass: \$6.00 Bottle: \$19.00
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**Santa Margherita Pinot Grigio, Italy**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$50.00

**Ferrari-Carano Fume Blanc, Sonoma Coast**

**\$33.00**

**Ironstone Sauvignon Blanc, California**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$29.00

**Schmitt Sohne Riesling, Germany**

**AVAILABLE OPTIONS**

Glass: \$6.00

Bottle: \$20.00

**Meomi Rose Santa Barbara, Sonoma, Monterey**

**AVAILABLE OPTIONS**

Bottle: \$49.00

Glass: \$13.00

**Beringer White Zinfandel, California**

**AVAILABLE OPTIONS**

Glass: \$6.00

Bottle: \$17.00

**CHAMPAGNES & SPARKLING WINES 5**

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**Freixenet Brut, Spain**

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$25.00

**Rack & Riddle Blanc De Noirs, Sonoma**

**\$45.00**

**Perrier-Jouet Grand Brut, 750ml, France**

**\$110.00**

**Moet Chandon Grand Brut, France**

**\$105.00**

**Savino Prosecco, Italy**

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$25.00

**REDS - CABERNET 9**

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**14 Hands, Columbia Valley**

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$26.00

**Alexander Valley, Sonoma**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$45.00

**J Lohr Seven Oaks, Paso Robles**

**\$35.00**

**Columbia Crest H3, Horse Heaven Hills**

**\$32.00**

<b>Chateau St. Michelle, Indian Wells</b>	<b>\$40.00</b>
<b>Louis Martini, Napa</b>	<b>\$58.00</b>
<b>Shafer One Point Five, Stags Leap District Napa</b>	<b>\$135.00</b>
<b>Reynolds Family, Napa</b>	<b>\$106.00</b>
<b>Frank Family, Napa</b>	<b>\$98.00</b>

## REDS - CAB BLENDS <sup>7</sup>

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<b>Bogle Essential Red, California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$8.00
	Bottle: \$28.00
<b>Francis Coppola Diamond Collection Claret, California</b>	<b>\$42.00</b>
<b>Conundrum Meritage, California</b>	<b>\$48.00</b>
<b>Prisoner (Prisoner Wine Co), California</b>	<b>\$85.00</b>
<b>Orin Swift Abstract, California</b>	<b>\$66.00</b>
<b>Orin Swift Palermo, Napa</b>	<b>\$85.00</b>
<b>Orin Swift 8 Years in the Desert, California</b>	<b>\$85.00</b>

## REDS - PINOT NOIR <sup>2</sup>

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<b>Meomi, Sonoma/Santa Barbara/Monterrey</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.00
	Bottle: \$49.00
<b>Belle Glos Dairyman (w/s 92), Russian River Valley</b>	<b>\$105.00</b>

## OTHER REDS <sup>4</sup>

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<b>Concha Y Toro Merlot, Chile</b>	<b>\$23.00</b>
<b>Rosemount Shiraz, South Australia</b>	<b>\$21.00</b>
<b>La Posta Malbec, Argentina</b>	<b>AVAILABLE OPTIONS</b>
	Bottle: \$36.00
	Glass: \$10.00
<b>Ruffino Chianto Classico, Italy</b>	<b>\$49.00</b>

## DESSERT WINES <sup>2</sup>

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**Seven Daughters Moscato, Italy**

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$29.00

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**Taylor Tawny Port**

**\$7.00**

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