Palate Café

HOURS
Friday: 5PM - 9PM
Saturday: 11AM - 8PM
Sunday: 11AM - 7PM

Beverages

Beer and wine selection subject to change based on availability

LOCAL CRAFT BEERS
ON DRAFT (By the Pint – 16 oz)
Selection and pricing posted at the bar

WINES (6 oz Glass or Bottle)
Butter Chardonnay
Boen Pinot Noir
Imagery Pinot Noir
Juggernaut Cabernet
Matua Sauvignon Blanc
TDO Moscato

TEXAS CRAFT SODAS / $2
Sarsaparilla Root Beer
Cherry Limeade
Vintage Cola
Orange Dromsicle
Retro Grape

OTHER BEVERAGES
Bottled Water / $1
Iced Tea (Sweet & Unsweet) / $2
Bai Antioxidant Infused Beverage / $3

Snacks

CHIPS AND QUESO / $10

CHEESY CHICKEN BUFFALO DIP / $14
Served with toasted garlic bread or tortilla chips

SPINACH ARTICHOKE DIP / $12
Served with toasted garlic bread or tortilla chips

LOTS O' TOTS (3 WAYS)
1) Lightly seasoned with salt / $4.50
2) Topped with queso, crispy bacon & green onion / $6.50
3) Tossed in butter, parmesan & truffle salt / $6.50

FAJITA NACHOS / Chicken: $10 Steak: $11
Choice of chicken or steak. Served with sautéed onions & peppers, queso, salsa, sour cream, & cilantro

Salads

CAESAR SALAD / $7.50
Romaine lettuce, shaved parmesan, croutons & "tableside" Caesar dressing. Add Chicken / $3.50

COBB SALAD / $13
Grilled chicken, applewood bacon, tomato, avocado, red onion, hard boiled egg and crumbled blue cheese. Served with house-made ranch dressing.

GREEK SALAD WITH GRILLED CHICKEN / $12.50
Romain lettuce, tomato, cucumber, red onion, Kalamata olives, feta cheese, grilled chicken breast, & buttermilk Tzatziki dressing.

CHICKEN SALAD STUFFED AVOCADO / $12.50
Chopped chicken breast, celery, dried cherries in a creamy lemon & tarragon dressing stuffed in two avocado halves on a bed of shredded Romaine lettuce.

ARTAVIA
BY AIRIA DEVELOPMENT® COMPANY

Paninis & More

Hot pressed sandwiches. Comes w/chips. See "Finger Painters" for kid approved options. Paninis can be ordered as a whole or 1/2 Panini for 1/2 price.

FRENCH DIP / $14
Thinly sliced roast beef, provolone cheese, sautéed mushrooms & caramelized onions. Served with au jus and creamy horseradish sauce.

TURKEY PESTO / $14
Thinly carved turkey breast, pesto, fresh mozzarella, sliced avocado & Roma tomatoes.

MEDITERRANEAN VEGGIE / $12.50
Roasted red pepper hummus, marinated artichokes, Roma tomatoes, Kalamata olives, thinly sliced red onion & spinach.

BBQ BEEF BRISKET / $14
Thinly sliced beef brisket, sharp cheddar cheese, sliced red onion w/ Sweet Baby Ray's BBQ Sauce.

BUFFALO CHICKEN / $13
Extra cheesy Buffalo chicken pressed to perfection.

ITALIAN / $14
Salami, pepperoni, Black Forest ham, & Provolone cheese w/ a creamy Italian spread.

MEATBALL / $14
Juicy meatballs served w/ fresh mozzarella cheese & marinara sauce.

PANINI OF THE WEEK
Ask your hostess!

GREEK GYRO SANDWICH / Cold: $9 Panini: $14
Grilled Gyro meat, Romain lettuce, tomato, cucumber, red onion, & feta cheese w/ a side of Tzatzik. Served in a warm pita bread "cold" or Panini style.

PIZZA / $11
A panini-style pizza w/ fresh mozzarella cheese & marinara sauce.
Toppings / $0.40 each
Mushrooms, Onions, and/or Olives
Toppings / $0.80 each
Pepperoni, Canadian Bacon, and/or Italian Sausage

PULLED PORK SLIDERS (3) / $12
Pulled pork, BBQ sauce, dill pickle slices and crispy onions. Comes w/ a side of coleslaw and chips.

CHEESEBURGER / $8.50
Your choice of cheese - Sharp Cheddar, Provolone or Swiss. Comes with lettuce, tomato, onion and pickles. Condiments on the side (ketchup, mustard, & mayo). Add sauteed mushrooms, carmalized onions, crispy bacon or sliced avocado / $.50 each

HOT DOG / $5.50
All-beef hot dog. Condiments on the side (ketchup, mustard, & mayo).

Finger Painters

GRILLED CHEESE PANINI / $6

Desserts

Dessert and cookie selection may vary.

FRESHLY BAKED COOKIES / $2.50
Chocolate Chip
Snickerdoodles
Peanut Butter

ICE CREAM / $1.00
Ice Cream Sandwich
Ice Cream Dipped Cone with Nuts
Chocolate Coated Ice Cream

CUPCAKES / $3.25
Selections vary based on availability.

BROWNIE / $2.50
Served w/ Vanilla Ice Cream / $3.50

Menu items and availability are subject to change at any time without notice - please call the Palate Café if you are looking for a specific item. Please be advised that food prepared here may contain milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food- borne illness. Women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems. Updated 8/2021.