



Four Brothers

SOUTHERN PROVISIONS

Groundwork

San Antonio "Chili Queens" Chili 15

American Wagyu beef, aged cheddar, scallion, crema

Pozole 14

pork shoulder, red chiles, cabbage, crema, limes

BBQ-Glazed Brussels Sprouts 16

Texas honey, shallots

Steak Tartare 26

American Wagyu beef, capers, shallots, Dijon mustard, fresh quail egg, Parmigiano-Reggiano, grilled sourdough

Handhelds

Served with BBQ-Seasoned Fries or a Side of Fruit

The Real Deal* 22

8oz American Wagyu patty, smoked cheddar, Swiss cheese, lettuce, tomato, onion, house pickles, secret sauce, brioche bun

Ribeye Sandwich 22

shaved ribeye, smoked provolone, sautéed onions & peppers, bolillo bun, au jus

Brisket Bolillo 19

slowly smoked beef brisket, secret sauce, coleslaw, dill pickles, whole grain mustard, bolillo bun

Grilled Chicken Sandwich 18

grilled chicken breast, caramelized onions, Swiss cheese, applewood-smoked bacon, avocado, alfalfa sprouts, secret sauce

To Be Shared

Bexar Cornbread 14

jalapeño cornbread, aged cheddar, whipped butter, Texas honey, pimento cheese

Chef's Plate 38 serves 2-3

cured Southern meats, cheeses, grain mustard, grilled sourdough

Garden

Four Brothers Caesar Salad 16

romaine hearts, pimento cheese crostini, white anchovy, Caesar dressing

Baby Beets Salad 18

roasted baby beets, goat cheese, spicy Texas pecans, organic greens, vinaigrette

Cucumber Salad 14

baby heirloom tomatoes, pickled red onions, cilantro, Tajín vinaigrette

Citrus Avocado Salad 18

baby gem lettuce, endives, citrus segments, avocado, pistachios, orange vinaigrette

Embellish

Add Steak* 16, Chicken 8, Shrimp 13

Gluten-friendly bread available upon request.

Gluten-Friendly Vegan Vegetarian Dairy-Free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

Foundations

BBQ Ribs 32

half-rack St. Louis, bbq sauce, ginger & butternut squash purée, black garlic broccolini

Big Gulf Camarones 42

blue corn grits, ajo aceite, sofrito, Cotija cheese

Citrus & Fennel Arrabbiata 22

braised fennel, red chile flakes, San Marzano tomatoes, basil, Parmigiano-Reggiano

Hanger Steak* 30

8oz prime hanger steak, café de Paris butter, parmesan fries

Chicken Adovada 36

roasted half chicken, red chile sauce, confit marble potatoes, charred leeks, crema blanca

Branzino 38

basil crust, trumpet mushrooms, toasted pecan risotto, sofrito, Texas grapefruit beurre blanc

Warm Quinoa Bowl 22

avocado, sofrito, fried chickpeas, organic seasonal greens, crostini



À la Carte

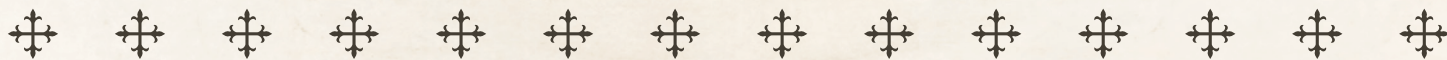
Pommes Purée 10

Roasted Black Garlic Broccolini 10

Asparagus 12

Cilantro Rice 9

Confit Marble Potatoes 10



Pâtisserie

Churros 10

dulce de leche, chocolate sauce, cinnamon

Meyer Lemon Crème Brûlée 12

French Chantilly cream, poppy seeds, berries

Chocolate Addiction 16

chocolate mousse bar, passion fruit sorbet, brownie crunch, fleur de sel

Buttermilk Pie, “The Last Piece” 14

bourbon caramel, vanilla bean ice cream, smoked salt

Sticky Toffee Pudding 14

date cake, toffee sauce, vanilla bean ice cream, candied hazelnuts

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