



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, quail egg, Parmigiano-Reggiano, 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

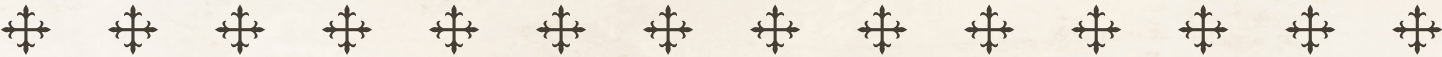
Citrus Avocado Salad 18
baby gem lettuce, endives, citrus segments, avocado, pistachios, orange vinaigrette

Embellish
Add Steak* 16, Chicken 8, Shrimp 13

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



Grand Feast

Intended to be shared

Big Bone-In Short Rib 68
14oz short rib, glazed cipollini onions, pommes purée, leeks

The Tomahawk Dry-Aged Reserve* 170
48oz bone-in tomahawk ribeye, confit marble potatoes, asparagus, chimichurri

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

Prime New York Strip* 🌾 56
12oz Prime New York strip, spinach purée, café de Paris butter

Filet Mignon* 🌾 64
8oz filet mignon, confit marble potatoes, spinach purée, café de Paris butter

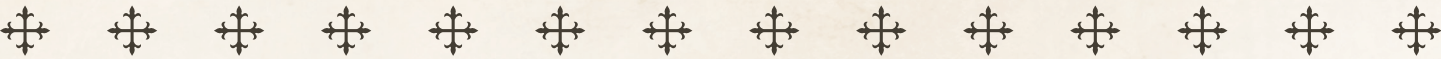
Ribeye* 68
14oz ribeye, herb & parmesan fries, café de Paris butter

Texas Food & Wine Burger* 26
chorizo & onion confit, smoked cheddar, secret sauce, ajo aceite, lettuce, tomato, onion, pickle, brioche bun, bbq-seasoned fries or a side of fruit

Citrus & Fennel Arrabbiata 🌿 22
braised fennel, red chile flakes, San Marzano tomatoes, basil, Parmigiano-Reggiano

Double-Cut Bone-In Pork Chop* 52
bone-in pork chop, wild mushroom brandy sauce, pommes purée

Short Rib Tagliatelle 32
spring peas, Mandarins, fennel, creamy au jus



À la Carte

Pommes Purée 10

Roasted Black Garlic Broccolini 10

Asparagus 12

Cilantro Rice 9

Confit Marble Potatoes 10

BBQ-Seasoned Fries 🌾 12



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

Sea Bass 🌾🌿 62
coconut curry broth, baby bok choy, basil, trumpet mushrooms

Lamb Shank* 55
braised lamb shank, black lentils, sofrito, chorizo, polenta, Cotija cheese

Seared Duck Breast 46
butternut squash purée, huckleberry jus, Swiss chard, apple butter

Chicken Adovada 🌾 36
roasted half chicken, red chile sauce, confit marble potatoes, charred leeks, crema blanca

Big Gulf Camarones 42
blue corn grits, ajo aceite, sofrito, Cotija cheese

Branzino 38
basil crust, trumpet mushrooms, toasted pecan risotto, sofrito, Texas grapefruit beurre blanc

Herb & Parmesan Fries 10

Polenta 14
butter, cream, Cotija cheese

Butternut Squash Purée 12

Blue Corn Grits 10

Trumpet Mushrooms 14



Buttermilk Pie, “The Last Piece” 🌿 14
bourbon caramel, buttermilk ice cream, smoked salt

Sticky Toffee Pudding 14
date cake, toffee sauce, vanilla bean ice cream, candied hazelnuts

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