



RESTAURANT & BAR

SMALL PLATES

- PRETZEL BITES 14**
Hatch green chile beer cheese / everything seasoning

AHI TUNA TARTARE* 18
jalapeño & jicama slaw / yuzu ponzu / wasabi aioli
chili-spiced pepitas / wasabi caviar

LOCAL CHEESE & MEAT BOARD 26
daily selection curated by culinary team / local honeycomb / Chef's seasonal jam / seasonal berries
- FRIED GREEN TOMATOES 16**
corn & black bean relish / honey / grapefruit glaze

DILL PICKLE DIP 10
chili-spiced chicharrón

SOUPS & SALADS
add to any salad: chicken 6 / shrimp 8 / salmon* 11
steak* 10 / maitake 7

- CAESAR 14**
local romaine / Parmigiano-Reggiano
cheese crisps / Caesar dressing
- CHOPPED COBB 16**
bibb lettuce / roasted corn / avocado
tomato / applewood-smoked bacon
Cotija / green goddess dressing
- BABY KALE & PEAR SALAD 14**
pecorino cheese / pickled onion / toasted pine nuts
Tajín vinaigrette
- CHICKEN TORTILLA SOUP 12**
chicken / avocado / Cotija / tortilla strips

LRH WOOD-FIRED
PIZZAS

- MARGHERITA 16**
San Marzano tomato sauce
roasted heirloom tomato / fresh mozzarella
basil pesto / Parmigiano-Reggiano
- TX ESQUITES 16**
sweet corn / red onion / mayo & lime crema
mushroom / Oaxaca cheese / cilantro / Tajín
- SMOKEHOUSE 18**
brisket / applewood-smoked bacon
caramelized onion / pickled jalapeño
smoked Gouda / chipotle bbq

HANDHELDS

served with your choice of fries, local greens or house kettle chips

- LRH BURGER* 18**
Las Colinas signature beef patty / American cheese
lettuce / tomato / house mayo
add fried egg 2
add applewood-smoked bacon 2
substitute Impossible Burger 2

STEAK SANDWICH 18
marinated flat iron steak / Swiss cheese
arugula / gochujang aioli / pickled Fresno chile
- LAS COLINAS CLUB 16**
turkey breast / applewood-smoked bacon / lettuce
tomato / matcha & avocado aioli / brioche

CRISPY CHICKEN SANDWICH 18
buttermilk brine / lettuce / tomato / pickle / chipotle aioli

MAIN EVENT

- SALMON* 34**
bay of fundy salmon / summer succotash
adobo verde / blistered tomato

PAN-SEARED HALIBUT 36
hatch green chile / tomatillo / hominy
red onion / mango & peach relish
- HALF CHICKEN 28**
citrus & jalapeño glaze / fingerling potatoes
heirloom carrot / pickled jalapeño

CARNE ASADA* 38
certified angus hanger steak / herb truffle yucca fries
chimichurri / pickled fresno chile

Gluten-Friendly Bread Available Upon Request.
Gluten-Friendly Vegan Vegetarian

\$4 delivery charge / 22% service charge and applicable sales tax will be added to your bill.

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

RESTAURANT IN ROOM

MENU ITEMS SELECTED FOR
YOUR DELIVERY CONVENIENCE



PLEASE DIAL 3370 TO PLACE AN ORDER

RESTAURANT & BAR

SIDES

FRENCH FRIES 8

FINGERLING POTATOES 10

CRISPY BRUSSELS SPROUTS,
PANCETTA, RASPBERRY BALSAMIC 10

ASPARAGUS 10

GRAND FINALE

PINEAPPLE CRÈME BRÛLÉE 10
seasonal berries / vanilla bean custard

KEY LIME TART 10
candied jalapeño

PREMIUM BOTTLED COCKTAILS

Award-winning, mixologist-created, all-natural cocktails crafted and bottled for your enjoyment

THE OLD FASHIONED 17
knob creek bourbon whiskey / bitters / cane sugar / orange / cherry

MANHATTAN 16
basil hayden dark rye whiskey / antica formula sweet vermouth / angostura bitters

THE COSMOPOLITAN 16
effen vodka / cranberry / triple sec / lemon zest / lime

THE MARGARITA 17
hornitos plata tequila / triple sec / tart lime

BEER

DOMESTIC 6

IMPORTED 7

WINE

SPARKLING 187mL
Lunetta Prosecco 12
Chandon Sparkling Rosé / Brut 15
Moët Rosé / Brut Champagne 21

WHITE 375mL
Kim Crawford Sauvignon Blanc 35
Imagery Chardonnay 28

RED 375mL
La Crema Pinot Noir 38
J.Lohr “Los Osos” Merlot 26
Imagery Cabernet Sauvignon 28

BEVERAGES

SODA 4.5
coke, diet coke, sprite, ginger ale, tonic or club soda

JUICE 6
orange, grapefruit, apple or cranberry

MILK 5
2%, skim, soy, almond or chocolate

HOT TEA 6
breakfast blend, earl grey, rooibos chai,
jasmine green or decaffeinated chamomile lemon

HOT COFFEE 9
regular or decaffeinated

MINERAL WATER 6
acqua panna or s. pellegrino

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