



RESTAURANT & BAR

SHAREABLES

LOCAL CHEESE & MEAT BOARD 28

daily selection curated by our culinary team
local honeycomb / chef's seasonal jam / seasonal berries

CARNE ASADA KIMCHI FRIES* 20

carne asada / sautéed kimchi / jack cheese / green onions
cilantro crema / chipotle aioli

PRETZEL BITES 14

hatch green chile queso / everything seasoning
whole grain mustard

SHRIMP TOAST 20

tajín cucumber salad / texas toast / sazón aioli

MEXICAN STREET CORN DIP gf 16

queso fresco / blue corn tortilla chips / tajín / jalapeño

SHISHITO PEPPERS gf df 12

ají amarillo aioli

GRILLED OCTOPUS gf n df 24

fingerling potatoes / blistered heirloom tomatoes
ancho blueberry glaze / salsa macha with sesame,
peanuts and pumpkin seeds

CRISPY CHICKEN WINGS gf 18

choice of garlic cotija, sweet garlic gochujang,
lemon pepper or buffalo

AL PASTOR RIBS gf df 18

st. louis smoked ribs / pineapple pico / al pastor bbq sauce

BEEF TARTARE* gf df 18

quail egg yolk / crispy rice paper / pickled asian pear / fresnos

SOUP & SALADS

add to any salad: chicken 8 / shrimp 10 / steak* 10 / salmon* 14

CAESAR gf 14

local romaine / parmigiano-reggiano / parmesan crisps
caesar dressing

CHOPPED COBB gf 16

chopped romaine lettuce / bacon / hard-boiled egg
pickled red onions / tortilla strips / queso fresco tomato
roasted corn / shredded carrots / cilantro lime ranch

SPINACH SALAD gf n 16

goat cheese / raspberries / candied almonds / raspberry vinaigrette

FEATURED SOUP 12

please ask your server about our chef's creation

LRH WOOD-FIRED
FLATBREADS

MARGHERITA 16

torn basil / fresh mozzarella / san marzano tomato sauce
balsamic glaze

SMOKEHOUSE 18

brisket / applewood-smoked bacon / caramelized onion
smoked gouda / pickled jalapeños / chipotle bbq

WILD MUSHROOM 20

roasted mushrooms / truffle cream / artichokes
red bell peppers / fresh summer black truffles
arugula / pickled fennel

HANDHELDS

served with your choice of fries, mixed greens salad
or house-made kettle chips

LRH SMASH 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

LAS COLINAS CLUB df 18

oven-roasted turkey breast / applewood-smoked bacon / lettuce
tomato / avocado / sourdough / roasted garlic aioli

CRISPY CHICKEN SANDWICH 18

lettuce / tomato / pickle / dill pickle aioli

STEAK SANDWICH* 20

marinated skirt steak / pickled fresno / swiss cheese
arugula salad / gochujang aioli

MAIN EVENT

available after 5pm daily

BOURSIN-CRUSTED FILET* gf 58

8 oz usda prime boursin-crusted filet / guajillo demi-glace
choice of two sides

BONE-IN RIBEYE* gf 64

20 oz usda prime bone-in ribeye / cowboy butter
choice of two sides

BONE-IN PORK CHOP* gf 38

chili-dusted / yam mash / papaya & pear chutney
orange agave butter

PAN-SEARED TOFU gf vg 22

black-eyed peas succotash / scallion salad / tamarind chili glaze

RED SNAPPER 40

butter-milk-fried / ají amarillo coconut sauce
cilantro lime farro / cilantro oil

SQUID INK PASTA 36

shrimp / clams / squid / chorizo / serrano / white wine reduction

BLACKENED SALMON* 36

bay of fundy salmon / israeli couscous / corn / poblano
shaved brussels salad / citrus butter emulsion

SMOKED HALF CHICKEN gf df 28

smoked habanero rub / warm fingerling potato salad
mango avocado salsa

SIDES

FRENCH FRIES df 8

CILANTRO LIME FARRO gf 10

ASPARAGUS gf 10

WILTED SPINACH gf vg 10

BROCCOLINI gf 10

MASHED POTATOES gf 10

BEER-BATTERED ONION RINGS df 10

FINGERLING POTATOES gf vg 10

SMOKED GOUDA & GREEN CHILI MAC 12

GRAND FINALE

MANGO CHEESECAKE 10

housemade chamoy

SKILLET CHOCOLATE CHIP COOKIE n 10

butter pecan ice cream

PINEAPPLE CRÈME BRÛLÉE 10

seasonal berries

COCONUT TRES LECHES 10

coconut ice cream

Inquire with your server about vegan alternatives.

Gluten-friendly bread available upon request.

A 20% service charge is added to parties of 6 or more.

gf Gluten-Friendly vg Vegan n Contains Nuts/Peanuts df 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.

COCKTAILS

can be made with ritual n/a tequila, whiskey, rum or gin

BARREL-AGED OLD FASHIONED 24	SPELLBOUND 16
garrison brothers small batch bourbon orange bitters / brown sugar	jameson / raspberry / lemon / orange bitters
SUMMER LOVE 15	FAMOUS FITZGERALD 15
grey goose vodka / strawberry / orange / lemon-lime soda	empress elderflower gin / lemon / sugar / bitters
SPA WATER 16	JAMAICAN PUNCH 14
absolut citron vodka / st-germain / cucumber / mint	malibu coconut rum / citrus / grenadine
MAKE IT MANGO 15	PALOMA MAMI 14
lalo tequila blanco / cointreau / mango / lime	flecha azul reposado tequila / grapefruit lime / citrus soda
GARRISON BROTHERS FLIGHT 30	
small batch / single barrel / baltimorehea / honeydew	

BEER, SELTZER & CIDER

COORS LIGHT 7	CORONA EXTRA 8	ANGRY ORCHARD HARD CIDER 7
MILLER LITE 7	DOS EQUIS 8	TRULY HARD SELTZER 8
BUD LIGHT 7	BLUE MOON BELGIAN WHITE 8	HIGH NOON HARD SELTZER 8
MICHELOB ULTRA 7	SHINER BOCK 8	HEINEKEN 0.0 N/A 7
NEW BELGIUM	DEEP ELLUM DALLAS BLONDE 8	ATHLETIC NON-ALCOHOLIC
VOODOO RANGER IPA 8	HEINEKEN 8	RUN WILD IPA 7

WINE

	6 OZ	9 OZ	BOTTLE
LUNETTA PROSECCO DOC Veneto, Italy 187mL			13
CHANDON SPARKLING ROSÉ OR BRUT California 187mL			15
MOËT & CHANDON BRUT IMPÉRIAL CHAMPAGNE France 187mL			28
VEUVE CLICQUOT CHAMPAGNE Reims, France			145
CONUNDRUM WHITE BLEND California	13	19	52
CHATEAU STE. MICHELLE RIESLING Columbia Valley, California	11	16	44
ZENATO PINOT GRIGIO delle Venezie, Italy	12	17	44
SANTA MARGHERITA PINOT GRIGIO Italy	16	24	64
CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ Côtes de Provence, France	17	25	68
ROSE GOLD ROSÉ Côtes de Provence, France	14	21	56
DECOY BY DUCKHORN SAUVIGNON BLANC California	14	21	56
MERRYVALE STARMONT SAUVIGNON BLANC Sonoma, California	15	22	58
MOHUA SAUVIGNON BLANC Marlborough, New Zealand	13	19	52
PINE RIDGE VINEYARDS CHENIN BLANC + VIOGNIER California	12	18	48
WENTE VINEYARDS ESTATE GROWN CHARDONNAY Livermore Valley, California	12	18	44
KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY California	14	21	52
ORIN SWIFT MANNEQUIN CHARDONNAY California	24	36	96
MEIOMI PINOT NOIR California	14	21	56
ELOUAN PINOT NOIR Oregon	16	24	64
BELLE GLOS CLARK & TELEPHONE VINEYARD PINOT NOIR Santa Maria Valley, California	20	30	80
BANFI CHIANTI CLASSICO Tuscany, Italy	13	19	52
BENZIGER MERLOT Sonoma County, California	11	16	44
DUCKHORN MERLOT Napa Valley, California	20	30	80
CATENA VISTA FLORES MALBEC Mendoza, Argentina	11	16	44
J. LOHR PURE PASO RED BLEND Paso Robles, California	15	22	60
THE PRISONER WINE COMPANY RED BLEND Oakville, Napa Valley, California			110
TRIBUTE CABERNET SAUVIGNON California	12	18	56
LIBERTY SCHOOL CABERNET SAUVIGNON Paso Robles, California	14	21	56
FRANCISCAN CORNERSTONE CABERNET SAUVIGNON California	14	21	54
JOEL GOTT RED BLEND Columbia Valley, Washington	15	22	60
THE PRISONER WINE COMPANY UNSHACKLED CABERNET SAUVIGNON California	16	24	68
DAOU CABERNET SAUVIGNON Paso Robles, California	17	24	68
HALL CABERNET SAUVIGNON Napa Valley, California			120
THE PRISONER WINE COMPANY CABERNET SAUVIGNON Oakville, Napa Valley, California			140