



RESTAURANT & BAR

SHAREABLES

LOCAL CHEESE & MEAT BOARD 28
daily selection curated by our culinary team
local honeycomb / chef's seasonal jam / seasonal berries

CRISPY PORK BELLY LETTUCE WRAP *df* 18
butter lettuce / pickled jicama & carrot / guajillo ssam

CARNE ASADA KIMCHI FRIES* 22
carne asada / sautéed kimchi / jack cheese / pico de gallo
green onions / cilantro crema / chipotle aioli

ROASTED POBLANO HUMMUS *vg df* 16
evoo / toasted pepita / crispy pita

CHEESY POTATO CROQUETTE 14
yukon gold / oaxaca cheese / chives / chipotle ranch

MEXICAN STREET CORN DIP *gf* 16
queso fresco / blue corn tortilla chips / tajín / jalapeño

PRETZEL BITES 14
hatch green chile queso / everything seasoning
whole-grain mustard

GRILLED OCTOPUS *gf n df* 24
fingerling potatoes / blistered heirloom tomatoes
ancho blueberry glaze / salsa macha
sesame / peanuts / pumpkin seeds

AL PASTOR RIBS *gf df* 18
st. louis smoked ribs / pineapple pico / al pastor bbq sauce

CRISPY CHICKEN WINGS *gf* 18
celery / carrot / ranch / blue cheese
choice of garlic & cotija, sweet garlic gochujang,
lemon pepper or buffalo

SOUP & SALADS

add chicken 8 / shrimp 10 / steak 10 / salmon* 14*

CAESAR *gf* 15
local romaine / parmigiano-reggiano / parmesan crisps
caesar dressing

CHOPPED COBB *gf* 16
chopped romaine lettuce / applewood-smoked bacon
hard-boiled egg / pickled red onions / tortilla strips / queso fresco
tomato / roasted corn / shredded carrots / cilantro & lime ranch

ROASTED BEET SALAD *gf n* 18
arugula / candied tx pecans / whipped chèvre
pickled onion / champagne & agave vinaigrette

FEATURED SOUP 14
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

PEAR & PROSCIUTTO 20
red wine-poached pear / arugula
pickled onion / brie cream / cabernet reduction

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

CRISPY CHICKEN SANDWICH 18
lettuce / tomato / pickle / dill pickle aioli

TORTA DE MILANESA 20
crispy pork cutlet / lettuce / tomato / guacamole
pickled onions / queso fresco / chipotle aioli

MAIN EVENT

AVAILABLE AFTER 5PM DAILY

BOURSIN-CRUSTED FILET* *gf* 58
boursin-crusted usda prime filet / guajillo demi-glaze
choose two sides

BONE-IN RIBEYE* *gf* 64
usda prime bone-in ribeye / cowboy butter
choose two sides

BONE-IN PORK CHOP* *gf* 38
chile-dusted / yam mash / papaya & pear chutney
orange & agave butter

BLACKENED TOFU *gf vg df* 24
black bean succotash / tomato coulis

RED SNAPPER 40
fried buttermilk-marinated / ají amarillo coconut sauce
cilantro & lime farro / cilantro oil

TX CIOPPINO 38
tx redfish / spanish chorizo / prawn / pei mussels
clams / french baguette

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

GUAJILLO DR PEPPER BRAISED-SHORT RIB 48
jalapeño & cheddar grits / crispy onion
cilantro & pepita gremolata

SIDES

FRENCH FRIES *df* 8

**SMOKED GOUDA &
GREEN CHILE MAC 12**

**CILANTRO LIME
FARRO *gf* 10**

ASPARAGUS *gf* 10

BROCCOLINI *gf* 10

**CRISPY BRUSSELS
SPROUTS *gf* 10**

**MASHED
POTATOES *gf* 10**

**BEER-BATTERED
ONION RINGS *df* 10**

**FINGERLING
POTATOES *gf vg* 10**

GRAND FINALE

DUBAI CHOCOLATE CHEESECAKE *n* 16
pistachio / phyllo crumble

SKILLET CHOCOLATE CHIP COOKIE *n* 12
butter pecan ice cream

GRAPEFRUIT MOUSSE CAKE 12
brûléed tx ruby red grapefruit / prosecco gelée

BOURBON SWEET POTATO PIE 10
vanilla bean whipped cream

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
garrison brothers small batch bourbon
orange bitters / brown sugar

LYCHEE KISS 18
grey goose vodka / lychee juice / lime juice
lychee / orchid flower

SPA WATER 16
absolut citron vodka / st-germain / cucumber / mint

EL DORADO 15
don julio reposado / grand marnier
agave syrup / cinnamon stick

SPELLBOUND 16
jameson / raspberry / lemon / orange bitters

FAMOUS FITZGERALD 15
empress 1908 elderflower gin / lemon / simple syrup / bitters

FALLEN LEAVES 14
buffalo trace / sweet vermouth / campari
maple syrup / orange peel

PINK SKY 14
flecha azul reposado tequila / grapefruit
lime / citrus soda

GARRISON BROTHERS FLIGHT 30
small batch / single barrel / balmorhea / 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 RUN WILD IPA N/A 7
VOODOO RANGER IPA 8	HEINEKEN 8	

WINE

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