



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.