

WOOD-ROASTED SHELLFISH citrus butter

ATLANTIC OYSTERS 3 each

GULF SHRIMP 3.95 each

SALADS & STARTERS

AYESHA'S FRESH BAKED CORNBREAD thai red curry butter 4

SHAKING BEEF LETTUCE CUPS gem lettuce, black pepper, nuoc cham 14.95

THAI COCONUT & SHRIMP SOUP english peas, soft tofu, peanuts, cornbread 10.50

MICHAEL'S AHI TUNA TARTARE POPPERS ancho chile, asian pear, pine nuts, sesame oil, mint 14.95

SMOKED BURRATA heirloom tomato, citrus, marcona almonds, calabrian chili 13.95

CLASSIC AMERICAN WEDGE SALAD the proper bacon, bleu cheese, avocado, tomato 12.95

SIMPLE GREENS mixed local lettuces, heirloom tomato, hearts of palm, radish, house vinaigrette 9.25

GREEK SALAD tomato, olive, capers, feta, oregano vinaigrette 13.95

GRILLED AVOCADO lentil & quinoa, green goddess, corn, baby greens 13.95

JAPANESE CHOPPED SALAD carrots, daikon, hearts of palm, ginger dressing 11.25

TRUFFLED CAESAR SALAD gem lettuce, sweet onion crema, pecorino 13.95

EGGS N' BREKKY

FRIED CHICKEN & WAFFLES crispy waffle, mango chutney, smoked scotch bonnet pepper 21.95

THE L.I.E. (LONG-ISLAND EGG SANDWICH) kaiser roll, fried egg, the proper bacon & cheese with fries 14.95

CREME BRULEE FRENCH TOAST whipped cream, confit berries, maple syrup 15.95

FRENCH OMELETTE choice of the proper bacon, mushrooms or both with hash browns and salad 16.95

SMOKED ST. LOUIS CUT PORK RIBS

our chefs collaborated with le sanctuaire to create three distinct spice blends for our ribs
and finished with its own signature international sauce

select from

AMERICAN BARBECUE | GOLDEN GARLIC SWEET + SOUR | SESAME-GOCHUJANG

ST. LOUIS STYLE

MEXICAN STYLE

KOREAN STYLE

HALF RACK 19 **WHOLE RACK** 37 **COMBO RACK** 45

SANDWICHES

all our sandwiches are served with your choice of a small green salad, house bbq chips or fries

PULLED PORK smoked pork shoulder, house barbecue sauce, crispy onions 14.95

FRIED CHICKEN SANDWICH togarashi-spiced crispy chicken, spicy kewpie mayo 14.95

CHERRY-BOMB BURGER pickled cherry peppers, grilled onions, fontina cheese 15.50

INTERNATIONAL SMOKE CHEESE BURGER texas angus beef burger, american cheese 14.75

BARBECUE FROM THE MEAT LOCKER

all steaks are served with 2 eggs, crispy hash browns & grilled onions

8oz BASEBALL CUT SIRLOIN 27.95

8oz FILET MIGNON 44.95

10oz PRIME RIB EYE 39.95

BARBECUE FROM AROUND THE WORLD

MEXICAN STREET CHICKEN achiote, chilies, sweet potatoes, avocado 25.95

ASIAN CEDAR-SMOKED SALMON corn, red onion, heirloom cherry tomatoes 26.95

GRECIAN GRILLED BRANZINO lemon potatoes, garlic greens, caper-olive vinaigrette 29.95

SOUTHERN FRIED CHICKEN buttermilk brine, whipped potatoes, mushroom gravy, smoky greens 21.95

RED FISH ON THE HALF SHELL garlic fried rice, scallions, chinese black bean sauce 26.50

SIDEKICKS

RIB TIP MAC & CHEESE 13.95

CRISPY HASH BROWNS 6.95

GARLIC-ROSEMARY FRIES 6.26

BRUSSELS SPROUTS 9.95

APPLEWOOD SMOKED BACON 7.95

MUSHROOM FRIED RICE 8.95

chef/proprietors MICHAEL MINA + AYESHA CURRY
executive chef HOUSTON'S PRINCE OF PORK - EJ MILLER

*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*

COCKTAILS

BRUNCH

BLOODY BOURBON 12
evan williams bourbon, blood mix, orange

TROPICAL BELLINIS 11
guava, peach, passionfruit

ESPRESSO MARTINI V. IS 11
tito's vodka, bailey's, frangelico, espresso

IRISH BREAKFAST 11
jameson, galliano ristretto, creme, espresso

AFFOGATO 7
shot of espresso, vanilla ice cream

BOOZIE & BOUGHIE

SMOKE SIGNALS 25

COLD-SMOKED OLD FASHIONED 14
buffalo trace bourbon, orange blossom-cinnamon syrup, corazon bitters

ISSA GIN & TONIC 11
beefeater gin, grapefruit, elderflower, sage, tonic

WYNWOOD HIPSTER 12
pisco, yellow chartreuse, lime, egg whites, cbd

LOW & SLOW 12
keel low octane vodka, lemon-ginger kombucha, ginger beer, blueberries

LILIKOI MAI TAI 12
light & dark rum, lilikoi, pineapple, lime

GINA JAMAICA 12
absolut elyx vodka, barsol pisco, cucumber, basil, grapefruit

YAKUZA 3.0 12
japanese whiskey, chamomile tea, benedictine

SHAPE SHIFTER 12
espolon tequila, passion fruit, pineapple, honey, ancho chile

WINES BY THE GLASS

SPARKLING

DE PRA UNFILTERED prosecco 11 | 44
LA MONTINA FRANCIACORTA rose 18 | 72

WHITE

DOMAINE ROMANIN chardonnay 13 | 52
CRAGGY RANGE sauvignon blanc 17 | 68
BUKETO sauvignon blanc 12 | 48
CLARE WINE CO reisling 14 | 55
TEUTONIC gewurtzvameiner 16 | 64

BEER

DRAFT 7

SATYR'S SWILL
back pew | houston | german bach | 7.2%

ROCKET FUEL
8th wonder | houston | vietnamese coffee porter | 4.6%

SANTO
saint arnold | houston | german kolsch | 4.7%

GENTLEMAN'S RELISH
lone pint | magnolia | english brown ale | 6.2%

FOR DOS

POMPEII'S LAVA 24
mezcal, campari, punt e mes

PRESS YOUR LUCK 24
bourbon, blood orange, lime & grapefruit juice

PUNCH BOWLS

serves 4-5 | 50

THE KAMPONG
cava, myers rum, pomegranate, thai basil, lemon

EN FUEGO
charred serrano tequila, guava, lime juice, agave

HALEIWA BOWL
havana club rum, pineapple, sage falernum, mint, lemon juice

SOUTHERN PRIDE
bulleit bourbon, spiced tea, peach, lemon, honey

HOUSEMADE SANGRIA
red or white wine with summer fruit

ZERO PROOF

GARDEN OF EDEN 7
grapefruit, cucumber, basil

VOICE OF REASON 7
pineapple juice, lemon juice, honey, passionfruit

BOTTOMLESS

**ROSE, BLOODY MARY'S,
SANGRIA & MIMOSAS** 15

ROSE

ALEXANDER VALLEY VINEYARDS 10 | 40

RED

AFFENTALER pinot noir 13 | 52
TIKAL PATRIOTA malbec 13 | 52
DASHE CELLARS zinfandel 16 | 64
KAESLER shiraz 17 | 68
DAOU cabernet sauvignon 17 | 68
CHATEAU TEYSSIER merlot 20 | 80

CALI GREEN
brash | houston | west coast ipa | 7.0%

ADIOS PANTELONES
rahr & sons | fort worth | mexican style lager | 5.5%

SEVEN IRON
11 below | houston | american blonde | 4.5%

HEFEWEIZEN
no label | houston | german hefeweizen | 5.5%

