



# KNOX

## BISTRO



### OYSTERS & CAVIAR\*

**Oysters on the Half Shell**  
*cocktail sauce, mignonette*

dozen 39 1/2 dozen 20

**Golden Ossetra Caviar**  
*traditional accompaniments*

125

**Dutch Siberian Baerii Caviar**  
*traditional accompaniments*

85

### HORS D'OEUVRES

**Gazpacho de Tomates** <sup>V</sup> 14  
*tomatoes, cucumber, toasted pine nut*

**Salade de Betteraves et Burrata** 17  
*chioggia beet salad, burrata, meyer lemon, hazelnut*

**Assiette de Charcuterie et Fromage** 32  
*cheese & charcuterie platter, mustard, fruit compote, honeycomb*

**Salade de Poireaux Dijonnaise** <sup>GF</sup> 16  
*leeks in mustard vinaigrette, eggs, hazelnuts, bistro style*

**Coeur de Laitue aux Herbes et Échalotes** <sup>VG GF</sup> 15  
*heart of lettuce, herbs & shallot vinaigrette*

**Carpaccio de Boeuf** 19  
*beef carpaccio, black truffle aioli and aged Comté*

**Soufflé au Fromage** <sup>V</sup> 21  
*twice baked cheese soufflé, petit salade verte*

**Rillettes De Poisson** <sup>GFM</sup> 16  
*smoked fish dip, trout roe, celery, radish, crostini*

**Saumon Cru Mariné à l'Aneth** <sup>GFM</sup> 19  
*marinated salmon, lemon dill, crispy quinoa, grilled country bread*

**Escargots Bourguignone** <sup>GF</sup> 16  
*snail, butter, garlic, parsley*

**Avocat & Crevettes** <sup>GF</sup> 21  
*avocado, rock shrimp, french cocktail sauce*

### PLÂTS PRINCIPAUX

**Saumon Grillé a La tomate Verte** <sup>GF</sup> 42  
*grilled salmon, Texas creamer peas, green tomato sauce, tomatoes confit*

**Gnocchi a la Parisienne** 28  
*spring parisian gnocchi, english pea, fava beans, crispy prosciutto*

**Filet au Poivre\*** <sup>GF</sup> 54  
*8 oz filet, green peppercorn sauce, pommes frites*

**Raie au Beurre Noisette** <sup>GFM</sup> 34  
*skate wing, capers, croutons, lemon brown butter sauce, lemon segments, potatoes*

**Knox Burger** 23  
*classic burger, brioche bun, pommes frites*

**Steak Frites** <sup>GF</sup> 44  
*prime hanger steak, pommes frites and Knox sauce*

**Moules Marinières** <sup>GFM</sup> 27  
*mussels, pommes frites, white wine garlic-shallot sauce*

**Le Burger au Poivre** 26  
*served with pommes frites*

**Poulet Rôti aux Asperges et morilles** 38  
*half roasted chicken, green asparagus, braised morels, vin jaune sauce*

**Bar Entier Grillé au Feu de Bois** <sup>GF</sup> 42  
*wood fired grilled whole branzino, à la provençale*

**Côte de Boeuf Béarnaise for two** <sup>GF</sup> 135  
*32 oz wood fired grilled bone in cowboy prime rib, pomme frites, salade verte, bearnaise sauce*

**Filet de Porc aux Carottes et Cumin** <sup>GF</sup> 38  
*seared Berkshire pork tenderloin, carrots, cumin, sugar peas*

**Bouillabaisse de Halibut** 54  
*halibut, prawn, mussels, scallops, tomato saffron broth, fennel, rouille sauce, grilled baguette*

**Confit de canard a L'orange** 38  
*duck leg confit a l'orange, Tokyo turnips, caramelized cipollini onion*

### GARNITURES

**Pommes Frites** *hand-cut daily* 8

**Grilled Asparagus** *lemon aioli* 14

**Roasted Potatoes** *garlic, rosemary* 9

**Fried Cauliflower** *Boursin sauce, lemon* 14

**Petite Salade Verte** *shallot vinaigrette* 9

**Pommes Puree** *classic French-style* 9

In order for our Kitchen Team to execute the selected dishes in the best possible manner, orders must be placed in full.

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table

\*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.

V-Vegetarian GF-Gluten Free VG-Vegan GFM-Gluten Free if modified.

\*We apply a surcharge of 3% on all credit card payments.\*

# KNOX

## BISTRO

### VINS AU VERRE

<i>white</i>	
<b>Chateau Ragotiere</b> <i>Muscadet, Loire Valley, FR</i>	14
<b>Les Tribordais</b> <i>Sauvignon Blanc, Sancerre, FR</i>	23
<b>Albert Bichot</b> <i>Chardonnay, Macon-Villages, FR</i>	19
<b>Hartford Court</b> <i>Chardonnay, Russian River Valley, US</i>	19
<b>Oyster Bay</b> <i>Sauvignon Blanc, Marlborough, NZ</i>	13
<b>Benvolio</b> <i>Pinot Grigio, Friuli, IT</i>	14
<i>rosé</i>	
<b>Chateau d'Estoublon 'Roseblood'</b> <i>Provence, FR</i>	14
<b>Hampton Water</b> <i>Languedoc, FR</i>	18
<i>red</i>	
<b>Trenel 'Cuvee Rochebonne'</b> <i>Gamay, Beaujolais, FR</i>	14
<b>Dubuet-Monthelie</b> <i>Pinot Noir, Burgundy, FR</i>	25
<b>Cuvee Michael</b> <i>Cabernet Sauvignon Blend, Bordeaux, FR</i>	15
<b>Chapelle d'Alienor</b> <i>Merlot Blend, Bordeaux, FR</i>	18
<b>Metzker</b> <i>Pinot Noir, Russian River Valley, US</i>	16
<b>The Quilt</b> <i>Cabernet Sauvignon, Napa Valley, US</i>	20
<b>Orin Swift 'Abstract'</b> <i>Red Blend, St. Helena, US</i>	24
<b>Argiano 'NC'</b> <i>Super Tuscan, Tuscany, IT</i>	16
<b>Henry Lagarde</b> <i>Malbec, Mendoza, AR</i>	14
<b>R. Lopez de Heredia Crianza</b> <i>Red Blend, Rioja, ES</i>	20
<i>sparkling</i>	
<b>Segura Viudas</b> <i>Brut, Cava, ES</i>	14
<b>Gruet 'Sauvage'</b> <i>Brut Rose, New Mexico, US</i>	16
<b>Chandon 'By the Bay'</b> <i>Brut, Carneros, US</i>	18
<b>M. Haslinger &amp; Fils</b> <i>Brut, Champagne, FR</i>	24

### COCKTAILS ARTISANAUX

<b>Garden Soirée</b>	18
<i>Green Chartreuse, St. Germain, cucumber cordial, lime</i>	
<i>*Choice of: Ford's Gin, Ketel One Vodka or Casa Noble Blanco</i>	
<b>Two to Tango</b>	18
<i>Casamigos Crystalino, Woodford Rye, Jalisco Orange Liqueur, lime, mango-habanero</i>	
<b>Palomita</b>	19
<i>Don Fulano Reposado, San Cosme, Cointreau, lime, grapefruit, agave</i>	
<b>Fraise 75</b>	18
<i>Hendrick's, Don Julio Reposado, St. Germain, lemon, El Cantinero Strawberry cordial, sparkling</i>	
<b>Passion Paradise Sour</b>	19
<i>High West Rye, Cynar 70, lemon, passionfruit, egg-white</i>	
<b>Hibiscus Breeze</b>	18
<i>Ketel One, Yellow Rose, lime, grapefruit, hibiscus, Topo Chico Grapefruit</i>	
<b>Barrel-Aged Bijou</b>	19
<i>Piggyback Rye, Amaro Montenegro, Green Chartreuse</i>	
<b>White Sangria</b>	17
<i>Yellow Rose, St. Remy, elderflower, white wine, lemon</i>	

### COCKTAILS SANS ALCOOLS

#### mocktails

<b>Faux-llinade Fraise</b> 10	<b>Hibiscus Palo-Nah</b> 10	<b>New Year, New Mule</b> 10
<i>Seedlip Grove 42, strawberry cordial, lemon, Topo Chico</i>	<i>Seedlip Grove 42, grapefruit, lime, hibiscus cordial, Topo Chico</i>	<i>Seedlip Spice 94, lemon, honey, Fever Tree Ginger Beer</i>

\*ON DRAFT

<b>*Voodoo Ranger IPA</b> 7% abv
<b>*Kronenbourg 1664</b> abv 5.5%
<b>*Boulevard Pale Ale</b> abv 5.4%
<b>*Firestone Walker 805</b> abv 4.5%

### BIÈRES

8	<b>Miller Lite Pilsner</b> abv 4.2%	6
8	<b>Yuengling Lager</b> abv 4.5%	7
8	<b>Heineken 0.0</b> non-alcoholic	6
8		

### ALCOOLS

<b>ICED TEA</b>		<b>VODKA</b>		<b>COGNAC</b>	
Hibiscus	7	Ketel One	15	Hennessy	15
Matcha	7	Grey Goose	15	Remy Martin 1738	17
		Belvedere	15	Remy Martin XO	40
		Chopin	15	Louis XIII	
		Titos	15	.5 oz - 200   1 oz - 400   1.5 oz - 600	
<b>RYE</b>		<b>GIN</b>		<b>SCOTCH</b>	
Bulleit Rye	15	Tanqueray	15	Glenlivet 12 yr	16
Piggyback Rye	15	Bombay Sapphire	15	Glenfiddich 12yr	16
Woodford Rye	15	Martin Millers	15	Dalmore 12yr	16
Whistlepig 10 yr	18	Hendrick's	16	Oban 14 yr	17
Angels Envy Rye	22	The Botanist	17	Johnny Walker Black	17
		Monkey 47	18	Macallan 12yr/15yr	22/ 50
<b>TEQUILA</b>		<b>BOURBON</b>		<b>MEZCAL</b>	
Lalo	15	Woodinville	16	Illegal Joven	14
Casa Noble Blanco	15	Basil Hayden	16	Vida - Day of the Dead	14
Casa Noble Repo	18	Yellow Rose	16	Dos Hombres	14
Fortaleza Blanco	18	Angels Envy	17	Los 7 Misterios Doba Yej	15
Don Julio 70	18	Bookers	20	Illegal Repo	16
Casa Dragones Repo	40	Eagle Rare	20		
Don Julio 1942	45	Blantons	40		
Casa Dragon Joven	45	Pappy 12	75		
Clase Azul Repo	45				
Clase Azul Ultra Anejo					
.5 oz - 75   1 oz - 150   1.5 oz - 225					
Jose Cuervo Reserva	45				