



# 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

**French Onion Soup** 18  
*classic onion soup, crouton, gruyere cheese*

**Grilled Kale Salade** 17  
*grape, caramelized walnuts, ricotta Salata, roasted shallot yogurt*

**Assiette de Charcuterie et Fromage** <sup>GFM</sup> 32  
*cheese & charcuterie platter, pickled veggies, mustard, fruit compote, honeycomb*

**Salade de Poireaux Dijonnaise** 16  
*leeks in mustard vinaigrette, eggs, hazelnuts, bistro style*

**Coeur de Laitue aux Herbes et Échalotes** 15  
*heart of lettuce, herbs, shallot vinaigrette*

**Carpaccio de Boeuf** <sup>GFM</sup> 22  
*beef carpaccio, black truffle aioli and aged Comté*

**Rillettes de Poisson** <sup>GFM</sup> 17  
*smoked fish dip, trout roe, celery, radish, crème fraîche, crostini*

**Soufflé au Fromage** <sup>V</sup> 24  
*twice baked cheese soufflé, petit salade verte*

**Escargots de Bourgogne** 16  
*snail, butter, garlic, parsley*

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

**Avocat & Crevettes** 21  
*avocado, rock shrimp, french cocktail sauce*

### PLÂTS PRINCIPAUX

**Saumon Poêlé aux Haricots** 42  
*seared salmon, smoked tomato beans cassoulet, cippolini onion*

**Fusilli à La Forestière** 28  
*fusilli pasta, sauteed wild mushrooms, parmesan cream, rosemary bread crumbs*

**Filet au Poivre\*** 56  
*8 oz filet, green peppercorn sauce, pommes frites*

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

**Knox Burger\*** <sup>GFM</sup> 25  
*classic burger, cheddar cheese, brioche bun, pommes frites*

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

**Moules Marinières** <sup>GFM</sup> 29  
*mussels, pommes frites, white wine garlic-shallot sauce*

**Le Burger au Poivre\*** <sup>GFM</sup> 29  
*served with Swiss cheese, pommes frites*

**Poulet Rôti aux Chanterelles et Maïs** 38  
*half roasted chicken, creamy corn, chanterelle, black garlic chicken jus*

**Bar Entier Grillé au Feu de Bois** 45  
*wood fired grilled whole branzino, à la provençale*

**Côte de Boeuf Béarnaise for Two\*** 135  
*32 oz wood fired grilled bone in cowboy prime rib, pomme frites, salade verte, bearnaise sauce*

**Filet de Porc aux Lentilles\*** 42  
*roasted berkshire pork filet mignon, green lentils fricassée, grilled spring onion*

**St Jacques au Céleri et Citron** 44  
*seared scallops, braised celeriac, lemon beurre blanc, candied walnut*

**Confit de Canard** 38  
*confit duck leg, fingerling potato, delicata squash, orange-sage jus*

### GARNITURES

**Pommes Frites** *hand-cut daily* 8  
**Haricots Verts Almondine** *sauteed green string beans, lemon aioli, toasted almond* 14  
**Pommes Puree** *classic French-style* 9

**Aubergines Rôtie** *roasted japanese eggplant, curried labne, golden raisins, mint* 14  
**Champignons Grillés** *grilled maitake mushroom, goat cheese* 15

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

### COCKTAILS ARTISANAUX

<b>Garden Soirée</b>	18
<i>Green Chartreuse, St. Germain, cucumber cordial, lime</i>	
<i>*Choice of: Ketel One Vodka, Roku Gin, or Casa Noble Blanco</i>	
<b>Death in Paradise</b>	20
<i>Casa Noble Blanco, San Cosme, Heirloom Liqueur, St Elizabeth</i>	
<i>All Spice, Lemon, Agave</i>	
<b>Palomita</b>	19
<i>Don Fulano Reposado, San Cosme, Cointreau, lime, grapefruit, agave</i>	
<b>Fraise 75</b>	18
<i>Don Julio Reposado, Roku, St. Germain, lemon, El Cantinero</i>	
<i>Strawberry cordial, sparkling</i>	
<b>Once Upon a Thyme</b>	19
<i>Casamigos Cristalino, Cynar 70, Blood Orange, Thyme, Lemon</i>	
<b>Dirty Horchata</b>	19
<i>Socorro Anejo, Makers Mark, Licor 43, House made Horchata</i>	
<b>Red Sangria</b>	17
<i>Yellow Rose, St. Remy Signature, St Elizabeth all spice, red wine, lemon</i>	

### COCKTAILS SANS ALCOOLS

#### mocktails

<b>Faux-Illinade Fraise</b> 10	<b>Hibiscus Palo-Nah</b> 10	<b>Ginger Breeze 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

*Voodoo Ranger IPA 7% abv	8
*Kronenbourg 1664 abv 5.5%	8
*Pilsner Urquell abv 4.4%	8
*Firestone Walker 805 abv 4.5%	8

### BIÈRES

Miller Lite Pilsner abv 4.2%	6
Yuengling Lager abv 4.5%	7
Heineken 0.0 non-alcoholic	6

### ALCOOLS

#### ICED TEA

Hibiscus	7
Matcha Lemonade	7



#### RYE

Bulleit Rye	17
Piggyback Rye	18
Sir Davis Whisky	25
Whistlepig 10 yr	22
Angels Envy Rye	24
High West Midwinter	30

#### TEQUILA

Lalo	18
Casa Noble Blanco	17
Casa Dragones Blanco	20
Fortaleza Blanco	25
Don Julio 70	22
Don Julio 1942	55
Casamigos Blanco	18
El Tesoro Reposado	20
Clase Azul Repo	50
Clase Azul Ultra Anejo	

.5 oz - 75 | 1 oz - 150 | 1.5 oz - 225

#### VODKA

Ketel One	17
Grey Goose	17
Belvedere	18
Western Son	16
Titos	17

#### GIN

Aviation	19
Tanqueray	18
Roku	17
Martin Millers	17
Hendrick's	18
The Botanist	18
Monkey 47	30

#### BOURBON

Bulleit	17
High West	17
Yellow Rose	17
Angels Envy	19
Bookers	25
Eagle Rare	20
Blantons	45
Pappy 12	90

#### COGNAC

Hennessy	20
Remy Martin 1738	22
Remy Martin XO	55
Louis XIII	
.5 oz - 200   1 oz - 400   1.5 oz - 600	

#### SCOTCH

Glenlivet 12 yr	20
Talisker 10yr	25
Johnnie Walker Black	18
Johnnie Walker Blue	80
Oban 14 yr	24
The Macallan	
12yr/15yr/18yr	24/45/100
Lagavulin 16yr	28

#### MEZCAL

Amaras Cupreata	20
Del Maguey Puebla	18
Casamigos Mezcal	20
Los 7 Misterios Doba Yej	17
Illegal Joven	17