Armand Brunner EXECUTIVE CHEF

Bruno Davaillon CULINARY DIRECTOR

KNOX BISTRO

DINNER
MON-SUN 5PM

OYSTERS & CAVIAR*

Oysters on the Half Shell 24/48
Golden Ossetra Caviar 125
Classic Ossetra Caviar 90



APPETIZERS

Onion Soup 19
Baguette, Gruyere Cheese

Charcuterie & Cheese 34 GFM
Pickled veggies, mustard, fruit compote, honeycomb

Heart of Lettuce Salad 16 GF
shallot vinaigrette, herbs, radish

Escargots de Bourgogne 18 GF
butter, garlic, parsley

Beet Salad 19 GF
goat cheese, pistachio pesto, orange, frisée

Leek Salad Bistro Style 18 GF
Leeks in mustard vinaigrette, eggs, hazelnuts, frisée

Beef Tartare 26 GF
hand cut beef filet, condiments, garlic cream, chips

Cheese Soufflé 25 GF
twice baked, petite salade verte

Salmon Tartare 22 GFM
cucumbers, herb creme fraiche

Tuna Crudo 25 GF
Yellow tail tuna, grilled peppers and cashew sauce, olives

MAIN COURSES

Salmon Troisgros 44 GFM
Troisgros style salmon, creamy sorrel sauce, mashed potatoes

Brown Butter Skate Wing 38 GFM
capers, croutons, lemon brown butter, spinach, potatoes

Grilled Branzino 46 GF
Sauce Vierge, Haricot Verts

Mussels Marinières 29 GFM
pommes frites, white wine garlic and shallot sauce

Comté Ravioles 29
Kuri Squash, sage, walnut

Filet au Poivre 46 GFM
6oz filet, green peppercorn sauce, pommes frites

Steak Frites 38 GFM
prime hanger steak, Knox Sauce, pommes frites

Roasted Chicken Fricassée 38 GFM
morel mushrooms cream, crispy potatoes, chives

Pork Chop 46 GF
Sakura pork chop, 12oz, our house spice rub, sauteed figs, fennel and arugula salad

Duck Confit 49 GF
mulard duck, asparagus, parsnip purée, orange duck sauce

Knox Burger 23 GFM
classic burger, cheddar cheese, fries

Burger au Poivre 26 GFM
Swiss cheese, onions marmalade, fries

SIDES

Haricots Verts Almondine *toasted almond* 14

Braised Carrots *cumin, lemon, parsley* 12

Mashed Potatoes *Classic French-style pomme purée* 10

Brussels Sprouts *Fried, Shallot Vinaigrette.* 12

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.*

KNOX
BISTRO

WINE BY THE GLASS

white

Chateau Ragotiere	*Muscadet, Loire Valley, FR*	14
Barton & Guestier	*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
Francois Clarillon	*Chardonnay, FR*	19

rosé

Hampton Water	*Languedoc, FR*	18
Château d'Estoublon 'Roseblood'	*Provence, FR*	14

red

Trenel 'Cuvee Rochebonne'	*Gamay, Beaujolais, FR*	14
Claude Manciat	*Pinot Noir, Burgundy, FR*	25
Chapelle d'Alienor	*Merlot Blend, Bordeaux, FR*	19
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
Domaine de la Jaufrette	*Grenache Blend, Cote du Rhone*	18
Cuvee Leah	*Bordeaux Blend, FR*	19

sparkling

Lamarca	*Brut, Prosecco, IT*	14
Gruet 'Sauvage'	*Brut Rose, New Mexico, US*	16
Chandon 'By the Bay'	*Brut, Carneros, US*	18
Arlaux	*Brut, Champagne, FR*	24

COCKTAILS ARTISANAUX

Lychee Martini 20
Haku, Kanade Yuzu, Soju, lemon, lychee, hibiscus

Palomita 18
Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave

Garden Soirée 19
Green Chartreuse, St. Germain, cucumber cordial, lime
**Choice of: Tito's Vodka, Roku Gin, or Lalo*

Spicy Señorita 18
Casa Noble Blanco, Highwest Bourbon, Jalisco, Pineapple, Serrano, agave

Peach Please 18
Old Forester, St Germain, Lemon, El Cantinero Peach, Lamarca Prosecco

Smoked Bee 17
Martin Miller Gin, Amaras Verde, chamomile, lemon, honey

Le Gentleman's Cola 18
Makers Mark 46, Bulleit rye, Cynar, Coca Cola reduction, tiki bitters, angostura

Smoking Pig 24
Cigar infused Whistlepig 10yr Rye, Diplomatico Reserva, Angostura, Mole, Coca cola reduction

NON-ALCOHOLIC COCKTAILS

Faux-llinade Fraise 10
Seedlip Grove 42, strawberry cordial, lemon, Topo Chico

Hibiscus Palo-Nah 10
Seedlip Grove 42, grapefruit, lime, hibiscus cordial, Topo Chico

Watermelon Cooler 10
Seedlip Grove, lime, El Cantinero. watermelon, Topo chico

BEERS

*ON DRAFT

***Voodoo Ranger IPA**	*7% abv*	8
***Kronenbourg 1664**	*abv 5.5%*	8
***Pilsner Urquell**	*abv 4.4%*	8
***Revolver Blood & Honey**	*abv 7%*	8
Miller Lite Pilsner	*abv 4.2%*	6
Yuengling Lager	*abv 4.5%*	7
Heineken 0.0	*non-alcoholic*	6

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

ALCOHOLS

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 Verde	18
Del Maguey Puebla	18
Casamigos Mezcal	20
Los 7 Misterios Doba Yej	17
Ilegal Joven	17