

OYSTERS & CAVIAR*

Oysters on the Half Shell 20/39
Golden Ossetra Caviar 125
Dutch Siberian Baerii Caviar 85



APPETIZERS

French Onion Soup 19
Gruyère Cheese.

Beet Salad 18
goat cheese, pistachio pesto, orange, frisée

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

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

Heart of Lettuce Salad 16
shallot vinaigrette, herbs

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

Endive Salad 19
Roquefort, walnuts, shaved apples, grape

Cheese Soufflé 25
twice baked, petite salade verte

Escargots de Bourgogne 17
butter, garlic, parsley

Salmon Tartare 22
cucumbers, herb creme fraiche

Foie Gras Torchon 26
fig-pear marmalade, grilled sourdough

Shrimp & Avocado 22
roc shrimp, avocado, french cocktail sauce

MAIN COURSES

Salmon Troisgros 43
Troisgros style salmon, creamy sorrel sauce, mashed potatoes

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

Brown Butter Skate Wing 36
capers, croutons, lemon brown butter, spinach, potatoes

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

Grilled Halibut 42
Brussel sprouts, fingerling potatoes, lemon beurre blanc, trout roe

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

Mussels Marinières 29
potatoes frites, white wine garlic and shallot sauce

Berkshire Pork Tenderloin 38
green lentils, grilled scallions, mustard pork sauce

Mushroom Ravioles 29
truffle cream sauce, chives

Beef Bourguignon 44
short rib, mash potatoes, onions, bacon, carrots, mushrooms

Knox Burger 22
classic burger, cheddar cheese, brioche bun, fries

Burger au Poivre 25
Swiss cheese, caramelized onions marmalade, fries

SIDES

Pommes Frites *hand-cut daily* 8
Haricots Verts Almondine *sauteed green string beans, 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

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

COCKTAILS ARTISANAUX

Death in Paradise	18
<i>Casa Noble Blanco, siete misterios, St. Elizabeth, marigold, lemon, activated charcoal.</i>	
Palomita	18
<i>Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave</i>	
Garden Soirée	19
<i>Green Chartreuse, St. Germain, cucumber cordial, lime</i>	
<i>*Choice of: Ketel One Vodka, Roku Gin, or Casa Noble Blanco</i>	
Ponche Sour	18
<i>Lalo, Piggyback Rye, lemon, Mexican ponche</i>	
Grow A Pear	18
<i>Roku, Yellow Rose, St Elizabeth, Lemon, Pear</i>	
Smoked Bee	17
<i>Martin Miller Gin, Amaras Verde, chamomile, lemon, honey</i>	
Le Gentleman's Cola	18
<i>Makers Mark 46, Bulleit rye, Cynar, Coca Cola reduction, tiki bitters, angostura</i>	

NON-ALCOHOLIC COCKTAILS

Faux-Illnade Fraise 10	Hibiscus Palo-Nah 10	Watermelon Cooler 10
<i>Seedlip Grove 42, strawberry cordial, lemon, Topo Chico</i>	<i>Seedlip Grove 42, grapefruit, lime, hibiscus cordial, Topo Chico</i>	<i>Seedlip Grove, lime, El Cantinero, watermelon, topo chico</i>

*ON DRAFT

BEERS

*Voodoo Ranger IPA 7% abv	8	Miller Lite Pilsner abv 4.2%	6
*Kronenbourg 1664 abv 5.5%	8	Yuengling Lager abv 4.5%	7
*Pilsner Urquell abv 4.4%	8	Heineken 0.0 non-alcoholic	6
*Revolver Blood & Honey abv 7%	8	Eight Elite Light Lager abv 4%	6

ALCOHOLS

VODKA

Hibiscus	7	Ketel One	17
Matcha Lemonade	7	Grey Goose	17
*****		Belvedere	18
		Western Son	16
		Titos	17

GIN

Bulleit Rye	17	Aviation	19
Piggyback Rye	18	Tanqueray	18
Sir Davis Whisky	25	Roku	17
Whistlepig 10 yr	22	Martin Millers	17
Angels Envy Rye	24	Hendrick's	18
High West Midwinter	30	The Botanist	18
		Monkey 47	30

BOURBON

Lalo	18	Bulleit	17
Casa Noble Blanco	17	High West	17
Casa Dragones Blanco	20	Yellow Rose	17
Fortaleza Blanco	25	Angels Envy	19
Don Julio 70	22	Bookers	25
Don Julio 1942	55	Eagle Rare	20
Casamigos Blanco	18	Blantons	45
El Tesoro Reposado	20	Pappy 12	90
Clase Azul Repo	50		
Clase Azul Ultra Anejo			
.5 oz - 75 1 oz - 150 1.5 oz - 225			

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
Illegal Joven	17