



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 19
classic onion soup, crouton, gruyere cheese

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

Assiette de Charcuterie et Fromage ^{GFM} 34
cheese & charcuterie platter, pickled veggies, mustard, fruit compote, honeycomb

Salade de Poireaux Dijonnaise 18
leeks in mustard vinaigrette, eggs, hazelnuts, bistro style

Coeur de Laitue aux Herbes et Échalotes 16
heart of lettuce, herbs, shallot vinaigrette

Carpaccio de Boeuf ^{GFM} 23
beef carpaccio, black truffle aioli and aged Comté

Rillettes de Poisson ^{GFM} 19
smoked fish dip, trout roe, celery, radish, crème fraîche, crostini

Soufflé au Fromage ^V 25
twice baked cheese soufflé, petit salade verte

Escargots de Bourgogne 17
snail, butter, garlic, parsley

Saumon Cru Mariné à l'Aneth ^{GFM} 19
marinated salmon, lemon dill, crispy quinoa, grilled country bread

Avocat & Crevettes 22
avocado, rock shrimp, french cocktail sauce

PLÂTS PRINCIPAUX

Saumon Poêlé aux Haricots ^{GF} 43
seared salmon, smoked tomato beans cassoulet, cippolini onion

Fusilli à La Forestière ^V 29
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 ^{GFM} 36
skate wing, capers, croutons, lemon brown butter sauce, spinach, potatoes

Knox Burger* ^{GFM} 26
classic burger, cheddar cheese, brioche bun, pommes frites

Steak Frites* ^{GF} 44
prime hanger steak, pommes frites and Knox sauce

Moules Marinières ^{GFM} 29
mussels, pommes frites, white wine garlic-shallot sauce

Le Burger au Poivre* ^{GFM} 29
served with Swiss cheese, pommes frites

Poulet Roti a l' estragon 38
roasted chicken breast, tarragon sauce, crimini mushroom, crispy potato

Bar Entier Grillé au Feu de Bois ^{GF} 46
wood fired grilled whole branzino, à la provençale

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

Filet de Porc aux Lentilles* 43
roasted berkshire pork; filet mignon, green lentils fricassée, grilled spring onion

Cabillaud Roti au Curry 42
seared cod, vadouvan curry sauce, leeks, haricot vert

Confit de Canard 39
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.

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VINS AU VERRE

<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
<i>rosé</i>	
Hampton Water <i>Languedoc, FR</i>	18
Château d'Estoublon 'Roseblood' <i>Provence, FR</i>	14
<i>red</i>	
Trenel 'Cuvée Rochebonne' <i>Gamay, Beaujolais, FR</i>	14
Dubuet-Monthelie <i>Pinot Noir, Burgundy, FR</i>	25
Chateau Plantey <i>Pauillac, Bordeaux, FR</i>	19
Chapelle d'Alienor <i>Merlot Blend, Bordeaux, FR</i>	18
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
R. Lopez de Heredia Crianza <i>Red Blend, Rioja, ES</i>	20
<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
M. Haslinger & Fils <i>Brut, Champagne, FR</i>	24

COCKTAILS ARTISANAUX

La Vie en Rouge <i>Nolet Gin, Jalisco 1562, Pomegranate, Grapefruit, Lime</i>	18
Palomita <i>Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave</i>	19
Garden Soirée <i>Green Chartreuse, St. Germain, cucumber cordial, lime</i> <i>*Choice of: Ketel One Vodka, Roku Gin, or Casa Noble Blanco</i>	18
Death in Paradise <i>Casa Noble Blanco, San Cosme, Heirloom Liqueur, St Elizabeth All Spice, Lemon, Agave</i>	19
Grow A Pear <i>Roku, Yellow Rose, St Elizabeth, Lemon, Pear</i>	19
Dirty Chai Tini <i>Titos, Borghetti, Five Farms, St Elizabeth, Chai Tea, Espresso</i>	20

COCKTAILS SANS ALCOOLS

mocktails

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

- *Voodoo Ranger IPA 7% abv
- *Kronenbourg 1664 abv 5.5%
- *Pilsner Urquell abv 4.4%
- *Revolver Blood & Honey abv 7%

BIÈRES

8	Miller Lite Pilsner abv 4.2%	6
8	Yuengling Lager abv 4.5%	7
8	Heineken 0.0 non-alcoholic	6
8	Eight Elite Light Lager abv 4%	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 Verde	18
Del Maguey Puebla	18
Casamigos Mezcal	20
Los 7 Misterios Doba Yej	17
Illegal Joven	17