

  
**KNOX**  
BISTRO

HORS D'ŒUVRES

|                                                                                                                                          |    |
|------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Assiette de Charcuterie et Fromage</b><br><i>cheese &amp; charcuterie platter, pickled veggies, mustard, fruit compote, honeycomb</i> | 32 |
| <b>Cœur de Laitue aux Herbes et Échalotes</b> <sup>VG GF</sup><br><i>heart of lettuce, herbs, shallot vinaigrette</i>                    | 15 |
| <b>Salade de Pastèque</b> <sup>GFM</sup><br><i>watermelon salad, house fromage blanc, arugula, lemon, focaccia croutons</i>              | 16 |
| <b>Rillettes de Poisson</b> <sup>GF</sup><br><i>smoked fish dip, trout roe, celery, radish</i>                                           | 14 |
| <b>Saumon Cru Mariné à l'Aneth*</b> <sup>GF</sup><br><i>salmon carpaccio, lemon, dill, crispy quinoa</i>                                 | 17 |
| <b>Steak Tartare</b> <sup>GFM</sup><br><i>handcut beef, whipped blue cheese, leek ash, grilled baguette</i>                              | 21 |



OYSTERS & CAVIAR\*

|                                                                          |                     |
|--------------------------------------------------------------------------|---------------------|
| <b>Oysters on the Half Shell</b><br><i>cocktail sauce, mignonette</i>    | dozen 39<br>half 20 |
| <b>Golden Ossetra Caviar</b><br><i>traditional accompaniments</i>        | 125                 |
| <b>Dutch Siberian Baerii Caviar</b><br><i>traditional accompaniments</i> | 85                  |

GARNITURES

|                                                             |    |
|-------------------------------------------------------------|----|
| <b>Pommes Frites</b><br><i>tarragon aioli, ketchup</i>      | 8  |
| <b>Pommes Purée</b><br><i>lots of butter</i>                | 9  |
| <b>Asperges Grillées</b><br><i>harissa condiment, lemon</i> | 14 |
| <b>Fried Broccoli</b><br><i>boursin sauce</i>               | 9  |

PLÂTS PRINCIPAUX

|                                                                                                                    |    |                                                                                                                            |    |                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------------|----|
| <b>Saumon à l'Oseille Façon Troisgros</b> <sup>GF</sup><br><i>seared salmon, sorrel sauce, Troisgros style</i>     | 42 | <b>Farro aux Asperges</b> <sup>V</sup><br><i>risotto style farro, green asparagus, sugar snap pea, spring onion, lemon</i> | 28 | <b>Canard à l'Orange</b> <sup>GF</sup><br><i>roasted duck breast, caramelized endive, orange sauce</i> | 42 |
| <b>Moules Marinières</b> <sup>GF</sup><br><i>mussels, pommes frites, white wine garlic-shallot sauce</i>           | 24 | <b>Filet au Poivre*</b> <sup>GF</sup><br><i>green peppercorn sauce, pommes frites</i>                                      | 48 | <b>Knox Burger*</b> <sup>GFM</sup><br><i>the Classic, pommes frites</i>                                | 21 |
| <b>Bar Entier Grillé au Feu de Bois</b> <sup>GF</sup><br><i>wood fired grilled whole branzino, à la provençale</i> | 42 | <b>Poulet Grillé à la Diable</b> <sup>GFM</sup><br><i>half grilled chicken, pommes purée, spicy chicken jus, tarragon</i>  | 32 | <b>Le Burger au Poivre*</b> <sup>GFM</sup><br><i>the French, pommes frites</i>                         | 24 |

DESSERTS

|                                                                                                           |    |                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------|----|
| <b>Sablé Normand aux Pommes</b><br><i>caramelized apple, sablé breton, chiboust cream, calvados sauce</i> | 12 | <b>Tarte au Citron Vert</b><br><i>key lime pie, french meringue</i>                   | 12 |
| <b>Crème Brûlée</b><br><i>classic vanilla crème brûlée</i>                                                | 10 | <b>Chocolat Liégeois</b><br><i>chocolate cream, espresso granita, maple chantilly</i> | 12 |

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 DF-Dairy Free GFM-Gluten Free if modified



BISTRO

VINS AU VERRE

COCKTAILS ARTISANAUX

|                                 |                                                |
|---------------------------------|------------------------------------------------|
| <i>white</i>                    |                                                |
| Chateau Ragotiere               | Muscadet, Loire Valley, FR 14                  |
| Domain Durand                   | Sauvignon Blanc, Sancerre, FR 23               |
| Albert Bichot                   | Chardonnay, Macon-Villages, FR 19              |
| Hartford Court                  | Chardonnay, Russian River, US 17               |
| Oyster Bay                      | Sauvignon Blanc, Marlborough, NZ 13            |
| Benvolio                        | Pinot Grigio, Friuli, IT 14                    |
| <i>rosé</i>                     |                                                |
| The Pale Rose                   | Vin de Pays du Var, FR 14                      |
| Hampton Water                   | Rose, Languedoc, FR 18                         |
| <i>red</i>                      |                                                |
| Trenel ‘Cuvee Rochebonne’       | Gamay, Beaujolais, FR 14                       |
| Dubuet-Monthelie                | Pinot Noir, Burgundy, FR 25                    |
| Cuvee Michel Bordeaux           | * 70% Cabernet Sauvignon 15<br>30% Merlot      |
| Chateau Chapelle d’Alienor      | Bordeaux * 80% Merlot 18<br>20% Cabernet Franc |
| Royal Prince                    | Pinot Noir, Santa Lucia Highlands, US 16       |
| The Quilt                       | Cabernet Sauvignon, Napa, US 20                |
| Orin Swift ‘Abstract’           | Red Blend, St Helena, US 24                    |
| Argiano ‘NC’                    | Super Tuscan, IT 16                            |
| Henry Lagarde                   | Malbec, Argentina 14                           |
| Lopez de Heredia ‘Vina Cubillo’ | Rioja, Spain 2013 20                           |
| <i>sparkling</i>                |                                                |
| Segura Viudas Brut              | Cava, Spain 14                                 |
| Gruet ‘Sauvage’                 | Sparkling Rose, New Mexico, US 16              |
| Chandon Blanc de Blancs         | Sparkling, Carneros, US 18                     |
| Charles de Cazanove             | Champagne, FR 24                               |

|                                                          |    |
|----------------------------------------------------------|----|
| Garden Soirée                                            | 18 |
| Green Chartreuse, St. Germain, cucumber syrup, lime      |    |
| *Choice of:                                              |    |
| Roku Gin -or- Tito’s Vodka -or- Casa Noble Blanco        |    |
| Speaking My Language                                     | 19 |
| Cilantro infused El Tesoro Repo, Illegal Joven,          |    |
| Jalisco Orange Liqueur, grapefruit, lime,                |    |
| firewater, Topo Chico                                    |    |
| Gin e Sais Quoi                                          | 18 |
| Mint infused Botanist Gin, Penelope Architect,           |    |
| Amaro Montenegro, lime - Clarified cocktail              |    |
| Convicted Melon                                          | 19 |
| Basil infused Ketel One, High West Prairie Bourbon,      |    |
| Yellow Chartreuse, Cantaloupe Cordial                    |    |
| Marigold                                                 | 18 |
| Casa Noble Blanco, Vida Dia de los Muertos, Cointreau,   |    |
| Watermelon Cordial                                       |    |
| Summer Sangria                                           | 17 |
| St Remy Signature, Yellow Rose Bourbon, white wine,      |    |
| Combiér Sureau Elderflower, lemon, raspberry, Topo Chico |    |
| Knox Panaché                                             | 14 |
| Grey Goose, Shiner Blonde, Sprite                        |    |

COCKTAILS SANS ALCOOLS

|                                     |                                     |                                 |
|-------------------------------------|-------------------------------------|---------------------------------|
| <i>mocktails</i>                    |                                     |                                 |
| Hangover No Mo 10                   | Hibiscus Palo-Nah 10                | New Year, New Mule 10           |
| Seedlip Garden 108, cucumber syrup, | Seedlip Grove 42, grapefruit, lime, | Seedlip Spice 94, lemon, honey, |
| lime, Firewater                     | Hibiscus syrup, Topo Chico          | Fever Tree, ginger beer         |

BIÈRES

|                     |          |   |                            |               |   |
|---------------------|----------|---|----------------------------|---------------|---|
| *ON DRAFT           |          |   | BIRRES                     |               |   |
| *Shiner Blonde      | abv 4.2% | 8 | Michelob Ultra Light Lager | abv 4.2%      | 6 |
| *Seasonal IPA       |          | 8 | Yuengling Lager            | abv 4.5%      | 7 |
| *Kronenbourg 1664   | abv 5.5% | 8 | Heineken 0.0               | non-alcoholic | 6 |
| *Fat Tire Amber Ale | abv 5.5% | 8 |                            |               |   |

ALCOOLS

| VODKA                                  | GIN                | COGNAC                                  |
|----------------------------------------|--------------------|-----------------------------------------|
| Ketel One 15                           | Roku 14            | Hennesy 15                              |
| Grey Goose 15                          | Tanqueray 15       | Remy Martin 1738 17                     |
| Belvedere 15                           | Bombay Sapphire 15 | Courvoisier VS 17                       |
| Chopin 15                              | Martin Millers 15  | Remy Martin XO 40                       |
| Titos 15                               | Hendrick’s 16      | Louis XIII                              |
|                                        | Sipsmith 16        | .5 oz - 200   1 oz - 400   1.5 oz - 600 |
|                                        | The Botanist 17    |                                         |
|                                        | Monkey 47 18       |                                         |
| RYE                                    | BOURBON            | SCOTCH                                  |
| Bulleit Rye 15                         | Woodinville 16     | Glenlivet 12 yr 16                      |
| Piggyback Rye 15                       | Basil Hayden 16    | Glenfiddich 12yr 16                     |
| Woodford Rye 15                        | Yellow Rose 16     | Dalmore 12yr 16                         |
| Whistlepig 10 yr 18                    | Angels Envy 17     | Oban 14 yr 17                           |
| Angels Envy Rye 22                     | Bookers 20         | Johnny Walker Black 17                  |
|                                        | Eagle Rare 20      | Aberfeldy 12yr/21yr 16/55               |
|                                        | Blantons 40        | Macallan 12yr/15yr 22/50                |
|                                        | Pappy 10 60        | Balvenie 16yr French Cask 60            |
|                                        | Pappy 12 75        |                                         |
| TEQUILA                                |                    | MEZCAL                                  |
| Lalo 15                                |                    | Illegal Joven 14                        |
| Casa Noble Blanco 15                   |                    | Vida - Day of the Dead 14               |
| Casa Noble Repo 18                     |                    | Dos Hombres 14                          |
| Fortaleza Blanco 18                    |                    | Los 7 Misterios Doba Yej 15             |
| Don Julio 70 18                        |                    | Illegal Repo 16                         |
| Soledad Extra Anejo 30                 |                    | Illegal 7yr 40                          |
| Casa Dragones Repo 40                  |                    |                                         |
| Don Julio 1942 45                      |                    |                                         |
| Casa Dragon Joven 45                   |                    |                                         |
| Clase Azul Repo 45                     |                    |                                         |
| Jose Cuervo Reserva 45                 |                    |                                         |
| Clase Azul Ultra Anejo                 |                    |                                         |
| .5 oz - 75   1 oz - 150   1.5 oz - 225 |                    |                                         |