

## BISTRO

## HORS D'OEUVRES

<b>French Onion Soup</b>	19
<i>classic onion soup, crouton, gruyere cheese</i>	
<b>Coeur de Laitue aux Herbes et Échalotes</b>	16
<i>heart of lettuce, herbs, shallot vinaigrette</i>	
<b>Rillettes de Poisson</b> <small>GFM</small>	19
<i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>	
<b>Burrata &amp; Strawberry</b>	18
<i>balsamic strawberry dressing, hazelnuts, toasted sourdough</i>	
<b>Saumon Cru Mariné à l'Aneth*</b> <small>GFM</small>	19
<i>salmon carpaccio, lemon, dill, crispy quinoa, grilled country bread</i>	
<b>Salade de Poireaux Dijonnaise</b>	18
<i>leeks in mustard vinaigrette, eggs, hazelnuts, bistro style</i>	
<b>Avocat et Crevettes</b>	22
<i>avocado, rock shrimp, french cocktail sauce</i>	
<b>Avocado Toast</b>	12
<i>greek yogurt, country bread, sesame</i>	



## OYSTERS, CAVIAR &amp; CHARCUTERIE\*

<b>Oysters on the Half Shell*</b>	Dozen 39	Half 20
<i>cocktail sauce, mignonette</i>		
<b>Golden Ossetra Caviar*</b>		125
<i>traditional accompaniments</i>		
<b>Dutch Siberian Baerii Caviar*</b>		85
<i>traditional accompaniments</i>		
<b>Assiette de Charcuterie et Fromage</b>		32
<i>cheese &amp; charcuterie platter, pickled veggies, mustard, fruit compote, honeycomb</i>		

**Soup & Sandwich du Jour**  
19

## SALADES, OEUFS ET SANDWICHES

<b>French Omelette</b>	23
<i>french boursin, petite salade verte</i>	
<b>Cheese Soufflé &amp; Salade</b> <small>V</small>	25
<i>twice baked cheese soufflé</i>	
<b>Quiche aux Lardons</b>	22
<i>bacon &amp; gruyère quiche, petite salade verte</i>	
<b>Quiche aux Épinards et Champignons</b> <small>V</small>	21
<i>spinach and mushroom quiche, petite salade verte</i>	
<b>Croque Monsieur</b>	23
<i>pommes frites, petite salade verte (add an egg for Croque Madame)</i>	
<b>Le Cordon Bleu</b>	21
<i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petite salade verte</i>	

<b>Le Sud</b> <small>V</small>	18
<i>focaccia, grilled zucchini, arugula, olive tapenade, chèvre, basil aioli, petite salade verte</i>	
<b>Knox Burger*</b> <small>GFM</small>	26
<i>the Classic, cheddar cheese, pommes frites</i>	
<b>Le Burger au Poivre*</b> <small>GFM</small>	29
<i>the French, Swiss cheese, pommes frites</i>	
<b>Salade Nicoise*</b>	34
<i>yellowfin tuna, anchovy, black olives, potato, boiled egg, haricot vert, onion, red bell pepper, fava bean, dijon vinaigrette</i>	
<b>Salade de Poulet Cajun</b>	27
<i>cajun chicken salad, bibb lettuce, avocado, cherry tomato, cucumber, dijon vinaigrette</i>	

## ENTRÉES

<b>Raie au Beurre Noisette</b> <small>GFM</small>	34
<i>skate wing, spinach, roasted potato, caper, croutons, lemon brown butter sauce</i>	
<b>Smoked Fish Platter</b> <small>GFM</small>	28
<i>smoked trout, salmon gravlax, capers, pickled vegetables, grilled country bread</i>	
<b>Saumon Grillé</b>	33
<i>tzatziki sauce, mustard seed, arugula and radish salad</i>	

<b>Moules Mariniere</b> <small>GFM</small>	29
<i>mussels, white wine shallot sauce, pommes frites, grilled country bread</i>	
<b>Steak Frites*</b> <small>GF</small>	36
<i>prime hanger steak, knox sauce, pommes frites,</i>	
<b>Tartare de Boeuf</b>	36
<i>hand cut beef filet, condiments, horseradish cream, fries</i>	

## GARNITURES

**Pommes Frites** 8  
*hand-cut daily*

**Aubergines Rôtie** 14  
*roasted japanese eggplant, curried labne, golden raisins, mint*

**Haricots Verts** 14  
*sauteed green string beans, toasted almond*

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*

# KNOX

## BISTRO

### VINS AU VERRE

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

### COCKTAILS ARTISANAUX

<b>Melon de Vie</b>	19
<i>mint infused Tito's, Angels Envy Rye, El Cantinero watermelon, lime, firewater</i>	
<b>Palomita</b>	20
<i>Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave, Prosecco, Topo chico</i>	
<b>La Vie en Rouge</b>	18
<i>Nolet Gin, Jalisco 1562, Pomegranate, Grapefruit, Lime</i>	
<b>La Grande Peach</b>	20
<i>Highwest Double Rye, Aperol, Yellow Chartreuse, Peach, Thyme, Lemon</i>	
<b>Green with Envy</b>	20
<i>Lalo Tequila, San Cosme, Green Chartreuse, kiwi, lime</i>	
<b>Garden Soirée</b>	19
<i>Green Chartreuse, St. Germain, cucumber cordial, lime</i>	
<i>*Choice of: Ketel One Vodka, Roku Gin, or Casa Noble Blanco</i>	
<b>Le Gentleman's Cola</b>	18
<i>Makers Mark 46, Bulleit rye, Cynar, Coca Cola reduction, tiki bitters, angostura</i>	

### COCKTAILS SANS ALCOOLS

#### mocktails

<b>Faux-llinade Fraise</b> 10	<b>Hibiscus Palo-Nah</b> 10	<b>Watermelon Cooler</b> 10
<i>Seedlip Grove, El Cantinero</i>	<i>Seedlip Grove, grapefruit, lime,</i>	<i>Seedlip Grove, lime, El Cantinero</i>
<i>Strawberry, lemon, Topo Chico</i>	<i>hibiscus cordial, Topo Chico</i>	<i>Watermelon, Topo</i>

\*ON DRAFT

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

### BIÈRES

8	<b>Miller Lite Pilsner</b> <i>abv 4.2%</i>	6
8	<b>Yuengling Lager</b> <i>abv 4.5%</i>	7
8	<b>Heineken 0.0</b> <i>non-alcoholic</i>	6
8	<b>Eight Elite Light Lager</b> <i>abv 4%</i>	6

### ALCOOLS

#### ICED TEA

<b>Hibiscus</b>	7
<b>Matcha Lemonade</b>	7



#### RYE

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

#### TEQUILA

<b>Lalo</b>	18
<b>Casa Noble Blanco</b>	17
<b>Casa Dragones Blanco</b>	20
<b>Fortaleza Blanco</b>	25
<b>Don Julio 70</b>	22
<b>Don Julio 1942</b>	55
<b>Casamigos Blanco</b>	18
<b>El Tesoro Reposado</b>	20
<b>Clase Azul Repo</b>	50
<b>Clase Azul Ultra Anejo</b>	
<i>.5 oz - 75   1 oz - 150   1.5 oz - 225</i>	

#### VODKA

<b>Ketel One</b>	17
<b>Grey Goose</b>	17
<b>Belvedere</b>	18
<b>Western Son</b>	16
<b>Titos</b>	17

#### GIN

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

#### BOURBON

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

#### COGNAC

<b>Hennessy</b>	20
<b>Remy Martin 1738</b>	22
<b>Remy Martin XO</b>	55
<b>Louis XIII</b>	
<i>.5 oz - 200   1 oz - 400   1.5 oz - 600</i>	

#### SCOTCH

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

#### MEZCAL

<b>Amaras Verde</b>	18
<b>Del Maguey Puebla</b>	18
<b>Casamigos Mezcal</b>	20
<b>Los 7 Misterios Doba Yej</b>	17
<b>Illegal Joven</b>	17