

KNOX
BISTRO

HORS D'OEUVRES

Soupe de Choux-Fleur ^{GFM} <i>cauliflower soup, crouton, olive oil</i>	14
Soupe à l'Oignon Gratinée ^{GFM} <i>authentic French onion soup, crouton, Gruyère Cheese</i>	16
Coœur de Laitue aux Herbes et Échalotes ^{GF VG} <i>heart of lettuce, herbs & shallot vinaigrette</i>	15
Rillettes de Poisson ^{GFM} <i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>	14
Salade Avocat et Crevettes ^{GF} <i>avocado & shrimp salad, french cocktail sauce</i>	21
Saumon Cru Mariné à l'Aneth* ^{GFM} <i>salmon carpaccio, lemon, dill, crispy quinoa, grilled country bread</i>	19
Salade de Poireaux Dijonnaise ^{GFM} <i>leeks in mustard vinaigrette, hazelnuts, bistro style</i>	16



OYSTERS, CAVIAR & CHARCUTERIE*

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

Soup & Sandwich du Jour
19

SALADES, OEUFS ET SANDWICHES

French Omelette ^{GF V} <i>french boursin, petite salade verte</i>	18
Cheese Soufflé & Salade ^V <i>twice baked cheese soufflé</i>	21
Quiche aux Lardons <i>bacon & gruyère quiche, petite salade verte</i>	21
Quiche aux Épinards et Champignons ^V <i>spinach and mushroom quiche, petite salade verte</i>	21
Croque Monsieur <i>pommes frites, petite salade verte (add an egg for Croque Madame +3)</i>	21
Le Cordon Bleu <i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petite salade verte</i>	18

Raie au Beurre Noisette ^{GFM} <i>skate wing, caper, croutons, lemon segments, lemon brown butter sauce</i>	32
Smoked Fish Platter ^{GFM} <i>smoked trout, salmon gravlax, capers, rillettes de poisson, pickled vegetables, grilled country bread</i>	27
Saumon Grillé* <i>grilled salmon, squash farro, pepitas, lemon</i>	38

Le Sud ^V <i>focaccia, grilled zucchini, arugula, olive tapenade, chèvre, basil aioli, petite salade verte</i>	16
Knox Burger* ^{GFM} <i>the Classic, pommes frites</i>	23
Le Burger au Poivre* ^{GFM} <i>the French, pommes frites</i>	26
Salade Nicoise* ^{GF DF} <i>bluefin tuna, anchovy, black olives, potato, boiled egg, haricot vert, onion, red bell pepper, fava bean, dijon vinaigrette</i>	34
Salade de Poulet Cajun ^{GF} <i>cajun chicken salad, bibb lettuce, avocado, cherry tomato, cucumber, dijon vinaigrette</i>	25

ENTRÉES

Moules Marinières ^{GFM} <i>mussels in white wine shallot sauce, pommes frites, grilled country bread</i>	27
Steak Frites* ^{GFM} <i>hanger steak, maître d'hôtel butter, pommes frites, watercress</i>	34

GARNITURES

Pommes Frites	8	Fried brussel sprouts	12
Petite Salade Verte	9	Haricots almondine	11

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



VINS AU VERRE

BISTRO

COCKTAILS ARTISANAUX

white

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

rosé

The Pale Rose	Vin de Pays du Var, FR	14
Hampton Water	Rose, Languedoc, FR	18

red

Trenel ‘Cuvee Rochebonne’	Gamay, Beaujolais, FR	14
Dubuet-Monthelie	Pinot Noir, Burgundy, FR	25
Cuvee Michel Bordeaux*	*70% Cabernet Sauvignon 30% Merlot	15
Chateau Chapelle d’Alienor Bordeaux*	*80% Merlot 20% Cabernet Franc	18
Sadler Wells	Pinot Noir, Santa Barbara, 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

sparkling

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	

Pumpkin Tini	22
High West bourbon, Borghetti, Five Farms, pumpkin spice purée	
*Choice of:	
Absolute Elyx -or- Casamigos Anejo	

Death in Paradise	20
Casa Noble Blanco, San Cosme mezcal, heirloom liquor,	
St Elizabeth all spice, lemon, agave	

Pêche 75	20
Monkey 47, St Remy Signture, peach, lemon, sparkling wine	

Purple Haze	18
Ketel One, Woodford Rye, lemon, el Cantinero Chicha	

Como La Flor	19
Casamigos Cristalino, Del Maguey Puebla,	
Amaro Montenegro, hibiscus, lime	

Dirty Horchata	19
Casa Azul Blanco, Yellow Rose Bourbon, Licor 43,	
house-made horchata	

Red Sangria	18
St Remy Signature, Makers Mark, red wine, lemon	

COCKTAILS SANS ALCOOLS

mocktails

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			
*Seasonal IPA	8	Miller Lite Pilsner	6
*Kronenbourg 1664	8	Yuengling Lager	7
*New Belgium Ha-Chi Pilsner	8	Heineken 0.0	6
non-alcoholic			

Alcools

VODKA

Ketel One	15
Grey Goose	15
Belvedere	15
Chopin	15
Titos	15

RYE

Bulleit Rye	15
Piggyback Rye	15
Woodford Rye	15
Whistlepig 10 yr	18
Angels Envy Rye	22

TEQUILA

Lalo	15
Casa Noble Blanco	15
Casa Noble Repo	18
Fortaleza Blanco	18
Don Julio 70	18
Soledad Extra Anejo	30
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	

GIN

Roku	14
Tanqueray	15
Bombay Sapphire	15
Martin Millers	15
Hendrick’s	16
Sipsmith	16
The Botanist	17
Monkey 47	18

BOURBON

Woodinville	16
Basil Hayden	16
Yellow Rose	16
Angels Envy	17
Bookers	20
Eagle Rare	20
Blantons	40
Pappy 10	60
Pappy 12	75

COGNAC

Hennessy	15
Remy Martin 1738	17
Courvoisier VS	17
Remy Martin XO	40
Louis XIII	
.5 oz - 200 1 oz - 400 1.5 oz - 600	

SCOTCH

Glenlivet 12 yr	16
Glenfiddich 12yr	16
Dalmore 12yr	16
Oban 14 yr	17
Johnny Walker Black	17
Aberfeldy 12yr/21yr	16/ 55
Macallan 12yr/15yr	22/ 50
Balvenie 16yr French Cask	60

MEZCAL

Ilegal Joven	14
Vida - Day of the Dead	14
Dos Hombres	14
Los 7 Misterios Doba Yej	15
Ilegal Repo	16
Ilegal 7yr	40