

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

Soupe à l'oignon Gratinée ^{GFM} 16
authentic French onion soup, crouton, Gruyère Cheese

Soupe de choux-fleur ^{GFM} 14
cauliflower soup, croutons, olive oil

Assiette de Charcuterie et Fromage 32
cheese & charcuterie platter, mustard, fruit compote, honeycomb

Coeur de Laitue aux Herbes et Échalotes ^{VG GF} 15
heart of lettuce, herbs & shallot vinaigrette

Rillettes De Poissons ^{GF} 16
smoked fish dip, trout roe, celery, radish, crostini

Escargots Bourguignone ^{GF} 16
snail, butter, garlic, parsley, baguette

Pâté en croûte 21
pork and poultry Pâté, cooked in pastry dough, pickles, mustard, onion jam

Salade de Poireaux Dijonnaise ^{GF} 16
leeks in mustard vinaigrette, hazelnuts, bistro style

Salade d'endive et Roquefort 18
endive salad, pear, walnut, Roquefort, banyuls vinegar dressing

Steak Tartare ^{GFM} 23
classic French steak tartare.

Soufflé au Fromage ^V 21
twice baked cheese soufflé, petit salade verte

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

PLÂTS PRINCIPAUX

POISSONS

Saumon à l'Oseille Façon Troisgros ^{GF} 42
seared salmon, sorrel sauce, Troisgros style, green beans

Raie au Beurre Noisette ^{GFM} 34
skate wing, capers, croutons, lemon brown butter sauce, lemon segments, potatoes

Moules Marinières ^{GFM} 27
mussels, pommes frites, white wine garlic-shallot sauce

Bar Entier Grillé au Feu de Bois ^{GF} 42
wood fired grilled whole branzino, à la provençale

Quenelles de Halibut et homard 48
French dumpling of halibut, lobster, sauce americaine

Farro au potimaron 28
risotto style farro, fall squash, pepitas, lemon.

Knox burger 23
classic burger, brioche bun, pommes frites

Le Burger au poivre 26
served with pommes frites

FOR 2

Côte de Boeuf Bearnaise ^{GF}
32 oz wood fired grilled prime rib on the bone, side of pommes frites, petite salade verte

VIANDES

Filet au Poivre* ^{GF} 48
8 oz filet, green peppercorn sauce, pommes frites, watercress

Entrecôte grillée, sauce maison ^{GF} 56
14 oz NY Strip, pommes frites, homemade house sauce

Coq au vin ^{GFM} 36
red wine braised chicken, mushroom, bacon, mash potato

Steak tartare ^{GFM} 29
the Classic, pommes frites

Confit de canard à l'orange 38
duck leg confit, celeriac purée, turnips, duck jus and orange sauce

GARNITURES

Pommes Frites	8	Roasted Potatoes <i>garlic, rosemary</i>	9
Fried Brussel sprouts	12		
Haricots vert almondine	11	Truffle Macaroni Gratin	16

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

white

Chateau Ragotiere <i>Muscadet, Loire Valley, FR</i>	14
Domain Durand <i>Sauvignon Blanc, Sancerre, FR</i>	23
Albert Bichot <i>Chardonnay, Macon-Villages, FR</i>	19
Hartford Court <i>Chardonnay, Russian River, US</i>	17
Oyster Bay <i>Sauvignon Blanc, Marlborough, NZ</i>	13
Benvolio <i>Pinot Grigio, Friuli, IT</i>	14

rosé

The Pale Rose <i>Vin de Pays du Var, FR</i>	14
Hampton Water <i>Rose, Languedoc, FR</i>	18

red

Trenel 'Cuvee Rochebonne' <i>Gamay, Beaujolais, FR</i>	14
Dubuet-Monthelie <i>Pinot Noir, Burgundy, FR</i>	25
Cuvee Michel Bordeaux* <i>*70% Cabernet Sauvignon 30% Merlot</i>	15
Chateau Chapelle d'Alienor Bordeaux* <i>*80% Merlot 20% Cabernet Franc</i>	18
Sadler Wells <i>Pinot Noir, Santa Barbara, US</i>	16
The Quilt <i>Cabernet Sauvignon, Napa, US</i>	20
Orin Swift 'Abstract' <i>Red Blend, St Helena, US</i>	24
Argiano 'NC' <i>Super Tuscan, IT</i>	16
Henry Lagarde <i>Malbec, Argentina</i>	14
Lopez de Heredia 'Vina Cubillo' <i>Rioja, Spain 2013</i>	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

COCKTAILS ARTISANAUX

Garden Soirée	18
<i>Green Chartreuse, St. Germain, cucumber-syrup, lime</i>	
<i>*Choice of: Roku Gin -or- Tito's Vodka -or- Casa Noble Blanco</i>	
Pumpkin Tini	22
<i>High West bourbon, Borghetti, Five Farms, pumpkin spice purée</i>	
<i>*Choice of: Absolute Elyx -or- Casamigos Anejo</i>	
Death in Paradise	20
<i>Casa Noble Blanco, San Cosme mezcal, heirloom liquor, St Elizabeth all spice, lemon, agave</i>	
Pêche 75	20
<i>Monkey 47, St Remy Signature, peach, lemon, sparkling wine</i>	
Purple Haze	18
<i>Ketel One, Woodford Rye, lemon, el Cantinero Chicha</i>	
Como La Flor	19
<i>Casamigos Cristalino, Del Maguey Puebla, Amaro Montenegro, hibiscus, lime</i>	
Dirty Horchata	19
<i>Casa Azul Blanco, Yellow Rose Bourbon, Licor 43, house-made horchata</i>	
Red Sangria	18
<i>St Remy Signature, Makers Mark, red wine, lemon</i>	

COCKTAILS SANS ALCOOLS

mocktails

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

BIÈRES

*ON DRAFT

*Seasonal IPA	8	Miller Lite Pilsner <i>abv 4.2%</i>	6
*Kronenbourg 1664 <i>abv 5.5%</i>	8	Yuengling Lager <i>abv 4.5%</i>	7
*New Belgium Ha-Chi Pilsner <i>abv 4.8%</i>	8	Heineken 0.0 <i>non-alcoholic</i>	6

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	
<i>.5 oz - 75 1 oz - 150 1.5 oz - 225</i>	

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	
<i>.5 oz - 200 1 oz - 400 1.5 oz - 600</i>	

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

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