

BAR

SAINT GEORGE

SNACKS & STARTERS

MARINATED OLIVES, MARFA MAID GOAT FETA, PICKLED VEGETABLES	6
PARMESAN FRIES caramelized onion dip	5
CHEESE BOARD chef's seasonal selection, fruit preserves, honey comb, grissini, toasted baguette	14
CHARCUTERIE BOARD genoa salami, mortadella, prosciutto, beer mustard, pickles, pistachios, baguette & grissini	17

SALADS & SMALL PLATES

FIELD GREEN SALAD lemon sherry vinaigrette, toasted walnuts, bleu cheese, shaved apples	9
CAESAR SALAD romaine, roasted garlic dressing, focaccia croutons, parmesan cheese	10
<u>add to either salad</u>	
+ grilled chicken breast	6
+ grilled salmon	9

TEXAS WAGYU BEEF TARTARE capers, egg yolk, whole grain mustard, cornichons, garlic aioli, toasted baguette	13
GRILLED FLAT BREAD PIZZA burrata cheese, basil pesto, fresh herbs, roasted garlic or burrata cheese, sausage, pepperoni and oregano	11 12

BAR ENTREES

HSG BURGER texas wagyu beef, tillamook cheddar, garlic aioli, bacon jam, seasoned fries	12
MAC AND CHEESE cavatappi pasta, applewood smoked bacon, roasted green chiles	10
JUMBO FRIED SHRIMP terlingua gold beer batter, fries	17

HAPPY HOUR, EVERY DAY FROM 3 to 6
&
LATE NIGHT HAPPY HOUR 10 to CLOSE