



Houston Restaurant Weeks 2026

LUNCH MENU • 25 | MONDAY — FRIDAY

B&B Butcher's Will Donate \$1 From Each Lunch Sold.

COCKTAILS & WINE SPECIALS

Gold Fashioned • 18

house blend of whistlepig piggyback rye six year,
jameson irish whiskey, house-made cabernet simple syrup

Cosmobelle • 18

absolut citron vodka, cointreau, sweetbird dragon fruit &
papaya, lime juice, cranberry juice

Aperol Spritz • 16

aperol, sparkling brut, fever-tree club soda

Telmont, "Réserve Brut," Épernay • 120

Domaine De La Chezatte, Sancerre Rosé, Loire • 95

Neal Family Rutherford Dust, White Blend,

Napa Valley • 85

Alexana Mosaic, Pinor Noir, Willamette Valley • 80

Caymus, Cabernet Sauvignon, California • 100

Altamura, Cabernet Sauvignon, Napa Valley • 135

FIRST COURSE (CHOOSE ONE)

Whipped Ricotta

basil oil, sicillian oregano, grilled pita

Mr. G's Caesar Salad

parmesan tuile

Iceberg Wedge

blue cheese dressing, crumbled blue cheese

Soup of the Day

B&B Meatballs

red sauce

SECOND COURSE (CHOOSE ONE)

The Butcher Shop Burger

white cheddar & applewood smoked bacon, steak fries

Pan-Seared Salmon

wild mushrooms, snow peas, baby kale,
citrus beurre blanc

Rigatoni a la Vodka

house-made pasta, smoked bacon, parmigiano reggiano

B&B Italian Special

hero, salami, capicola, mortadella, provolone, red peppers,
balsamic vinaigrette, potato chips

The Washington

baguette, b&b roast beef, turkey, deluxe ham, lettuce,
tomato, mustard, mayo, potato chips

Cobb Salad

sliced filet or grilled chicken

B&B "Steak" House Salad

sliced tenderloin, 3 onion jam, tomatoes, crumbled blue
cheese, balsamic vinaigrette

Reuben

corned beef, sauerkraut, swiss cheese, russian dressing • 5

8oz Filet

simply grilled, au poivre sauce, roquefort crusted • 25

STEAK TOPPINGS

Blue Cheese Crusted • 7 | Bearnaise • 7 | Au Poivre • 9 | Truffle Butter • 9
Foie Gras Diane • 19 | Oscar Style • 24 | Lobster Scampi • 33



DESSERT +5 (CHOOSE ONE)

New York Cheesecake

blueberry coulis, compressed
graham cracker

Chocolate Cake

coffee ganache

Carrot Cake

orange tuile, walnut brittle cream
cheese frosting

Telluride Flatliner

grey goose vodka, kahlúa,
black irish cream, espresso • 18

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy. A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.