



# GRATIFI KITCHEN + BAR

## APPETIZERS

<b>TUNA NACHOS</b> seared ahi tuna, spicy avocado salsa verde, crispy white corn chips	9
<b>EDAMAME HUMMUS</b> carrots, cucumbers, grape tomatoes, grilled pita	7
<b>SMOKED ONION &amp; BACON DIP</b> melted cheeses, charred onions, bacon + carrot chips, grilled Texas toast	6
<b>“ADULT ONLY FRIES”</b> black truffle oil, pecorino, sea salt, black pepper	6.5
<b>GRILLED GUACAMOLE</b> grilled to order, crispy white corn chips	7
<b>GRATIFI SNACKS</b> 4 savory shortbread cookies with salt, fresh herbs, spicy kick	2

## PLATES

<b>ANCHO BRAISED SHORT RIB</b> with creamed corn, herb “salad”, crispy onions	14
<b>SEARED AHI TUNA</b> spicy jicama slaw, shaved apple, aromatic soy sauce	15
<b>ROASTED CHICKEN BREAST</b> mashed sweet potatoes, braised kale & bacon, red wine au jus	13
<b>FISH TACOS</b> 3 tacos with grilled fish, chipotle sour cream, pineapple salsa + black beans	11
<b>MAC ‘N CHEESE</b> smoked gouda + pecorino, crispy topping	8
<b>NEW YORK STRIP</b> 8 ounces, garlic chips, house steak sauce, hand cut fries, salad	16

We are happy to split plates for \$2

## SIDES

<b>MASHED SWEET POTATOES</b>	3
<b>SAUTEED SPINACH &amp; MUSHROOMS</b>	4
<b>ACORN SQUASH</b> filled with candied walnuts, apples, honey	5
<b>SOUP</b> made from scratch; cup or bowl	3.5/8
<b>FRIES</b> hand cut Idaho white, sweet potato, onion rings or sweet potato tots	2.5
<b>SALAD</b> mixed greens, tomatoes, cucumbers, croutons, dressing on the side	4
<b>DRESSINGS</b> house made with our own recipes. Balsamic Vinaigrette, Citrus Ginger Vinaigrette, Cilantro Lime Vinaigrette, Garlic Lemon or Ranch	

## SALADS

<b>THAI STEAK SALAD</b> mixed greens, pickled chilies, peanuts, crispy fried onions, cilantro lime dressing	13
<b>GRILLED CAESAR</b> grilled romaine, grilled chicken, pecorino, croutons, tomatoes, garlic lemon dressing	12
<b>THE STRATO</b> layers of diced tomato, red pepper, feta, avocado & arugula with toasted almonds, grilled chicken, honey pepper bacon; citrus ginger vinaigrette	12
<b>STUFFED AVOCADO</b> walnut chicken salad, avocado, mixed greens; citrus ginger vinaigrette	10

## EXTRAS

Grilled Chicken (3), Seared Tuna (7), Steak (7)

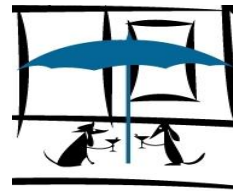
[gratifikitchenandbar.com](http://gratifikitchenandbar.com)

302 Fairview @ Taft 832.203.5950

To go orders welcome

MONDAY 11 am – 9 pm TUESDAY - FRIDAY 11 am – 10 pm SATURDAY 9 am – 10 pm SUNDAY 9 am – 9 pm  
BREAKFAST Every day to 3 pm

# GRATIFI KITCHEN + BAR



## BURGERS & SANDWICHES

Idaho white fries, sweet potato fries, onion rings or sweet potato tots (add .50)

Served as described (no substitutions please)

<b>BUFFALO</b> ½ pound, lean, grass fed, natural + lettuce, tomato, onion, pickles	14
<b>THE FANCY</b> ½ pound angus, blue cheese, caramelized onion, arugula, honey pepper bacon	12
<b>EL GAUCHO</b> ½ pound angus, roasted red peppers, arugula, chimichurri	12
<b>THE GUIDO</b> spicy garlic turkey, grilled tomatoes, pesto, shredded Jack cheese	10
<b>GRATIFI BURGER</b> different burger each week; house made spicy potato chips	12
<b>THE HEIGHTS</b> black beans, spices & pico de gallo, melted onions, Pepper Jack	10
<b>CHICKEN SALAD SANDWICH</b> with walnuts, rosemary, tomatoes, arugula on toasted whole wheat	10
<b>EXTRAS</b> Pepper Jack, Cheddar, Feta, Jalapenos, Green Chile, Avocado, Mushrooms, Honey Pepper Bacon	1

## DESSERT

<b>DESSERT du JOUR</b>	market price
<b>CHEESECAKE</b>	5
<b>FLOURLESS CHOCOLATE CAKE</b> with chocolate meringue	5
<b>CARROT CAKE COOKIE</b> 2 carrot cake cookies filled with cinnamon cream cheese	2.5
<b>BROWNIE A LA MODE</b> with house made ice cream	3.5

## DRINKS

<b>SAINT ARNOLD ROOT BEER</b>	2.75
<b>PERRIER</b>	3
<b>FIZZIES</b> house made sodas – hibiscus, lemon or ginger	3
<b>JUICES</b> cranberry, pomegranate, orange, grapefruit or pineapple - small or large	3/4
<b>LATTE, CAPPUCINO, ESPRESSO, AMERICANO, CAMEL MACCHIATO</b>	price varies
<b>CAFÉ DOS LECHES</b> cold brewed coffee, dulce de leche & sweetened condensed milk	3
<b>HOT CHOCOLATE</b> with handmade marshmallow	3
<b>COFFEE, TEA, SODAS, BOTTLED WATER</b>	2.25
<b>HOT TEA</b> Earl Grey, Blueberry, Texas Gold*, Caribbean Afternoon*, Hibiscus*	2.5
<b>Herbal, naturally decaffeinated*</b>	Lola Savannah Coffees and Teas are available to take home

## ABOUT US

We make everything from scratch using our own recipes. We even pickle our own jalapenos. Hand cut, never frozen fries. We use Canola oil – very low saturated fat & zero trans fat per serving. And we cater!

Houston's first restaurant with a Paws on Patio permit. Dogs on a leash are welcome.

**DOGGIE DINNERS** grain free, high protein dog food plus house made dog treat with bacon! 5



# GRATIFI KITCHEN + BAR

Breakfast to 3 pm every day

## BREAKFAST FAVORITES

Choice of fruit, sweet potato hash browns or black beans

<b>EGGS BENEDICT</b> two poached eggs, house made buttermilk biscuit, pork sausage & cilantro hollandaise	11
<b>HUEVOS RANCHEROS</b> two eggs on corn tortillas with honey pepper bacon & pork sausage; salsa	8
<b>BREAKFAST BURRITO</b> scrambled eggs, shredded Jack cheese, sweet potatoes, salsa; choice of grilled chicken, honey pepper bacon, pork sausage or veggie sausage	8
<b>BREAKFAST SANDWICH</b> buttermilk biscuit, scrambled egg & Cheddar cheese; choice of grilled chicken, honey pepper bacon, pork sausage or veggie sausage	6
<b>PAIN PERDU</b> french toast baked with almond custard, toasted almonds, powdered sugar; choice of grilled chicken, honey pepper bacon, pork sausage or veggie sausage	9

## BREAKFAST ENTREES

Choice of fruit, sweet potato hash browns or black beans; tortillas, toast, a pancake (add 1.5) or a buttermilk biscuit

<b>HASH</b> two eggs over sweet potato hash with spicy garlic turkey sausage, onions	8
<b>BREAKFAST PLATE</b> two eggs; choice of grilled chicken, honey pepper bacon, pork or veggie sausage	7
<b>BIG BREAKFAST PLATE</b> three eggs; choice of steak, buffalo or angus	12
<b>OMELETTE</b> pick 2: Pepper Jack, Cheddar, shredded Jack, feta, mushrooms, jalapenos, onions, spinach, tomatoes, hollandaise, honey pepper bacon, pork sausage or veggie sausage; each additional item is .60	9
<b>Substitute</b> egg whites	1.25

## SIDES

<b>YOGURT PARFAIT</b> fresh fruit, honey, walnut almond crunch, yogurt	4
<b>EGGS</b> your style one, two or three	1.25/2.5/3.5
Honey Pepper <b>BACON</b> (3), <b>PORK SAUSAGE</b> (2) or House Made <b>VEGGIE SAUSAGE</b> (2)	2.5
Sweet Potato <b>HASH BROWNS</b>	2
<b>SEASONAL FRESH FRUIT</b> cup or bowl	3/5
<b>BUTTERMILK PANCAKES</b> one, two or three	2.5/4.25/5.75
<b>EXTRAS</b> bananas, chocolate chips, orange ginger, candied walnuts or strawberries (when in season)	.50
<b>MUFFIN, DANISH, COFFEE CAKE</b> please ask what we made	3
<b>WHOLE WHEAT</b> or <b>CHALLAH TOAST</b>	2
<b>BUTTERMILK BISCUIT</b> with house made jam	1.25

## DRINKS

<b>CAFÉ DOS LECHES</b> cold brewed coffee, dulce de leche, sweetened condensed milk	3
<b>LATTE, CAPPUCINO, ESPRESSO, AMERICANO, CARAMEL MACCHIATO</b>	price varies
<b>COFFEE, TEA, SODAS, BOTTLED WATER</b>	2.25
<b>JUICE</b> cranberry, pineapple, orange, pomegranate or grapefruit – small or large	3/4
<b>FIZZIES</b> house made sodas - hibiscus, lemon or ginger	3

## WINE

<b>GAUCHEZCO TORRONTÉS</b> <i>Argentina</i>	7/25
Expressive nose, floral, green melon; natural acidity, long finish	
<b>LA VIS DIPINTI PINOT GRIGIO</b> <i>Italy</i>	7.5/27
Light crisp, floral, tangerine, apricots, almonds	
<b>HENRI BOURGEOIS SAUVIGNON BLANC</b> <i>France</i>	7/25
From the Loire Valley; fruity, floral bouquet, aromatic, fresh	
<b>GRAYSON CHARDONNAY</b> <i>California</i>	6.5/23
Crisp finish, hints of apple pie, vanilla; bright acidity, good minerality, pineapple and apricot notes	
<b>COLUMNA ALBARINO</b> <i>Spain</i>	8.5/31
Notes of pineapple, white peaches, honeysuckle, medium bodied	
<b>ANJOS VINHO VERDE ROSÉ</b> <i>Portugal</i>	5.5/20
Perky strawberry, red currants, fresh, crisp, delicate finish	
<b>CASTELLER CAVA SPARKLING WINE</b> <i>Spain</i>	5/20
Nose of green apple, biscuit, minerals, bright zesty citrus notes	
<b>BLOCK NINE PINOT NOIR</b> <i>California</i>	7/25
Lush mix of strawberries, violets, cherry, cocoa	
<b>LES FIEFS D'ANGLARS MALBEC</b> <i>France</i>	6/21
Blackberry, hints of spice and mocha, elegant, medium bodied	
<b>DI LENARDO MERLOT</b> <i>Italy</i>	8/29
Cherries, red currant aromas; dry, well structured, delicate tannins	
<b>SAN ELIAS CABERNET SAUVIGNON</b> <i>Chile</i>	6.5/23
Smooth, fruity on the palate; fresh and delicate cassis tones	
<b>SAINT COSME COTE DU RHONE SYRAH</b> <i>France</i>	9/33
Chocolate, espresso, cassis, full bodied, big mouthful of Syrah	

## MEAD

<b>SUNSHINE NECTAR</b> <i>Colorado</i>	8/25
Apricots, tart, medium body, sparkling, refreshing, 8% ABV, 750 ml	
<b>JUNIPER MOUNTAIN</b> <i>Colorado</i>	9/28
Juniper, medium dry, spicy woody finish, 12% ABV, 750 ml	



## HAPPY HOUR from 3 – 7 pm

<b>SAN ELIAS CABERNET SAUVIGNON</b> <i>Chile</i>	4
<b>GRAYSON CHARDONNAY</b> <i>California</i>	4
<b>CRAFT ON DRAFT</b> <i>Please Ask</i>	4
<b>WELL</b>	3
<b>BEER BATTERED GREEN CHILIES</b> with sriracha aioli	3
<b>SAIGON HOT WINGS</b> Six Wings, Vietnamese Style, House Made Sriracha, Peanuts, Cilantro, Chilies	5
<b>ABC PIZZETTE</b> pecorino, caramelized onions, bacon, arugula	5
<b>GOAT CHEESE + TOMATILLO JAM</b> with pita, pickled cilantro	5
<b>QUESO FLAMEADO</b> melty cheeses, tomatillos, house made chorizo, crispy white corn chips	6

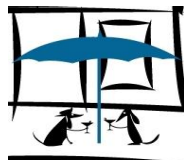
## COCKTAILS

<b>DREAMS ALWAYS END</b>	7
Red Handed Bourbon, Sweet Vermouth, Apple, Bitters	
<b>THE HILL COUNTRY</b>	7
Waterloo Gin, Peach Bitters, Mead, Pickled Peach	
<b>THE GRANTHAM</b>	6
Waterloo Gin, Preserved Lemon, Cava	
<b>THE FURLOUGH</b>	7
Red Handed Bourbon, Molasses, Lemon, Bitters, Cava	
<b>AGENT ARGO</b>	6
Treaty Oak Rum, Maraschino Liqueur, Grapefruit	
<b>COJITO</b>	6
Treaty Oak Rum, Lemongrass, Mint, Lime, Coconut Milk	
<b>THE BEACHCOMBER</b>	7
Treaty Oak Rum, Pineapple, Orange, Pomegranate, Honey	
<b>PEACH LONG ISLAND ICED TEA</b>	7
Traditional Long Island with Peach	
<b>THE GRAH-TEE-FI</b>	5
Whiskey, Lemon, Hibiscus, Fizz	
<b>SAINT ARNOLD ROOT BEER MARTINI</b>	7
Vodka, Butterscotch, Coffee Liqueur, Root Beer	
<b>HOUSTON PUNCH</b>	7
Whitmeyer's Peach Whisky, Sweet Vermouth, Maraschino, Pineapple, Peach Bitters	
<b>FIRE WATER</b>	6
Habanero Infused Enchanted Rock, Cucumber, Lime	
<b>MICHELADA</b>	5
Cabotella Mexican Lager, Spicy House Made Mix, Chili Salt	
<b>FLAMIN' MARY</b>	7
Habanero Infused Enchanted Rock, Spicy House Made Mix, Honey Pepper Bacon Swizzle	
<b>HIBISCUS HABANERO MARGARITA</b>	6
Republic Tequila, Paula's Texas Lemon, Hibiscus, Muddled Habanero, Fresh Citrus Juices	
<b>TEXAS MARGARITA</b>	9
Republic Tequila, Paula's Texas Orange, Citrus Juices	
<b>POMEGRANATE MARTINI</b>	6
Vodka, Paula's Texas Lemon, Pomegranate	
<b>TEXAS COSMO</b>	6
Enchanted Rock, Hibiscus, Paula's Texas Orange	
<b>WHITE SANGRIA</b>	5.5
Pinot Grigio, Fresh Fruit, Peach Schnapps	
<b>RED SANGRIA</b>	5.5
Merlot, Cranberry, Watermelon Schnapps	
<b>MIMOSA</b>	5
Champagne + Orange, Lime, Lemon, Pineapple, Cranberry, Pomegranate, Ginger, Grapefruit or Hibiscus	

## SPIRITS

Tito's, Enchanted Rock, Bombay Sapphire, Waterloo, Tanqueray, Bacardi, Treaty Oak, Republic Tequila, Seagram's 7, Crown Royal, Rebecca Creek Whiskey, Jack Daniels, Johnnie Walker Black, Dewar's, Macallen, Rumchata, Jägermeister, Bailey's, Amaretto, Kahlua, Drambuie, Paula's Texas Lemon, Fireball





## CIDER & BEER

<b>LEPRECHAUN APPLE CIDER</b> 100% handpicked apples and brewed in Texas – by the glass or bottle	6/14
<b>LEPRECHAUN SEASONAL CIDER</b> Please ask about the seasonal cider – by the glass or bottle	6.5/16
<b>CRAFT ON DRAFT</b> Please ask what local craft beers are on tap	price varies
<b>BAJA BREWING CABOTELLA</b> Mexican blonde ale; rich malty body and flavor, perfect for a Michelada	3.5
<b>SILVER SUN LIGHT</b> Premium light lager from Indian Wells Micro Brewery (99 calories)	4
<b>LONE STAR</b> The national beer of Texas, ya'll	2.5
<b>NO LABEL EL HEFE</b> Traditional German Hefeweizen, light, refreshing	3.5
<b>KARBACH WEISSE VERSA WHEAT</b> Citrusy, coriander notes of Belgian Wit married to clove, banana flavors of Hefeweizen	3.5
<b>SAINT ARNOLD ICON SERIES</b> A different beer brewed for each season: Gold (Fall), Red (Winter), Blue (Spring), Green (Summer)	4.5
<b>SOUTHERN STAR BOMBSHELL BLONDE</b> Creamy golden ale, clean finish; hints of yeasty bread, touch of hops	3.5
<b>INDEPENDENCE PALE ALE</b> Bright, bold, distinctive citrus aroma; clean, hoppy finish	3.5
<b>BUFFALO BAYOU MORE COWBELL DOUBLE IPA</b> (16 ounce can) Stripped down malt lets the hops go crazy with floral and grassy bouquets	5.5
<b>SAINT ARNOLD ELISSA IPA</b> Traditional India Pale Ale, very hoppy with balanced malty body	3.5
<b>INDEPENDENCE STASH IPA</b> 7 additions of 4 different varieties for hop explosion, clean finish	4.25
<b>SAINT ARNOLD SANTO</b> A black Kölsch. Light bodied and floral yet with distinct dark malt flavor	3.5
<b>NO LABEL RIDGEBACK</b> Dark American amber, roasted malts, sweet slightly bitter ale	3.5
<b>TEXIAN BROKEN BRIDGE DUNKELWEIZEN</b> Bavarian style dark wheat ale; hint of smoke, roasted malt	4
<b>INDEPENDENCE CONVICT HILL OATMEAL STOUT</b> Flaked oats create rich body that tempers bitter roasted barley flavors	4.25
<b>INDEPENDENCE BOOTLEGGER BROWN</b> Distinct chocolaty flavor from Belgian malt, medium-body, clean, laidback finish	3.5