

# GRATIFI KITCHEN + BAR

## APPETIZERS

**TUNA NACHOS** seared ahi tuna tossed in spicy avocado salsa verde + crispy white corn chips 9

**EDAMAME HUMMUS** with carrots, cucumbers, cherry tomatoes + grilled pita 7

**SMOKED ONION & BACON DIP** blue cheese, shredded Jack, charred onion & bacon dip served bubbling hot + carrot chips & Texas toast 6

**“ADULT ONLY” FRIES** hand cut twice fried Idaho white fries tossed in truffle oil, pecorino, sea salt & black pepper 6.5

**GRILLED GUACAMOLE** grilled to order, crispy white corn chips 7

## PLATES

**ANCHO BRAISED SHORT RIB** over creamed corn, herb “salad”, crispy onions 14

**SEARED AHI TUNA** sesame seeds, mixed greens, spicy jicama & apple slaw, aromatic soy sauce 15

**ROASTED CHICKEN BREAST** over mashed sweet potatoes, braised kale & bacon, red wine au jus 13

**FISH TACOS** 3 tacos with grilled fish, chipotle sour cream & pineapple salsa + black beans 11

**MAC ‘N CHEESE** penne with smoked gouda & pecorino, crispy topping 8

**NEW YORK STRIP** 7 oz. hand cut in a smoked salt espresso rub, hand cut fries, salad 16

**CHICKEN FRIED BISON** hand battered bison with cream gravy, kale & bacon, mac ‘n cheese 15

**We are happy to split plates for \$2**

## SIDES

**SAUTEED SPINACH & MUSHROOMS** 4

**MASHED SWEET POTATOES** 3

**ACORN SQUASH** filled with candied walnuts, apples, honey 5

**SOUP** made from scratch; please ask what we made - cup or bowl 3.5/8

**ELOTE** Mexican grilled corn on the cob, chipotle crema, chili, queso fresco 3

**FRIES** hand cut Idaho white, sweet potato, hand battered onion rings or sweet potato tots 2.5

**SALAD** mixed greens, tomatoes, cucumbers, croutons, dressing on the side 4

**DRESSINGS** balsamic vinaigrette, citrus ginger vinaigrette, cilantro lime vinaigrette, Caesar, ranch

## BURGERS

**Served as described (no substitutions please)**

**BISON** 7 oz, lean, grass fed, natural & local + romaine, tomato, onion, pickles 14

**GRATIFI** different burger each week + house made spicy potato chips 12

**THE FANCY** 7 oz. angus, blue cheese, caramelized onion, arugula, bacon 12

**EL GAUCHO** 7 oz. angus, roasted red peppers, arugula, chimichurri 12

**THE BEST** 7 oz. angus, smoked Gouda, honey pepper bacon, romaine & tomato 12

**THE GUIDO** spicy garlic turkey burger, grilled tomatoes, pesto, shredded Jack 11

**THE HEIGHTS** black bean burger, pico de gallo, caramelized onions, pepper Jack 10

## SANDWICHES

**CHICKEN SALAD** with walnuts & rosemary + tomatoes & arugula on toasted whole wheat 10

**VOODOO QUEEN PORK BELLY PO’BOY** Kraftsmen hoagie, braised pork belly, tomatillo chow chow, arugula 12

**THE BOBBLEHEAD** Kraftsmen hoagie, grilled chicken, honey pepper bacon, salsa verde, grilled tomato, arugula 12

## SALADS

**THAI STEAK SALAD** sirloin medium rare, mixed greens, pickled chilies, peanuts, crispy onions, cilantro lime dressing 13

**GRILLED CAESAR** grilled romaine, grilled chicken, pecorino, croutons, tomatoes, Caesar dressing 12

**THE STRATO** layers of diced tomato, red pepper, feta & arugula + avocado, toasted almonds, grilled chicken, honey pepper bacon; citrus ginger vinaigrette 12

**STUFFED AVOCADO** half an avocado stuffed with walnut chicken salad over mixed greens; citrus ginger vinaigrette 10

**EXTRAS** grilled chicken (3), seared tuna (7), steak (7)

### CHOOSE

Idaho white fries  
sweet potato  
fries  
onion rings  
sweet potato  
tots (add .50),  
adult fries  
(add \$2)  
spicy potato  
chips

### EXTRAS

pepper Jack  
cheddar  
feta  
blue cheese  
jalapenos  
green chile  
avocado  
mushrooms  
honey pepper  
bacon  
grilled onions  
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# GRATIFI KITCHEN + BAR

*Brunch to 3 pm every day*

## BRUNCH FAVORITES

Choice of fruit, sweet potato hash browns, cheesy habanero grits *or* black beans

**EGGS BENEDICT** two poached eggs, buttermilk biscuit, pork sausage & cilantro hollandaise 11

**HUEVOS MOTULEÑOS** huevos rancheros from the Yucatan – two tostadas, black beans, salsa roja, two eggs sunny side up, queso fresco, pickled red onions, avocado, plantains, house made chorizo (no side) 13

**BREAKFAST BURRITO** scrambled eggs, shredded Jack cheese, sweet potatoes, choice of grilled chicken, honey pepper bacon, pork sausage *or* veggie sausage wrapped in a flour tortilla; salsa on the side 9

**BUBBA'S BREAKFAST SANDWICH** chicken fried bison, jalapeno honey & pepper Jack cheese on buttermilk biscuit + two eggs your way 11

**PAIN PERDU** Challah in almond cream then baked with almond custard, toasted almonds & powdered sugar; choice of grilled chicken, honey pepper bacon, pork sausage *or* veggie sausage 10

**FRIED FISH & GRITS** hand battered swai filet, cheesy habanero grits, two eggs your way 12

## BRUNCH ENTREES

Choice of fruit, sweet potato hash browns, cheesy habanero grits *or* black beans

Choice of corn tortillas, wheat *or* Challah toast, buttermilk biscuit *or* pancake (add 1.5)

**HASH** two eggs over sweet potato hash with spicy garlic turkey sausage & onions 10.5

**BREAKFAST PLATE** two eggs; choice of grilled chicken, honey pepper bacon, pork *or* veggie sausage 9.5

**BIG BREAKFAST PLATE** three eggs; choice of bison patty, angus patty *or* NY strip 12

**BISCUITS & GRAVY** buttermilk biscuit & cream gravy + two eggs; choice of honey pepper bacon, pork *or* veggie sausage *or* grilled chicken 10

**OMELETTE** pick two: pepper Jack, Cheddar, shredded Jack, feta, mushrooms, jalapenos, onions, spinach, avocado, tomatoes, hollandaise, bacon, pork sausage *or* veggie sausage (each extra item is .60) 9.5

## SIDES

**YOGURT PARFAIT** fresh fruit, honey, walnut almond granola, low fat yogurt 4

**MUFFIN, DANISH OR COFFEE CAKE** please ask what we made 3

**WHOLE WHEAT** *or* **CHALLAH TOAST** *or* **BUTTERMILK BISCUIT** with butter & house made jam 2

**EGGS** your style - one, two *or* three 1.25/2.5/3.5 **SUBSTITUTE** egg whites 1.25

Honey Pepper **BACON** (3), **PORK SAUSAGE** (2) *or* House Made **VEGGIE SAUSAGE** (2) 2.5

**SWEET POTATO HASH BROWNS** 2 **FRESH FRUIT** cup *or* bowl 3/5

**BUTTERMILK PANCAKES** one, two *or* three 2.5/4.25/5.75

**EXTRAS** bananas, chocolate chips, orange ginger, candied walnuts *or* strawberries (when in season) .50

## DESSERT

**DESSERT du JOUR** market price **CHEESECAKE** please ask what kind we made 4

**CARROT CAKE COOKIE** two carrot cake cookies filled with cinnamon cream cheese 3

## DRINKS

**FIZZIES** house made sodas – hibiscus, lemon *or* ginger 3 **SAINT ARNOLD ROOT BEER** 3

**JUICES** cranberry, pomegranate, orange, grapefruit *or* pineapple - small *or* large 3/5

**SPECIALTY COFFEES** latte, cappuccino, espresso, americano, caramel macchiato, cold brewed iced coffee price varies

**CAFÉ DOS LECHES** cold brewed coffee, dulce de leche & sweetened condensed milk 4

**HOT CHOCOLATE** with handmade marshmallow & whipped cream 4

**COFFEE, TEA, SODAS, BOTTLED WATER** 2.25 **PERRIER** 3

**HOT TEA** Earl Grey, Green\*, Blueberry, Texas Gold\*, Caribbean Afternoon\*, Hibiscus\*, Chai (add .50) 2.5

\*Herbal, naturally decaffeinated\*

Lola Savannah Coffees and Teas are available to take home

## DOGS

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

# WINE

- GAUCHEZCO TORRONTÉS Argentina** Expressive nose, floral, green melon; natural acidity, long finish **7/25**  
**LA VIS DIPINTI PINOT GRIGIO Italy** Light crisp, floral, tangerine, apricots, almonds **7.5/27**  
**HENRI BOURGEOIS SAUVIGNON BLANC France** From the Loire Valley; fruity, floral bouquet, aromatic, fresh **7/25**  
**GRAYSON CHARDONNAY California** Crisp finish, hints of apple pie, vanilla; bright acidity **6.5/23**  
**COLUMNA ALBARINO Spain** Pineapple, white peaches, honeysuckle, medium bodied **8.5/31**  
**ANJOS VINHO VERDE ROSÉ Portugal** Perky strawberry, red currants, fresh, crisp, delicate finish **5.5/20**  
**CASTELLER CAVA SPARKLING WINE Spain** Nose of green apple, biscuit, minerals, bright citrus notes **5/20**
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- BLOCK NINE PINOT NOIR California** Lush mix of strawberries, violets, cherry, cocoa **7.5/28**  
**LUMINIS LUJAN DE CUYO MALBEC Argentina** Blackberry, hint of spice & pepper, medium bodied **8/29**  
**DI LENARDO MERLOT Italy** Cherries, red currant aromas; dry, delicate tannins **7/27**  
**LUMINIS LUJAN DE CUYO CABERNET SAUVIGNON Argentina** Full bodied, dark fruit notes **7.5/28**  
**VINA GALANA TEMPRANILLO Spain** Raspberry, licorice, cherry, medium bodied, long finish **7/27**
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- WHITE SANGRIA** Pinot Grigio, Fresh Fruit, Peach Schnapps **5.5/25**  
**RED SANGRIA** Merlot, Brandy, Cranberry, Fresh Fruit **5.5/25**  
**MIMOSA** Orange, Lime, Lemon, Pineapple, Cranberry, Pomegranate, Ginger, Grapefruit, Hibiscus or Del Sol **5/25**



WE PROUDLY SERVE TEXAS CRAFT BEERS



## CIDER & BEER

- LEPRECHAUN GOLDEN CIDER** Semi sweet hard apple cider **6**  
**LEPRECHAUN POMEGRANATE CIDER** Tart, semi sweet, with pomegranate & touch of cranberry **6.5**  
**CRAFT ON DRAFT** Please ask what is on tap **6**  
**KRÄFTIG LIGHT** Light lager with German malt & hops **4**  
**LONE STAR** The national beer of Texas, ya'll **3**  
**NO LABEL EL HEFE** Traditional German Hefeweizen, light, refreshing **4**  
**KARBACH WEISSE VERSA WHEAT** Citrusy, coriander Belgian Wit married to Hefeweizen's clove, banana flavors **4**  
**BAJA BREWING CABOTELLA** Mexican blonde ale; rich malty body & flavor **4**  
**SOUTHERN STAR BOMBSHELL BLONDE** Creamy golden ale, clean finish; hints of yeasty bread, hops **4**  
**KARBACH WEEKEND WARRIOR PALE ALE** Soft caramel malt flavors, 5 hops for citrusy character **4**  
**SAINT ARNOLD ELISSA IPA** Traditional India Pale Ale, very hoppy, balanced malty body **4**  
**BUFFALO BAYOU MORE COWBELL DOUBLE IPA** Malt & hops go crazy with floral grassy bouquets (16 oz can) **6**  
**KARBACH SYMPATHY FOR THE LAGER** Clean & crisp; distinctive malt sweetness, refreshing **4**  
**SAINT ARNOLD SANTO** A black Kölsch - light bodied & floral; distinct dark malt flavor **4**  
**NO LABEL RIDGEBACK** Dark American amber, roasted malts, sweet slightly bitter ale **4**  
**INDEPENDENCE CONVICT HILL OATMEAL STOUT** Flaked oats create rich body that tempers roasted barley **5**

## ABOUT US

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

gratifikitchenandbar.com

302 Fairview @ Taft

832.203.5950

MONDAY 11 am–9 pm TUESDAY-FRIDAY 11 am–10 pm

SATURDAY 9 am–10 pm

SUNDAY 9 am–9 pm

BRUNCH Every day to 3 pm



## COCKTAILS

**DREAMS ALWAYS END** Red Handed Bourbon, Ginger, Sweet Vermouth, Bitters 7

**THE SILENCER** Waterloo Antique Gin, Peach Bitters, Lemon 7

**THE FURLOUGH** Red Handed Bourbon, Molasses, Lemon, Bitters, Cava 7

**SAZERAC** Hermann Marshall Rye, Texas Tarragon, Bitters, Lemon 7

**PEACH SMASH** Whitmeyer's Peach Whiskey, Mint, Muddled Peach 6

**GIN & JAM** Waterloo Gin, House Made Jam, Soda 6

**HOUSTON PUNCH** Whitmeyer's Peach Whisky, Sweet Vermouth, Maraschino, Pineapple, Bitters 7

**COJITO** Treaty Oak Rum, Mint, Lime, Coconut Milk 6

**BUB THE ZOMBIE** Bacardi 151, Railean Dark Rum, Bacardi White, Pineapple, Hibiscus 8

**TEXAS COSMO** Enchanted Rock, Hibiscus, Paula's Texas Orange 6

**BARRIO DOG** Tito's Vodka, Grapefruit, Chili Salt 7

*\$1 goes to support Barrio Dogs to end the neglect and overpopulation of animals in low income neighborhoods*

**SKIP THROUGH MONTROSE** Rebecca Creek Whiskey, Espresso, Cafecito Coffee Liqueur, Bitters 7

**HIBISCUS HABANERO MARGARITA** Republic Tequila, Paula's Texas Orange, Hibiscus, Muddled Habanero, Fresh Citrus Juices 7

**TEXAS MARGARITA** Republic Tequila, Paula's Texas Orange, Citrus Juices 7

**FIRE WATER** Habanero Infused Enchanted Rock, Cucumber, Lime 6

**FLAMIN' MARY** Habanero Infused Enchanted Rock, Spicy House Made Mix, Bacon Swizzle 7

**MICHELADA** Cabotella Mexican Lager, Spicy House Made Mix, Chili Salt 5



**WE PROUDLY SERVE TEXAS CRAFT SPIRITS**



Tito's, Enchanted Rock, Waterloo Gin, Waterloo Antique Gin, Treat Oak Red Handed Bourbon  
Treaty Oak Rum, Railean Dark Rum, Republic Tequila, Hermann Marshall Rye,  
Rebecca Creek Whiskey, Cafecito Coffee Liqueur, Paula's Texas Lemon

## HAPPY HOUR 3 – 7 pm every day

**ANY OPEN BOTTLE OF WINE BY THE GLASS** *Please ask what is available* 4

**CRAFT ON DRAFT** *Please ask what is on tap* 4

**COCKTAILS** *All house cocktails for* 4

**SAIGON HOT WINGS** House Made Sriracha, Peanuts, Cilantro, Chilies 5

**ABC PIZZETTE** Arugula, Bacon, Caramelized Onions, Pecorino on Hand Made Pizza 5

**FRIED MAC N CHEESE** Three Mac 'n Cheese Balls with Bacon & Chilies, Fried + Ranch on the Side 4

**POUTINE** Twice Fried Fries, Short Rib Gravy, Pecorino, Chilies 4

**QUESO** Three White Cheeses, Red & Green Jalapenos, House Made Chorizo, White Corn Chips 5