FOOD

SMALL DISHES

MIXED OLIVES *4*

SPICY BEER NUTS *3*

DEVILED EGGS *6*
Crispy Prosciutto

CHICKEN LIVER *8.50*
Onions, Sherry, Herbs

BRUSCHETTA *8.5*
Fig Jam, Cured Ham & Goat Cheese

RED PEPPER HUMMUS *7*
Toast Points

SPICY POTATO CHIPS *8*
Blue Cheese Dip

HURRICANE WINGS *9.5*
Sticky Sesame Chili Sauce

* MILK TRUCK GRILLED SANDWICHES

MILK TRUCK CLASSIC *8.5*
Aged Wisconsin Gruyere, Caramel Onions, Sautéed Mushrooms on Levain Pullman Bread

CLASSIC WITH A TWIST *8.75*
Aged Wisconsin Gruyere, Champagne Vinegar Pickled Onions & Whole Grain Dijon Mustard Dark Rye

3 CHEESE GRILLED CHEESE *9*
Aged Gruyere Cheddar & Wisconsin Blue with Caramelized Granny Smith Apples on Rosemary Pullman

HAM & CHEESE *9.5*
Applewood Smoked Ham, Aged Cheddar & Coleman's Mustard on Blue Ribbon Bakery Rosemary Pullman Bread

BACON CHEDDAR BLUE *10*
Thick sliced Double Smoked bacon, NY State Cheddar, Wisconsin Blue, Caramelized Onions & Spicy Pickles on Rosemary Pullman Bread

HUANG TIAN HUA'S POT STICKERS

steamed or pan fried

BEEF, KIMCHI & SMOKED BACON *8*
Bulgogi Sauce

BUFFALO CHICKEN *8*
Maytag Blue Cheese Sauce

SHIITAKE CHESTNUT *8*
Water Chestnuts, Shiitake Mushrooms & Sesame Soy Sauce

SHRIMP VEGETABLE *9*
Lemon Grass, Shiitake Mushrooms, Water Chestnut & Ginger Apricot Sauce

GINGER CHICKEN *8*
Shiitake Mushrooms & Coconut Curry Sauce

CHICKEN TIKKA MASALA *8.5*
Tandoori Spiced Chicken, & Mint Yogurt Sauce

SHARED DISHES

MEDITERRANEAN PLATE Caponata, Olives, Toast Points, Red Pepper Humus, Nuts & Pickles. *15*

MEAT BOARD 5 TYPES OF MEAT *17.5*
Toast Points, Olives, Cornichon & Grain Mustard
Country Pâté, Prosciutto, Calabrese Salami, Spec, & Varzi salami

CHEESE BOARD 6 TYPES OF CHEESE. *17.5*
Toast Points, Fig Jam, Dried Apricots, Toasted Almonds
Danish Blue, Mini Brie, Goat Cheese, Cave Aged Gruyere, Humbolt Fog & Irish Whiskey Cheddar

MEAT & CHEESE BOARD 3 CHEESE 3 MEAT *17.5*
Toast Points, Olives, Fig Jam, Cornichon & Grain Mustard
Irish Whiskey Cheddar, Country Plate, Calabrese Salami, Mini Brie, Spec & Danish Blue

SMALL SALADS

Add Chicken 3.50 Shrimp or Beef 4.50

SPINACH SALAD Endive with Bacon, Diced Tomato, Chives, Curry Pickled Squash & White Wine Vinaigrette *8.5*

BIBB LETTUCE Watercress, Endive, Pear, Blue Cheese, Caramelized Pecans & White Balsamic Dressing *10*

BABY ARUGULA Roasted Beets, Caraway Seeds, Pickled Red Onion, Rye Croutons, Goat Cheese & White Wine Vinaigrette *9*

ASIAN SALAD Napa Cabbage, Radish, Snow Peas, Red & Yellow Peppers, Almonds & Citrus Soy Dressing *8*

Houston Hall regards allergy and dietary concerns very seriously. If you have an allergy or dietary concern, please ask to speak with a manager.

DC 1/4/13

MILK TRUCK

HOUSTON HALL

DRINK

DRAFT BEERS

Small, Regular, Large

Peter's Pils *5, 7.5, 13*
Crisp, herbal, clean, dry 5% abv

Patrick's Belgian Blonde *5, 7.5, 13*
Fruity, spicy, effervescent 5.5% abv

Saison *5, 7.5, 13*
Earthy, minerally, light fruit & dry 5% abv

Marco's Wit *5, 7.5, 13*
Blood orange, coriander, chamomile, & citrus 5.5% abv

Sam's ESB *5, 7.5, 13*
Malty, mellow, smooth 5% abv

John's Dunkle *5.5, 8, 14*
Toasted malt, light caramel, clean & bright 5.75% abv

Sam's Pale Ale *5, 7.5, 13*
Hoppy, good malt background 5.5% abv

J's IPA *5.5, 8, 14*
Big citrus, bold hops 6.5% abv

Kelly's Baltic Porter *5.5, 8, 14*
Notes of Coffee & bittersweet chocolate 6.5% abv

Carey's Imperial Black Saison *6.25, 8.5, 17*
Rich, fruity, earthy, coffee & spice 8% abv

HOUSE WINE

WHITE

RIESLING
Polka Dot 9 / 37
Pfalz, Germany

PINOT GRIGIO
Anterra 9.5 / 40
Northern Italy

CHARDONNAY
Edna Valley 10.50 / 45
Paragon Vineyard, California

SAUVIGNON BLANC
Starborough 10.25 / 42
Marlborough, New Zealand

SPARKLING

PROSECCO
La Marca 39
DOC Veneto

RED

PINOT NOIR
Mirassou 9.25 / 38
California

MALBEC
Alamos 10.25 / 42
Mendoza, Argentina

CABERNET SAUVIGNON
William Hill 9 / 37
California

SHIRAZ
McWilliams 9.50 / 40
Australia

SPECIALTY COCKTAILS

WIDOW SCOFFLAW Widow Jane whiskey, dry vermouth, lemon juice, grenadine *13*

ROGUE BRONX Rogue gin, dry & sweet vermouth, orange juice, barrel aged orange & lavender bitters *13*

3 MILE LIMIT Breaking & Entering bourbon, D'usse cognac, South Sea rum, lemon juice, grenadine, apricot fennel bitters *14*

MARK TWAIN Johnny Walker Double black, lemon juice, lemon bitters, sugar, orange flower water *13*

OLDE MARTINI St. George Botanivore gin, dry vermouth, lavender spice *12*

MIDNIGHT MOON PUNCH Midnight Moon Strawberry moonshine bourbon, tangerine & pineapple juice, grenadine *11*

THE BLACK CARNATION Jameson Black whiskey, tangerine & lime juice, grenadine, orange and fennel bitters, rosewater, antler velvet blackened Jameson Black *13*

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