

# Food MENU



## SMALL PLATES

French onion soup \$6

w/ croûtons & melted cheese

Caramelized yellow onions in a rich prime rib stock finished with sherry wine topped w/ sharp gruyere & mozzarella

New England-style Clam Chowder \$7

Apple wood smoked bacon w/ onions, potatoes, celery, garlic, butter & heavy cream until the vegetables have softened & the flavors have blended together w/ the clams.

Sourdough Bread bowl add \$2

Chipotle Chicken Deviled Eggs \$6

Hard boil egg whites filled w/ all-white meat chicken salad tossed in our house made mayonnaise spiked w/ spicy, smoked chipotle

Lobster Deviled Eggs \$11

Rich lobster tail & claw meat is poached in white wine & folded into a creamy aioli

## Cunnigham Sausage Roll \$12

sausage roll wrap puff pastry

Ask server for daily selections of sausage.

All sausage produced by Houston's own

The Lord & Barrett Sausage Company.



Three Cheese Crispy Sticks \$6

with cumin-tomato dipping sauce

Mozzarella & imported fontina cheeses cut into logs that are encased inside a housemade beer batter & tossed in salt, pepper & parmesan

Chilled Shrimp Cocktail \$7

w/ spicy horseradish sauce

4 pieces of 16-25 shrimp are gently poached in white wine served chilled w/ our house-made horseradish cocktail sauce

Crispy Calamari & Cherry Peppers \$11

w/ spicy tomato dipping sauce

Calamari & cherry peppers are flash fried in a very light crisp batter served w/ our house-made aioli that is spiked w/ savory miso as well as our oven roasted marinara

## - CHARCUTERIE + CHEESE BOARD -

3 Cheeses + 3 Meats \$21

Grapes | assorted crackers | fig jam | roast almonds wholegrain mustard

Ask server for daily selections of cheese + meats

## SIDE HANDCRAFT

Baked potato	\$4
<i>(Served with whipped butter, sour cream, crispy apple-wood smoked bacon, yellow sharp cheese)</i>	
Mashed Potato	\$3
Veggie of the day	\$4
Crispy Fries	\$4
Cheese Fries	\$6
Creamy Spinach	\$5
<i>Spiced w/ tandoori masala</i>	
Crispy onion rings	\$3

## CHICKEN WINGS \$11

Chili BBQ | Roasted Garlic Sriracha | Maple Bourbon Traditional Hot n' Spicy

Our chicken wings are made from fresh, whole chicken wings that we separate before cooking. All of our wings are flash fried, then seared on the grill or baked in the oven

## STEAK + CHOPS

Grilled Sirloin Steak \$21

Seared to order on our 450° cast iron grill served w/ peppercorn brandy sauce & seared tomato parmesan

16 oz. T-bone Steak \$27

You know what we mean!

Select cuts from Winn Meat Company are grilled on 450-degree grill. Served with sizzling herb, roasted garlic butter on hot cast iron w/ fire roasted tomato

Chili-crust New Zealand Lamb Rack \$26

w/ smoked jalapeño-tomato salsa

10 oz. Maple Bourbon Pork Chop \$16

w/ grilled pineapple-red pepper chutney

Heritage American Duroc pigs, classic preparation first grilled & then baked w/ maple Wild Turkey Bourbon glaze.

## DESSERTS

The Sugar Refinery Pie Shop \$7

Will be serving up mini pies all day, in flavors like Spice Apple | Maple Pecan | & Sugarcane-Banana cream Add \$2 with your choice of homemade ice cream & sorbet Ask server for daily selections of fresh baked pies.

Root Beer Float \$5 with Sugarcane Bourbon \$9

Few scoops of vanilla ice cream into tall float glasses. Pour the root beer & sugarcane bourbon over the ice cream & top with a dollop of whipped cream.



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## SALAD + SANDWICHES

**Grilled Burger 1/2 lb. \$13**

100% USDA beef, crispy apple-wood smoked bacon, melted cheese, grilled onion, shiitake & oyster mushrooms & choice of cheese (cheddar, blue, gruyere, or mozzarella)

**8 oz. Handcraft Pizza Burger \$14**

w/ melted cheese, roasted tomato, basil and pita bread

**Grilled Portabella Mushroom Burger \$13**

Balsamic Marinated then Oven-Roasted Portabella Mushroom w/ Goat Cheese, Tomato, basil & red wine reduction on a brioche bun

**Smoked Sausage Sandwich \$13**

Grilled The Lord & Barrett Smoked Hot Beef Sausage w/ Caramelized tomato-onion on bolillo bread & Mustard Aioli

**Chipotle Chicken Salad \$12**

served in three mini croissants

Cannot get enough of our Chipotle Chicken Salad? Now enjoy a heaping portion on a buttery croissant

**Crispy Pork Belly Sliders \$13**

w/ quail egg, roasted garlic aioli

Thick juicy squares of pork belly are roasted until crispy & each piece is given its own pillow of brioche topped w/ a sunnyside up quail egg

**Open face Steak Sandwich \$16**

w/ BBQ jalapeños, melted cheese, crispy onion rings  
A steak sandwich is just a steak sandwich unless it's made with house-made prime rib

**Lobster & Avocado Croissant Sandwich \$15**

w/ roasted garlic miso aioli

Poached lobster is smoked with pecan before being folded into house-made aioli, egg & accented w/ bright flavors of chive & celery.

The salad is served on layers of rich avocado on three mini buttery croissants

**Baby Romaine Salad \$10**

w/ shaved parmesan cheese, croutons, & mustard dressing  
If you like Caesar salad, you will love this.

**Chopped Salad \$11**

Romaine lettuce, cucumber, roasted pepper, celery, carrot, feta cheese, tomato, red onion, slivered almond, egg, crispy onion, balsamic vinegar, olive oil

## LARGE PLATES

**Chicken Tikka Masala \$16**

w/naan

Marinated tandoori chicken simmered in spicy tomatoes cream and served with a side of creamy spinach

**BBQ St Louis Ribs \$17**

Half rack of beer braised BBQ glazed ribs are roasted w/ chipotle, maple, Wild Turkey Bourbon reduction.

**Pot Roast & Mashed Potato \$23**

All Day Slow Cooked Beef Short Rib simmered in red wine, black coffee and fresh herb seasoning

**Classic Chicken & Prosciutto \$18**

Chicken Breast pounded until thin & tender, crusted w/ panko crumbs & baked until crispy then layered w/ Roasted tomato, Prosciutto, Mozzarella cheese & Basil until oozing w/ goodness.

**Grilled Sugarcane-Pepper Shrimp \$22**

Grilled shrimp over a bed of sweet corn, pecan & avocado-tomato salsa

**Braised Lamb Shank \$24**

New Zealand lamb shank braised in orange & red wine sauce & red onion marmalade

**Chicken Pot Pie \$16**

Boneless skinless chicken goes into puff pastry shell w/ onions, carrots, peas, celery, white wine and baked in the oven until golden brown.

Served w/ a side of béchamel sauce

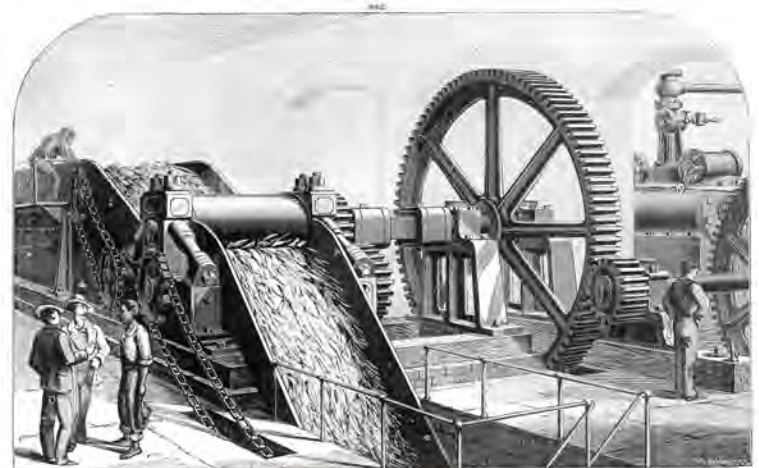
**New Zealand Lamb Shepherd's Pie \$17**

Baked herb curried lamb chunks with carrots, onion & celery topped with butter whipped potato

**Sugar Refinery Fish and Chips \$14**

Whole filet of cod is taken off the bone & prepared in our house-made beer batter & fried until golden brown.

Served w/ tartar & pecan honey mustard sauce



The Sugar Refinery:

2248 Texas Drive, Sugar Land, TX 77479. [www.tsrbar.com](http://www.tsrbar.com)

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