

Food MENU



SALAD + SANDWICHES

Grilled Burger ½ lb. \$15

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

Grilled Portabella Mushroom Burger \$14

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

Chicken Parmesan Sandwich \$15

House-made Panko crusted chicken breast pounded until thin layered of roasted tomato, melted mozzarella cheese & Brioche bun

Chipotle Chicken Sandwich \$14

*served in three mini croissants
Cannot get enough of our Chipotle Chicken Salad?
Now enjoy a heaping portion on a buttery croissant*

Open face Steak Sandwich \$18

*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*

Baby Romaine Salad gf \$10

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

TSR Asian Chicken Salad \$12

Garlic Crusted pounded chicken breast with Asian mixed green, crispy wonton chips and creamy miso dressing

LARGE PLATES

Chicken Tikka Masala gf \$17
w/naan

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

BBQ St Louis Ribs gf \$18

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

Pot Roast & Mashed Potato gf \$23

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

Classic Chicken & Prosciutto \$19

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 gf \$22

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

Family-Favorite Truffle Mac and Cheese \$14

Baked Mac & cheese doesn't have to be complicated with layers of ingredients to be the soul-warming food you crave

Chicken Pot Pie \$16

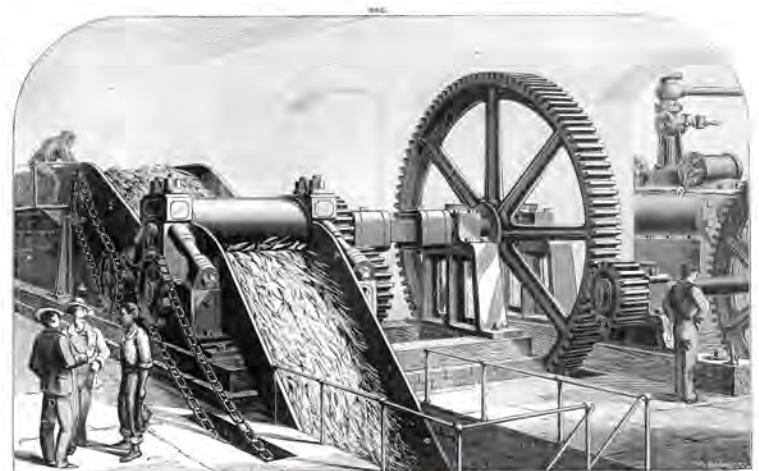
*Boneless skinless chicken goes into puff pastry shell w/ onions, carrots, peas, celery, white wine and baked in the oven until golden brown.
Served w/ a side of béchamel sauce*

New Zealand Lamb Shepherd's Pie gf \$17

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

Sugar Refinery Fish and Chips \$17

*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

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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

Lobster Bisque \$9
Bisque is a smooth, creamy, highly seasoned soup with lobster & the flavors have blended together with brandy

Sourdough Bread bowl add \$2

Chipotle Chicken Deviled Eggs gf \$8
Hard boil egg whites filled w/ all-white meat chicken salad tossed in our house made mayonnaise spiked w/ spicy, smoked chipotle

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 \$7
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 gf \$12
Poached shrimp in white wine served chilled w/ Avocado-tomato salsa & 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 | gherkins | assorted crackers | quince | fig jam
marcona almonds | wholegrain mustard.
Ask server for daily selections of cheese + meats **gf**

gf = gluten free

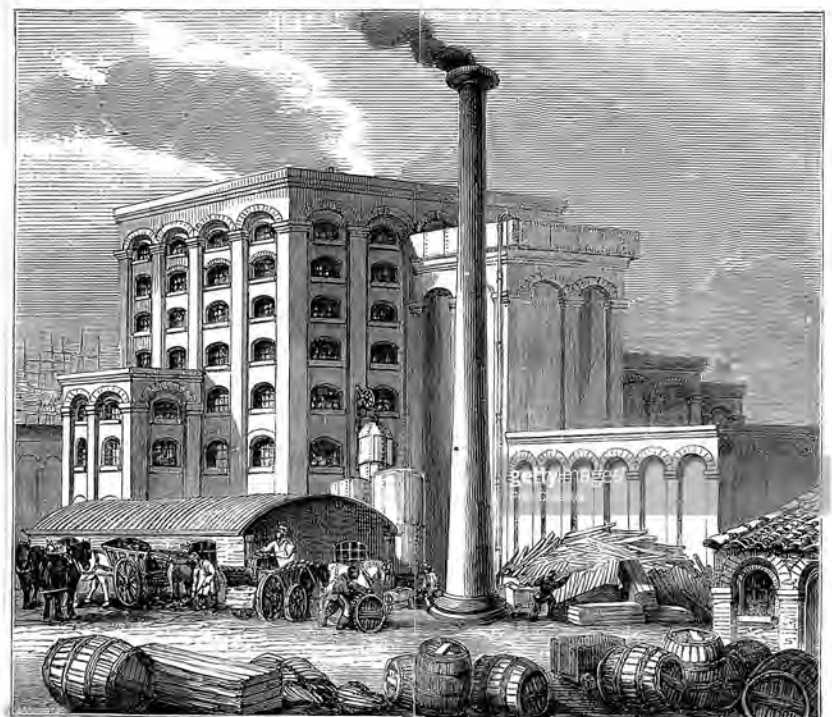
SIDE HANDCRAFT

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

CHICKEN WINGS \$11 gf

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 gf \$21
Seared to order on our 450° cast iron grill served w/ peppercorn brandy sauce & seared tomato parmesan

16 oz. T-bone Steak gf \$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 gf \$26
w/ smoked jalapeño-tomato salsa

10 oz. Maple Bourbon Pork Chop gf \$18
w/ grilled pineapple-red pepper chutney
*first grilled & then baked
w/ maple Wild Turkey Bourbon glaze.*