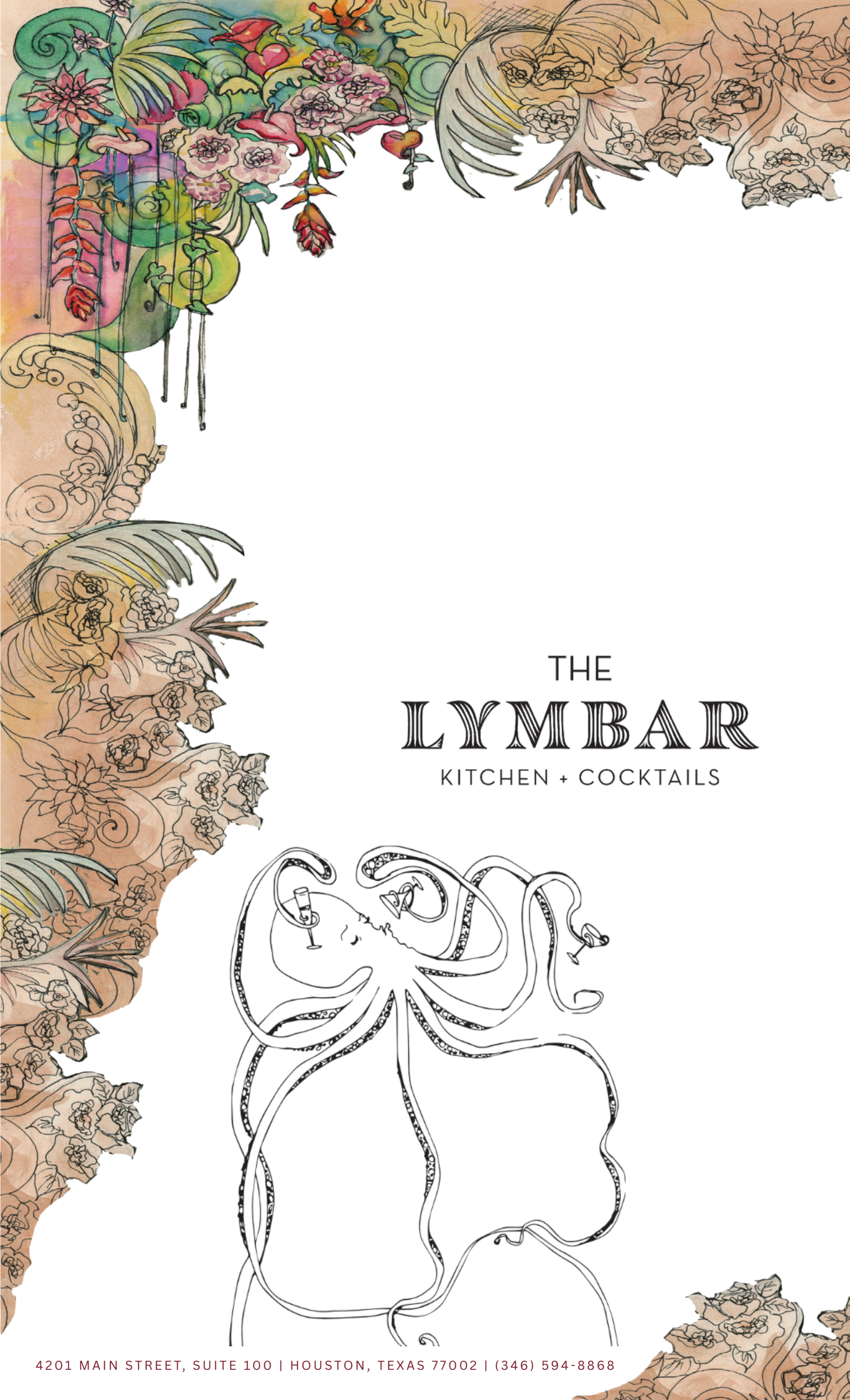




THE
LYMBAR
KITCHEN + COCKTAILS

4201 MAIN STREET, SUITE 100 | HOUSTON, TEXAS 77002 | (346) 594-8868

hors d'oeuvres {bar bites}

THE ROSESPUD 10

plantain, beet & potato chip planks,
chimichurri, tamarindo (vg) (gf)

HUMMUS CALABRESE 11

avocado, quinoa tabbouleh, crispy
chickpea, house sourdough pita

BAKED BURRATA 14

pesto, romesco sauce, toasted pine
nut, house sourdough pita

TA-CONES 14

ground beef brisket & short rib,
avocado mousse, wonton cornet

DEVIL WINGS 16

calabrese hot sauce, sesame,
scallion, blue cheese fondue (gf)

CRAB & SHRIMP TOSTADA 16

black bean, scallion, sesame, red
cabbage, pico de gallo (gf)

LOBSTER 'TWINKIES' 15

lobster salad, fried brioche, chive,
tarragon, lobster bisque

CEVICHE MIXTO 18

red fish & shrimp, sweet potato,
coconut, chili, red onion, cilantro
(gf)

WILD MUSHROOM QUESADILLA 16

smoked panela, black bean refritos,
salsa verde, house sourdough pita

CHICKEN CHICHARRONES 14

rice flour fried chicken breast bites,
tamarindo, golden bbq sauce (gf)

sopas y ensaladas

CREMA POBLANO 10 | 12

corn-poblano soup, saffron,
pumpkin seed (v) (gf)

POZOLE VERDE 12 | 16

chicken soup, avocado, red cabbage,
chile serrano, radish, hominy

BRUSSELS SPROUTS & QUINOA 10 | 14

pine nut, parmesan, date,
lemon, olive oil (v)

KALE & PEANUT SALAD 10 | 14

carrot, cabbage, mint, scallion, basil,
toasted peanut vinaigrette (vg) (gf) (n)

CUCUMBER-CHICKPEA SALAD 10 | 14

tomato, feta, red onion, olive, mixed
greens, crema cilantro, panko (v)

BABY GEM CAESAR 10 | 14

avocado, pepperoncini pepper,
pecorino, toasted panko

ADD

achiote chicken skewers 10
beef kofta skewers 12
grilled atlantic salmon 14
achiote grilled shrimp 14

empanadas 10

SPINACH PIE

hummus, calabrese pepper relish (v)

BEEF QUESABIRRIA

beef tenderloin, queso oaxaca,
guajillo beef broth

CHICKEN TIKKA MASALA

cashew, almond, cilantro crema (n)



platos fuertes

GEMELLI PASTA 21

wild mushroom, sundried tomato,
braised greens & broccolini (v)

MAFALDINE PASTA 29

achiote grilled shrimp, fennel,
chili, garlic, sugo rosso

ARROZ PAELLA 32

achiote shrimp & chicken, spanish
chorizo, saffron garlic rice

LOMO SALTADO 26

stir fried beef tenderloin tips,
peppers & onion, basmati rice,
choice of fries

CHICKEN MOLE ENCHILADAS 28

basmati rice, roasted
brussels sprouts, sesame

SMOKED LAMB LOLLICHOPS 36

chimichurri, chili chipotle glaze,
quinoa tabbouleh (gf)

FILETE MOLE VERDE 39

6 oz filet mignon, mole pipian,
broccolini, basmati rice (gf)

OSSO BUCCO DE RES 38

slow braised veal shank, mole
negro, avocado, roasted carrot &
fennel, pickled onion

POLLO ENCAMISADO 24

plantain crusted chicken breast,
smoked panela cheese,
black bean sauce, tomato

RED FISH HALF-SHELL 36

achiote grilled shrimp, avocado, mole
pipian, beurre blanc &
pico de gallo (gf)

PESTO ROASTED SALMON 24

polenta, kalamata olive, arugula,
tomato, beurre blanc

EMPANADA TRIO 28

SPINACH PIE

hummus, calabrese pepper relish (v)

BEEF QUESABIRRIA

beef tenderloin, queso oaxaca,
guajillo beef broth

CHICKEN TIKKA MASALA

ashew almond, cilantro crema

TACOS ÁRABES BOARD 26

beef kofta & achiote chicken skewers,
tzatziki, pico de gallo, house
sourdough pita

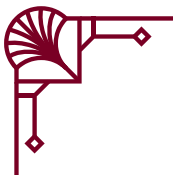
PEPITO STEAK SANDWICH 19

grilled beef tenderloin, garlic
baguette, chimichurri, guajillo beef
dip with choice of fries

CHEESEBURGER, CHEESEBURGER 18

double beef patty, bacon, american
cheese, caramelized onion, garlic
aioli with choice of fries





houston restaurant weeks

DINNER 39 **act three**



postres 12

THE ORIGINAL TRES LECHES

mexican vanilla chiffone, condensed milk, meringue

ALMOND - OLIVE OIL CAKE

candied orange, whipped mascarpone

STICKY TOFFEE PUDDING

warm date cake, brown butter toffee, whipped mascarpone

TEQUILA BREAD PUDDING

vanilla anglaise, walnut-cherry chutney

ALFAJORES

peruvian shortbread cookie sandwiches with dulce de leche

PISTACHIO GELATO SUNDAE

kataifi, chocolate, maple, chopped nuts



sides

GARLIC WEDGE OR SKINNY FRIES 6

romesco sauce (gf) (v)

SOURDOUGH FLATBREAD 5

garlic-rosemary butter (v)

BASMATI RICE 6

ROASTED BRUSSELS SPROUTS 8

balsamic glaze (gf) (v)

CHARRED CARROT & FENNEL 8

labneh, almond, pistachio, mint

GRILLED BROCCOLINI 8

chili bomba, pecorino (gf) (v)



hvw libations 10

NEGRONI

gin, campari, cocchi vermouth

MEZCALRITA

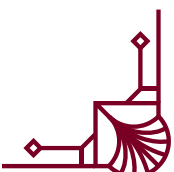
mezcal, lime, dry curaçao, agave

MAI TAI

rum, dry curaçao, lime, orgeat

OLD FASHIONED

bourbon, turbinado, bitters



LUNCH 25
act one

sopas y ensaladas

CREMA POBLANO 10 | 12

corn-poblano soup, saffron,
pumpkin seed (v) (gf)

POZOLE VERDE 12 | 16

chicken soup, avocado, red cabbage,
chile serrano, radish, hominy (gf)

BRUSSELS SPROUTS & QUINOA 14 | 10

pine nut, parmesan, date,
lemon, olive oil (v)

empanadas 10

SPINACH PIE

hummus, calabrese pepper relish (v)

BEEF QUESABIRRIA

beef tenderloin, queso oaxaca,
guajillo beef broth

CHICKEN TIKKA MASALA

cashew, almond, cilantro crema

KALE & PEANUT 14 | 10

carrot, cabbage, mint, scallion, basil,
peanut vinaigrette (vg) (gf) (n)

CUCUMBER CHICKPEA 14 | 10

tomato, feta, red onion, mixed greens,
crema cilantro, panko (v)

BABY GEM CAESAR 14 | 10

avocado, pepperoncini pepper,
pecorino, toasted panko

ADD

achiote chicken skewers 10

beef kofta skewers 12

grilled atlantic salmon 14

achiote grilled shrimp 14

act two

platos fuertes

GEMELLI PASTA 21

wild mushroom, sundried tomato,
braised greens & broccolini (v)

MAFALDINE PASTA 29

achiote shrimp, fennel, chili,
garlic, sugo rosso

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achiote shrimp & chicken, spanish
chorizo, saffron garlic rice

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stir fried beef tenderloin tips, peppers
& onion, basmati rice, choice of fries

CHICKEN MOLE ENCHILADAS 28

basmati rice, roasted
brussels sprouts, sesame

POLLO ENCAMISADO 24

plantain crusted chicken breast,
smoked panela cheese,
black bean, tomato

EMPANADA TRIO 28

SPINACH PIE

hummus, calabrese pepper relish (v)

BEEF QUESABIRRIA

beef tenderloin,
queso oaxaca, guajillo beef broth

CHICKEN TIKKA MASALA

cashew, almond, cilantro crema

FRIED CHICKEN SANDWICH 17

plantain crusted chicken breast,
garlic aioli, black bean refritos,
potato bun with choice of fries

PESTO ROASTED SALMON 24

polenta, kalamata olive, arugula,
tomato, beurre blanc

TACOS ÁRABES BOARD 26

beef kofta & achiote chicken
skewers, tzatziki, pico de gallo,
house sourdough pita

PEPITO STEAK SANDWICH 19

grilled beef tenderloin, garlic
baguette, chimichurri, guajillo beef
dip with choice of fries

CHEESEBURGER, CHEESEBURGER 18

double beef patty, bacon, american
cheese, caramelized onion, garlic
aioli with choice of fries

WILD MUSHROOM QUESADILLA 16

smoked panela, black bean refritos,
salsa verde, pico de gallo, house
sourdough pita

	<i>wine</i>	
	<i>bubbles</i>	
	<i>6 oz</i>	<i>btl</i>
PIPER SONOMA BRUT , Sonoma County, CA	16	48
OBSIDIAN SPARKLING ROSÉ , Napa Valley, CA	18	54
CHARLES HEIDSIECK BRUT RESERVE , FR	19	75

	<i>white & rosé</i>	<i>6 oz</i>	<i>9 oz</i>	<i>btl</i>
M. CHAPOUTIER BELLERUCHE ROSÉ , Provence, FR	12	16	52	
OBERON SAUVIGNON BLANC , Napa Valley, CA	15	18	48	
TRENEL SAINT-VERAN WHITE BURGUNDY , FR	17	24	65	

	<i>red</i>	<i>6 oz</i>	<i>9 oz</i>	<i>btl</i>
ROCO GRAVEL ROAD PINOT NOIR , OR	15	17	48	
MAAL 'BIOLENTO' MALBEC , Mendoza, AR	14	16	39	
DUCKHORN MERLOT , Napa, CA	24	27	70	
OBERON CABERNET SAUVIGNON , Napa Valley, CA	14	17	38	
FRANK FAMILY CABERNET SAUVIGNON , Napa, CA	26	29	75	

happy hour { weekdays 3-7 pm }

beers 5

MODELO ESPECIAL
STELLA ARTOIS
SHINER BOCK
ST. ARNOLD'S ART CAR

wines 7

PIPER SONOMA **BRUT**, Sonoma County, CA
M. CHAPOUTIER BELLERUCHE **ROSÉ**, Provence, FR
OBERON **SAUVIGNON BLANC**, Napa Valley, CA

cocktails 10

MEZCALRITA mezcal, lime, curacao
OLD FASHIONED bourbon, turbinado, bitters
NEGRONI gin, campari, cocchi vermouth
MAI TAI rum, dry curaçao, lime, orgeat



bar bites 7

THE ROSESPUD plantain, beet & potato chip planks, chimichurri, tamarindo (vg) (gf)
HUMMUS avocado, quinoa tabbouleh, crispy chickpea, house sourdough pita
BEEF KOFTA SKEWERS {2} tzatziki sauce (gf)
TA-CONES ground brisket & shortrib, avocado mousse, wonton cornets (n)
CHICKEN CHICHARRONES rice fried chicken breast bites, tamarindo, golden bbq sauce
DEVIL WINGS calabrese hot sauce, sesame, scallion, blue cheese fondue (gf)
CEVICHE MIXTO red fish & shrimp, sweet potato, coconut, chili, red onion, cilantro (gf)
CRAB & SHRIMP TOSTADA black bean, scallion, sesame, red cabbage, pico de gallo

refrescos { spirit - free }



CUCUMBER TONIC	cucumber, lime, tonic, black pepper	7
GINGER PALOMA	grapefruit, ginger syrup, lime, fresca	8
PINEAPPLE HIGHBALL	pineapple, lime, saline, soda	7
CHAI OLD FASHIONED	chai tea, honey, milk	8
JUST BEET IT	beet simple, lime, soda	7
BASIL LIME SPRITZ	cane sugar, lime, basil, soda	7

cocktails

puró y claro

FIRST KISS	tito's vodka, curacao, strawberry	11
MIDTOWN SUNSET	leblon cachaça, passion fruit, lime, grenadine	11
PISCO SOUR	caravedo mosto verde, lemon, piloncillo, egg	12
DIRTY MARTINI	chopin vodka, brine, feta -chimichurri stuffed olive	14



agave alchemy

MEZCAL MULE	rosaluna mezcal, ginger beer, lime	10
MEZCALRITA	rosaluna mezcal, lime, curacao, agave	11
HIBISCUS MARGARITA	el tesoro blanco, agave, lime, dry curacao	12
KERMIT'S LILLY	dulce vida reposado 100 proof, maple, lemon, basil	12
PART TIME LOVER	don julio blanco, lime, aperol, campari	12

in bloom

{ **1942 MARGARITA**
don julio 1942, pierre ferrand
dry curacao, lime, agave 22 }

GREENERGY	planteray rum, lime, chartreuse, mint	12
BANANERA	flor de caña, 12, piloncillo, giffard banane du brésil	12
APEROL SPRITZ	aperol, champagne, soda, grapefruit	11
GIN & TONIC	house infused gin, citrus bitters, tonic	12
BEES KNEES	condesa gin, lemon, honey	12
AVIATION	hawthorn gin, maraschino, crème de violette	12
NEGRONI	zephyr gin, barrel-aged vermouth, campari	12



los robles {barrel aged}

OLD FASHIONED	elijah craig 'dixie' lymbar private barrel, turbinado, bitters	11
MANHATTAN	sagamore rye, barrel-aged vermouth, bitters	12
SAZERAC	sazerac 6 yr rye, peychauds, absinthe	12
LION'S TALE	bakers 7 yr, allspice, lime, turbinado	12
PAPER PLANE	buffalo trace, amaro, lemon, aperol	12

smoking section

DANNY OCEAN	dulce vida reposado, maraschino, lemon, grapefruit, agave	11
CAMPFIRE COLADA	rosaluna mezcal, rumhaven, coconut, lime	12
CIGARETTE DUET	laphroaig 10, elderflower, honey, lemon, mint	12

midnight society

CARAJILLO	licor 43, espresso	12
ESPRESSO MARTINI	house infused vanilla vodka, tia maria, espresso	12
BRANDY ALEXANDER	st. remy XO, crème de cacao, cream, nutmeg	12

THE
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KITCHEN + COCKTAILS



Plan your next event with us!

Scan for events and catering



Join us for our next event!

Scan for upcoming events