

LUNCH AND DINNER IN-ROOM DINING

STARTERS

SHINER WINGS 18

Traditional wings brined in Shiner Bock beer, perfectly seasoned with your choice of our signature dry rub, classic buffalo, BBQ, or Asian sweet chili. Served with celery, carrots, and house-made ranch or bleu cheese

CHIPS & SALSA 10

Freshly fried tortilla chips and homemade salsa

SMOKED CHICKEN QUESADILLA 19

Shredded smoked chicken, melted pepper jack and cheddar cheese, scallions, served with pico de gallo, fresh salsa and topped with chipotle cream

FISH TACOS 20

Choice of pan-seared or fried red snapper, topped with pickled cabbage salad, pico de gallo, queso fresco, drizzled with avocado ranch served in warm corn tortillas, with a side of our house-made salsa

CRAB CAKES 22

Jumbo lump crab cakes served atop a citrus arugula salad, accompanied by avocado mousse and fresh mango pico de gallo and finished with a drizzle of lemon raspberry sauce

ITALIAN MEAT FLATBREAD 19

Pepperoni slices, Italian sausage, handcrafted marinara sauce, topped with shredded mozzarella cheese

HANDHELDS

MAGNOLIA BURGER 20

8 oz. angus patty topped with lettuce, tomato, red onion, and house-made spread on a toasted brioche bun, served with a side of french fries; Add choice of cheese +1

SOUTHWEST CLUB 18

Smoked turkey, crispy bacon, chipotle mayo, pepper jack cheese, lettuce, and tomato on Texas toast, served with a side of french fries

FRIED CHICKEN SANDWICH 19

Breaded chicken breast, southern coleslaw, pickled chips, chipotle aioli on a toasted brioche bun, served with a side of french fries

PITMASTER 20

Slow-smoked pork belly glazed in our signature Texas BBQ sauce, southern coleslaw, on a sweet sourdough bun, served with a side of french fries

TUNA SANDWICH 23

6 oz. pan-seared yellowfin tuna, arugula, fresh tomato slices, avocado, and mango chutney on a brioche bun, served with a side of french fries

DESSERT

CHOCOLATE LAVA CAKE 12

Chocolate cake with a molten chocolate center, homemade whipped cream and fresh seasonal berries

SOUTHERN BREAD PUDDING 12

A southern classic dessert, drizzled with a white chocolate bourbon sauce, served with vanilla ice cream

HOURS
Daily, 11:00am - 11:00pm
TO ORDER
Please call EXT. 72900



SOUPS & SALADS

SOUP DU JOUR CUP 6 / BOWL 10

Fresh ingredients prepared daily

MAGNOLIA SALAD 17

Fresh spring mix, red onions, cucumber, cherry tomato, quinoa, goat cheese, red bell pepper, and candied pecans, served with a side of maple vinaigrette

HEIRLOOM TOMATO SALAD 20

Heirloom tomatoes paired with creamy burrata, roasted corn mix, baby arugula, basil, and pickled red onions. Drizzled with balsamic glaze

CAESAR SALAD 15

Romaine lettuce, garlic croutons, and shaved Parmigiano Reggiano tossed in caesar dressing

SALAD ADDITIONS

+10 chicken +13 shrimp +14 red snapper +16 salmon

ENTRÉES

PESTO GNOCCHI 23

House-made gnocchi tossed in buttery pesto sauce, cherry tomato, basil, topped with shaved Parmigiano Reggiano, served with garlic bread

Add +10 chicken +13 shrimp +14 red snapper +16 salmon

THE DISPATCH PASTA 21

Linguine pasta tossed in our house-made creamy Alfredo, topped with Parmigiano Reggiano, served with garlic bread

Add +10 chicken +13 shrimp +14 red snapper +16 salmon

OVEN ROASTED CHICKEN 26

Chicken breast, topped with pan au jus and fresh herbs, served on top of creamy garlic mashed potatoes and grilled broccolini

ATLANTIC SALMON 34

Sautéed salmon basted with herbs, topped with beurre blanc sauce served on champagne risotto, with a side of roasted Brussels sprouts

RED SNAPPER 30

8 oz. blackened red snapper basted with herbs, served on top of red chimichurri sauce, champagne risotto, and sautéed spinach

RIBEYE 42

12 oz. angus beef ribeye seasoned with Chef's signature steak seasoning, topped with house-made cowboy butter, served with garlic mashed potatoes and french green beans

FILET MIGNON 54

8 oz. sliced angus beef filet mignon seasoned with Chef's signature steak seasoning, red wine demi-glace, served with fingerling potatoes and asparagus

PORK BELLY 33

8 oz. smoked achiote pork belly served on sweet potato puree, topped with house-made pineapple pico de gallo and fresh pickled cabbage salad

BREAKFAST OPTIONS

STEAK & EGGS 8 oz. grilled New York steak, served with two eggs any style and seasoned breakfast potatoes	22
SMOKED SALMON SOURDOUGH Smoked salmon, fresh sourdough layered with tzatziki sauce, cucumbers, and cherry tomatoes	19
SHORTSTACK Two fluffy buttermilk pancakes, available with blueberries or chocolate chips served with crispy bacon or sausage and seasonal fresh fruit	18
FRENCH TOAST Two thick slices of brioche submerged in vanilla batter topped with house-made cherry compote, powdered sugar, and mixed berries	18
WESTERN OMELET A hearty omelet packed with savory ham, sweet peppers, and onions, all melted together with sharp cheddar cheese. Served with seasoned breakfast potatoes	20
AVOCADO TOAST Two sourdough slices with freshly mashed avocado, served with two eggs any way and a side of heirloom tomatoes	17
EVERYTHING HASHBROWNS Crispy hashbrown with sweet peppers, jalapenos, and onions with melted cheddar cheese. Served with your choice of bacon or sausage and two eggs any style	18
BREAKFAST QUESADILLA Garlic and herb tortilla filled with scrambled eggs and melted pepper jack cheese, with your choice of bacon, sausage, ham or chorizo. Topped with fresh pico de gallo and drizzled with chipotle lime sauce	19

THE MAGNOLIA Our signature All-American breakfast with two eggs cooked any style, paired with your choice of crispy bacon or sausage links, served with crispy hashbrowns	20
BREAKFAST TACOS Two tacos with scrambled eggs, potatoes, and melted cheese wrapped in warm flour tortillas, with your choice of crispy bacon, sausage, ham, or chorizo, served with fresh salsa and seasoned breakfast potatoes	19
CROISSANT SANDWICH A buttery, flaky croissant with a scrambled egg, melted cheddar cheese, and your choice of savory ham, sausage, or bacon, served alongside seasoned breakfast potatoes	19

SIDES

FRESH FRUIT	6	BAGEL & CREAM CHEESE	7
BREAKFAST POTATOES	6	YOGURT	5
BACON OR SAUSAGE	6	TOAST	4
2 EGGS	5	HASHBROWNS	6

BEVERAGES

HOT TEA Ask server for current selections	4	MILK 2%, Soy, Oat	4.5
ICED TEA	5	RED BULL Regular or Sugar Free	7
JUICE Apple, orange, cranberry and grapefruit	5	SODA	4.5
COLD BREW Add flavored syrup \$1	8	COFFEE 1/2 pot full pot	6 12

DRINK MENU

HOURS

Daily, 11:00am - 11:00pm

WHITE WINE

SPARKLING WINES/CHAMPAGNE	G	B
La Marca, Prosecco, Veneto Italy	11	44
Gruet, Brut, New Mexico	12	53
Chandon, Brut, California		100
Perrier Jovet, Brut, France		300
ROSÉ/WHITE ZINFANDEL		
J. Lohr, Reisling, California	10	34
Josh Cellars, Rosé, California	12	51
Cupcake, Moscato D'asti, Italy	12	52
PINOT GRIGIO		
Kim Crawford, Pinot Grigio, Italy	11	48
SAUVIGNON BLANC		
Josh Cellars, Sauvignon Blanc, California	10	30
Whitehaven, Sauvignon Blanc, New Zealand	12	51
CHARDONNAY		
Josh Cellars, Chardonnay, California	10	32
Kali Hart, Chardonnay, California		50

RED WINE

PINOT NOIR	G	B
Josh Cellars, Pinot Noir, California	10	36
Meomi, Pinot Noir, California		49
MALBEC		
Alamos, Malbec, Argentina	11	35
CABERNET SAUVIGNON		
Josh Cellars, Cabernet Sauvignon, California	11	36
Mollydooker, Cabernet Sauvignon, Australia		72
Prati, Cabernet Sauvignon, California		60
ZINFANDEL		
Rodney Strong, Zinfandel, California	12	52
MERLOT		
Josh Cellars, Merlot, California	11	40
RED BLEND		
J. Lohr, Red Blend, California	15	69
The Prisoner, Red Blend, California		100

BOTTLED BEER

DOMESTIC	6.50
Bud Light, Michelob Ultra, Coors Light, Miller Light, Shiner Bock	
IMPORT	7.50
Corona, Dos Equis Lager, Heineken, Heineken NA 0.0, Pacifico, Stella Artois, Guinness	
HOUSTON BREWS & CRAFTS	
Our selection of local craft beers changes frequently to bring you the freshest brews from nearby breweries. Ask us for today's selection and recommendations	



BAR COCKTAIL MENU

FULL COCKTAIL SELECTION AVAILABLE
Ask your server while ordering for options or scan this QR code with your mobile device to see a full bar beverage menu available for in room service.