CITY HALL BISTRO

ALL DAY

EST. 2017

SMALL PLATES

SNACK DUO 14
herb & citrus marinated olives, local texas mixed nuts

LOBSTER BISQUE 17
lobster, vermouth, lemon, chives, crackers

TRUFFLE DEVILED EGGS 16
crispy bacon, parmesan crumble, chive

FOUR ONION DIP 15
sour cream, chives, fried onion, house potato chips

FRENCH ONION PUFFS 15
gruyère, parmesan, parsley

CHEESE BOARD 28
chef daily selection, tx bee-hive honey, mixed nuts, fruits, house made jam, sourdough, grissini sticks

ROASTED GARLIC HUMMUS 14
crispy harissa chickpeas, crudité, grilled pita, garlic chips

MAMA V'S MEATBALLS 16
burrata, tomato pomodoro, toasted focaccia
make it a sandwich on ciabatta with french fries +8

CHICKEN TENDERS 15
choice of sweet chili garlic, buffalo sauce, lemon pepper parmesan, smokey texas BBQ sauce or plain

CAJUN JUMBO LUMP CRAB SALAD BITES 25
fried green tomato, remoulade, harissa, chive oil, brûléed lemon, chives
make it a sandwich on ciabatta with french fries +8

GREENS

BABY GEM 15
parmesan crunch, focaccia crisp, shaved parmesan, black pepper & parmesan dressing

ARUGULA SALAD 16
apple, dried cranberry, toasted pepita, goat cheese crumbles, lemon vinaigrette

TEXAS COBB SALAD 17
mixed greens, cucumber, tomato, cheddar cheese, hard-boiled egg, bacon, jalapeño, crispy shallot, jalapeño ranch dressing

grilled chicken +12
salmon +15
garlic shrimp +15

ENTREES

PAN SEARED SKIN ON SALMON 34
romesco, roasted sweet potato, sautéed kale, teardrop peppers, pepita, za'atar, orange, bruléed lemon

LEMON PEPPER HALF CHICKEN 32
aji verde, chimichurri parmesan smashed potatoes, heirloom cherry tomato, radish, cilantro

FOUR CHEESE HERB PANSOTTI 36
lobster cream, lobster, shallot, tomato, spinach, garlic butter gremolata

PEPPER CRUSTED FILET MIGNON 48
prime beef tenderloin, red wine demi-glace, sautéed asparagus, chive mashed potatoes, tobacco onions

CREAMY ORZO 26
foraged mushroom, shallot, spinach, pepita, crispy kale, chive oil, lemon, parsley

DR PEPPER BRAISED SHORT RIB 39
rosemary polenta, chipotle honey carrot, confit onion, pomegranate gastrique, pickled red pepper, fried shallots, microgreens

BISTRO BURGER 23
butcher blend, gem lettuce, tomato, house pickles, cheddar cheese, secret sauce, french fries

GRILLED CHEESE 18
cheddar, provolone, texas toast
choice of french fries or tomato basil soup

TURKEY & AVOCADO BLT 20
toasted sourdough, lemon thyme aioli, french fries

SIDES

ROSEMARY POLENTA 12
fried shallots, parsley

CHIPOTLE HONEY CARROTS 14
confit onions, pomegranate gastrique

ROASTED SWEET POTATOES 14
sautéed kale, za'atar, pepitas

CHIMICHURRI PARMESAN SMASHED POTATOES 14

SAUTEED ASPARAGUS 14
garlic confit, crushed red pepper, parmesan, lemon

YOU CAN'T FIGHT CITY HALL

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | a 2.5% culinary service charge on food has been added to your bill to support equitable culinary wages.11/3/26

DRINKS

COCKTAILS

1912 OLD FASHIONED 29
whistle pig adolphus barrel 10 year, demerara, bitters, orange

FIRESIDE 17
hennessy VSOP, amaretto, averna, maple, orange bitters

CARDAMOM SOUR 19
mezcal, dry curuçao, lemon, cardamom syrup, angostura bitters

SLEIGH BELLS SPRITZ 17
amber base, lemon, sparkling wine

NAUGHTY LIST MARTINI 18
vodka, st. germain, white cranberry juice, lemon

UGLY SWEATER SMASH 19
woodford reserve, blackberry-sage, lemon

MISTLETOE MISCHIEF 17
bacardi gold rum, clove-allspice, lime

SPICED PEAR REPOSADO 20
reposado tequila, st. george spiced pear, sage, lemon, orange bitters

FREE SPIRITED

ICED SPICE FIZZ 14
seedlip spice 94, white cranberry, rosemary, lime, ginger ale

CRANBERRY WINTER 14
seedlip grove 42, cranberry, lime, soda

MICHELOB ULTRA ZERO 8
light alcohol-free lager

WINE

SPARKLING

PROSECCO 14/65
scarpetta, italy

BRUT SPARKLING WINE 16/75
michelle, columbia valley, washington

BRUT CHAMPAGNE 18/85
moët impérial RSV, champagne, france

ROSÉ 25/120
moët impérial brut rosé, champagne, france

WHITES

PINOT GRIGIO 14/65
girlan, alto adige, italy

SANCERRE 26/125
jean-max roger, loire, france

SAUVIGNON BLANC 16/75
chalk hill, sonoma coast, usa

SAUVIGNON BLANC 22/105
cloudy bay, marlborough, new zealand

CHARDONNAY 20/95
foley estates, sta. rita hills, usa

CHARDONNAY 23/110
domaine éden, santa cruz, california

ROTATING SELECTION 16/75

ROSÉ

ROSÉ 16/75
château la gordonne, côtes de provence, france

ROSÉ 14/65
language of yes, central coast, california

REDS

PINOT NOIR 21/100
alexana, willamette valley, oregon

PETITE SIRAH 16/75
j. lohr, paso robles, california

CRIANZA 15/70
ramón bilbao, rioja, spain

ZINFANDEL 25/120
8 years in the desert, napa valley, california

TEMPRANILLO 16/75
condado de haza, ribera del duero, spain

CABERNET SAUVIGNON 25/120
caymus california, napa valley, california

BEER

DRAFT

LAKEWOOD 9
pilsner, dallas, tx

MANHATTAN PROJECT HALF-LIFE 9
hazy ipa, dallas, tx

RAHR AND SONS TEXAS RED 9
amber, ft. worth, tx

PACKAGED

HIGH NOON 11
watermelon, pineapple

BLUE MOON 8
belgium wheat, denver, co

SHINER BOCK 8
bock, shiner, tx

STELLA ARTOIS 8
european lager, belgium

MILLER LITE 8
american lager, chicago, il

COORS LIGHT 8
american lager, chicago, il

DOS EQUIS 8
lager, monterrey, mexico

MODELO 8
lager, tacuba, mexico

please note a 20% service charge and 2.5% culinary service charge is applied on all bills to ensure fair wages and benefits for team members. 100% of this fee goes to the service and culinary staff. optional gratuity is at the discretion of each guest.