



# FOOD MENU

## STARTERS TO SHARE...

- MEATS & CHEESES** 21  
drunken goat cheese, Armenian string cheese, pepper-crusted salami, prosciutto, beef basterma with grapes, olives, apricot & fig jam, toasted pita chips
- ARTISANAL CHEESE PLATE** 18  
drunken goat cheese, Armenian string cheese, beemster, kefalograviera, grapes, apricot & fig jam, pita chips
- PLANTAIN CHIPS** 10  
homemade chips, served with chimichurri & mango salsa
- MKT KILLER QUESO** 11  
melted Beemster, sharp-white Cheddar, Gruyere and Kefalograviera cheese with grilled jalapeno and roasted peppers, with toasted pita chips *add beef kibe +2*
- JUST HUMMUS** 8  
topped with za'atar spice and olive oil with pita chips
- ZA'ATAR FRIES** 7  
shoestring fries dusted with za'atar, lemon zest with Moroccan ketchup & garlic aioli dipping sauces
- CAULIFLOWER FRITTERS** 10  
*served with lemon tahini dressing*
- CEVICHE\*** 14  
marinated scallops, shrimp, and octopus in light tomato sauce, with avocado, onion and cilantro, pita chips
- LEBANESE HUMMUS BIL LAMNEH** 11  
our classic hummus topped with spiced beef, parsley & jalapeno puree, pine-nuts and marash pepper; pita chips
- SHOESTRING SWEET POTATO FRIES** \$8 full | \$5 half  
served with Moroccan ketchup & garlic aioli
- MOROCCAN TANGY WINGS** 14  
sweet & slight heat served w/ mint-labni sauce
- 3-POINT MEZE DIPPERS** 14  
killer queso, jalapeno hummus, red-pepper walnut dip, house-made plantain chips & pita chips

## FROM THE GARDEN...

### ADD PROTEIN:

Grilled Chicken +5, Sautéed Shrimp +5, Parmesan Salmon +8  
Mediterranean Chicken Skewer +6

- HALLOUMI & TOMATO SALAD** 15  
heirloom tomatoes, pan-seared halloumi cheese, sherry vinegar dressing and toasted pine-nuts
- MKT SALAD** 11  
romaine, cucumber, mint, feta, red grapes, pistachios, and pita croutons, with lebni garlic dressing
- SALMON SPINACH SALAD** 19  
grilled Parmesan garlic-herb salmon, baby spinach bed with tomatoes, fried chickpeas, black olive vinaigrette
- HOUSE SIDE SALAD** 7  
romaine lettuce, cherry tomatoes, red onion, olives, asiago cheese and house vinaigrette
- HILL COUNTRY RANCH CHICKEN SALAD** 15  
mixed greens w/ radish, mint, green onion, pita cruton, pecans, hill country fried chicken, jalapeno ranch

## ARTISAN PIZZAS on ciabatta crust

- THE BUTCHER** 17  
mozzarella, Italian sausage, ground beef, sopressata and marinara
- HAM SOLO** 17  
Havarti cheese, prosciutto, Canadian bacon, onion, fresh jalapeno, pineapple and marinara
- VEG OUT** 16  
roasted squash, artichoke, carrot, asparagus, crispy Brussels sprouts, goat cheese & basil pesto
- JUST CHEESE** 14  
mozzarella, Parmesan and house marinara sauce
- CLASSIC MARGHERITA** 15  
Just Cheese pizza with fresh basil & tomato
- PEPPERONI** 16  
just cheese with pepperoni

## SOMETHING MORE...

- AUSTIN STREET BURGER\*** 16  
with Gouda cheese, tomato, lettuce, pickled pepper relish and ranch dressing on an egg bun with za'atar fries
- THE KAMTASTIC CHICKEN SANDWICH** 15  
Hill Country fried chicken on egg bun with spicy mustard, tomato, dill pickle, slaw served with sweet potato fries
- HAIG'S CHILI** 12  
ground chuck steak with onions, roasted peppers, fava and chickpeas, topped with white cheddar, radish, garlic, lemon zest, scallions, served with pita chips
- CURRIED VEGETABLE POT PIE** 12  
seasonal vegetable stew in rich curry with flaky crust
- 7-CHEESE MKT MAC** 11  
blend of seven melted premium cheeses with panko crust
- BAYOU CITY SLIDERS\*** 16  
grilled chuck with sharp cheddar, onion, pickle, bacon and Turkish coffee bbq sauce, on a housemade brioche roll
- NY STRIP & FINGERLING POTATOES\*** 25  
served with harissa steak sauce
- MEDITERRANEAN CHICKEN SKEWERS** 18  
on bed of roasted eggplant-tahini puree, pearl couscous, cucumber salad with mandarin slices
- MKT FISH & CHIPS** 17  
fried Atlantic cod served with za'atar fries, H-Town slaw and garlic aioli
- SALMON & QUINOA** 19  
parm-garlic crusted salmon, red quinoa tossed with toasted walnuts & carrots, grilled garlicky asparagus
- THE GREEN PITA** 15  
two chickpea & spinach falafel pan-sauteed patties in fluffy pita puffs, cabbage slaw, crisped Brussels sprouts leaves, paprika-tahini dressing, with side sweet potato fries

## THURSDAY STEAK NIGHT...

- STEAK NIGHT SPECIAL\*** 19.99  
10 oz. ribeye on bed of fried onions topped with chimichurri with choice of steamed broccoli or twice-baked potato, & side salad

### SIDEKICKS...

- Garlic Mashed Potatoes 5
- Za'atar Fries 7 | Half-Order 4
- Brussels Sprouts (w/ bacon & pita croutons) 6

- Red Quinoa (w/ walnuts & carrots) 5
- Fingerling Potatoes 5
- House Side Salad 5
- Spinach Side Salad 8
- Grilled Asparagus 5
- Steamed Broccoli 5

\*Consuming raw or undercooked meats may increase your risk to foodborne illness



# DRINK MENU

## DRAUGHT BEER

|   |          |
|---|----------|
| Tivioli Brewing Outlaw                            | 6        |
| <i>Light Lager   Colorado   4.2 % abv</i>         |          |
| Equal Parts Kaizen                                | 7        |
| <i>Japanese-Style Lager   Houston   4.6 % abv</i> |          |
| Reisdorff Kolsch                                  | 6.5      |
| <i>Kolsch   Germany   4.6 % abv</i>               |          |
| Prairie Sour (Rotating Flavors)                   | 7        |
| <i>Fruited Sour Ale   Oklahoma   ~5% abv</i>      |          |
| Eureka Heights 713 Pilsner                        | 6.5      |
| <i>Pilsner   Houston   5.1 % abv</i>              |          |
| Ayinger Brau Weiss                                | 7        |
| <i>Hefeweizen   Germany   5.1% abv</i>            |          |
| Einstok Icelandic White                           | 7        |
| <i>White Ale   Iceland   5.2 % abv</i>            |          |
| Hitachino Yuzu Lager                              | 7        |
| <i>Lager   Japan   5.8 % abv</i>                  |          |
| Great Heights Blue Tile                           | 7        |
| <i>American IPA   Houston   6.6% abv</i>          |          |
| Brash Cali Green                                  | 7        |
| <i>West Coast IPA   Houston   7% abv</i>          |          |
| Lexington KY Bourbon Ale                          | 8.5      |
| <i>English Strong Ale   Kentucky   8% abv</i>     |          |
| Independence Convict Hill                         | 7        |
| <i>Stout   Texas   8 % abv</i>                    |          |
| <b>Try a flight of any four beers (4 oz. ea)</b>  | <b>8</b> |

## HAPPY HOUR Mon-Fri 4-6PM

|   |   |
|---|---|
| Reisdorff Kolsch   713 Pils             | 5 |
| St. Arnold Grand Prize   Brooklyn Amber | 4 |
| Aldaz Garnacha Red   Freylon Blanc      | 6 |
| Cocktail of the Day                     | 6 |
| Hummus & Pita Chips                     | 5 |

## BOTTLES & CANS

### Specialty International

|   |     |
|---|-----|
| Lindeman's Frambroise Lambic              | 10  |
| <i>Fruit Lambic   Belgium   4.0% abv</i>  |     |
| Hitachino Nest Saison du Japon            | 7   |
| <i>Saison   Japan   5% abv</i>            |     |
| Wychwood Hobogoblin Ruby                  | 6.5 |
| <i>ESB/Amber   England   5 % abv</i>      |     |
| Samuel Smith Organic Chocolate Stout      | 11  |
| <i>English Stout   England   5% abv</i>   |     |
| Einstok Arctic Pale Ale                   | 6   |
| <i>Pale Ale   Iceland   5.4 % abv</i>     |     |
| Paulaner Hefeweizen                       | 6.5 |
| <i>Hefeweizen   Germany   5.5% abv</i>    |     |
| Kronenberg 1664                           | 6.5 |
| <i>Pale Lager   France   5.5% abv</i>     |     |
| Carlsberg Elephant                        | 7   |
| <i>Strong Lager   Denmark   7.2 % abv</i> |     |
| Unibroue La Fin du Monde                  | 7   |
| <i>Tripel   Canada   9% abv</i>           |     |

### Domestic Craft

|                                 |     |
|---------------------------------|-----|
| St. Arnold Grand Prize Blonde   | 5.5 |
| Alstadt Pils                    | 5.5 |
| Brooklyn Amber Lager            | 5.5 |
| No Label El Hefe Wheat          | 5.5 |
| Equal Parts Entropic IPA        | 6.5 |
| Lone Pint Yellow Rose Smash IPA | 6.5 |
| Karbach Rodeo Clown Double IPA  | 7   |
| Destihl Sour Pickle Beer        | 6   |

### Gluten-Free (Ciders, Seltzers, etc)

|                                     |     |
|-------------------------------------|-----|
| Aval French Cider Gold              | 7   |
| City Orchard Cherry Red Cider       | 6   |
| Eastciders Extra-Dry Brut Cider     | 5.5 |
| Glutenberg 100% GF (White or IPA)   | 7   |
| White Claw- Raspberry               | 5.5 |
| Picadas Guava Hard Agua Fresca      | 6   |
| Strainge Beast Hard Kombucha        | 8   |
| <i>Ginger, Lemon &amp; Hibiscus</i> |     |

## WINE

### Red Wine

|                                       |                |          |
|---------------------------------------|----------------|----------|
| Gonnet Le Brave Cairanne   France     | bottle   glass | 34 / 8.5 |
| Just Kidding Pinot Noir   California  |                | 45 / 11  |
| Aldaz Garnacha   Spain                |                | 32 / 8   |
| Tetramythos Cab. Sauv   Greece        |                | 45 / 11  |
| Reyneke Vinehugger Syrah   S. Africa  |                | 36 / 9.5 |
| Bandini Dos Cauces Malbec   Argentina |                | 43 / 10  |
| Amicone Rosso Veneta   Italy          |                | 44 / --  |
| Primus "The Blend"   Chile            |                | 47 / --  |
| Pedroncelli Zinfandel   California    |                | 44 / --  |
| Pixide Temranillo   Spain             |                | 43 / --  |
| J. Boulon Beaujolais   France         |                | 38 / --  |

### White Wine, Rose, Sparkling

|                                       |          |
|---------------------------------------|----------|
| Lavau Cotes du Rhones (Rose)   France | 34 / 8   |
| Petit Freylon (Sauv) Blanc   France   | 43 / 9   |
| Golden Chardonnay   California        | 46 / 10  |
| Animus Vinho Verde   Portugal         | 35 / 8.5 |
| Due Leone Pinot Grigio   Italy        | 34 / 8   |
| Calcu Sauvignon Blanc   Chile         | 37 / --  |
| L'Bella Brut Rose   Spain             | 44 / 10  |
| Kraemer Brut   France                 | 34 / 7.5 |
| Fili Prosecco   Italy                 | 36 / 8   |
| Centorri Moscato   Italy              | 36 / 8   |
| St. Pau Brut Cava   Spain             | 35 / --  |

## COCKTAILS

|  |     |
|--|-----|
| House Rita   | 8   |
| <i>agave wine, lime, simple, bubbly</i>            |     |
| Raspberry MKT Mojito                               | 9   |
| <i>brut, muddled raspberries, house mint syrup</i> |     |
| Mimosa   | 7.5 |
| <i>choice or oj, pomegranate or seasonal</i>       |     |
| MKT Mule   | 8   |
| <i>klir red vodka-wine, ginger beer, lime</i>      |     |
| Frozen Cocktail                                    | 8.5 |
| <i>ask server/bartender for current offerings</i>  |     |
| Sake Bloody Mary                                   | 9   |
| <i>dry sake, house tomato blend with wasabi</i>    |     |

## COFFEE, TEA, SODAS

### Coffee

|   |     |
|---|-----|
| <i>iced/sub milk/extra shot/ syrup +\$1</i> |     |
| Espresso                                    | 3.5 |
| Americano                                   | 4.5 |
| Turkish Coffee                              | 4   |
| Machchiato                                  | 4.5 |
| Cortado                                     | 4.5 |
| Latte                                       | 5   |
| Caramel Macchiato                           | 6   |
| Mocha Latte                                 | 6   |
| Choco-Halva Latte                           | 6   |
| Vanilla Dolce Latte                         | 6   |
| Iced Turkish Latte                          | 7   |
| Dirty Chai Latte                            | 6   |
| Cold Brew                                   | 6   |
| Affogato                                    | 6.5 |

### Specialty Teas 5 hot | 6 iced

|                           |  |
|---------------------------|--|
| Lychee Peach - green      |  |
| Jasmine Twist - green     |  |
| Vanilla Hibiscus - herbal |  |
| Chamomile Mint - herbal   |  |
| Blackcurrant - black      |  |
| Zohrab's Chai- black      |  |
| Toasted Coconut - black   |  |

### Soft-Drinks

|                         |     |
|-------------------------|-----|
| House Iced Tea          | 3.5 |
| Cherry Amaretto Italian | 4.5 |
| Citrus-Breeze Italian   | 4.5 |
| St. Arnold Ginger Beer  | 4   |
| St. Arnold Root Beer    | 4   |
| Coke, Diet Coke         | 3.5 |
| Sprite, Dr. Pepper      | 3.5 |
| Clausthauler Non-Alc    | 5.5 |

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