

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, beamster, kefalograviera, grapes, apricot & fig jam, pita chips	
PLANTAIN CHIPS	10
homemade chips, served with chimichurri & mango salsa	
MKT KILLER QUESO	11
melted Beamster, 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>	

Try a flight of any four beers (4 oz. ea) 8

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 & Hibiscus</i>	

WINE

	bottle glass
Red Wine	
Gonnet Le Brave Cairanne France	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

MKTBAR.COM



BRUNCH MENU

Available all-day Saturdays & Sundays

Hill-Country Chicken and Waffle

fried herbed pita-crusted chicken, garlic-thyme mashed potatoes
with country gravy, arugula garnish
served with Moroccan-spiced maple syrup \$16.5

Baklava Pancakes

fluffy pancakes with sugared mixed-nuts, figs & orange-blossom syrup \$13
add bacon or sausage links +\$4

Fresh-Fruit Waffle

with mixed berries and cardamom whipped cream
and orange-blossom syrup \$11

Braised Lamb & Black Pepper Waffle

with shaved Pecorino Romano and Moroccan syrup \$16

Ribeye Steak & Eggs

10 oz ribeye, scrambled eggs w/ cheese & chives,
Aleppo potatoes \$24

Egg White Frittata

with spinach & feta served in cast-iron skillet \$11

Egg Scramble w/ Kielbasa

on roasted potatoes topped w/ MKT Queso & scallion \$13

New Day Galette

roasted heirloom tomatoes, goat cheese, arugula, pepper salami in folded pastry
crust, topped w/ fried eggs \$16

Halloumi & Heirloom Tomatoes

on small bed of arugula, sherry vinegar dressing, topped with pine-nuts \$14

Sides

Aleppo-Roasted Potatoes \$4

Sweet Potato Fries \$8 full | \$5 half

Homestyle Bacon \$4