



Menu

START THE VIBES

SMALL PLATES

SPIN DIP SUPREME – \$16

Roasted garlic, spinach, and marinated baked artichokes with fontina and parmesan. Served bubbling in an iron skillet with house-seasoned naan.

QUESO TACOS – \$12

Melted queso, seasoned chicken in griddled tortillas, chipotle crema, and salsa verde.

ADD-ONS AVAILABLE - SEE BELOW

GLOW BITES – \$11

Flash-fried cauliflower tossed in garlic honey glaze with sesame seeds and green onions. Served with house ranch.

THE PULL – \$13

Thick-cut, golden-fried mozzarella with a serious cheese pull. Served with roasted garlic marinara and creamy ranch.

DRIP FRIES – \$12

Seasoned fries stacked high with melted cheese, scallions, comeback sauce, and your choice of protein.

VEGETARIAN VERSION AVAILABLE

CRAB-STUFFED SHRIMP – \$18

Jumbo shrimp filled with lump crab, herbed cream cheese, and green onions. Oven-baked and finished with a lemon garlic butter glaze. Served over microgreens with roasted garlic aioli.

ELEVATED PIZZA CREATIONS

THE EMBERED OXTAIL – \$34

Garlic herb butter crust with charred scallion cream, tender braised oxtail, caramelized onions, and a mozzarella-provolone blend. Finished with jerk BBQ glaze and crispy shallots.

THE ALCHEMIST – \$30

Roasted garlic parmesan cream base with herb-marinated grilled shrimp, cherry tomatoes, and wilted baby spinach. Brushed with roasted garlic butter along the crust.

THE CARNIVORE – \$28

Tomato Sauce, Sausage, Pepperoni, Bacon, Beef – Our Bold Meat Lovers Combo.

SMOKE & SOUL – \$28

Smoked pulled brisket or chicken over bourbon BBQ sauce with fire-roasted red onions, buffalo mozzarella, and crispy shallots. Finished with jalapeño crema and fresh cilantro on a garlic butter-brushed crust.

**Build
YOUR
OWN**

PIZZA

THE ARTISAN BLOCK – \$18

1-Topping NY Style Pizza.

Served bubbling in an iron skillet with house-seasoned naan.

1. CHOOSE YOUR SAUCE | 3. CHOOSE YOUR CHEESE

- ~ RED SAUCE
- ~ WHITE SAUCE
- ~ JERK

- ~ BUFFALO
- ~ BOURBON BBQ

- ~ PARMESAN
- ~ MOZZARELLA BLEND

3. SELECT YOUR (1) TOPPING [ADDITIONAL PROTEIN: +\$4 / ADDITIONAL VEGGIES: +\$3]

- | | | | |
|-------------|-----------|----------------------|-------------|
| ~ PEPPERONI | ~ CHICKEN | ~ MUSHROOMS | ~ SPINACH |
| ~ SAUSAGE | ~ BACON | ~ BELL PEPPERS | ~ PINEAPPLE |
| ~ BEEF | ~ HAM | ~ ONIONS | ~ JALAPEÑOS |
| | | ~ CARAMELIZED ONIONS | |

4. ADD A DRIZZLE | 5. GET FANCY [SEE ADD-ONS]

- ~ HOT HONEY

MaiNa

OXTAIL FRIED RICE – \$30

Slow-braised oxtail folded into garlic butter jasmine rice with green onions, egg, and island spices.

OCEAN OF AWESOME – MP

Today's Fresh Seafood, Grilled or Fried, with One Side.

SOUL BONES – \$30

Fall-off-the-bone oxtails in rich brown gravy, infused with Caribbean spices.

THE FLAME CATCH – \$28

Cajun-seared salmon with lemon garlic butter and fresh dill.

THE GARDEN GLOW – \$18

Garlic greens, candied yams, jasmine rice, veggie sauté, and grilled mushrooms with comeback sauce.

ALFREDO LUXE – \$22

Fettuccine tossed in a velvety parmesan cream sauce with garlic butter mushrooms and sun-dried tomatoes. Finished with shaved parmesan and fresh herbs.

Protein Add Ons: Fried or Grilled Chicken (\$6) | Shrimp (\$8) | Salmon (\$8) | Oxtail (\$10)

SUNDAY SPAGHETTI – \$20

Classic spaghetti tossed in a slow-simmered herb tomato sauce, finished with roasted garlic oil, fresh basil, and shaved parmesan.

heart of HOUSTON

FAN FAVORITES

THE MAGIC TRIO – BUILD YOUR OWN COMBO

One of our signature proteins and paired with two of our delicious side selections to create your perfect magic combination!

1. **PICK YOUR PROTEIN** | 2. **CHOOSE YOUR (2) SIDES**

- ~ CHICKEN
- ~ CATFISH
- ~ SHRIMP

6-PIECE CRISPY SHRIMP BASKET – \$17

6-Piece Golden Shrimp + One Side.

FISH, SHRIMP & CRAWFISH BASKET – MP

A Gulf Coast Combo Classic.

HEN HOUSE HEAVEN BASKET – \$18

Crispy Fried Chicken Tenders + One Side.

POT O' GOLD Baskets

ADD-ONS

CUSTOMIZE ANY ENTRÉE OR FRIES WITH YOUR CHOICE OF PROTEIN

- | | |
|----------------------------------|------------------------------|
| ~ CRAWFISH – \$4 | ~ OXTAIL – \$10 |
| ~ FRIED OR GRILLED CHICKEN – \$6 | ~ ADD LOBSTER – \$14 |
| ~ FRIED FISH – \$8 | ~ GRILLED MUSHROOMS – \$4 |
| ~ SHRIMP – \$8 | ~ SEASONED BLACK BEANS – \$3 |
| ~ SALMON – \$8 | ~ PLANT-BASED CRUMBLE – \$5 |
| ~ CRAB – \$10 | |

SIDES

\$8

COLLARD GREENS
SMOKED TURKEY OR VEGAN

CANDIED YAMS

BAKED MAC & CHEESE
3-CHEESE

GARLIC MASHED POTATOES

SAUTÉED VEGGIES

JASMINE RICE

CREAMY HOUSE SLAW

CORNBREAD MUFFIN (+\$1)

sweet treats

SWEET SURPRISE – \$16

House-crafted cheesecake with rotating weekly flavors. Ask your server for today's selection.

DIP & DRIP CHURROS – \$12

Golden cinnamon-dusted churros served with dark chocolate ganache and vanilla cream sauce.