



EAT DRINK HTX 2024

\$25 All Day Menu*

February 15th - February 29th

1st COURSE

New England Clam Chowder

French Onion Soup

Chili Cup

Bacon Parmesan

House Green Salad

Watermelon Salad w/ feta, olives, tomatoes & mint

Campechana, avocado & shrimp w/ fried oysters

2nd COURSE

Handhelds

(100% Tx Wagyu beef, includes French fries, lettuce & tomato upon request)

Hamburger • Cheeseburger • Smashburger

Hot Dog, 1/4 lb Wagyu w/ dill pickle, onion & creole mustard

Entrées

Reuben w/ corned beef, sauerkraut & swiss cheese

Lemon Chicken Wrap w/ tomato, pesto, onion, feta

Fried Chicken Sandwich w/ slaw

Grilled Cheese w/ tomato, bacon & a cup of tomato bisque

Club Sandwich

Salmon BLT, open-faced on rustic bread w/ fried egg & mayo

Cobb Salad w/ bibb lettuce, avocado, radish, onion, blue cheese, hard boiled eggs

Cajun Chicken w/ mixed greens

Chopped Steak** w/ ground TX Wagyu, au poivre w/ fries

C&W Mac & Cheese, fresh pasta w/ jalapeños & bacon

3rd COURSE

Cheesecake • Banana Pudding • Brownie a la Mode

**(Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available for dine-in service only.)*



THANK YOU FOR DINING WITH US!

B.B. Lemon will donate \$3 to the Houston Food Bank & Children at Risk from each \$25 Eat Drink HTX dinner sold.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

B·B LEMON®

Whites by the Glass

Gambino, Prosecco, Extra Dry	\$9
Château Ste. Michelle "Eroica" Riesling..	\$13
Matanzas Creek, Sauvignon Blanc	\$13
Riff, Pinot Grigio Delle Venezie	\$10
Cambria "Katherine's Vineyard", Chardonnay	\$14
Château d'Esclans "Whispering Angel", Rosé	\$14

Reds by the Glass

Lyric by Etude, Pinot Noir	\$14
Drumheller, Merlot	\$12
Silver Palm, Cabernet	\$15
Bootleg, Red Blend	\$17

Sparkling

Telmont 'Réserve Brut'	\$70
Nicolas Feuillatte 'Rose' Brut	\$104
Ruinart 'Blanc de Blancs', Brut	\$136
Veuve Clicquot Ponsardin 'Yellow Label', Brut	\$120
Nicolas Feuillatte 'Palmes Dor', Brut	\$310

White Bottle

Gambino, Prosecco, Extra Dry	\$36
Château Ste. Michelle "Eroica" Riesling..	\$52
Matanzas Creek, Sauvignon Blanc	\$52
Riff, Pinot Grigio Delle Venezie	\$40
Cambria "Katherine's Vineyard", Chardonnay	\$52
Delaporte, Sancerre.	\$65
Flowers, Chardonnay	\$88
Albert Bichot 'Domaine Long-Depaquit', Chablis.	\$54
Château d'Esclans "Whispering Angel", Rosé	\$52

Red Bottle

Lyric by Etude, Pinot Noir	\$52
Drumheller, Merlot.	\$44
Silver Palm, Cabernet.	\$56
Bootleg, Red Blend	\$64
Davis Bynum, Pinot Noir	\$72
Ontañón, Crianza.	\$56
Antinori 'Pèppoli', Chianti Classico	\$64
Robert Mondavi, Cabernet Sauvignon.	\$74
Sinegal 'Estate', Cabernet Sauvignon	\$90
Groth, Cabernet Sauvignon	\$110

Cocktails

Kat's Ranch Water, Espolón Blanco Tequila, Fresh Lime, Fever Tree Club Soda	\$14
B.B. Manhattan, George Dickel Rye, Cinzano Sweet Vermouth, Angostura Bitters .	\$14
B.B. Old Fashioned, Bulleit Bourton, Angostura Bitters, Orange Bitters, Simple Syrup	\$14
Basil Bloom, Bombay Sapphire, Basil & Cucumber Infused Syrup, Gambino Prosecco	\$14
Diane's Chopped & Screwed, Bombay Sapphire Gin, Aperol, St-Germain, Rosemary Syrup, Fresh Lemon Juice, Topo Chico	\$14
Aye Chihuahua, Don Julio Blanco, Aperol, Lime, Habanero, Simple Syrup.	\$14
Dos Piñas, Maestro Dobel, Illegal Mezcal, Monin Honey, Fresh Lemon Juice . . .	\$14
Raspberry Beret, Reyka Vodka, Raspberry-infused Syrup, Lime, Gambino Prosecco	\$14
Espresso Martini, Ketel One Vodka, Mr. Black Coffee Liqueur, Simple Syrup, Espresso	\$14
Frosé	\$9

Beer

Coors Banquet . \$6	Heineken	\$8
6666 Amber Lager \$8	Heineken Silver.	\$8
6666 Hazy Session IPA \$8	Heineken NA	\$6

Beverages

B.B. Lemonade	\$5	Iced Tea	\$2.75
Arnold Palmer	\$3.50	Coffee & Hot Tea	\$3.50
Sodas & Topo Chico	\$3		