



HOUSTON RESTAURANT WEEKS 2020

\$35 Dinner Menu*

Now offered through Wednesday, September 30th

1st Course

Bigote's Campechana w/ shrimp & avocado
New England Clam Chowder
Tomato Bisque
Bacon Parmesan
House Green Salad
Caesar Salad, chopped Romaine, croutons & parmesan
Blue Crab Beignets (+\$8)

2nd Course

Burgers*

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

Hamburger • Cheeseburger • Bacon Burger
Bacon Cheeseburger • Patty Melt

Chicken Paillard Sandwich w/ arugula, tomato, avocado & balsamic vinaigrette

Sides (1 included w/ Burgers & Sandwiches)

Choice of Cottage Fries, French Fries, Onion Strings, Fried Brussels or Cauliflower

Entrées

Lobster Roll, Maine or Connecticut style
Salmon*, simply grilled or blackened
Fish & Chips
Fried Shrimp & Oyster Plate w/ coleslaw, tartar & cocktail
Cajun Chicken w/ mixed greens
Chopped Steak*, TX Wagyu, au poivre w/ cottage fries
Steak Frites, 10oz prime sirloin w/ béarnaise butter (+\$10)

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 or curbside pickup for dinner on Tuesday-Sunday.)*

B.B. Lemon will donate \$1 from each \$35 HRW dinner sold.

THANK YOU FOR DINING WITH US!

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

B.B. LEMON®

Whites by the Glass

Bisol "Jeio" Prosecco Brut	\$9
Whispering Angel Rosé*	\$13
Vavasour Sauvignon Blanc	\$11
Alois Lageder Pinot Grigio	\$10
Prescription Chardonnay	\$11

Reds by the Glass

Felino by Paul Hobbs Malbec	\$12
Col dei Venti Barbera d'Asti	\$12
Apolloni Pinot Noir	\$14
Roth Cabernet Sauvignon	\$13
Charles & Charles Blend	\$13

White Bottle

Jordan Chardonnay	\$85
Domaine Delaporte Sancerre	\$56
Pazo de Galegos Albariño	\$45
Amici Sauvignon Blanc	\$56
Bassermann-Jordan Riesling	\$54
Miraval Rosé	\$52
Whispering Angel Rosé*	\$52

Red Bottle

Saldo from The Prisoner Zinfandel	\$58
Tolaini Valdisanti Cabernet-Sangiovese	\$56
Domaine de Mourchon Côtes du Rhône	\$68
Decoy Pinot Noir	\$66
Groth Cabernet Sauvignon Oakville	\$104

Sparkling

Faire la Fête Brut Rosé	\$51
Ruinart Blanc de Blancs	\$120
Veuve Clicquot	\$72
Moët & Chandon, "Dom Perignon" Brut	\$305

Cocktails

B.B. Manhattan, Rye, Carpano Antica, Bitters	\$14
Time Will Tell, Bourbon, Turbinado, Anjo & Orange Bitters	\$14
Belle of the Ball, Gin, Lemon, Lavender, Bubbles	\$12
No Reservations, Whiskey, Carpano Antica, Campari	\$14
Uptown Kiss, Vodka, Lemon, Mint Orgeat, Topo	\$12
B.B. Lemon Mule, Vodka, Lime, Basil, Ginger Beer	\$12
B.B. Bellini, Peach Vodka, Cipriani Peach, Bubbles	\$14

Beer

Bud Light . . . \$6	Rotating IPA	Mkt
Coors Light . . \$6	Seasonal Cider	Mkt
Heineken . . . \$6	Montucky Cold Snacks	\$5
Dos Equis . . . \$6	Seasonal	Mkt
Shiner Bock . . \$6		

Beverages & Nightcaps

B.B. Lemonade	\$5	Arnold Palmer	\$3.50
Sodas & Topo Chico	\$3	Iced Tea	\$2.75
Coffee & Hot Tea	\$3.50		
Call It a Night, Ketel Citroen, Frangelico, Coffee			\$12
Spanish Inquisition, Spiced Rum, Bailey's, Liquor 43, Coffee			\$12
Ben's Brew, Jameson, Coffee, Whipped Cream			\$11
Mocha Seduction, Cacao, Frangelico, Amaretto, Coffee			\$12



Rosé Special

Join us every Tues-Fri 4-9pm
for 1/2 off Whispering Angel
by the glass & bottle.