



HOUSTON RESTAURANT WEEKS 2023

\$25 Lunch Menu*

August 1st - September 4th

1st COURSE

New England Clam Chowder

French Onion Soup

Chili

Bacon Parmesan

House Green Salad

Watermelon Salad, w/ feta, olives, tomatoes & mint

Caesar Salad, chopped Romaine, croutons & parmesan

Campechana, avocado & shrimp w/ fried oysters **(+\$10)**

Blue Crab Beignets **(+\$12)**

2nd COURSE

Burgers** & Dogs

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

Hamburger • Cheeseburger • Bacon Burger

Bacon Cheeseburger • Patty Melt

Smashburger*

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

Chili Cheese Dog, 1/4 lb Wagyu

Sandwiches

Fried Chicken Sandwich

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

Club Sandwich

Grilled Cheese, w/ tomato & bacon

& cup of tomato bisque

Salmon BLT, w/ lettuce, tomato, bacon, egg, mayo on rustic bread

Reuben, w/ corned beef, sauerkraut & swiss cheese **(+\$10)**

Entrées

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

Cajun Chicken, w/ mixed greens

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

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

Sliced Steak Salad**, prime sirloin w/ corn, black beans, onions, tomatoes, cotija **(+\$10)**

Lobster Roll, Maine or Connecticut style **(+\$15)**

Dessert **(+\$5)**

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 from each \$25 HRW lunch sold.

**Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please inform your server if anyone in your party has a food allergy.

Prices listed on our menu reflect our cash price; a 3.5% surcharge will be added to all non-cash sales.



WINE SPECIALS

Matanzas Creek, Sauvignon Blanc, Sonoma County \$45
Silver Palm, Cabernet, North Coast \$60

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, Espolon 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 Bourbon, Angostura Bitters, Orange Bitters, Simple Syrup	\$14
Basil Bloom, Bombay Sapphire, Basil & Cucumber Infused Syrup, Gambino Prosecco	\$14
Boulevardier, Wild Turkey 101 Bourbon, Campari, Cinzano Sweet Vermouth	\$14
Aye Chihuahua, Don Julio Blanco, Aperol, Lime, Habanero, Simple Syrup.	\$14
Dos Piñas, Maestro Doble, 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		