

BEGINNINGS

ONION RING TOWER

Apricot Barbecue Sauce, Miso Aioli, Sriracha Ketchup 8

NEW LOBSTER TOSTADA GF

Miso Slaw, Lemon Pepper Avocado, Mangoes, Tomatoes, Cilantro 15

DEVILED EGGS

Bacon Jam, Candied Jalapeños, Chives 6

NEW CRISPY CALAMARI

Hot Sauce Beurre Blanc, Scallions 14

BURGERS

Served with skinny fries. Substitute soup or side salad 2. Gluten-free bread available upon request.

Featuring our proprietary HeartBrand Ranch Akaushi Wagyu & Angus Whole Animal Blend.

NEW THE AMERICAN*

American Cheese, Red Onions, Dill Pickles, Brioche Bun 12
 add Bacon Jam and Fried Egg 2.5

COWBOY*

White Cheddar, Yellow Cheddar, Avocado, Bacon, Mixed Greens, Jalapeños, Onions, Tomatoes, Dill Pickles, Brioche Bun 13.5

NEW PIMENTO*

Tomatoes, Onions, Wheat Bun 13

NEW VENISON

Brie, Truffle Mayo, Baby Arugula, Tomatoes, Everything Bun 17

NEW THE RUSSIAN

Lightlife® Plant-based Burger Patty, White Cheddar, House-made Russian Dressing, Baby Spinach, Wheat Bun 13.5

NEW BOUDREAUX TURKEY

Cajun Turkey Breast, Mozzarella, Harissa Aoli, Baby Arugula, Tomatoes, Red Onions, Wheat Bun 13

NEW CRISPY CAULIFLOWER GF

Harissa Aioli, Tomatoes, Peanuts, Scallions, Mint 6

NEW PIMENTO DIP

Chicken, Spicy Cucumbers, Poblanos, Cilantro, Artisan Baguette 7

NEW MISO EGGPLANT GF

Scallions, Cilantro 6

CRISPY BRUSSELS SPROUTS GF

Soy Caramel, Parmesan, Scallions 6

PROTEIN+RUB+SAUCE

Live oak-grilled proteins with a choice of rub and a side of sauce

PROTEIN

MAHI MAHI* 6 OZ. 15

AHI TUNA* 6 OZ. 15

SCOTTISH SALMON* 6 OZ. 16

JIMMY EVANS SHRIMP 15

ANGUS RIBEYE* 12 OZ. 25

ANGUS SIRLOIN STEAK* 8 OZ. 18

CHICKEN BREAST 8 OZ. 11

RUB

H1 STEAK RUB, SOUTHWEST, CREOLE, HERBS DE PROVENCE, LEMON PEPPER, BLACK PEPPER

SAUCE

H1 STEAK SAUCE, APRICOT BARBECUE, BEURRE BLANC, CHIPOTLE BUTTER, GINGER SOY, HOT SAUCE BEURRE BLANC, HOUSE-MADE HOLLANDAISE

KITCHEN PLATES

All plates served with artisan baguette. Add a side salad or soup 2.

NEW CRAB CAKE ENTRÉE

Lentils, Capers, Chickpeas, Corn, Black Beans, Tomatoes, Scallions, Cilantro, Hot Sauce Beurre Blanc 19

OAK-GRILLED SCOTTISH SALMON* GF

Sriracha Barbecue Sauce, Grilled Asparagus, Smashed Sweet Potatoes, Cilantro 18

NEW GRILLED SHRIMP & TRUFFLE PASTA

Fettuccine, Gratin of Parmesan, Scallions, Bread Crumbs 18

OAK-GRILLED MAHI MAHI* GF

Ginger Soy Glaze, Mashed Potatoes, Grilled Asparagus, Baby Arugula, Cilantro 17.5

NEW SLOW-BRAISED & OAK-GRILLED BABY BACK RIBS

House-made Rub, Apricot Barbecue Sauce, Mangoes, Creamed Corn, Smashed Sweet Potatoes Half Rack 16
 add Three Lemon Pepper Grilled Shrimp 4

NEW STEAK PASTA*

Strip Cutlet, Fettuccine, Tomato Sauce, Salsa Verde 19

QUESADILLA

Southwest Seasoning, Mozzarella, Cheddar, Guacamole, Sour Cream, Pico de Gallo, Skinny Fries Chicken 12 | Steak* 14

GREEK CHICKEN GF

Garbanzo Beans, Kidney Beans, Steamed Broccoli, Artichokes, Tomatoes, Scallions, Capers, Mashed Potatoes, Lemon Parmesan Sauce, Fresh Basil 15
 add Bacon 1.5

BOLOGNESE PASTA

Italian Sausage and Beef Red Sauce, Fettuccine, Parmesan Butter, Fines Herbs 13

NEW LUMP CRAB PUTTANESCA

Potato Gnocchi, Tomato Sauce, Olives, Capers, Scallions, Baby Arugula, Parmesan, Red Pepper, Bread Crumbs 23

NEW CORN RAVIOLI V

Edamame, Corn, Tomatoes, Artichokes, Spinach, Scallions, Cilantro, Miso Broth, Truffle Oil 16

SWEET POTATO RAVIOLI GF

Brown Butter, Capers, Tomatoes, Arugula, Fines Herbes, Roasted Almonds, Lemon Juice and White Wine Parmesan Sauce 16
 add 5 oz. Grilled Chicken Breast 4
 add 5 oz. Grilled Shrimp 7

BLACKENED CHICKEN ALFREDO

Fettuccine, House-made Alfredo Sauce, Red Onions, Tomatoes, Fresh Basil 15

FRIED CHICKEN & WAFFLE*

Two Over Easy Eggs, Bacon Jam, Maple Syrup, Powdered Sugar 14.5
 sub Whipped Maple Syrup 1



CHEF IT UP



VEGETARIAN



VEGAN



GLUTEN FRIENDLY

thekitcheninthewoodlands.com | @dinethekitchen | #dinethekitchen

*Our kitchen is NOT gluten-free and cross-contact may occur. Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.

HEALTHY INSPIRATIONS

NEW SMOKED SALMON & GOAT CHEESE TOAST

Sourdough Bread, Tomatoes, Capers, Baby Arugula, White Wine Sauce 16

NEW VEGAN WRAP V

Grilled Portobello, Grilled Asparagus, Chickpeas, Quinoa, Baby Artichokes, Baby Arugula, Roasted Red Pepper Hummus, Spinach Tortilla 13

AVOCADO TOAST

Lemon Pepper, Two Fried Eggs, Tomatoes 11
 add Chicken Apple Sausage 2

NEW THAI PEANUT CHICKEN WRAP

Sliced Chicken, Cabbage Slaw, Roasted Red Bell Peppers, Red Onions, Tomatoes, Peanuts, Scallions, Cilantro, Mint, Spinach Tortilla, Thai Peanut Dressing 12
 sub Grilled Tenderloin Tips* 2

NEW CHICKEN & RICE BOWL GF

Italian Black Rice, Peanut Chicken, Lemon Pepper Avocado, Spicy Cucumbers, Mangoes, Hard Boiled Egg, Smashed Sweet Potatoes 13
 sub Scottish Salmon Fillet* 5

ADD A SIDE

ON THE HEALTHY SIDE GF

STEAMED BROCCOLI 3 V

GRILLED ASPARAGUS 4 V

OAK GRILLED ZUCCHINI 3.5 V

GRILLED PORTOBELLO 4.5 V

GREEN BEAN ALMONDINE 3 V

ITALIAN BLACK RICE 3.5 V

SIDE SALAD 4

HANDHELD

Served with skinny fries. Substitute soup or side salad 2. Gluten-free bread available upon request.

OAK-GRILLED CHICKEN

Baby Spinach, Mozzarella, Red Onions, Sautéed Mushrooms, Basil Pesto, Focaccia Bread 12

SIGNATURE FRIED CHICKEN

Honey Mustard Barbecue Sauce, Dill Pickles, Brioche Bun 12
 add Bacon Jam and Fried Egg 2.5

SALMON BLT

Remoulade, Mixed Greens, Tomatoes, Bacon, Wheat Bun 16

NEW GRILLED CHEESE

White Cheddar, Yellow Cheddar, American Cheese, Garlic Buttered Brioche Bread 12
 add Sliced Tomatoes and Bacon 2.5

REUBEN

Corned Beef, Baby Swiss, House-made Sauerkraut, House-made Russian Dressing, Marbled Rye 13

TURKEY CLUB

Bacon, Lettuce, Tomatoes, Avocado, Onions, Chipotle Mayo, Toasted Sourdough 12.5

OTHER SIDE SHOWS

CREAMED CORN 4.5

MAC & CHEESE 3

SMASHED SWEET POTATOES 3

MASHED POTATOES 3

HERBED SWEET POTATO FRIES 3.5 V

PARMESAN TRUFFLED FRIES 3.5

SKINNY FRIES 3

ONION RINGS 5

FEATURING LOCAL PARTNERS: Unique Meats, HeartBrand Ranch, La Ranchera, Breadman Baking Co., Geva Coffee, Jimmy Evans Gulf Shrimp, Della Casa Pasta

THE KITCHEN

FRAPPES

	16 oz.	24 oz.
MOCHA	3.99	5.99
LATTE	3.99	5.99
CARAMEL	3.99	5.99
CHAI TEA	3.99	5.99
MATCHA TEA	3.99	5.99

CLASSICS

	12 oz.	16 oz.	24 oz.
BREW OF THE DAY	2.50	2.99	
SIGNATURE COLD BREW		2.50	2.99
CAFE AU LAIT	2.75	3.50	
AMERICANO	2.29	2.99	
LATTE	2.99	3.75	
CAPPUCCINO	2.99	3.75	
HOT CHOCOLATE	2.50	3.25	
FOUNTAIN DRINKS <i>FREE REFILLS</i>			2.79
FRESH-SQUEEZED GRAPEFRUIT	3.75	4.99	
FRESH-SQUEEZED ORANGE	3.75	4.99	
MILK	2.29	2.99	

SMOOTHIES

	16 oz.
SMOOTHIES	5.00
ADD PROTEIN POWDER	.50

FLAVORS

STRAWBERRY BANANA

Almond Milk, Strawberries, Bananas, Greek Yogurt, Maple Syrup

KING'S SMOOTHIE

Almond Milk, Bananas, Chocolate Syrup, Peanut Butter, Local Honey

MANGO BERRY

Almond Milk, Strawberries, Mangoes, Greek Yogurt, Maple Syrup

WINES BY THE GLASS

REDS

MERLOT, BULLETIN PLACE, 2017, AUSTRALIA 6

Intense bouquet of ripe cherry, plums and dried herbs, with a palate of sweet overtones and a rich, round finish.

RED BLEND, ROCK WALL, 2013, CALIFORNIA 5

Aromas of juicy cherry, chocolate and eucalyptus, followed by flavors of strawberry, black tea and herbs.

CABERNET SAUVIGNON, EXCELSIOR, 2012, ASHTON, SOUTH AFRICA 8

Displays ripe black currant and dried herb characters. Soft ripe tannins balance toasty oak aromas and sweet fruit flavors.

RED BLEND, 7 MOONS, 2016, CALIFORNIA 8

Opens with aromas of chocolate-covered cherries, baking spices, and vanilla bean. Flavors of strawberry preserves, cherry cola, and milk chocolate follow through to a fruit-forward, lingering finish.

PINOT NOIR, FOLONARI, 2016, ITALY 6

Aromas of black currants with notes of forest undergrowth and spices. Dry, savory palate with a balance of red fruit flavors and traces of blackberries and toasted hazelnuts.

MALBEC, TINTO NEGRO, 2016, MENDOZA, ARGENTINA 7

The cool soil produces bright red fruit flavors and a soft, supple texture with a spice finish.

Our wines by the glass my vary. Please see us at the coffee bar for today's selection.

MILKSHAKES

Made the old-fashioned way with whole milk and ice cream **5.50**

LEMON TWIST

Lemon Cheesecake Ice Cream, Graham Cracker Crumble, Chantilly Cream, Fresh Lemon

CHERRY BOMB

Cherry Amaretto Ice Cream, Chocolate Syrup, Chocolate Chips, Chantilly Cream, Cocoa Powder

PEANUT BUTTER CUP

Peanut Butter Cup Ice Cream, Chocolate Syrup, Chantilly Cream, Cocoa Powder, Peanut Butter Cookie Garnish

MINT MADNESS

Cool Mint Ice Cream, Chocolate Syrup, Chantilly Cream, Chocolate Chips, Cocoa Powder, Mint Sprig

WINE WEDNESDAY: Wine Tasting & Specials 6pm – 8pm

WHITES

CHENIN BLANC, M-A-N, 2018, SOUTH AFRICA 6

A crisp, expressive, medium-bodied with vibrant aromas of quince and tropical fruit. On the palate, fresh stone fruit and apple flavors are backed by refreshing acidity and minerality.

CHARDONNAY, HIDDEN CRUSH, 2015, CALIFORNIA 9

Flavors of pineapple, mango, and citrus, balanced with a light touch of oak to create a round and lush mouth feel.

SAUVIGNON BLANC, MOHUA, 2014, NEW ZEALAND 6

Crisp flavors of passion fruit, grapefruit and citrus, combined with notes of fresh-picked summer herbs.

PINOT GRIGIO, RIFF 2017, ITALY 7

Fine, fruity with notes of apples and peaches. On the palate, the wine is pronounced, clean, and elegant. Light to medium-bodied with a fresh mouth-watering finish. Dry and crisp.

CAVA BRUT, POEMA, SPAIN 7

Fresh, clean citrus, mineral and Granny Smith apple aromas with toasted bread notes.

RIESLING, SLATE, 2014, MOSEL, GERMANY 8

Clean nose with pleasant aromas of juicy apples and white peaches. Fresh and fruity with vibrant acidity that intermingles with an intense characteristic minerality.

SOUP & SALAD BAR

BUILD YOUR OWN SALAD

Small 9 • Large 11.5

 add 5 oz. Oak-grilled Chicken Breast 4

 add Artisan Baguette 1

SOUP BAR

Cup 4 • Bowl 7

 add Artisan Baguette 1

KID'S

Served all day with fresh-cut fruit or skinny fries and fountain beverage for kids 12 and under

RED, WHITE OR MAC

Fettuccine, Choose from House-made Alfredo White Sauce, Marinara Red Sauce or Cheese Sauce 7

CHEESE QUESADILLA

Cheddar and Mozzarella 7

GRILLED CHEESE SANDWICH

American Cheese 7

KID'S BURGER

Plain Burger, Potato Bun 7

TENDER TRIO

Three All-natural Chicken Tenders 9