



BEGINNINGS

- CHORIZO QUESO** 10
House-made queso, pico de gallo, cilantro, Cajun-seasoned tortilla chips
- TRUFFLE MAC & CHEESE GRATIN** **V** 7
Elbow noodles, aged cheddar cheese, Parmesan breadcrumbs
- DEVILED EGGS** **GF** 4
Bacon jam, candied jalapeños, chives
- CRISPY CAULIFLOWER** **V** 4
Harissa aioli, tomatoes, peanuts, scallions, mint
- CRISPY BRUSSELS SPROUTS** 4
Soy caramel, Parmesan, scallions

HEALTHY INSPIRATIONS

- THAI PEANUT CHICKEN WRAP** 10
Sliced chicken, cabbage slaw, roasted red bell peppers, red onions, tomatoes, peanuts, scallions, cilantro, mint, spinach tortilla, Thai peanut dressing
- AVOCADO TOAST** **V** 9
Lemon pepper, two fried eggs, tomatoes
- CHICKEN & RICE BOWL** **GF** 10
Peanut chicken, Italian black rice, garbanzo beans, lemon pepper avocado, tomatoes, spicy cucumbers, mangoes, hard boiled egg, smashed sweet potatoes

HANDHELDS

Add skinny fries .99

- THE AMERICAN BURGER 2.0** 10
Beef patty, American cheese, bacon, lettuce, pickles, red onions, A.C. sauce, brioche bun
- THE BEYOND BURGER** **V** 8
Beyond Meat® patty, white cheddar, house-made A.C. sauce, baby spinach, brioche bun
- REUBEN SANDWICH** 10
Pastrami, baby Swiss, house-made sauerkraut, house-made A.C. sauce, sourdough
- GRILLED CHEESE SANDWICH** **V** 8
White cheddar, American cheese, brioche bread
- CRISPY MAHI MAHI TACOS** 8
Asian slaw, avocado, tomatoes, cilantro, wasabi aioli, corn tortillas

SWEET ENDINGS

- COOKIE** 2
- SHAKES** 5



*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.

THE KITCHEN

MENU

THE WOODLANDS, TEXAS



HOURS

TUESDAY - FRIDAY
3 PM - 6 PM

DINE-IN ONLY

\$4 DRAFT BEER POURS

COCKTAILS

All cocktails are made with our version of vodka

- DARK CHOCOLATE ESPRESSO MARTINI** 6
Hazelnut, chocolate syrup, espresso, cream
- WHITE CHOCOLATE ESPRESSO MARTINI** 6
White chocolate syrup, espresso, cinnamon, cream
- LYCHEE COSMO** 6
Cranberry juice, lychee, sparkling wine
- THE KITCHEN MARGARITA** 5
Frozen margarita, lime, lemon, tequila lime black salt

\$3 WINES BY THE GLASS

REDS

PRAYERS OF SINNERS, RED BLEND, 2021, WASHINGTON STATE

This broody red wine is deeply layered with blackberry, dark fruit, violet, and cocoa. This wine is very versatile and can be enjoyed on it's own. but it will go best with our smoked brisket bowl or even a chocolate lava cake.

PAVETTE, CABERNET SAUVIGNON, 2020, NAPA, CALIFORNIA

Like a dark chocolate covered cherry. Supple and giving with kirsch, currant, and plum fruit flavors with notes of cocoa nib. Rich and full bodied with a smooth sip. This wine can stand up on its own but is even better when paired with a savory dish such as our Lobster Truffle Pasta or Steak Bowl.

WHITES

PRAYERS OF SAINTS, CHARDONNAY, 2018, WASHINGTON STATE

Bright aromas of slightly toasted pears with underlying citrus notes lead to a heavenly mix of fresh pear and ripe melon flavors. This very refreshing wine is smooth and juicy. Do yourself a favor and pair this with our Ahi Tuna Bowl or a slice of Missy's Lemon Cake.

M-A-N, CHENIN BLANC, 2022, CAPE COAST, SOUTH AFRICA

Crisp and light bodied, with appropriate degrees of bright fruit and acidity to entice the palate. On the nose you will find vibrant notes of quince, pear, and pineapple. While on the palate, white peach, green apple, and a burst of citrus come through. Finishing with a well-rounded acidity, minerality, and a rich mouthfeel leaving you ready for another sip.

\$10 BOTTLE FEATURE

REDS

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