



## BEGINNINGS

CHORIZO QUESO	10
House-made queso, pico de gallo, cilantro, Cajun-seasoned tortilla chips	
TRUFFLE MAC & CHEESE GRATIN <span>V</span>	7
Elbow noodles, aged cheddar cheese, Parmesan breadcrumbs	
DEVILED EGGS <span>GF</span>	4
Bacon jam, candied jalapeños, chives	
CRISPY CAULIFLOWER <span>V</span>	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 <span>V</span>	9
Lemon pepper, two fried eggs, tomatoes	
CHICKEN & RICE BOWL <span>GF</span>	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 <span>V</span>	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 <span>V</span>	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



# 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.

#### HIGHLANDS 41, PINOT NOIR, 2020, MONTEREY COUNTY, CALIFORNIA

Experience the forces that shape this wine; abundant sunlight, cooling fog, ocean breezes, and well-drained soils. You will discover scents of red fruits and spice on the nose, followed by a palate of black cherry and spice with a smooth finish. Do not miss out on a perfect pairing with our 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 ourself a favor and pair this with our Ahi Tuna Bowl or a slice of Missy’s Lemon Cake.

#### CEPAS, SAUVIGNON BLANC, 2022, MENDOZA, ARGENTINA

This Sauvignon Blanc has a light, yellow hue with greenish highlights. There are soft aromas of grapefruit, fresh herbs, along with hints of tropical fruits and ripe berries. It has an attractive personality with balanced acidity and excellent aromatic complexity. Wonderful pairing with our Thai Chicken Salad.

## \$10 BOTTLE FEATURE

### REDS

#### HIGHLANDS 41, PINOT NOIR, 2020, MONTEREY COUNTY, CALIFORNIA

Experience the Forces that shape this wine; abundant sunlight, cooling fog, ocean breezes, and well-drained soils. You will discover scents of red fruits and spice on the nose, followed by a palate of black cherry and spice with a smooth finish. Do not miss out on a perfect pairing with our Steak Bowl.

### WHITES

#### CEPAS, SAUVIGNON BLANC, 2022, MENDOZA, ARGENTINA

This Sauvignon Blanc has a light, yellow hue with greenish highlights. There are soft aromas of grapefruit, fresh herbs, along with hints of tropical fruits and ripe berries. It has an attractive personality with balanced acidity and excellent aromatic complexity. Wonderful pairing with our Thai Chicken Salad.

\*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.