

Shareables

HUSH PUPPIES & CAVIAR House crème fraîche, Kaluga Noir caviar, chives	19
HOUSE-BAKED BREADBASKET (V) Chef's house-made sourdough selection, cultured butter, EVOO, strawberry-basil jalapeño jam	12
FRESH EAST COAST OYSTERS THAI SET-UP* (GF) (6) Nam Jim seafood Thai salsa verde, chili jam, fried shallots	24
GULF SNAPPER CEVICHE* (GF) Smoked Merkén "Leche de Tigre" marinade, sweet potato chips	21
BAKED PASTRY-WRAPPED BRIE (V) Crispy phyllo dough, lemon-berry jam, honey wheat roll	24
TRUFFLE HAND-CUT FRIES (V) Kennebec potato, 24-month aged Parmigiano, black garlic aioli, Campari tomato ketchup	14
FRESH GREEN CHICKPEA HUMMUS (V) Rye flatbread, sweet potato chips, Greek EVOO	11
MUSSELS IN GREEN THAI CURRY Jasmine rice, Thai basil	21
HARVEST SALAD WITH HERBED VINAIGRETTE (VG) Hydroponic lettuces, pumpkin seeds, croutons, strawberries, white Modena balsamic herb vinaigrette Add Shrimp \$12	16
SICILIAN MEATBALLS (4) Beef and pork blend, red wine marinara, grilled garlic focaccia	13
JAMÓN IBÉRICO WITH PAN CON TOMATE Chef's Pan de Cristal, sherry vinegar pickled	21

Dumplings

SNAPPER (5) Dashi, garlic chives, fresh ginger	13
PORK AND VEGETABLE (5) Ground pork, Napa cabbage, ginger, garlic chives	10
VEGETABLE (5) Carrots, shiitake, ginger, garlic chives, Napa	10

Hand-tossed, naturally leavened pizza dough		
MARGHERITA D.O.P. (V) San Marzano Nocerino tomatoes, Mozzarella di Bufala - Campania, basil leaves, EVOO, Sicilian sea salt, Caputo Italian flour	18	
SPICY PEPPERONI Beef pepperoni, pickled jalapeños, young Asiago, San Marzano tomatoes, 24-month Parmigiano	21	
VEGETARIAN (V) Grilled zucchini bechamel, squash, roasted bell peppers, cherry tomatoes, lemon-Pecorino, arugula	18	
CHARCUTERIE Choice of two items from our charcuterie and cheese selections	21	

Our Famous Boards

All boards served with roasted almonds, marinated Mediterranean olives, berry-lemon marmalade, fresh fruit, house sourdough bread

RANCH BOARD

Campari tomato, EVOO

Wood-grilled bottom sirloin topped with candied rosemary, Broken Arrow Ranch venison sausage, stuffed roasted chicken & bacon roulade, deviled eggs, lemon goat cheese mousse, Calabrian peppers, olives, caramelized onion & Dijon mustard jam, spiced sourdough flatbread & baguette, Cabernet beef jus

48

COASTLINE BOARD

Fresh East Coast oysters (6) Thai set-up, aged soy sauce & Ponzu-marinated yellow fin tuna, green curry Patagonian shrimp, snow crab cocktail claws with a sweet yellow coconut cream, Som Tum (green papaya salad), steamed jasmine rice

CHARCUTERIE & CHEESE BOARD

MEATS | Jamón Serrano, Spain | Beef Pastrami, USA | Salami Golfera, Italy Chorizo Cantimpalo, Spain | Beef Pepperoni, USA | Jambon de Paris, France

CHEESES | Provided by **Houston Dairymaids** in the Heights Red Rock Blue Cheddar, USA | Jasper Hill Cheddar, USA | Los Cameros, Spain Young Asiago, Italy | Gorgonzola, Italy | "Pure Luck" Chevre, TX | Raclette, France 21 for 2 SELECTIONS 38 for 4 SELECTIONS **51** for **6 SELECTIONS**

Chef's curated selection of seasonal vegetables prepared using different methods of cooking or preservation such as grilling, pan roasting, pickling, or freshly dressed. Served with honey-lime dipping vinaigrette, fresh local goat cheese, olives and grilled sourdough bread.

38

Pasture

CHEF'S BURGER	ER
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8 oz. brisket-short rib-chuck blend, lettuce, tomato, Red Rock cheddar, smoked red pepper aioli, house made bun, truffle fries

JAMBON-BEURRE

Thinly sliced French white ham, cultured butter, cornichons, Ficelle baguette, sweet potato chips or small harvest salad

BAVETTE STEAK FRITES

Charcoal grilled sirloin steak topped with roasted shallots & cremini mushrooms, red wine and beef reduction, Kennebec truffle-parmigiano fries

LINGUINE & SPRING ONION BUTTER

Fresh handmade pasta, lemon ricotta, squash, carrots, sugar snap peas, brown alba mushrooms, fresh yellow tomatoes, garden basil

Desserts

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CHOCOLATE & RED WINE CUSTARD

Valrhona Manjari chocolate, candied hazelnuts, vanilla bean cream, chocolate shavings

BUTTERMILK PIE

Strawberry gelato

MEYER LEMON CAKE

Pisco sour espuma, brûléed strawberries

From the Sea

FIRE-ROASTED SPANISH OCTOPUS (GF)

Valencian Bomba rice, saffron, pimentón oil, garrofón beans, Judías green beans, guindilla pepper vinaigrette, house socarrat chips

STEAMED PEI MUSSELS (GF)

Thai green coconut curry broth, jasmine rice, charred lemon

21

19

21

28

39 RED CURRY SHRIMP (5)

Red curry paste, coconut milk, Thai basil, Jasmine rice

BLUE FIN TUNA TARTARE*

Koshihikari sushi rice, house pickles, wonton chips,

LEMON SNAPPER

Lemon-Chardonnay butter sauce, fingerling potato and red bell pepper with wilted arugula

Drinks

SPARKLING BOTTLED WATER

SPARKLING FLAVORED BOTTLED WATER
STILL BOTTLED WATER

SODA

HOT TEA

COFFEE

Special Events

12

12

RESERVATIONS | Planning a gathering? For parties of **6** or more, we'd be delighted to assist. Contact us at 832-618-1233 or e-mail mutiny@mutinyheights.com.

PRIVATE EVENTS | From sophisticated soirées to lively celebrations, we curate experiences for 20 -150 guests. Whether it's a corporate event, a milestone birthday, or an intimate wine tasting we'll bring your vision to life. Let's create something unforgettable - contact gm@mutinyheights.com.

Happy Hour

TUESDAY-FRIDAY | 4-6 PM SATURDAY & SUNDAY | 2-5 PM

ALL Wines BTG & Beers | \$3 OFF

TRUFFLE HAND-CUT FRIES (V)

Kennebec potato, 24-month aged Parmigiano, black garlic aioli, Campari tomato ketchup

SICILIAN MEATBALLS (4)

Red wine marinara with roasted garlic, oregano, Parmigiano Reggiano, grilled focaccia

FRESH EAST COAST OYSTERS THAI SET-UP (3)

Nam Jim salsa verde, chili jam, fried shallots, lime

SKEWERS (2)

(choice of)
Steak & mushroom OR sweet & sour pepper chicken

DUMPLINGS (5)

Snapper | 1 Pork & Vegetable |

Vegetable |

BLUE FIN TARTARE

ALCHERY 15

MUSSELS IN GREEN THAI CURRY Jasmine rice, Thai basil

FRESH GREEN CHICKPEA HUMMUS (V)

Ponzu & Yuzu lemon marinated blue fin tuna, wonton

Rye flatbread, sweet potato chips

chips, chives, sesame seeds

10