



## Pasture

<b>CHEF'S BURGER</b>	18
8 oz. brisket-short rib-chuck blend, lettuce, tomato, Red Rock cheddar, smoked red pepper aioli, house made bun, truffle fries	
<b>JAMBON-BEURRE</b>	16
Thinly sliced French white ham, cultured butter, cornichons, Ficelle baguette, sweet potato chips or small harvest salad	
<b>BAVETTE STEAK FRITES</b>	39
Charcoal grilled sirloin steak topped with roasted shallots & cremini mushrooms, red wine and beef reduction, Kennebec truffle-parmigiano fries	
<b>LINGUINE &amp; SPRING ONION BUTTER</b>	25
Fresh handmade pasta, lemon ricotta, squash, carrots, sugar snap peas, brown alba mushrooms, fresh yellow tomatoes, garden basil	

## Desserts

<b>LEMON-CHAMOMILE CRÈME BRÛLÉE</b>	12
<b>CHOCOLATE &amp; RED WINE CUSTARD</b>	12
Valrhona Manjari chocolate, candied hazelnuts, vanilla bean cream, chocolate shavings	
<b>BUTTERMILK PIE</b>	12
Strawberry gelato	
<b>MEYER LEMON CAKE</b>	12
Pisco sour espuma, brûléed strawberries	

## From the Sea

<b>FIRE-ROASTED SPANISH OCTOPUS (GF)</b>	24
Valencian Bomba rice, saffron, pimentón oil, garrofón beans, Judías green beans, guindilla pepper vinaigrette, house socarrat chips	
<b>STEAMED PEI MUSSELS (GF)</b>	21
Thai green coconut curry broth, jasmine rice, charred lemon	
<b>RED CURRY SHRIMP (5)</b>	19
Red curry paste, coconut milk, Thai basil, Jasmine rice	
<b>BLUE FIN TUNA TARTARE*</b>	21
Koshihikari sushi rice, house pickles, wonton chips, wasabi	
<b>LEMON SNAPPER</b>	28
Lemon-Chardonnay butter sauce, fingerling potato and red bell pepper with wilted arugula	

## Drinks

<b>SPARKLING BOTTLED WATER</b>	6
<b>SPARKLING FLAVORED BOTTLED WATER</b>	6
<b>STILL BOTTLED WATER</b>	6
<b>SODA</b>	4
<b>COFFEE</b>	4
<b>HOT TEA</b>	4

## Special Events

**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](mailto: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](mailto:contact_gm@mutinyheights.com).

## Happy Hour

**TUESDAY-FRIDAY | 4-6 PM**  
**SATURDAY & SUNDAY | 2-5 PM**  
ALL Wines BTG & Beers | \$3 OFF

<b>TRUFFLE HAND-CUT FRIES (V)</b>	8	<b>DUMPLINGS (5)</b>	Snapper   10
Kennebec potato, 24-month aged Parmigiano, black garlic aioli, Campari tomato ketchup			Pork & Vegetable   8
<b>SICILIAN MEATBALLS (4)</b>	10		Vegetable   8
Red wine marinara with roasted garlic, oregano, Parmigiano Reggiano, grilled focaccia		<b>BLUE FIN TARTARE</b>	10
<b>FRESH EAST COAST OYSTERS THAI SET-UP (3)</b>	12	Ponzu & Yuzu lemon marinated blue fin tuna, wonton chips, chives, sesame seeds	
Nam Jim salsa verde, chili jam, fried shallots, lime		<b>MUSSELS IN GREEN THAI CURRY</b>	15
<b>SKEWERS (2)</b>	10	Jasmine rice, Thai basil	
(choice of)		<b>FRESH GREEN CHICKPEA HUMMUS (V)</b>	8
Steak & mushroom OR sweet & sour pepper chicken		Rye flatbread, sweet potato chips	