

# THE NASH



RESTAURANT & BAR

## STARTERS

**Texas Style Tater Tots** Roasted corn, jalapeno, . . . . . \$11  
cilantro crema fresca, aged smoked cheddar, and  
fresh cut chives

**Forbidden Eggs** Sweet & spicy eggs, sweet chili . . . . . \$13  
sauce, cilantro, Thai basil, and crispy shallots

**Houston Campechana** Gulf Shrimp with Jumbo blue . \$25  
Crab

**Hot "Wings"** Tempura cauliflower, blue cheese, . . . . . \$14  
roasted carrot, and celery leaf

**The Nash Candy** Pecan wood smoked pork belly . . . . . \$25  
bacon, Korean bbq sauce (4 Pieces)

## SOUPS & SALADS

**Texas Style Turtle Soup** Finished with a splash of . . . . \$13  
tequila (bowl \$15)

**Soup du jour & Salad**, Cup of chef's daily offering . . . . \$15  
and a small baby flatleaf spinach or Mediterranean  
salad

**Roasted Local Beets** Labneh, Mandarin orange. . . . . \$13  
vinaigrette, and arugula

**Iberian Wedge** Crispy Serrano ham, blue cheese. . . . . \$16  
dressing, Valdeon blue cheese, and blistered  
tomatoes

**Baby Flatleaf Spinach** Tossed with caramelized . . . . . \$14  
onions, ripe Roma tomatoes, hard boiled eggs, and  
bacon dressing

**Add Chicken 15, Shrimp 18, Salmon 18, Steak 20**

**Mediterranean Salad**, Quinoa, cucumber, . . . . . \$21  
tomatoes, feta, crispy kale, grilled chicken

**\*Steak Salad**, Spinach, radicchio, warm bacon. . . . . \$25  
vinaigrette, goat cheese, balsamic glazed shallots

## PIZZAS

**Margherita** Italian plum tomato sauce, Roma . . . . . \$21  
tomato, fresh mozzarella, basil, & olive oil

**House Pizza** Italian plum tomato sauce, house . . . . . \$24  
cheese blend, pepperoni, bacon, corn, & jalapeno

**Prosciutto Pizza** Italian plum tomato sauce, cheese . . \$23  
blend, wild mushrooms, prosciutto di Parma, &  
arugula

## LUNCH

## PASTAS

**Braised Short Rib Pappardelle** 6-hour ragù, mornay . \$30  
cheese sauce, caramelized shallots, fresh herbs,  
Parmigiano-Reggiano

**AROD Linguini Pasta** Roasted lemon garlic . . . . . \$35  
reduction on fresh pasta with petite tomatoes,  
jumbo lump blue crabmeat, and shrimps

**Four Cheese** Cheese ravioli, vegetable broth . . . . . \$26  
parmesan, and braised asparagus **Veg**

## THE NASH FAVORITES

**\*Atlantic Salmon** Mushroom risotto, lemon butter. . . \$37  
sauce, served on a bed of sautéed spinach

**\*Daily Fish** Spring vegetable ragù, sweet pea purée, . \$42  
and lemon oil

**Red Fish on the Half Shell** Served with savory rice. . . \$36  
and jumbo asparagus

**Bento Box** Teriyaki chicken, sushi rice, bao buns, . . . . \$30  
kimchi, and sautéed spinach

**\*New York Strip 10 oz.** Featuring "World Class". . . . . \$45  
beef, with pan sauce and truffle fries

**Cauliflower Paneer Curry**, Peas, jasmine rice, . . . . . \$23  
roasted tomato gravy, garlic toast points

## HANDHELD CLASSICS

**Served with a side of fries, salad, or cup of soup**

**\*The Nash Burger** Pecan wood smoked bacon, . . . . . \$24  
cheddar, spicy dijonaise, all the way, brioche bun

**The Nash Hot Chicken** Crispy chicken, pickles, . . . . . \$23  
whole grain honey mustard, brioche bun

**BLT**, Grilled chicken, smoke applewood bacon, . . . . . \$19  
avocado, spring mix, tomato, grilled sourdough

**Beef Debri** Slow braised beef on crispy roll with . . . . . \$23  
lemon aioli, shredded lettuce, & sliced tomatoes

## TEA, SODA & WATER

**BLACK ICED TEA / HIBUSCUS TEA** . . . . . \$4

**SELECTION HOT TEA** . . . . . \$5

**FOUNTAIN SODA** . . . . . \$3

**TOPO CHICO** . . . . . \$4

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES.