



WEEKLY SPECIALS MENU

menu by Chef Bobby Mireles

WEDNESDAY STEAK NIGHT

50% off all wine. Wednesday only

12oz Ribeye with Potatoes and Gravy - \$25

SIDES

CRUMBLLED BLUE CHEESE - \$2

MUSHROOMS - \$2

CARAMELIZED ONIONS - \$2

SMALL SALAD - \$4

BRUSSELS SPROUTS - \$5

CHEF'S DAILY DESSERT - \$4

WEEKEND BRUNCH

served Saturday and Sundays from 11am-3pm

AVOCADO TOAST - \$16

baguette toast, avocado mash, pumpkin seeds, gremolata, micro greens, & a 7 minute egg

CHICKEN & WAFFLES - \$15

assorted fruit, walnuts, lavender maple syrup

CROISSANT & STRAWBERRIES - \$14

seasonal jam with toasted walnuts, powdered sugar, & whipped cream

CHALLAH FRENCH TOAST - \$14

salted caramel, lavender maple syrup, assorted fruit, toasted walnuts

for event bookings, please inquire with the Gristworkz team
EVENT INQUIRIES | EVENTS@GRISTWORKZ.COM | 713.510.3021