



MENU

SHAREABLES

CHIPS & SALSA

Homemade Tortilla Chips with Salsa Borracho.....\$4

ADD QUESO\$3

GOCHUJANG BEEF JERKY

2oz. Spicy 44 Farms Sirloin made in house.....\$6

KRAFTSMEN PRETZEL KNOTS

Served with Smoked Gouda Beer Sauce\$9

STEAK TARTARE

Beef Tenderloin, Shallots, Cilantro, Capers, Cured Yolk, Walnuts, Toast\$17

POPCORN CHICKEN

Chicken Thigh Bites, Branch Dressing.....\$9

CARNITAS SLIDERS

Carnitas, Pickled Red Onions, Radish and Salsa Borracha.....\$11

DOUBLE DOG DARE YA

1 All Beef Frank w/Mustard & Relish

1 All Beef Frank w/Beer Cheese & Jalapeno.....\$9

NACHO SKILLET

Crisp Tortillas, Beans, Cheese Sauce, Jalapeno, Sour Cream, Guacamole, Onion, Cilantro.....\$16

ADD PORK CARNITAS\$5

CURED SALMON PLATE

Avocado, Labneh Cheese, Crispy Capers, Pickles, Chips\$15

CHEESE PLATE

Selection of Dairy Maid cheeses\$20

SANDWICHES

ALL SANDWICHES SERVED WITH TATER TOTS

H-TOWN CHEESESTEAK

Marinated Sirloin Tips, Grilled Onions and Peppers, Jalapenos and Cheese Sauce.....\$14

CHICKEN MILANESA

Breaded Chicken Thigh, Baby Greens, Pico de Gallo, Avocado, Branch Dressing.....\$13

PEANUT BUTTER PATTY MELT

Beef Patty, Corn Bread Toast, Caramelized Onions, Cheddar Cheese, Spicy Peanut Butter\$13

MAIN

CHILES EN NOGADA

Our tribute to Otilia's Classic.

Pork Stuffed Poblano Peppers, Walnut Sauce, Pomegranate Seeds, Parsley\$13

BULGOGI BISTECA

Bulgogi Marinated Sirloin Tips, Cucumber – Tomato Salad, Garlic-Sesame Vinaigrette\$16

MUSSELS A LA BLANCHE

PEI Mussels steamed in Witbier, Chorizo, Onion, Garlic, Parsley.....\$17

MAC & CHEESE

Classic Elbow Pasta, Smoked Gouda Beer Cheese Sauce, Ham, Crispy Bread Crumbs\$9

NO MEAT BUT

FULL OF LOVE

TOFU-TOMATO SALAD

Marinated Tofu, Heirloom Tomatoes, Basil, Balsamic- Soy Sauce Vinaigrette, Sesame.....\$10

CARROT HUMMUS

Carrot Hummus, Chipotle Oil, Toast Points, Veggies.....\$11

AVOCADO, JICAMA AND CUCUMBER SALAD

Avocado Puree, Baby Greens, Lemon Chili Vinaigrette, Cilantro.....\$12

TOFU DIPPERS

Marinated Fried Tofu, Garlic-Sesame Vinaigrette.....\$6

SOMETHING SWEET

CHURROS

Small Churros, dusted in Sugar and Cinnamon, Chocolate Stout Beer Glaze\$6

CARAMELIZED BANANA PUDDING

Banana Jam, Vanilla Pudding, Toasted Meringue\$6

CHOCOLATE COBBLER SKILLET

Served with Toasted Meringue, Walnuts.....\$6

BERRY BREAD PUDDING

Served with Chocolate Stout Beer Glaze & Ice Cream...\$6

HAPPY HOUR

ALL DAY MONDAY
TUE-FRI 3PM-6PM

\$2 OFF ALL DRAFT BEERS, GLASSES OF WINE,
WELL DRINKS AND MARGARITAS
\$1 OFF CANS OF BEER



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