

## APPETIZERS

- Kirb Cheese Plate** – An assortment of three hand-selected cheeses - served with kalamata olives, crostinis, prosciutto, fresh strawberries, whole grain mustard, and truffle honey 17
- Shrimp Cocktail** – Seven gulf shrimp, mango avocado salsa, pico de gallo - served with house-made tortilla chips 14
- Shrimp Kirbechana** – Fresh campechana sauce, lime juice, avocado, shrimp, and pico de gallo - served with house-made tortilla chips 15
- Organic Beef Sliders** – Three grass-fed beef sliders, cooked your way and topped with cheddar cheese, pickles, and grilled onions 14
- Wings on the Kirb** – Eight free-range chicken wings (baked or fried) tossed in your choice of buffalo, bbq, lemon-pepper, chipotle, or garlic-parmesan - served with carrots, celery, and a side of ranch or blue cheese 14
- VEGAN **Hummus Trio** – Three of our house-made hummus dips: sun-dried tomato and basil, jalapeño-cilantro, and traditional - served with warm pita bread 14
- VEGAN **Traditional Hummus** – Chickpea and tahini dip drizzled with olive oil and paprika - served with warm pita bread 10
- VEGAN **Falafel Strips** – Falafel strips, fresh cucumbers, bell peppers, carrots, and celery - served with a side of our house-made traditional hummus 12
- Spinach & Artichoke Dip** – A creamy three-cheese sauce with artichoke hearts and fresh spinach, topped with parmesan and diced tomatoes - served with house-made tortilla chips 12
- Onion Rings** – Hand-battered jumbo onion rings - served with avocado ranch dressing and BBQ sauce 11
- Mozzarella Cheese Sticks** – Six fried mozzarella sticks - served with marinara sauce and ranch dressing 10
- Chips & Queso** – Our house-made queso topped with cilantro - served with our famous tortilla chips 10
- Nachos On The Kirb** – House-made tortilla chips topped with chile con queso, guacamole, sour cream, caramelized jalapenos, and pico de gallo 14
- + Add a protein for \$3: turkey chili, ground turkey, chipotle chicken breast, ground beef, or pulled pork

## SALADS

- VEGAN **Farmer's Pick** – Mixed greens, pumpkin and sunflower seeds, dried cranberries, and fresh blueberries and strawberries - served with our house-made watermelon vinaigrette dressing 12
- Cobb Salad** – Romaine, shredded monterey jack, grilled chicken breast, chopped bacon, hard boiled egg, cherry tomatoes, avocado, and croutons - served with our house-made creamy blue cheese dressing 14
- Kale Caesar** – A mix of kale and romaine, parmesan cheese, pickled red onions, sun-dried tomatoes, capers, and croutons - served with our house-made chipotle caesar dressing 12
- Shawarma Salad** – A mix of kale and romaine, parmesan cheese, cherry tomatoes, and cucumbers - topped with your choice of shawarma seasoned chicken breast or grass-fed beef tenderloin and served with our house-made caesar dressing 14
- Greek Salmon Salad** – Romaine, feta cheese, black olives, sliced cucumbers, cherry tomatoes, pickled red onions, pepperoncinis, and fresh bell peppers - topped with a black olive crusted salmon filet and served with our greek dressing 15
- Steak Salad** – Mixed greens, steamed green beans, blistered cherry tomatoes, and blue cheese crumbles - topped with an organic grass-fed filet and served with our house-made balsamic vinaigrette 15

## ENTRÉES

<b>Filet Mignon</b> – 6 oz all-natural grass-fed filet served with mashed potatoes and steamed veggies - finished with a garlic-herb butter sauce	32
<b>Surf &amp; Turf</b> – 12 oz all-natural grass-fed rib-eye served with shrimp-loaded mashed potatoes and sautéed bacon green beans - finished with a lemon-butter sauce and topped with grilled gulf shrimp	35
<b>Grilled Salmon</b> – Wild-caught salmon served with quinoa and grilled asparagus - finished with a lemon-butter sauce	22
<b>Cilantro-Lime Grilled Shrimp</b> – Gulf shrimp dressed in a creamy cilantro-lime butter sauce- served with steamed green beans and mashed potatoes	21
<b>Chipotle Chicken Breast</b> – Oven-roasted free-range chicken breast with a chipotle sauce and caramelized onions - served with grilled asparagus and mashed potatoes	16
<b>OTK Chicken</b> – Free-range oven-baked chicken breast served with sautéed spinach, northern white beans, and tomato concasse	18
<b>Stuffed Chicken</b> – Oven-roasted free-range chicken breast stuffed with mushrooms and prosciutto - served with sautéed green beans and mashed potatoes - finished with a spinach cream sauce	18

## ORGANIC BURGERS

All burgers are served with your choice of: fries, sweet potato fries, or a side salad

<b>The Kirb</b> – 6 oz organic grass-fed beef, lettuce, tomato, pickle, and onions - served on a wheat bun	12
<b>Swissroom Burger</b> – 6 oz organic grass-fed beef, swiss cheese, sautéed mushrooms, lettuce, tomato, pickle, onions and our house-made mushroom dressing - served on a brioche bun	13
<b>Bacon Blue Cheese Burger</b> – 6 oz organic grass-fed beef, blue cheese crumbles, applewood-smoked bacon, caramelized onions, lettuce, tomato, pickle, and our house-made blue cheese dressing - served on a brioche bun	14
<b>Houston Cowboy</b> – 6 oz organic grass-fed beef, applewood-smoked bacon, cheddar cheese, lettuce, tomato, pickle, onions, two OTK onion rings and our house-made BBQ sauce - served on a brioche bun	14
<b>Kirb's Sunrise</b> – 6 oz organic grass-fed beef, applewood-smoked bacon, fried egg, cheddar cheese, lettuce, tomato, pickle, onions, and our house-made thousand island dressing - served on a brioche bun	14
<b>Caprese Burger</b> – 6 oz organic grass-fed beef, fresh mozzarella, grilled marinated tomatoes, basil, pesto, and a balsamic glaze - served on a wheat bun	14
<b>Turkey Burger</b> – 6 oz free-range ground turkey, fresh spinach, tomato, avocado, roasted bell peppers, and our house-made avocado ranch - served on a wheat bun	14
🌿 <b>Black Bean Burger</b> – Our house-made black bean patty, avocado, cactus relish, queso fresco, and house-made avocado ranch - served on a lettuce bun	12
🌿 <b>Falafel Burger</b> – Lightly fried vegetable patty, tomato, pickle, and onions - served on a wheat bun with a side of our tahini sauce and traditional hummus	12

{mushrooms, grilled onions, avocado, caramelized jalapenos, fried egg, or bacon } add \$1

## HEALTHY WRAPS & TACOS

- Shawarma Wrap** – Your choice of: shawarma-seasoned chicken breast or grass-fed tenderloin, lettuce, tomatoes, and pickles - rolled in an organic spinach tortilla - served with a side of hummus, garlic toum and house-made tortilla chips 13
- Chicken Club Wrap** – Grilled chicken, cherry tomatoes, avocado, bacon, shredded monterey jack, and our house-made ranch dressing - rolled in an organic spinach tortilla and served with french fries 12
- 🌱 **Black Bean Wrap** – Our house-made black bean patty, charred corn, avocado, cactus relish, queso fresco, shredded lettuce, and our avocado ranch dressing - rolled in a wheat tortilla and served with a side salad 12
- OTK Wrap** – Our traditional hummus, cucumber, cherry tomatoes, avocado, fresh spinach, and alfalfa sprouts - rolled in a wheat tortilla and served with a side salad and balsamic dressing 12
- Kirb Tacos** – Two tacos with your choice of: ground beef, chipotle chicken, beef fajita, or our famous turkey chili - topped with lettuce, pico de gallo, cheddar, and monterey jack - served on your choice of corn or hand-made flour tortillas, with a side of red and green salsa and queso 10
- Fish Tacos** – Two fish tacos (grilled or tempura-fried) topped with cilantro, red cabbage, pico de gallo, cotija cheese, and our house-made jalapeño-cilantro dressing - served on corn tortillas 11
- Shrimp Tacos** – Two shrimp tacos (grilled or tempura-fried) topped with red cabbage, tempura-fried green onions, and chipotle dressing - served on flour tortillas 13

## BRICK OVEN PIZZA

Our artisanal Caputo pizza flour is imported from Napoli, Italy and fermented for 3 days to ensure authentic taste

- Meat on the Kirb** – Mozzarella, pepperoni, italian sausage, bacon, ground beef, caramelized onions, bell peppers, caramelized jalapeños, and mushrooms 17
- The Kirberoni** – Mozzarella, pepperoni, and feta cheese - topped with fresh arugula 13
- Hawaiian Cowboy** – Mozzarella, pulled pork, and pineapples - topped with our house-made bbq sauce 15
- Chicken Alfredo** – Mozzarella, parmesan-alfredo sauce, grilled chicken, spinach, and mushrooms 14
- Chicken and Pesto** – Mozzarella, pesto sauce, grilled chicken, tomatoes, and mushrooms 14
- 🌱 **Margherita** – Fresh mozzarella, tomato, basil, and olive oil 14
- 🌱 **Kirb Garden** – Mozzarella, grilled zucchini, grilled squash, mushrooms, olives, artichokes, feta cheese, and olive oil - topped with fresh arugula 15
- 🌱 **The Palmyrene** – Mozzarella topped with an herb blend (oregano, thyme, sumac) - drizzled with olive oil and served with fresh cucumbers and tomatoes 12
- 🌱 **Build Your Own** – We'll start you off with marinara sauce and mozzarella, you choose the rest! 12

cheeses { mozzarella, parmesan, cheddar, goat cheese, feta, blue cheese } add \$1

meats { pepperoni, italian sausage, bacon, prosciutto, ground beef, bbq pulled pork, grilled chicken } add \$2

toppings { pineapple, cherry tomatoes, grilled zucchini, grilled squash, artichoke, onions, roasted bell peppers, mushrooms, black olives, jalapeños, spinach, arugula, basil } add \$1

## SIDES

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<b>Quinoa</b> – Steamed with pine nuts, golden raisins, and basil	4
<b>Sweet Potato Fries</b> – Lightly salted	4
<b>French Fries</b> – Sprinkled with house-made seasoning	4
<b>Steamed Veggies</b> – Broccoli, cauliflower, and carrots	4
<b>Side Salad</b> – Romaine, cherry tomatoes, and cucumber - with a side of ranch dressing	4
<b>Mashed Potatoes</b> – Topped with cheddar and monterey jack cheese	4
<b>Classic Mac &amp; Cheese</b> – Baked mac and cheese - topped with toasted bread crumbs and fresh parsley	7
<b>Buffalo Mac &amp; Cheese</b> – Baked mac and cheese with fried chicken and buffalo sauce - topped with blue cheese and chives	8
<b>Chili Mac &amp; Cheese</b> – Baked mac and cheese with all-natural ground turkey chili - topped with diced tomatoes and fresh chives	8

## BEVERAGES

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<b>San Pellegrino Sparkling Water 750ml</b>	5
<b>Acqua Panna Spring Water 750ml</b>	5
<b>Topo Chico</b>	3
<b>Coffee/Hot Tea</b>	3
<b>Iced Tea</b>	3
<b>Soft Drinks</b> – Coca-Cola, Sprite, Diet Coke, Dr. Pepper, Maine Root Root Beer, Maine Root Lemonade	3

## DESSERT

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<b>Jumbo Chocolate Chips</b> – Two house-made jumbo chocolate chip cookies topped with vanilla ice cream and drizzled with chocolate sauce. Baked fresh to order, but definitely worth the wait	11
<b>New York Cheese Cake</b> – Authentic New York style cheesecake drizzled with caramel sauce	10
<b>Banana Bread Pudding</b> – Our house-made banana bread pudding served with a oven baked plantain and topped with french vanilla ice cream and caramel sauce	12
<b>Chocolate Cake</b> – A double layered slice of chocolate decadence - iced with chocolate sauce	10

## HANDCRAFTED COCKTAILS

Our cocktail menu contains only fresh fruits, juices, herbs, house-infused syrups, and raw cane sugar. We do not use any processed syrups or artificial sweeteners.

<b>Brojito</b> – Captain Morgan White and Coconut Rum, lime, jasmine, mint, smashed blackberries	9
<b>Cherry Kiwi Margarita</b> –Codigo Blanco Tequila, lime, cherry, kiwi, hibiscus	11
<b>Chocolate Old Fashioned</b> – Bulleit Bourbon, sugar, chocolate and orange bitters	11
<b>Cucumber Rosemary Gimlet</b> – Hendrick's Gin, rosemary, lime	11
<b>Fly Me To The Moon</b> –Codigo Blanco Tequila, chamomile, lime	11
<b>Gin Weasley</b> – Tangueray Gin, strawberry, basil, sugar, lemon	10
<b>Hibiscus Margarita</b> –Codigo Rosa tequila, lime, hibiscus	11
<b>Jasmina Colada</b> – Captain Morgan Black and Coconut Rum, coconut, jasmine, crushed ice	9
<b>Barrel-Aged Old Fashioned</b> – Lot 40 Canadian Rye, sugar, angostura bitters, barrel-aged in-house for four weeks	14
<b>Lemon, Ginger, Basil</b> – Absolut Citron Vodka, lemon, ginger, basil, sugar	9
<b>Pimm's C.</b> – Pimm's No. 1, Boodles Gin, lemon, mint, muddled strawberry, cucumber, & orange	11
<b>Ron Burgundy</b> – Dobel Blanco Tequila, Pierre Ferrand Cognac, lemon, hibiscus, cranberry, tonic	12
<b>Shallow Hal</b> – Captain Morgan White Rum, lime, grapefruit, ginger, rosemary	9
<b>Bad &amp; Boozy</b> – House-made bloody mary mix and Ketel One vodka - garnished with two large boiled shrimp, celery, bacon, olives, pickled asparagus, and an organic beef slider	14
<b>Slappin' Da Bass, Big Thyme</b> – Ketel One Vodka, lemon, thyme, crushed blackberries	9
<b>Smokey &amp; The Bandit</b> – Johnnie Walker Black, lemon, agave, egg white, cider, cinnamon	12
<b>Summer Daze</b> – Absolut Lime Vodka, lime, kiwi, cranberry bitters, muddled cherries	9
<b>When Doves Rye</b> – Bulleit Rye, pinot noir, lemon, cherry-kiwi cane syrup, angostura bitters	10
<b>That One Thyme at Band Camp</b> – Titos Vodka, lime, grapefruit, thyme	9
<b>The Rose Gold</b> –Codigo Rosa Tequila, lime, rose water	12

## BUILD YOUR OWN MULE

Mix and match to create your own \$9 masterpiece

### Step 1: Choose a Spirit Base

– Absolut, Absolut Citron, Absolut Mandarin, Absolut Lime –

### Step 2: Add A House-Infused Syrup

– hibiscus, cherry-kiwi, rose water, rosemary, thyme, chamomile, jasmine –

### Step 3: Add Fresh-Squeezed Juice

– Lemon, Lime, Orange, Grapefruit –

### Step 4: Top It Off

– with ginger beer, of course –

### Step 5:

– Drink and repeat –

# CLASS IN A GLASS

## BLENDING SCOTCH

BUCHANAN'S MASTERS \$10  
CHIVAS 12YR \$12  
CHIVAS 18YR \$21  
DEWAR'S \$7  
JOHNNIE WALKER BLACK \$10  
JOHNNIE WALKER BLUE \$42  
JOHNNIE WALKER GOLD \$22  
JOHNNIE WALKER RED \$7

## SINGLE MALT SCOTCH

BALVENIE 12YR \$14  
BALVENIE 14YR \$18  
BALVENIE 18YR \$32  
CRAGGANMORE 12YR \$14  
DALMORE 12YR \$14  
DALMORE 15YR \$21  
GLENLIVET 18YR \$27  
GLENLIVET 12YR \$13  
GLENMORANGIE 10YR \$14  
GLENMORANGIE NECTAR D'OR \$13  
LAGAVULIN 16YR \$18  
MACALLAN 12YR \$16  
MACALLAN FINE OAK 15YR \$20  
OBAN 14YR \$16

## JAPANESE WHISKEY

SUNTORY 12YR \$14  
YAMAZAKI 18YR \$34

## IRISH

BUSHMILLS \$7  
BUSHMILLS 10YR \$12  
JAMESON \$7  
JAMESON BLACK BARREL \$9  
JAMESON CASKMATES \$8  
JOHN POWERS \$7

## WHISKEY

CROWN RESERVE \$11  
CROWN ROYAL \$7  
GENTLEMAN JACK \$9  
JACK DANIEL'S \$7  
TINCUP \$7  
SEAGRAM'S 7 \$7  
STRANAHAN'S \$13

## BOURBON

ANGEL'S ENVY \$12  
BASIL HAYDEN'S \$10  
BLANTON'S \$14  
BULLEIT \$7  
DEVIL RIVER \$7  
EAGLE RARE 10YR \$8  
KNOB CREEK \$8  
MAKER'S MARK \$7  
MAKER'S MARK 46 \$9  
REBECCA CREEK \$7  
WILLETT \$13  
WOODFORD DOUBLE OAKED \$11  
WOODFORD RESERVE \$10

## RYE

ANGEL'S ENVY RYE \$16  
BULLEIT RYE \$9  
CROWN ROYAL RYE \$9  
HERMAN MARSHALL RYE \$13  
LOT 40 CANADIAN RYE \$10  
RITTENHOUSE RYE \$9  
TEMPLETON RYE \$10  
WOODFORD RYE \$11