

Sidecar

at the Prince Solms Inn

Small Plates

Marinated Olives 7

Burrata Toast 12

Fresh Burrata on Toasted Focaccia with Citrus Pesto

Cast Iron Dip 12

Housemade Romesco Sauce & Ricotta Baked in Cast Iron served with Toasted Focaccia Bread.

Shrimp "Cocktail" 13

Chilled large Shrimp with house made Gin Cocktail Sauce & Fresh Lemon

Chili Lemon Shrimp 16

Large Shrimp Cooked in Butter, Garlic & Lemon Zest topped with Crispy Shallots
Served with Toasted Bread.

Fresh Seafood Rolls 15

Vietnamese Style Fresh Rolls filled with Krab, Shrimp, Carrot, Cucumber served with Sweet Chili & Peanut Sauce.

Korean Meatballs (GF) 16

Korean seasoned Beef Meatballs served with Cucumber Salad, Miso Aioli & Pickled Onion.

Tuna Poke Nachos* 13

Flash Marinated Tuna, Lemon & Sriracha Aioli, Wasabi Creme and Soy Glaze with Pickled Onions on Wonton Crisps.

Baked Brie 17

Served with Seasonal Preserves & Toasted Bread

The Bocado 14

Chef's Choice of an above average bar sandwich

Antipasta 30

Chef's Choice of Cured Meats, Assorted Cheeses & Seasonal Accompaniments.

Romesco Flatbread 13

Toasted Flatbread topped with Housemade Romesco, Fresh Mozzarella & Fresh Basil.

Green Goat Flatbread 12

Toasted Flatbread topped with Shaved Brussel Sprouts, Goat Cheese, Romesco, & Balsamic Glaze.

Wild Mushroom Toast 14

Wild Mushrooms, Handmade Ricotta & Fresh herbs on Focaccia.

Sweet

Panna Cotta 10

Sauternes Jelly, Amaretti and Almond Crumble, Whipped Cream & Fresh Basil.

Pairs Well with a glass of Lacoste Sauternes 11

*Texas Administrative Code: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

~ items that can be made gluten free

GF Items served gluten free