

— FUN, FACTS, RUMORS AND LEGENDS —

KINGS INN SALAD

Executive Chef Neal Cox has fond childhood memories of family dinners at the King's Inn. The history of The King's Inn is as special as the dish it's named for. Established in 1945 and located in Riviera, Texas, it is owned and operated by Randy Ware. Randy began his career at the age of 12, and now at 68, has over 56 years of tenure at this beloved South Texas eatery. Chef Neal reminisces over his King's Inn favorites – the Avocado and the Bombay salads, and has combined the two to introduce the Kings Inn Salad to TRIBUTE diners. We sincerely hope you enjoy Chef Neal's interpretation of memorable dinners as you look to create your own dining memories.

DOÑA LICHA'S HUEVOS RANCHEROS

Sous Chef Juan Tuch introduces a family tradition to the TRIBUTE menu. Chef Juan prepares a special version of huevos rancheros for his wife every Mother's Day and birthday. The family recipe was passed down from his beloved mother-in-law, Doña Licha, and comes straight from Monterey, Mexico where she still lives today. On his first visit to Monterey, Doña Licha prepared this meal, and Chef Juan was so impressed he asked her to demonstrate the preparation. We are honored to share with you a special piece of Tuch family tradition.

BOUDREAUX'S PO-BOY

Chef de Cuisine Jeff Boudreaux's Acadian roots run deep. His family lineage can be traced back to France and Canada. A long-running family rumor is that one of Chef Jeff's ancestors sailed alongside infamous pirate Captain Jean Lafitte. Pardoned sometime after the Battle of New Orleans, Jeff's ancestor retired, thanks in part to his profitable pirating adventures, on his plantation home in Houma, Louisiana. His estate was lost in one night of overindulgence after losing a game of bourré, a famous Cajun card game. Chef Jeff's contribution to the TRIBUTE team is pure Louisiana. The crispy shrimp are a nod to Jeff's uncles, hardworking shrimpers who worked alongside his grandfather. We hope you enjoy this special recipe from his family to yours.

— REGIONAL CONTRIBUTORS —

Diamond H Ranch – Bandera, Texas
Goode Co. – Houston, Texas
Houston Dairymaids – Houston, Texas
Camellia Red Beans – Hanrahan, Louisiana
Louisiana Seafood – Houston, Texas
Cabritos Garza – Humble, Texas
Butler Wood Co. – Seguin, Texas
Homestead Gristmill – Waco, Texas
Gilbert's Tortillas – Houston, Texas
D'artagnan Foods – Houston, Texas
Falcon Rice – Crowley, Louisiana

Broken Arrow Ranch – Ingram, Texas
Bee2Bee Honey – Houston, Texas
H. Lancaster Co. – Aransas Pass, Texas
Forney Construction – Houston, Texas
Gensler – Houston, Texas
Frances Lottie – Houston, Texas
Nos Caves Vin Wine Rooms – Houston, Texas
J & R Wood Fire Grills – Mesquite, Texas
Stone Store – Houston, Texas
Limb Design – Houston, Texas

ENSALADA TIJUANA

The Tijuana Salad on the TRIBUTE menu has interesting origins that many aren't aware of. Caesar and Alex Cardini Sr. are attributed with creating this popular salad. Caesar operated restaurants in both Mexico and the United States during Prohibition. Legend has it that Caesar created the salad one evening in Tijuana, when running short on kitchen supplies. Our creatively titled version of the Caesar salad is a nod to the unique origins of the dish and the Cardini family. Interestingly, several members of the Cardini family live right here in Houston.

PARISA – MEDINA COUNTY, TEXAS

This classic addition to the TRIBUTE menu is simple, yet flavorful. In its purest form it is a combination of chopped raw beef, cheddar cheese, onion, salt and black pepper. Many butchers, including our own, add their own blend of spices in the form of jalapeño, cayenne or serrano chiles. Much like the process for ceviche, lemon juice is then added for a curative effect on the raw meat. Medina County residents attribute the origins of the parisa to Alsatian immigrants who settled in the area under one of the most important empresarios of the Republic of Texas, Henri Castro, in the mid-1800s. Regardless of the exact origins of the dish, the parisa on the TRIBUTE menu is puro Tejas with the addition of our unique blend of New World spices.

WINE ROOM PENDANT

The light pendant for TRIBUTE's Wine Room was discovered in Historic Houston's warehouse, procured from an estate in Courtlandt Place, one of Houston's earliest and most distinguished neighborhoods. The Courtlandt Place Historic District is listed on the National Register of Historic Places. Residences were built between 1910-1927 by notable architects who designed houses in the neighborhood including Birdsall Briscoe, Alfred C. Finn, Carlos B. Schoepl, Sanguinet & Staats, Warren and Wetmore, and John F. Staub, who also built the Manor House, our historic estate restaurant at The Houstonian.

FINE CUISINE
FROM TEXAS
LOUISIANA AND MEXICO

TRIBUTE
— AT THE HOUSTONIAN —

CELEBRATING THE PAST
PRESENT AND FUTURE
OF HOUSTON

Houston was founded by land speculators on August 30th, 1836 at the confluence of White Oak Bayou and Buffalo Bayou. After briefly serving as the capital of the Republic in the late 1830s, Houston grew into a regional trading center for the remainder of the 19th century. For almost four decades now The Houstonian has been humbled to share the name of our beloved city as we sit along the banks of Buffalo Bayou where it all began.

Over the years, Houston has welcomed those who have traveled across our southern and eastern borders, bringing diverse cultures and traditions that have helped shape and evolve our city into what it is today. Houston, a multicultural town where differences are embraced and celebrated, is a true melting pot of colorful and creative people.

Whether we're boiling crawfish, roasting pork, or grilling steaks over an open fire, Houston absolutely has it all. Join us as we share our passion for regional cuisine from our neighbors to the north, south, and east.

SO LET'S EAT, CELEBRATE, AND ENJOY LIFE TOGETHER.

Neal Cox, Executive Chef
— NORTH —

Juan Tuch, Sous Chef
— SOUTH —

Jeff Boudreaux, Chef de Cuisine
— EAST —

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Dinner

TORTILLA SOUP | 10

smoked chicken . chile tomato broth . cotija . radish . crisp tortilla . cilantro

HOUSE SALAD | 9

mixed greens . tomato . cucumber . carrot . radish . garlic croutons . red wine vinaigrette

KINGS INN SALAD | 9

Established 1945 – Baffin Bay
romaine . avocado . tomato . olive . bombay dressing

ENSALADA TIJUANA | 9

Caesar Cardini – 1924 – Tijuana
romaine . parmesan dressing . croutons

CRAB AU GRATIN | 18

pernod fondue . garlic toast

PARISA | 17

Medina County Texas
beef tenderloin tartare . pickled peppers . aged cheddar . saltines

SOPE DE CABRITO | 16

braised goat . blue corn masa . refritos
pickled red cabbage . queso fresco

WOOD-FIRED GULF OYSTERS | 17

chorizo butter . baguette

BACON WRAPPED BANDERA QUAIL | 16

Diamond H Ranch
jalapeño jack . mezcal glaze

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Dinner

WOOD GRILLED REDFISH | 34

cascabel salsa . roasted corn . jicama . lime oil

DUCK AND DIRTY RICE | 38

rohan seared breast and confit leg
popcorn rice . bourbon sidecar jus

POST OAK GRILLED CHICKEN | 28

house fries . charred lemon . parsley sauce

GULF SHRIMP AND SMOKED OXTAIL | 29

creole bbq . cheddar and green onion grits

HOMINY AND BLACK BEAN FRICASSEE | 24

quinoa . greens
calabaza gremolata . citrus

SMOKED WAGYU SHORT RIB | 48

grilled creamed corn . pickled vegetables

SNAPPER ROCKEFELLER | 34

pernod creamed greens . oyster croutons
shaved fennel . lemon

CRAB BOIL PORK SHANK | 34

andouille . camellia red beans and rice . cracklins

POST OAK WOOD GRILL

10oz. TEXAS BLACK ANGUS FILET MIGNON | 42

18oz. PAINTED HILLS RIBEYE | 49

DOUBLE CUT ROCKY MOUNTAIN LAMB CHOPS | 48

SIDES

GRILLED CREAM CORN | 9

JALAPEÑO POTATO GRATIN | 9

CREAMED GREENS | 9

SMOKED CHEDDAR MAC AND CHEESE | 9

HOUSE FRIES | 9