

ESTABLISHED 2010



SANDWICHES & WRAPS

add soup or salad for 2.99
Served with house made chips

Crispy Chicken Club

Spicy crispy fried chicken on a toasted hoagie roll with pickle slaw, swiss cheese, smoked bacon and sliced tomato. 11.95

Pete's Steak Sandwich

Baby arugula, caramelized onions, mushrooms, Swiss and A1 aioli on a hoagie roll. 13.95

The Bellaire Reuben

Corned beef, Russian dressing, sauerkraut and Swiss cheese on toasted rye. 12.95



The "Original" Union Burger

Our Classic Burger topped with Tillamook cheddar, swiss, smoked bacon and BBQ aioli on a sweet wheat bun with thick cut onion rings. 12.95

Short Rib Grilled Cheese

Toasted brioche, braised beef short rib, smoked gouda and bacon onion jam. Served with au jus dipping sauce 11.95

Lobster Grilled Cheese Sandwich

Lobster, avocado, Brie, sun-dried tomato and pesto with tomato basil bisque 18.50

Paul's BBQ Chicken Sandwich

Grilled chicken breast, basted with our signature BBQ sauce stacked with butter lettuce, beefsteak tomatoes, smoked bacon, Tillamook cheddar and thin sliced fried red onion strings 11.95

Meatloaf Sandwich

Texas toast topped with mashed potatoes, mushroom gravy and fried onions strings 9.95

Grilled Chicken & Avocado Sandwich

Grilled chicken breast, avocado, tomato, butter lettuce, red onion, swiss and mayonnaise served on a jalapeño cheddar bun 10.95

Ahi Tuna Steak Sandwich

Grilled tuna steak, roasted jalapeño, English cucumber, beefsteak tomato, sweet chili sauce, wasabi mayo, and fresh cilantro on a jalapeño cheddar bun 13.95

Mediterranean Wrap

Spinach wrap, hummus, butter lettuce, feta and marinated grilled chicken 10.95

ENTREE SALADS

Crispy Chicken Club Salad

Spicy crispy chicken over mixed greens tossed in ranch dressing. Topped with relish slaw, tomato, bacon, hard boiled egg, avocado and cheddar cheese. 12.95

Blackened Shrimp Cobb Salad

Blackened shrimp served over hearts of romaine lightly tossed with white balsamic vinaigrette topped with avocado, bleu cheese, bacon, hard boiled eggs & tomato 13.95

Hanger Steak Salad

Arugula tossed with a white balsamic vinaigrette, grilled hanger steak, beefsteak tomatoes topped with cilantro, baby arugula, bleu cheese, parmesan, red onion and steak butter 13.95

Grilled Shrimp Salad

Mixed field greens tossed with a white balsamic vinaigrette, driscoll strawberries, orange segments, goat cheese, Texas pecans & shaved red onions 12.95

Asian Tuna Salad

Pan seared Ahi Tuna with our Asian lettuce mix & wonton strips in a soy vinaigrette. Garnished with wasabi and sesame seeds. 13.95

Barbecue Chicken Salad

Hearts of romaine tossed with ranch dressing, grilled chicken with BBQ sause, black beans, sweet corn, avocado tomato & fried onion strings. 10.95

Ensalada Fresca Con Pollo

Avocado cream dressing tossed with fresh lettuce mix, chicken, pico de gallo, cilantro & tortilla strips. 11.95

Grilled Salmon Salad

Mixed field greens served with tarragon vinaigrette, grilled asparagus, shaved shallots, avocado, cherry tomato & hard boiled eggs. 13.95

Mediterranean Quinoa Salad

Grilled pineapple and roasted vegetables tossed in a raspberry yogurt vinaigrette. Piled on a quinoa salad. 11.95

HOMEMADE SOUPS & HOUSE SALADS

Pardina Soup 5.00

Market Soup 6.00

Tomato Basil 5.00

Side Caesar Salad 5.00

Side House Salad 4.00

****Fresh bread baked to order please allow 5 minutes.**

 Denotes Gluten FREE Option

 Denotes nut allergy

 Denotes Healthy Option

LUNCH WITH US!

THE ORIGINAL! SOUTHSIDE PLACE/BELLAIRE, TX

The Perfect Union of Good Friends and BR8 Food!

LUNCH ENTREES

Chicken Picatta

Sautéed chicken breast with wild mushroom, cherry tomatoes, artichokes and capers in a white wine garlic butter sauce on a bed of linguine topped with arugula salad 12.95

Shrimp & Grits with Tasso Gravy

Sautéed shrimp, jalapeño white cheddar grits smothered with Cajun tasso andouille sausage gravy 15.95

Chicken Fried Chicken

Breaded boneless chicken breast with cream gravy, mashed potatoes and vegetables 9.95

Chicken Fried Steak

Breaded steak with cream gravy, mashed potatoes and vegetables 10.95

Salmon & Basil Pesto Risotto

Grilled salmon and risotto lightly tossed with artichoke hearts, roma tomatoes, chopped sun-dried tomatoes and basil pesto. 13.95

Macadamia Crusted Chicken

Grilled pineapple papaya salsa and banana rum butter sauce with jasmine rice and sugar snap peas 12.95

Four Cheese Ravioli

Tossed with basil pesto, topped with baby arugula. 11.95

Chimichurri Hanger Steak

Served with jalapeño grits and vegetables 12.95

Fish & Chips

Beer battered fish served with coleslaw & house prepared fries 13.95

SWEET TREATS

Yogurt Parfait

Vanilla Yogurt layered with berries and granola. 7.95

Ice Cream and Sorbets

Rotation of flavors. 5.50

1/2 Chocolate Tower

Layers of chocolate cake, chocolate chips and mascarpone cream, fresh strawberries. 2.99

1/2 Bread Pudding

Crème Brûlée bread pudding topped with chocolate chips, chocolate and caramel sauce whipped cream and fresh fruits. 2.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your Server of any food allergies prior to ordering.

We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.



LUNCH GRAPES

\$5 Per Glass

Pinot Noir

Cabernet Sauvignon

Chardonnay

Sauvignon Blanc

Pinot Gris

Sparkling

Mimosa

Sangria

Bloody Mary's

ALL DAY COCKTAILS

Liz's Raspberry Martini

New Amsterdam Berry Vodka, Chambord topped with champagne and fresh raspberries. 11.00

The Washington

Leopold Bros. Michigan Cherry Whiskey, lemon bitters, Ginger Ale with a basil and Jack Rudy Bourbon cherry garnish. 12.00

Wescottini

Leopold Bros. Small Batch Gin, fresh lemon juice, Ginger Ale with a sage garnish. 12.00

Craig's Mexican Martini

Hornitos Plata or Añejo Tequila, Cointreau, brandy, fresh lime and lemon juice. 12.00

Angel's Touch

Angel's Envy Bourbon, fresh peach & lemon juice with a dash of Amaro with a lemon twist garnish. 12.00

Smoked Old Fashion

Smoked Amador Bourbon, sugar cube muddled with Orange and Angostura bitters with a Jack Rudy Bourbon cherry and orange peel garnish. 12.00

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