

FINE CUISINE
FROM TEXAS
LOUISIANA AND MEXICO

TRIBUTE

AT THE HOUSTONIAN

CELEBRATING THE PAST
PRESENT AND FUTURE
OF HOUSTON

Starters

TORTILLA SOUP | 10

smoked all-natural chicken . chile tomato broth
cotija . radish . crisp tortilla . cilantro

GREENS | 9

grapefruit . spiced pecans . TX goat cheese
citrus 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

PICKLED BEET SALAD | 13

goat cheese brulee . south Texas citrus . endive
spiced pecan

CREOLE SEAFOOD GUMBO | 13

shrimp . crab . snapper . okra . jazzman rice

SMOKED BLUE CRAB CLAWS | 18

tomato butter . grilled baguette . green onion

WOOD-FIRED GULF OYSTERS | 17

chorizo butter . baguette

BACON WRAPPED BANDERA QUAIL | 16

Diamond H Ranch
jalapeño jack . mezcal glaze

Experience Menu

A “TEX-LEX” TOUR FEATURING FIVE COURSES FROM EACH REGION | 65

ADD A BEVERAGE PAIRING | 30

WOOD-FIRED GULF OYSTERS

chorizo butter . baguette

BACON WRAPPED BANDERA QUAIL

Diamond H Ranch
jalapeño jack . mezcal glaze

SNAPPER PONTCHARTRAIN

seafood drity rice . jumbo lump crab
tomato . green onion

SMOKED PORK SHANK GUMBO

warm potato remoulade
pickled vegetables

TRES LECHES

rum milk syrup . meringue
candied orange

* Written information regarding the safety of these items is available upon request.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

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Dinner

GULF COAST CHOWDER | 38

crab . shrimp . scallops . smoked pork
Valentina . grilled corn . potato

ENCHILADAS VEGANAS | 24

cauliflower . Yukon potato
avocado crema . salsa roja

SNAPPER PONTCHARTRAIN | 34

seafood dirty rice . jumbo lump crab
tomato . green onion

POST OAK GRILLED CHICKEN | 28

grilled marinated vegetables . charred lemon
parsley sauce

POLLO A LAS BRASA | 24

gallo pinto . platano maduro . lizano
lime pepperjack sauce

SMOKED SHORT RIB | 42

grilled creamed corn . pickled vegetables

SMOKED PORK SHANK GUMBO | 36

warm potato remoulade . pickled vegetables

POST OAK WOOD GRILL

WOOD GRILLED REDFISH | 34

casabel salsa . roasted corn . jicama . lime oil

ROCKY MOUNTAIN LAMB CHOPS* | 42

lamb shoulder birria . smoked tomato
oregano . lime

8oz. TEXAS BLACK ANGUS FILET MIGNON* | 42

16oz. PAINTED HILLS RIBEYE* | 49

sauce choice of béarnaise . peppercorn . bordelaise

SIDES

GRILLED CREAM CORN | 9

JALAPEÑO POTATO GRATIN | 9

GRILLED MARINATED VEGETABLES | 9

RED BEANS AND RICE | 9

STEAK FRIES | 9

ROASTED CORN HUSHPUPPIES | 9

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TRIBUTE

— AT THE HOUSTONIAN —

— 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.

LAMB BIRRIA

Birria pronounced (bee-rryah) originates from the town of Cocula in the state of Jalisco, Mexico. A traditional preparation that could be served as a stew or tacos, it was always marinated in herbs and strong spices and cooked in an earthen kiln. A dish that was created during the era of the Conquista, it was typically made with goat meat as they were viewed as pests that destroyed crops. Nowadays it is also traditional for it to be made with lamb, and we have recreated that experience. The state of Jalisco located in the southwestern part of the country is famous for another product which is tequila. Some of our team have traveled through Jalisco visiting tequila haciendas and always recommend a fine tequila while enjoying Birria. Let your server recommend one while we take you on a journey through the history of Cocula, Mexico.

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.

BACON WRAPPED BANDERA QUAIL

Start your meal at TRIBUTE with these delectable bites that have an authentic quail hunting guide's seal of approval. This story begins on a 7800-acre ranch in La Pryor, Texas. Hotel General Manager Steve Fronterhouse and Executive Chef Neal Cox were invited to the El Mirador ranch towards the end of quail hunting season, and heard the guide remark that he had eaten so much quail during the season he refused to eat another bite. Thinking about what they'd brought to cook for the community dinner, Steve asked the guide to give them a chance and eat a bite of quail prepared by Chef Neal. The guide agreed, and the next night, after eating the Bacon Wrapped Bandera Quail, gave the dish its highest marks, and later pulled Chef Neal aside to ask for the recipe.

POLLO A LAS BRASA

In Lima, the capital of Peru, cooks have perfected marinated, crispy-skinned chicken cooked over charcoal that is almost as Peruvian as the country's flag itself. This piquant dish is credited to an hotelier in Peru named Roger Schuler who emigrated from Switzerland and opened a restaurant on his farm called La Granja Azul, which is still operating at the very same spot in Santa Clara to this day. Served with plantain maduros, pepper jack lime sauce and a modest side dish discovered by one of our team members while angling for tarpon in the jungles of Costa Rica - Gallo Pinto or "Spotted Rooster." Our Pollo a la Brasa blends cultures, flavors, and discoveries, and is our way of paying tribute to our friends from south of our borders.

WOOD GRILLED REDFISH

On a research and development trip to Mexico City to experience the flavors of our neighbors to the South, the TRIBUTE team encountered Contramar, a restaurant with incredible service and fresh seafood that tantalized tastebuds. It was love at first bite of the snapper with cascabel salsa, which inspired a tribute to their first stop in CDMX with a redfish dish topped with cascabel salsa. A guest favorite, this dish recognizes the healthy culture of Mexico, and the loyalty of longtime staff, which mirrors the sense of community diners feel when stepping into TRIBUTE.

SMOKED CRAB CLAWS

In 1998, Hotel General Manager Steve Fronterhouse and Executive Chef Neal Cox both worked at Américas, which features upscale South American cuisine. The Smoked Crab Fingers are Chef Neal's tribute to Chef Michael Cordúa, who is seen by many as a mentor and leader in the Culinary community. After explaining the concept of TRIBUTE to Chef Cordúa, he gave his blessing for Chef Neal to feature this dish on the menu, and it has quickly become a frequent diner favorite. Served with a grilled baguette, this dish invites you to indulge and offers the perfect vessel to soak up the hearty sauce.

— REGIONAL CONTRIBUTORS —

Diamond H Ranch – Bandera, Texas
Goode Co. – Houston, Texas
Houston Dairymaids – Houston, Texas
Camellia Red Beans – Hanrahan, Louisiana

Louisiana Seafood – Houston, Texas
Butler Wood Co. – Seguin, Texas
Gilbert's Tortillas – Houston, Texas
D'artagnan Foods – Houston, Texas

Jazzmen Rice – Jefferson, Louisiana
1836 Olive Oil – Asherton, Texas
Bee2Bee Honey – Houston, Texas
J & R Wood Fire Grills – Mesquite, Texas

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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 -

TRIBUTE attire is business casual or casual elegance. Jackets are not required. Athletic wear and flip-flops are not permitted. Casual dining options are available via In-Room Dining, Center Court Cafe, and Arbor Grill (open seasonally).