

# Lunch

## SNACKS

**Chips & Dips** Gf, v **6**  
Luna's Tortilla Chips | House-Made Salsa Roja  
Add: House-Made Guacamole 3  
Texas Ale Project 50ft Jackrabbit IPA Queso Dip 4

**Warm Jumbo Soft Pretzel** **12**  
Yellow Mustard | Grain Mustard  
Texas Ale Project 50ft Jackrabbit IPA Queso Dip

**Shrimp Spring Roll** **15**  
Spicy Mango Dip | Cabbage Slaw

**Fried Pickles** v **9**  
Smoked Ranch Sauce

**Crispy Wings** **16**  
TX BBQ or Chipotle-Buffalo  
Smoked Buttermilk Dressing

**Chicken Lettuce Wraps** **15.5**  
Butter Lettuce | Grilled Hoison Chicken  
Cilantro Slaw | Ginger-Scallion Dressing  
Sweet Chili  
Substitute Portobello Mushrooms

**Design District Deviled (D3) Eggs** Gf **10.5**  
Tomatillo Relish | Bacon Jam | Smoked Paprika

## SOUPS & SALADS

**Chicken Tortilla Soup** Gf **9**  
Lime | Crispy Tortilla Strips | Cilantro

**Chef Inspired Soup** **8**  
Creatively Inspired Daily

**Berry Salad** v, n **14**  
Seasonal Berries | Candied TX Pecans | Boursin  
Spread Herb Crostini | Sorghum-Balsamic Vinaigrette

**House-Smoked Chicken Chop** **17**  
Bacon | Tomato | Smoked Chicken | Bleu Cheese  
Crumble Crispy Onions | Smoked Buttermilk Dressing

**50/50 Caesar** Gf, v **13**  
Romaine & Baby Kale | Nam Pla Dressing  
Parmesan Marinated Sundried Tomato | Sesame Crisp

Add To Any Salad:

Chicken 6 | Salmon 8 | Shrimp 10 | NY Strip 12

## BURGERS & SUCH

**Media Burger\*** **16**  
Beef, Grilled Chicken, or Impossible Burger™ v  
LTO | B&B Pickles | Burger Sauce  
Choice Of Fries Or Tots

**Build it:**  
Grilled Jalapeño, Mushroom, Cheese, Grilled Onion \$1 Each  
Guacamole, Fried Egg, Bacon, Brisket, Chili, Pork Belly \$2 Each

**Smoked Brisket Sammie** **14.5**  
Shaved Onion | Charred Jalapeno Relish  
House TX BBQ | Sweet Potato Bun  
Choice Of Fries Or Tots

**Nashville Hot Chicken Sandwich** **16**  
Buttermilk Fried Chicken | Nashville Hot Seasoning  
B&B Pickles | Ranch Slaw | Honey Butter Biscuit  
Choice Of Fries Or Tots

**Turkey Salad BLT** **16**  
Cranberry Turkey Salad | Avocado Spread | Bacon  
Lettuce | Tomato | Sourdough  
Choice Of Fries or Tots

**Tri-Tip Pastrami Sandwich** **16**  
Brazos Valley Van Sormon Cheese | Deviled Egg  
Spread | Mustard Green Hot-Slaw  
Choice Of Fries Or Tots

**Avocado Toast\*** **13.5**  
Farm Egg | Charred Tomato | Cilantro Chimichurri  
Brazos | Valley Labneh Cheese  
Add: Smoked Mesquite Chicken 3

**Chef Inspired Seasonal Pasta** **15**  
Add: Tofu 5 | Chicken 6 | Mesquite Brisket 7  
Salmon 8 | Shrimp 10

**Fish Tacos** **19.5**  
Beer Hushpuppy Batter | Cilantro Slaw  
Avocado Crema | Ranchero Sauce

**Texasian Curry Bowl** v **15**  
Kaffir Scented Basmati | Seasonal Vegetables  
"Texasian" Curry  
Add: Tofu 5 | Chicken 6 | Mesquite Brisket 7  
Salmon 8 | Shrimp 10

**Season's Best Vegetable Board** Gf, v **18**  
Grilled and Roasted Vegetables with Ancho  
Romanesco

## PRIVATE EVENTS

Laura Philips  
214.761.7252  
Laura.Philips@Hilton.com

Gf: Gluten Friendly | v: vegetarian | n: contains nuts | free wifi

Gluten-free and nut free options are prepared on the same equipment as all other menu items. We will make every effort to separate your meal components, minimizing exposure to potential allergens.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% Gratuity Will Be Added To Parties Of 6 Or More

# Dinner

## LIGHT BITES

<p><b>Chips &amp; Dips</b> v, gf <b>6</b> Luna's Tortilla Chips   House-Made Salsa Roja Add: House-Made Guacamole 3 Texas Ale Project 50ft Jackrabbit IPA Queso Dip 4</p>	<p><b>Fried Pickles</b> v <b>9</b> Smoked Ranch Sauce</p>	<p><b>Crispy Wings</b> <b>16</b> Choice of: TX BBQ Chipotle-Buffalo   Smoked Buttermilk Dressing</p>	<p><b>Shrimp Spring Rolls</b> <b>15</b> Spicy Mango Dip   Cabbage Slaw</p>
<p><b>Warm Jumbo Soft Pretzel</b> v <b>12</b> Yellow Mustard   Grain Mustard Texas Ale Project 50ft Jackrabbit IPA Queso Dip</p>	<p><b>Design District Deviled Eggs</b> gf <b>10.5</b> Tomatillo Relish   Bacon Jam   Smoked Paprika</p>	<p><b>Charcuterie Board</b> <b>18</b> Assorted Local Meats &amp; Cheeses   House Pickles Conserves   Texas Ale Mustard   TX Grapefruit Marmalade   Toast Points</p>	<p><b>Chicken Lettuce Wraps</b> <b>15.5</b> Butter Lettuce   Grilled Hoisen Chicken   Cilantro Slaw Ginger-Scallion Dressing   Sweet Chili <i>Substitute Portobello Mushrooms</i></p>

## SOUPS & SALADS

<p><b>Chicken Tortilla Soup</b> gf <b>9</b> Lime   Crispy Tortilla Strips   Cilantro</p>	<p><b>Berry Salad</b> v, n, <b>14</b> Seasonal Berries   Candied TX Pecans Brazos Valley Labneh Sorghum-Balsamic Vinaigrette</p>
<p><b>Chef Inspired Soup</b> <b>8</b> Creatively Inspired Daily</p>	<p><b>House-Smoked Chicken Chop</b> <b>17</b> Bacon   Tomato   Smoked Chicken   Bleu Cheese Crumble Crispy Onions   Smoked Buttermilk Dressing</p>
<p><b>50/50 Caesar</b> v, gf <b>13</b> Romaine &amp; Baby Kale   Nam Pla Dressing Parmesan Marinated Sundried Tomato   Sesame Crisp</p>	<p><i>Salad Add-on: Chicken 6   Salmon 8   Shrimp 10   NY Strip 12</i></p>

## BURGERS & MORE

<p><b>Tri-tip Pastrami Sandwich</b> <b>16</b> Brazos Valley Van Sormon   Deviled Egg Spread Mustard Green Hot-Slaw <i>Choice Of Fries Or Tots</i></p>	<p><b>Media Burger*</b> <b>16</b> Beef, Grilled Chicken, or Impossible Burger™ v LTO   B&amp;B Pickles   Burger Sauce <i>Choice Of Fries Or Tots</i></p>
<p><b>Smoked Brisket Sammie</b> <b>15</b> Shaved Onion   Charred Jalapeno Relish House TX BBQ   Sweet Potato Bun <i>Choice Of Fries Or Tots</i></p>	<p><b>Build It:</b> <i>Grilled Jalapeño, Mushroom, Cheese, Grilled Onion</i> \$1 Each <i>Guacamole, Fried Egg, Bacon, Brisket, Chili, Pork Belly</i> \$2 Each</p>

signature item | Gf: made with gluten-free ingredients | v: vegetarian | n: contains nuts | free wifi

Gluten-free And Nut Free Options Are Prepared On The Same Equipment As All Other Menu Items. We Will Make Every Effort To Separate Your Meal Components, Minimizing Exposure To Potential Allergens.

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.

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## MAINS

### Fish Tacos

Beer Hushpuppy Batter | Cilantro Slaw  
Avocado Crema | Ranchero Sauce

19.5

### Avocado Toast\* v

Farm Egg | Charred Tomato | Cilantro Chimichurri  
Boursin Spread  
*Add: Smoked Mesquite Chicken 3*

13.5

### Texasian Curry Bowl v

Kaffir Scented Basmati | Seasonal Vegetables  
"Texasian" Curry  
*Add: Tofu 5 | Chicken 6 | Mesquite Brisket 7  
Salmon 8 | Shrimp 10*

15

### Chef Inspired Seasonal Pasta

*Add: Tofu 5 | Chicken 6 | Mesquite Brisket 7  
Salmon 8 | Shrimp 10*

15

### Cast Iron Seared Salmon Filet

TX Succotash | Grapefruit-Agave Glaze

28

### Season's Best Vegetable Board <sup>Gf, v</sup>

Grilled and Roasted Vegetables with Ancho Romanesco

18

### Mac & Cheese <sup>N</sup>

Smoked Brisket | Aged Cheddar | TX Pecan Gremolata

19

### Certified Angus TX Beef

12oz NY Strip 36

7oz Center Cut Filet 44

Buttermilk Mashed Potatoes | Seasonal Vegetables  
*Add: Shrimp 8*

#### WINE

5 oz/8 oz

#### RED

H3, Cabernet Sauvignon, WA	12/18
Seven Falls Cellars, Merlot, WA	12/18
Acrobat, Pinot Noir, OR	14/21
Bodega Norton, Malbec, Argentina	10/15
Murrieta's Well The Spur, Red Blend, CA	14/21

#### WHITE

Decoy, Chardonnay, CA	12/18
Starmont, Chardonnay, CA	13/20
Matanzas Creek, Sauvignon Blanc, CA	11/17
San Angelo, Pinot Grigio, Toscana IGT, Italy	11/17
Chateau Ste. Michelle, Reisling, WA	10/15
Fleur de Mer, Rose, Cotes de Provence, France	12/18

#### SPARKLING

Riondo, Prosecco, Spumante DOC, Italy	11
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#### CRAFT COCKTAILS

<b>Texas Fiesta</b>	13
Republic Tequila   EastCider Hard Cider   Triple Sec Fresh Lime Juice	
<b>Texas Peach Palmer</b>	14
Tito's Vodka   Iced Tea   Lemonade   Peach Schnapps	
<b>Cucumber Apple Martini</b>	14
Hendricks Gin   Lime Juice   Apple Juice Fresh Cucumber	
<b>Maple Old Fashioned</b>	14
Woodford Reserve Bourbon   Pure Maple Syrup Brandied Cherry   Orange   Bitters	
<b>Mule Your Way</b>	12
Tito's Vodka   Lime Juice   Ginger Beer Choice Of Flavor: Strawberry Basil, Blueberry, Blackberry, Cherry, Peach	
<b>Media White Sangria</b>	13
<i>Inspired by Media's own bartender Christina</i> White Wine   Tito's   Peach Schnapps   Mixed Berries Fresh Mint	
<b>Media Margarita- Spicy</b>	15
<i>Inspired by Media's own bartender Gina- Republic Tequila, Triple Sec, Muddled Cucumber &amp; Jalapeno, Fresh Lime Juice, Simple Syrup, Salt Rim</i>	

#### BEER

16 oz/22 oz

Stella Artois	10 / 13
Blue Moon, Wheat	10 / 13
Shiner Bock	10 / 13
Goose Island IPA	10 / 13
Lakewood Lager	11 / 15
El Chingon IPA	11 / 15
50ft Jackrabbit IPA	11 / 15
Blood & Honey Ale	11 / 15
EastCider Hard Cider	9 / 12
Sam Adams Seasonal	10 / 13
Modelo Especial	10 / 13
Real Ale Seasonal	11 / 15
Miller Lite	9 / 12
Bud Light	9 / 12
Handle Of The Month	11 / 15
Lakewood Temptress 12oz	11

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