

# 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-Buffero  
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

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

## SOUPS & SALADS

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

## BURGERS & MORE

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

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

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# Dinner

## 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 gf, v

Grilled and Roasted Vegetables with Ancho Romanesco

18

### Mac & Cheese n

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

## CRAFT COCKTAILS

**Texas Fiesta 13**  
Republic Tequila | EastCider Hard Cider | Triple Sec  
Fresh Lime Juice

**Texas Peach Palmer 14**  
Tito's Vodka | Iced Tea | Lemonade | Peach Schnapps

**Cucumber Apple Martini 14**  
Hendricks Gin | Lime Juice | Apple Juice  
Fresh Cucumber

**Maple Old Fashioned 14**  
Woodford Reserve Bourbon | Pure Maple Syrup  
Brandied Cherry | Orange | Bitters

**Mule Your Way 12**  
Tito's Vodka | Lime Juice | Ginger Beer  
Choice Of Flavor: Strawberry Basil, Blueberry, Blackberry, Cherry, Peach

**Media White Sangria 13**  
*Inspired by Media's own bartender Christina*  
White Wine | Tito's | Peach Schnapps | Mixed Berries  
Fresh Mint

**Media Margarita- Spicy 15**  
*Inspired by Media's own bartender Gina- Republic Tequila, Triple Sec, Muddled Cucumber & Jalapeno, Fresh Lime Juice, Simple Syrup, Salt Rim*

## 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  
Miller Lite 9 / 12  
Bud Light 9 / 12  
Handle Of The Month 11 / 15

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## After Dinner

### Sweet

#### **Seasonal Skillet Crumble Cobbler**

Marinated Seasonal Fruit | Almond Crumble  
Toffee Caramel Sauce | Silky Vanilla Ice  
Cream | Crispy Baked Cinnamon Twists  
9.5

#### **Passion Fruit Cheesecake**

Cheesecake Mousse  
Fresh Passion Fruit Gelee | Fresh Fruit  
9

#### **Berries & Cream Dome**

Strawberry Chocolate Mousse | Raspberry  
Jelly | Pistachio Dacquoise Cake | White  
Chocolate Chantilly | Fresh Berries  
8.75

#### **Traditional Hummingbird Cake**

Combination of Caramelized Pineapple  
Bananas | Fried Pecans  
9

#### **Old Fashion Chocolate Fudge Cake**

Triple Layer of Chocolate cake | Rich  
Chocolate Ganache | Grand Marnier  
Chocolate Sauce  
9

#### **Mascarpone Peanut Butter Brownie Cake**

Light Mascarpone Vanilla Chantilly | Milk  
Chocolate Peanut Butter Ganache Raspberry  
Sauce | Caramel Peanut Tuile  
8.75

### Sip

#### **Cordials**

Grand Marnier  
Frangelico  
Disaronno Amaretto  
Baileys Irish Cream  
Kahlua  
10

#### **Espresso, Cappuccino, Latte**

6

#### **Coffee, Tea, Decaf**

4

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