

BACKSTREET

C A F E

1103 South Shepherd, Houston TX, 77019 Tel: 713-521-2239 Fax: 713-520-5724

August 1 - 31, 2011

Lunch \$20\$ | Dinner Menus \$35

plus beverage, tax & gratuity



Lunch Menu

Entrées

Pulled Pork Sandwich

on Slow Dough pretzel bun with green tomato relish, slaw and housemade potato chips

Conchiglioni

stuffed with spinach, mushrooms, pine nuts, rustic tomato sauce

Saffron Brushed Cauliflower Steak

with mixed grains, root vegetables and green salad with a simple vinaigrette

Backstreet Cobb Salad

chicken, avocado, tomatoes, egg, blue cheese, bacon, butter lettuce and red pepper shallot vinaigrette

Desserts

A Stout Shake

chocolate ice cream, chickory ice cream, Nutella and a Southern Star Buried Hachet Stout reduction

Ricotta Doughnuts

served with Texas peach and Campari mousseline cream

Mexican Vanilla Crème Brulee

Fresh Fruit Sorbet

Lunch - \$20 per person plus beverage, tax & gratuity includes a \$3 contribution to the Houston Food Bank!

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White Dinner Menu

Beginning

Sangria Mussels cooked in a white wine sangria with lemons, nectarines, cioppini onions and served with toasted flatbread

Dona Rosa Albarino - Spain

Entree

Pan Seared Sea Scallops

with grilled corn relish, zucchini and arugula emulsion and fried squash blossom

Brundlmayer Kamptaler Terrassen Gruner Veltliner - Austria

Dessert

Ricotta Doughnuts

served with Texas peach and Campari mousseline cream

La Spinetta Moscato d'Asti - Italy

Optional Wine Pairing is an additional \$25

Rose Dinner Menu

Beginning

Five Spice Rubbed Quail

grilled quail served with salad of baby arugula, toasted squash seeds and fennel

Gruet Brut Rose Sparkling - New Mexico

Entrée

Peach Tea Crusted Salmon

with apple cider coleslaw and carrot flan

Domaine de Saviou Bandol Rose - France

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Rose Dinner Menu Cont.

Dessert

Raspberry and Spiced Pear Cobbler

topped with Mascarpone Ice Cream

Innocent Bystander Moscato Rose - Australia

Optional wine pairing is an additional \$24

Red Dinner Menu

Beginning

Black Pepper Tagliatelle

in smoked tomato sauce with broccollini florets

'08 Argiano "NC" Super Tuscan - Italy

Entree

Chile Glazed Lamb Chops

and Hugo's lamb sausage served over sunchoke puree with sautéed mache

'08 Numanthia "Termes" Tinto de Toro - Spain

Dessert

Artisan Cheese Plate

blue cheese & plum savouries

'07 Chapoutier Banyuls - France

Optional Red Wine pairing is an additional \$26

Each Dinner Menu is \$35
per person plus beverage, tax & gratuity
includes a \$5 contribution to the Houston Food Bank!