

## SNICK SNACKS

<b>Chips &amp; Dips</b> GF, V	9	<b>Fried Pickles</b> v	8
House Guacamole   Salsa Roja   Luna's Tortilla Chips		White BBQ Sauce	
<b>Marinated Bar Olives</b> GF, V	6	<b>Candied TX Pecans</b> GF, V, N	6
Cilantro Chimichurri   TX Grapefruit Peel			

## STARTERS

<b>"Poblano" Cheese</b> v	9	<b>Pork Buns</b>	13
Toast   Okra   B&B Pickles		Crisp Pork Belly   Pickled Vegetables   Chipotle-Gochujang BBQ	
<b>Smoked Wings</b>	15	<b>Design District Deviled (D3) Eggs</b> GF	10
Choice of: TX BBQ, Chili-Lime Vinegar, Chipotle-Buffero   Carrots & Celery   Smoked Buttermilk Dressing		Tomatillo Relish   Bacon Jam   Smoked Paprika	
<b>Chicken Lettuce Wraps</b>	15		
Butter Lettuce   Marinated Chicken   Sweet Thai Cilantro Slaw			

*Vegetarian: Substitute Portobello Mushrooms*

## SOUPS & SALADS

<b>Chicken Tortilla Soup</b> GF	8	<b>House-Smoked Chicken Chop</b>	16
Lime   Crispy Tortilla Strips   Cilantro		Bacon   Tomato   Smoked Chicken   Crispy Onions   Bleu Cheese Crumble   Smoked Buttermilk Dressing	
<b>Chef Inspired Soup</b>	8	<b>Kale Caesar</b>	13
Inquire with Server		Brazos Valley Horseradish Cheddar   Sesame Crisp   Marinated Sundried Tomato   Nam Pla Dressing	
<b>Berry Salad</b> GF, V, N	14		
Seasonal Berries   Candied TX Pecans   Brazos Valley Labneh   Sorghum-Balsamic Vinaigrette			

*Add to Any Salad:  
Chicken 6 | Salmon 8 | Shrimp 10 | NY Strip 12*

## BURGERS & SUCH

<b>Media Burger*</b>	15	<b>Tri-Tip Pastrami Sandwich</b>	16
LTO   B&B Pickles   House Burger Sauce		Brazos Valley Van Sormon   Deviled Egg Spread   Mustard Green Hot-Slaw	
<i>Choice of Fries or Tots</i>		<i>Choice of Fries or Tots</i>	
<b>Jamz Burger*</b>	17	<b>Turkey Salad BLT</b>	16
Bleu Cheese   Butter Lettuce   B&B Pickle   Bacon Jam		Cranberry Turkey Salad   Avocado Spread   Bacon   Lettuce   Tomato   Sourdough	
<i>Choice of Fries or Tots</i>			
<b>Build it:</b>		<b>Fish Tacos</b>	19
<i>grilled jalapeño, mushroom, cheese, grilled onion \$1 ea</i>		Rahr's Amber Ale Hushpuppy Batter   Cilantro Slaw   Avocado Crema   Ranchero	
<i>guacamole, fried egg, bacon, brisket, chili, pork belly \$2 ea</i>			
<b>Red-Hot DFW</b>	13	<b>Texasian Curry Bowl</b> v	15
44 Farms Hot Dog   Tomatillo Chow Chow   Rahr Amber Ale Mustard   Kings Hawaiian Bun		Kaffir Scented Basmati   Seasonal Vegetables   "Texasian" Curry	
<b>Smoked Brisket Sliders</b>	14	<i>Add: Tofu 5   Chicken 6   Mesquite Brisket 7   Salmon 8   Shrimp 10</i>	
Shaved Onion   Charred Jalapeno Relish   House TX BBQ   Sweet Potato Bun			
<b>Avocado Toast</b>	14	<b>Season's Best Vegetable Board</b> GF, V	18
Farm Egg   Charred Tomato   Cilantro Chimichurri   Brazos Valley Labneh		Seasonal Vegetables   Primitively Prepared Ancho Romesco	

*Add: Smoked Mesquite Chicken 3*

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.

SNICK SNACKS

<b>Chips &amp; Dips</b> <b>Gf, v</b> House Guacamole   Salsa Roja   Luna's Tortilla Chips	<b>9</b>	<b>Fried Pickles</b> <b>v</b> White BBQ Sauce	<b>10</b>
<b>Marinated Bar Olives</b> <b>Gf, v</b> Cilantro Chimichurri   TX Grapefruit Peel	<b>6</b>	<b>Candied TX Pecans</b> <b>Gf, v, N</b>	<b>6</b>

STARTERS

<b>“Poblano” Cheese</b> <b>v</b> Toast   Okra   B&B Pickles	<b>9</b>	<b>Chicken Lettuce Wraps</b> Butter Lettuce   Marinated Chicken   Sweet Thai Cilantro Slaw Vegetarian: Substitute Portobello Mushrooms	<b>15</b>
<b>Smoked Brisket Sliders</b> Shaved Onion   Charred Jalapeno Relish   House TX BBQ   Sweet Potato Bun	<b>14</b>	<b>Shrimp Spring Rolls</b> Spicy Mango Dip   Cabbage Slaw	<b>15</b>
<b>Smoked Wings</b> Choice of: TX BBQ, Chili-Lime Vinegar, Chipotle-Buffalo   Carrots & Celery   Smoked Buttermilk Dressing	<b>15</b>	<b>Design District Deviled Eggs</b> <b>Gf</b> Tomatillo Relish   Bacon Jam   Smoked Paprika	<b>10</b>
<b>Pork Buns</b> Crisp Pork Belly   Pickled Vegetables   Chipotle-Gochujang BBQ	<b>13</b>	<b>Charcuterie Board</b> Assorted Local Meets & Cheeses   House Pickles & Conserves   Rahr Amber Ale Mustard   TX Grapefruit Marmalade   Toast Points	<b>18</b>

SOUPS & SALADS

<b>Chicken Tortilla Soup</b> <b>Gf</b> Lime   Crispy Tortilla Strips   Cilantro	<b>8</b>	<b>Kale Caesar</b> <b>v</b> Brazos Valley Horseradish Cheddar   Marinated Sundried Tomato   Sesame Crisp   Nam Pla Dressing	<b>13</b>
<b>Chef Inspired</b> Please ask your server	<b>8</b>	<b>Berry Salad</b> <b>v, N, Gf</b> Seasonal Berries   Candied TX Pecans   Brazos Valley Labneh   Sorghum-Balsamic Vinaigrette	<b>14</b>
		<b>House-Smoked Chicken Chop</b> Bacon   Tomato   Smoked Chicken   Bleu Cheese Crumble  Crispy Onions   Smoked Buttermilk Dressing <i>Add: Chicken 6   Salmon 8   Shrimp 10   NY Strip 12</i>	<b>16</b>

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## BURGERS & MORE

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

**Jamz Burger\*** 17  
Bleu Cheese | Butter Lettuce | B&B Pickle | Bacon Jam | Choice Of Fries Or Tots

**Media Burger\*** 15  
LTO | B&B Pickles | House Burger Sauce | Choice Of Fries Or Tots  
*Build It:*  
Grilled Jalapeño, Mushroom, Cheese, Grilled Onion \$1 ea  
Guacamole, Fried Egg, Bacon, Brisket, Chili, Pork Belly \$2 ea

## MAINS

**Fish Tacos** 19  
Rahr Amber Ale Hushpuppy Batter | Cilantro Slaw | Avocado Crema | Ranchero

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

**Fried Chicken And Waffle** 24  
Rosemary-Bacon Waffle | Cayenne Butter | Herman Marshall TX Bourbon Syrup | Fried Farm Egg

**Mac & Cheese n** 19  
Smoked Brisket | Tasso Ham | Tri-tip Pastrami | Aged Cheddar | TX Pecan Gremolata

**Cast Iron Seared Salmon Filet\*** 28  
TX Succotash | Bacon | Grapefruit-agave Glaze

**TX Gulf Shrimp & Cheesy Grits** 15  
Tasso Ham | Homestead Gristmill Grits | Caramelized Peach | Crispy Shallot | Cherry Moonshine

**Season's Best Vegetable Board Gr, v** 18  
Seasonal Vegetables | Primitively Prepared | Ancho Romesco

**NY Strip\*** 36  
12oz Grilled | Hushpuppy Onion Rings | Cilantro Crema | Tasso Ham | Green Onions | Seasonal Vegetables  
*Add: Shrimp 10*

## WINE

**Red** (Glass / 1 ½ Glass)

H3, Cabernet Sauvignon 12 / 18  
Washington

Seven Falls Cellars, Merlot 12 / 18  
Washington

Acrobat, Pinot Noir 14 / 21  
Oregon

Bodega Norton, Malbec 10 / 15  
Argentina

Murrieta's Well The Spur, Red Blend 14 / 21  
California

**White**

Decoy, Chardonnay 12 / 18  
California

Starmont, Chardonnay, CA 13 / 20  
California

Matanzas Creek, Sauvignon Blanc 11 / 17  
California

San Angelo, Pinot Grigio 11 / 17  
Italy

Chateau Ste. Michelle, Reisling 10 / 15  
Washington

## CRAFT COCKTAILS

**Texas Fiesta** 13  
Republic Tequila, East Hard Apple 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, 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

**The Local** 15  
Inspired by Media's own bartender Gina– Republic Tequila, Triple Sec, Muddled Avocado, Pineapple Juice, Fresh Lime Juice, Simple Syrup, Tajin Rim

## BEER

(16oz / 22oz)

Stella Artois 10 / 13

Blue Moon, Wheat 10 / 13

St. Arnold, Elissa IPA 10 / 13

Shiner Bock 10 / 13

Goose Island IPA 10 / 13

Lakewood Lager 11 / 15

El Chingon IPA 11 / 15

**Blood & Honey Ale** 11 / 15

East Cider Hard Cider 9 / 12

Sam Adams Seasonal 10 / 13

Modelo Especial 10 / 13

Rahr Amber 11 / 15

Miller Lite 9 / 12

Bud Light 9 / 12

Handle Of The Month 11 / 15

18% gratuity will be added to parties of 6 or more