

TRIBUTE

— AT THE HOUSTONIAN —

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).

FINE CUISINE
FROM TEXAS
LOUISIANA AND MEXICO

TRIBUTE

AT THE HOUSTONIAN

CELEBRATING THE PAST
PRESENT AND FUTURE
OF HOUSTON

Breakfast

SWEET

BELGIAN WAFFLE | 14
berries . maple syrup

FLUFFY BUTTERMILK PANCAKES | 14
berries . maple syrup

VITAMIN C | 18
melons . berries . tropical fruit
non-fat yogurt

STRAWBERRY-BANANA SMOOTHIE | 7
non-fat yogurt

SAVORY

OMELET | 18
breakfast potatoes . bacon or sausage
options:
cheddar cheese . swiss cheese . sausage . bacon
chorizo . tomato . mushroom . spinach . jalapeños
sweet peppers

***TWO EGG PLATE** | 18
choice of breakfast meat . potatoes . toast

TEXAS SCRAMBLER | 18
farm eggs . house sausage . jalapeño biscuit
black pepper gravy

***CLASSIC EGGS BENEDICT** | 17
poached eggs . Canadian bacon . hollandaise

***DOÑA LICHA'S HUEVOS RANCHEROS** | 16
crisp tortilla . refried beans . salsa ranchero
cotija cheese . cilantro

**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.*