

LUNCH

THE PYRAMID

Soups & Salads

Chef Deleon's Tortilla Soup 10

Crispy Tortilla, Crema, Avocado

Gluten free

Soup du Jour 10

Scratch made daily

Pimento Pub Cheese 12

Pickled Peppers, Ciabatta

Pyramid Cobb 25

Grilled Chicken, Crispy Bacon, Avocado, Roasted Corn, Jalapeno, Onion & Tomatoes, Cheddar Crispy Tortilla Strips
Served with Chipotle Ranch

Gluten free

Texas Citrus Salad 16

Little Gem, Frisée, Red Blush Grapefruit, Cara Cara, Red Onion, Candied Pecan, Monte Formaggio, Rooftop Honey Vinaigrette

Gluten free

Classic Caesar 15

Sourdough Croutons, Garlic Oil, Caesar Anchovy Dressing, Romano Cheese

Add: Chicken (6), Shrimp (9), Salmon (8) or Steak (9)

Hand Helds

*Smash Burger 15

Pyramid Sauce, Cheddar Cheese, Pickle, French Fries

Impossible Burger 12

Vegan Pimento Cheese, Dill Pickle, Lettuce, Tomato, Onion, French Fries

Vegan

Smoked Brisket Rueben 22

Pickled Red Cabbage, Russian Dressing, Queso Menonita, French Fries

Entrees

*Green Chili Adobo Salmon 34

Buttered Peas, Zucchini, Radish, Salmon Roe

Gluten free

TX Beef Bolognese 28

Bucatini, Shaved Romano, Sourdough Texas Toast, Calabrese Oil

Vegan Spaghetti Primavera also available \$24

Kid's Corner

Jr. Smash Burger 15

Cheddar Cheese, Pickle, French Fries

Grilled Cheese 12

Cheddar & American Cheese, Brioche Bread, French Fries

Chicken Tenders 6

Mashed Potatoes, Buttered Peas

White Cheddar Mac & Cheese 10

Ritz Cracker Crumbs

Sides

TX Southern Biscuit 2

Handcrafted biscuit served with soft sea salted butter

Salt & Pepper Fries 6

Gluten free

Roasted Broccoli 10

Garlic, Calabrese Oil

Gluten free / Vegan

Side Caesar Salad 10

Side Chef Salad 10

Gluten free / Vegan

Dressing Options:

Ranch, Avocado Ranch, Caesar, Balsamic Vinaigrette

Sweet Endings

Éclair 12

Chocolate Pudding, Cocoa Nib, Dark Chocolate Streusel, Orange Chocolate Mousse

Pistachio Crème Brûlée 12

Caramelized Turbinado Sugar, Fresh Berries

Nabil's Cookies 6

Double-Chocolate, Caramel, Soft Hazelnut

Tiramisu 13

Dairy-Free Mascarpone and Coconut Cream, Savoiradi Coffee-Soaked Lady Fingers

Vegan / Gluten Free

Beverages

Premium Bottled Water

Small 6 / Large 9

Still or Sparkling

Fresh Brewed Iced Tea 6

Freshly Squeezed Lemonade 6

Soft Drinks 5

Coke, Diet Coke, Coke Zero, Sprite, Dr Pepper or Diet Dr Pepper

Coffee / Tea

HC Valentine Coffee 6

Freshly Brewed Regular or Decaffeinated

Lot 35 Hot Tea 6

Imperial Breakfast, Decaf English Breakfast, Green Sencha, Earl Grey, Mint, Chamomile or Herbal Berry

Specialty Coffee 6

Espresso, Cappuccino, Café Latte or Americano

 *sustainable*

Please alert your server of any food allergies prior to ordering.

*Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase the risk of foodborne illness.

20% service charge applied to all parties of 6 or more.

WINELIST

SPARKLING

- Chandon, Brut, California 18/108
Chandon, Brut Rose, California 20 /120
La Marca, Prosecco, Italy 14 /70
G.H. Mumm, Brut, Cordon Rouge, France 28 / 170
Moet & Chandon, Imperial Brut Rose, France 36 / 210
Veuve Clicquot, Brut, France 36 / 210

PYRAMID

RESTAURANT & BAR

WHITE

- Kim Crawford, Illuminate, Sauvignon Blanc, New Zealand 14 / 70
Orin Swift, Blank Stare, Sauvignon Blanc, California 21 / 105
Kessler, Riesling, Germany 14 / 70
Banfi, Le Rime, Pinot Grigio, Italy 14 / 70
J Vineyards, Chardonnay, Monterey/Sonoma/Napa, California 15/75
Stag's Leap, Karia, Chardonnay, Napa Valley, California 28 / 140

ROSÉ

- Hampton Water, Rose, South of France 16 / 80
Rock Angel, Rose, Provence, France 22 / 110

RED

- Diora, La Petite Grace, Pinot Noir, Monterey County, California 15/75
Erath, Resplendent, Pinot Noir, Oregon 18 / 90
Orin Swift, Abstract, Blend, California 22 / 110
The Prisoner, Blend, California 30 / 150
Bonanza, by Caymus, Cabernet Sauvignon, California 16 / 80
Serial, Cabernet Sauvignon, Paso Robles, California 18 / 90
Kith & Kin, Cabernet Sauvignon, Napa Valley, California 30 / 150
Alamos, Seleccion, Malbec, Mendoza, Argentina 16 / 80