

— FUN, FACTS, RUMORS AND LEGENDS —

KINGS INN SALAD

Executive Chef Neal Cox has fond childhood memories of family dinners at the King's Inn. The history of The King's Inn is as special as the dish it's named for. Established in 1945 and located in Riviera, Texas, it is owned and operated by Randy Ware. Randy began his career at the age of 12, and now at 68, has over 56 years of tenure at this beloved South Texas eatery. Chef Neal reminisces over his King's Inn favorites – the Avocado and the Bombay salads, and has combined the two to introduce the Kings Inn Salad to TRIBUTE diners. We sincerely hope you enjoy Chef Neal's interpretation of memorable dinners as you look to create your own dining memories.

PUERCO PIBIL

In true "Tex-Lex" fashion, TRIBUTE pays homage to Southeastern Mexico with a dish only found in the most authentic of restaurants. The Puerco Pibil, a savory pork dish, originates from the Yucatán Peninsula, and follows the ancient art of slow-roasting in an underground oven. The meat is marinated overnight in citrus juice and seasoned with annatto seed, creating a flavorful dish that has a distinct vibrant burnt orange color. The seasoned pork is then wrapped in a banana leaf, and placed in the earth and topped with hot coals. Our chefs follow the same traditional marinade and braising techniques, roasting in a traditional oven.

SNAPPER BIENVILLE

One of the key pieces to this popular dish is the Bienville sauce, named for French governor of Louisiana and founder of New Orleans, Jean-Baptiste Le Moyne de Bienville. Served over locally sourced snapper, our sauce is a hat tip to the history and vibrancy of Louisiana. Bienville sauce originated at renowned New Orleans restaurant, Arnaud's. Founded in 1918, Arnaud's has defined fine dining in New Orleans for over 100 years, and is the oldest family-operated restaurant in the country. Houstonians have the opportunity to sample authentic Creole cuisine without ever leaving the city. Laissez les bon temps rouler!

ENSALADA TIJUANA

The Tijuana Salad on the TRIBUTE menu has interesting origins that many aren't aware of. Caesar and Alex Cardini Sr. are attributed with creating this popular salad. Caesar operated restaurants in both Mexico and the United States during Prohibition. Legend has it that Caesar created the salad one evening in Tijuana, when running short on kitchen supplies. Our creatively titled version of the Caesar salad is a nod to the unique origins of the dish and the Cardini family. Interestingly, several members of the Cardini family live right here in Houston.

— REGIONAL CONTRIBUTORS —

Diamond H Ranch – Bandera, Texas
Goode Co. – Houston, Texas
Houston Dairymaids – Houston, Texas
Camellia Red Beans – Hanrahan, Louisiana
Louisiana Seafood – Houston, Texas
Butler Wood Co. – Seguin, Texas
Homestead Gristmill – Waco, Texas
Gilbert's Tortillas – Houston, Texas

D'artagnan Foods – Houston, Texas
Falcon Rice – Crowley, Louisiana
Broken Arrow Ranch – Ingram, Texas
Bee2Bee Honey – Houston, Texas
Nos Caves Vin Wine Rooms – Houston, Texas
J & R Wood Fire Grills – Mesquite, Texas
Limb Design – Houston, Texas

WOOD GRILLED REDFISH

On a research and development trip to Mexico City to experience the flavors of our neighbors to the South, the TRIBUTE team encountered Contramar, a restaurant with incredible service and fresh seafood that tantalized tastebuds. It was love at first bite of the snapper with cascabel salsa, which inspired a tribute to their first stop in CDMX with a redfish dish topped with cascabel salsa. A guest favorite, this dish recognizes the healthy culture of Mexico, and the loyalty of longtime staff, which mirrors the sense of community diners feel when stepping into TRIBUTE.

SMOKED CRAB FINGERS

In 1998, Hotel General Manager Steve Fronterhouse and Executive Chef Neal Cox both worked at Américas, which features upscale South American cuisine. The Smoked Crab Fingers are Chef Neal's tribute to Chef Michael Cordúa, who is seen by many as a mentor and leader in the Culinary community. After explaining the concept of TRIBUTE to Chef Cordúa, he gave his blessing for Chef Neal to feature this dish on the menu, and it has quickly become a frequent diner favorite. Served with a grilled baguette, this dish invites you to indulge and offers the perfect vessel to soak up the hearty sauce.

BACON WRAPPED BANDERA QUAIL

Start your meal at TRIBUTE with these delectable bites that have an authentic quail hunting guide's seal of approval. This story begins on a 7800-acre ranch in La Pryor, Texas. Hotel General Manager Steve Fronterhouse and Executive Chef Neal Cox were invited to the El Mirador ranch towards the end of quail hunting season, and heard the guide remark that he had eaten so much quail during the season he refused to eat another bite. Thinking about what they'd brought to cook for the community dinner, Steve asked the guide to give them a chance and eat a bite of quail prepared by Chef Neal. The guide agreed, and the next night, after eating the Bacon Wrapped Bandera Quail, gave the dish its highest marks, and later pulled Chef Neal aside to ask for the recipe.

FINE CUISINE
FROM TEXAS
LOUISIANA AND MEXICO

TRIBUTE
— AT THE HOUSTONIAN —

CELEBRATING THE PAST
PRESENT AND FUTURE
OF HOUSTON

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 —

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Starters

TORTILLA SOUP | 10

smoked chicken . chile tomato broth . cotija
radish . crisp tortilla . cilantro

GREENS | 9

grapefruit . spiced pecans . TX goat cheese
citrus vinaigrette

KINGS INN SALAD | 9

Established 1945 – Baffin Bay
romaine . avocado . tomato . olive
bombay dressing

ENSALADA TIJUANA | 9

Caesar Cardini – 1924 – Tijuana
romaine . parmesan dressing . croutons

BEET SALAD | 13

buttermilk blue . fuji apple . endive . walnut

SMOKED BLUE CRAB CLAWS | 18

tomato butter . grilled baguette . green onion

WOOD-FIRED GULF OYSTERS | 17

chorizo butter . baguette

BACON WRAPPED BANDERA QUAIL | 16

Diamond H Ranch
jalapeño jack . mezcal glaze

Experience Menu

A “TEX-LEX” TOUR FEATURING FIVE COURSES FROM EACH REGION | 65

ADD A BEVERAGE PAIRING | 30

WOOD-FIRED GULF OYSTERS

chorizo butter . baguette

BACON WRAPPED BANDERA QUAIL

Diamond H Ranch
jalapeño jack . mezcal glaze

SNAPPER BIENVILLE

spicy shrimp butter . asparagus . shrimp
mushroom . parmesan

PUERCO PIBIL

black bean puree . queso fresco
pickled red onion

LEMON DULCE CARLOTA

layered lemon alfajore cookie
lemon dulce cream . lemon whip

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AT THE HOUSTONIAN

CELEBRATING THE PAST
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Dinner

GULF FRUTTI DI MARE | 34

redfish . scallop . blue crab . shrimp
Pontchartrain sauce

HOMINY AND BLACK BEAN FRICASSEE | 24

quinoa . greens
calabaza gremolata . citrus

SNAPPER BIENVILLE | 34

spicy shrimp butter . asparagus . shrimp
mushroom . parmesan

POST OAK GRILLED CHICKEN | 28

grilled marinated vegetables . charred lemon
parsley sauce

CRAB STUFFED TROUT MEUNIÈRE | 32

green bean succotash . brown butter . lemon

SMOKED SHORT RIB | 42

grilled creamed corn . pickled vegetables

PUERCO PIBIL | 36

black bean puree . queso fresco . pickled red onion

POST OAK WOOD GRILL

WOOD GRILLED REDFISH | 34

casabel salsa . roasted corn . jicama . lime oil

CERVENA VENISON | 42

dried cherry port . juniper
Brussels sprout . acorn squash

8oz. TEXAS BLACK ANGUS FILET MIGNON | 42

16oz. PAINTED HILLS RIBEYE | 49

sauce choice of béarnaise . peppercorn . bordelaise

SIDES

GRILLED CREAM CORN | 9

JALAPEÑO POTATO GRATIN | 9

GRILLED MARINATED VEGETABLES | 9

CRAB MAC AND CHEESE | 18

HOUSE FRIES | 9