

# Restaurant Week ♥



AUGUST 9-23, 2025

## Classic

### **SOFT PRETZELS W/ CHEESE**

three soft pretzels topped with chunky salt, served with house-made cheese sauce

### **LOADED BACON CHEESE FRIES**

bed of fries topped with house-made cheese sauce and bacon

### **BBQ RANCH CHICKEN SANDWICH W/SIDE SALAD**

hand battered chicken thigh, cheddar cheese, bacon, BBQ sauce and house-made ranch served on Texas Toast

## Iconic

### **NASHVILLE CHICKEN TENDERS**

four hand-breaded tenders, served with house-made ranch and tossed in house-made Nashville oil & dust

### **SOFT PRETZELS W/ CHEESE**

three soft pretzels topped with chunky salt, served with house-made cheese sauce

### **PEANUT BUTTER AND JELLY BURGER**

cheddar cheese, grilled onions, lettuce, pickles, house-made chipotle mayo, served with waffle fries

## Veggie

### **GOCHUJANG CAULIFLOWER WINGS**

fried cauliflower florets tossed in house-made gochujang sauce, served with house-made ranch

### **LOADED GARLIC PARMESAN FRIES**

bed of fries topped with shaved parmesan, house-made garlic aioli and parsley

### **IMPOSSIBLE BURGER W/ SIDE SALAD**

impossible plant-based patty, provolone, romaine, pickles, spicy brown mustard

**ALL MENUS \$45, PRIX-FIXE WITH NO SUBSTITUTIONS.**

\$4 of each meal sold is donated to Culinaria-this goes towards local High Schools for Culinary Programs and Education, an Endowment Fund for Hospitality Students at the University of Houston, the Culinary Institute and our local community through a program called Chefs for Chefs. [Culinariasasa.org](http://Culinariasasa.org) for more info.