



HOUSTON RESTAURANT WEEK 2025

\$25 LUNCH MENU

MONDAY-FRIDAY



COCKTAIL & WINE SPECIALS

Opulent Espresso Martini, Vanilla Bean Patrón Reposado Tequila, Coffee Coffee Liqueur, Cold Brew, 18
Gold Fashioned, WhistlePig PiggyBack Rye 6 Year, Jameson Irish Whiskey, Cabernet Simple Syrup, 18
Entourage, Rose, Cote De Provence, 65
Emmolo, Sauvignon Blanc, Napa, 68
Belle Glos 'Balade' Pinot Noir, Russian River Valley, 85
Ehlers, Cabernet Sauvignon, Napa, 125
Altamura, Cabernet Sauvignon, Napa, 175

FIRST COURSE CHOOSE ONE

The Annie Tortilla Soup, avocado relish, queso fresco, tortilla chips
Romaine Caesar Salad, herb croutons, parmesan, boquerones
Beet Salad, whipped ricotta, pistachios, saba vinaigrette, basil
The House Salad, young lettuces, cucumber, pickled tomato & onion, olives, marinated feta
Pita & Dip Trio, charred eggplant, tomato sofrito, labneh and fennel pollen

SECOND COURSE CHOOSE ONE

Atlantic Salmon, piquillo pepper & fennel ragout, capers, agrumato oil
Chicken Paillard, marinated tomatoes, avocado, red onion, arugula
Mushroom & Goats Cheese Strudel, spinach neapolitan, brandy cream sauce
Fried Chicken Sandwich, sambal aioli, bread and butter pickles, lettuce, tomato, herb fries
The Burger 'Annie Grind', challah bun, lettuce, tomato, onion, pickles, chipotle mayonnaise, herb fries
(add bacon +3, add cheddar +2)
Grilled Fillet Gulf Red Snapper +12, lemon, capers, kalamata olives, parsley, olive oil
BB Lemon Lobster Roll +30, lobster served Maine or Connecticut style, spiced corn ribs, house made potato chips

DESSERT +6

Gianduja Chocolate Gateau, frosted hazelnuts, vanilla ice cream
Pistachio Paris Brest, choux pastry, macerated strawberries, pistachio dragees
Philadelphia Lemon Cheesecake, Philadelphia cream cheese, sea salt cocoa crust

THE ANNIE CAFÉ WILL DONATE \$1 FROM EACH LUNCH SOLD.

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs.
We appreciate your understanding and continued support.