

CafeAnnie

Celebrating 36 Years

LUNCH

FOR THE TABLE

EAST COAST OYSTERS	Oysters on the Half Shell (6) Heritage Ham & Dried Apple Fritters House Cocktail Sauce (GF)	18
MAKI ROLL	Ahi Tuna & Sea Scallop Avocado Wasabi Sauce Ginger Soy Sauce (GF)	18
SHRIMP MEATBALLS	Shrimp & Mexican Chorizo w Buttermilk Drop Biscuits & Remoulade Sauce	18
CAFE ANNIE NACHOS	Red Chile Beef Guacamole Black Beans Cheese Crème Fraîche	18
SKEWERED QUAIL	Bacon Wrapped Quail w Jalapenos Buttermilk Dressing & Molasses Cornbread Muffins	20
CHEESES	Fourme d'Ambert Mount Tam Tarantaise Texas Cheddar Smoked Cheddar Ossau Iraty Sottocenere	each 8.5

FIRST COURSES

CAFE ANNIE TORTILLA SOUP	Avocado Relish Queso Fresco Crisp Tortillas (GF)	12
MUSHROOM SOUP	Huitlacoche Salsa Truffle Croutons Crème Fraîche	12
HOUSE SALAD	Young Lettuces Tomatoes Cotija Pine Nut Vinaigrette	10
KALE SALAD	Roasted Bacon Shaved Fennel Walnuts Parmesan (GF)	12
ICEBERG SALAD	Fourme d'Ambert Blue Cheese Bacon Grape Tomatoes (GF)	11
CAESAR SALAD	Romaine Croutons Parmesan Dressing	10

NEIGHBORHOOD LUNCH

FRIED CHICKEN SANDWICH	Cabbage Slaw Black Pepper Ranch & Apple Celery Salad	16
CHICKEN TOSTADA	Spicy Chicken Tinga Avocado Chipotle Cotija Cabbage Slaw (GF)	16
MEXICAN STYLE BEEF TACOS	Chiles Avocado Salsa Slaw Cotija (GF)	16
RDG BURGER	(USDA PRIME) Cheddar Sauce Lettuce Pickle Onion Tomato Fries	16
GREEN CHILE BURGER	(USDA PRIME) Grilled Poblano Chile Cheese Slaw Fries	18
GULF SHRIMP BURGER	Hand Ground Chorizo Slaw Remoulade Sweet Potato Fries	18
RIGATONI PASTA	Italian Style Beef Short Rib Black Olive Sauce Parmesan Cheese	18
ELLIOTT'S SEAFOOD GUMBO	Red Snapper Gulf Crab Shrimp Rabbit TX Venison Sausage & Grilled Cornbread	20

MAIN COURSES

ALL MAIN COURSES ARE GLUTEN FREE

STEAK SALAD	Smoked Cheddar Dressing Potatoes Cippolini Onions & Greens	24
COBB SALAD	Chicken Blue Cheese Tomato Bacon Avocado & Chopped Egg	18
CRAB SALAD	BBQ Crab Seared Avocado Watercress Jicama & Radishes	26
AHI TUNA SALAD	Roasted Beets Frisee Serrano Chiles & Truffle Salsa	24
SALMON	Roasted Salmon w Creamy Avocado Tomatillo Salsa & Zucchini Salad	32
RED FISH	Red Fish 'Caldo' w Avocado Chile Cilantro Carrots Onions & Potatoes	29
RAINBOW TROUT	Pomodoro Sauce Creamy Polenta Fennel & Asparagus Salad	28
SEA SCALLOPS	Creamy Mashed Potatoes Crispy Kale & Buttermilk Lime Dressing	28
ENCHILADAS	Smoked Brisket Tomatillo Salsa Cabbage Slaw Crème Fraîche	18
CHILE RELLENO	Wood Grilled Poblano Chiles BBQ Pork Avocado & Cheese	24
CHICKEN TACOS	Crispy Chicken Tacos Avocado Crema Frisee & Watercress Salad	18
SHRIMP TOSTADA	Black Beans Cheese Avocado Cabbage Slaw	22
CHICKEN PAILLARD	Avocado Onion Tomato Arugula Salad	22
SKIRT STEAK	Grilled Poblano Chile w Cheese & Salsa Mexicana	28
CHICKEN FRIED STEAK	Mashed Potatoes Beef Cracklings & Cream Gravy	26
SWEET POTATO ENCHILADAS	Spinach Cabbage Slaw & Tomatillo Salsa (V)	16

SIDES

HANDMADE FRENCH FRIES 6 | SWEET POTATO FRIES 7 | DELUXE MASHED POTATOES 6
ASPARAGUS 9 | CREAMED SPINACH 7

Allergies • Vegetarian • Gluten Free; notify your waiter • A 20% gratuity will be added to parties of 6 or more.
Equally divided checks are welcome. Please no split checks.

1800 Post Oak Blvd | Houston, TX 77056 | 713.840.1111 | www.cafeanniehouston.com

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DINNER

Bar Annie

East Coast Oysters	Half Shell Oysters (6) Heritage Ham & Dried Apple Fritters Cocktail Sauce (GF)	20
Shrimp Meatballs	Shrimp & Mexican Chorizo Buttermilk Drop Biscuits Remoulade Sauce	18
Gulf Crab 'Pot Pies'	Gulf Crab in Tart Shells (6) Avocado Remoulade Sauce	25
Maki Roll	Ahi Tuna & Sea Scallop Avocado Wasabi Sauce Ginger Soy Sauce (GF)	18
Bar Annie Nachos	Red Chile Beef Guacamole Refried Black Beans Cheese & Crema Fresca	24
Skewered Quail	Bacon Wrapped Quail Jalapeños Buttermilk Sauce Molasses Cornbread Muffins	20
Cheeses	Sottocenere Mount Tam Tarantaise Ossau Iraty Fourme d'Ambert Texas Cheddar	each 8.5
Tortilla Soup	Avocado Relish Queso Fresco Crisp Tortilla Chips (GF)	13
House Salad	Young Lettuces Grape Tomatoes Cotija Cheese Pine Nut Dressing	13
Steak Tartar	Prime Beef Onions Capers Smoked Chiles Egg Yolk & Toast	24
Bar Annie Burger	USDA Prime Smoked Cheddar Sauce Lettuce Tomato Onions Pickles Housemade Fries	18
Fried Fish Tacos	Fresh Fried Fish Avocado Slices Lettuce Slaw Chile Arbol Salsa	18
Chicken Tacos	Crispy Rolled Tacos Avocado Slices Crema Fresca Frisee & Watercress Salad (GF)	19
Beef Enchiladas	Slow Smoked Brisket Cotija Cheese Salsa Mexicana Cabbage Slaw (GF)	19
Fried Chicken	1/2 Chicken (Bone-In) Buttermilk Marinated Deluxe Mashed Potatoes Red Chile Vinegar (GF)	26
Skirt Steak	USDA Prime Wood Grilled Skirt Steak Poblano Chile Cheese Relleno Salsa Mexicana (GF)	35
Chicken Fried Steak	Filet Mignon Tips Creamy Mashed Potatoes Beef Cracklings & Cream Gravy (GF)	28
Sweet Potato Enchiladas	Spinach Cabbage Slaw Tomatillo Salsa (V) (GF)	16

Table Side Wood Grilled Steaks

INCLUDES TWO SIDES

Prime Flat Iron Steak	24 oz Flat Iron Steak Red Wine & Black Peppercorn Sauce Beef Cracklings	for 2	70
Coffee Roasted Filet	24 oz Tenderloin of Beef Roasted Coffee Rub & Adobo Pasilla Chile Sauce (GF)	for 2	120
The Ultimate Rib Steak	Bone-In 'Eye of the Ribeye' & Ribeye Cap Steak House Steak Sauce (GF)	for 2	115

Cafe Annie

FIRST

Crab Meat Tostada	Gulf Crab Avocado Relish Cabbage Slaw Tortilla Chips (GF)	28
Black Bean Terrine	Goat Cheese w Avocado & Spicy Roasted Tomato Salsa	18
Rabbit Enchilada	Red Chile Mole Sauce Avocado Cabbage Slaw (GF)	16
Tuna & Beet Salad	Ahi Tuna Roasted Beets & Truffles Frisee Salad Beet Sauce (GF)	24
Octopus Salad	Grilled & Marinated Octopus Adobo Sauce & Beef Cracklings	16
Carpaccio of Beef	Ancient Grain Salsa Cippolini Onions Truffle Ricotta Salata (GF)	18
Mushroom Soup	Huitlacoche Salsa Duck Prosciutto Brioche Croutons Truffle Cream	16
Romaine Spears	Truffle Cheese Parmesan Dried Figs Croutons Balsamic Syrup	18
Kale Endive Salad	Wood Grilled Bacon Dried Apples Walnuts Parmesan Lemon Dressing (GF)	18

SECOND

Gulf Snapper	Red Snapper Salad of BBQ Crab Meat Avocado Remoulade (GF)	39
Branzino	Branzino Creamy Grits Dried Apples Heritage Ham Cider Sauce	49
Salmon	Roasted Salmon Creamy Avocado Tomatillo Salsa Zucchini Salad (GF)	39
Ahi Tuna	Ahi Seared Rare Spicy Coconut Cream Seaweed BBQ Sauce Shrimp Slaw (GF)	48
Surf & Turf	Seared Sea Scallops & BBQ Beef Short Ribs Tomato Butter Sauce (GF)	48
Rabbit	Wood Grilled Rabbit Loin & Rabbit Leg Adobo Sauce in Banana Leaf (GF)	39
Pheasant	Cinnamon Roasted Pheasant Breast & Pheasant Leg Confit 'Forestiere' Sauce (GF)	49
Ribeye (usda prime)	Wood Grilled Ribeye Fingerling Potatoes & Beef Cracklings Red Wine Sauce (GF)	52
Filet Mignon	Poached Garlic Sauce Deluxe Mashed Potatoes Smoked Cheddar (GF)	49
NY Strip (usda prime)	Wood Grilled NY Strip Steak Huitlacoche Mushrooms Balsamic Steak Glaze (GF)	54
Cocoa Roasted Chicken	Chicken Breast Charred Sweet Potatoes Sarsaparilla Sauce	26

SIDES

Creamed Spinach 9 | Fingerling Potatoes 8 | Deluxe Mashed Potatoes 8 | Fries 7
Huitlacoche Mushrooms 9 | Asparagus 9

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The Story of Cafe Annie

Is it all just a tall tale? If memory has its way, with its knack for adding shimmering embellishments, then maybe so. But somewhere at the core there must be at least a modicum of the truth. So here's the truth, maybe with just a few flourishes.

I moved to Houston in 1981. Everything I owned was in my car. I was young, so that circumstance seemed fitting. But I was much more than just moving to Houston. I was chasing a girl. At the time, she just happened to coincide with the geography. I had no plans to stay for very long, but long enough to test the shimmering waters of love. And, as a side note, I thought I should test the depth of my curiosity for cooking. I had just finished my PhD in Biochemistry at the University of California at Riverside. During those academic days, my childhood love of cooking continually grew and, given my acquired skills for reading and research, I had expanded my knowledge of cooking to all that was available in the literature. Bookstores were my library. My early reputation was that I was the cook who always had a book under his arm. The bookish moniker stuck and I'm still stuck on the girl. We've been married for nearly 35 years. And she would figure prominently in the fame of the restaurant. I suppose her side of the story would sound much the same with the exception that she would possibly be more emphatic about the point that without her, I would be nowhere. So, given that locality is circumstance and she is my locality, I'm here.

At that time, now decades gone, Nouvelle French cuisine was at its height and everyone felt that it was a trend that had to be mastered. So I followed suit experimenting with novel combinations and eccentric ideas and ingredients and intricate plate presentations. But sometimes the novel is just a gimmick and a gimmick can hardly be deemed authentic. In the end, I always felt that simple meals realized with a direct approach and a sense of tradition was what good cooking was all about. 'A meal is a measure of the locality' was an idea that appealed to me. And the locality was Texas and, more precisely, Houston.

I strived to develop a cooking style that incorporated the many local influences of Houston. Texas BBQ traditions and lore had an immediate allure, as did Mexican cooking; but Thai and Vietnamese cooking had by that time established a strong foothold in Houston. Along with some other Texas chefs, this pursuit of Texas cooking became recognized as Southwest Cuisine. It was celebrated all over the country (as well as copied all over the country). I suppose we should all be flattered.

Some nice dishes came out of those years that gained national acclaim – the Crab Tostada, the Black Bean Terrine, the Coffee Roasted Filet of Beef, the Cilantro Mussel Soup, the Rabbit Enchilada. The catalogue is even longer now. And all the awards – from a James Beard Award to Who's Who in American Cooking to, just recently, being named #53 on the 101 best restaurants in the US by The Daily Meal – are wonderful. But still, a nice piece of beef or a fillet of fish and a glowing wood fire is all I really need. Some coarse salt and a wedge of lime would be nice.



Mimi & Robert Del Grande