

LUNCH MENU

Wednesday - Friday
11am - 2pm

Starters.

Chicken & Chicken Sausage Gumbo Cup \$10 | Bowl \$18

Creole Roux Served with Rice and
Cornbread Muffin

Onion Ring Stack \$15

Jumbo Onions Battered and Deep Fried.
Served with Sriracha Ranch Sauce

Smoked Salmon \$18

Fresh Atlantic Salmon Smoked In-House
Served with Fried Goat Cheese, Capers,
Red Onion

Fried Green Tomatoes w/ Crab Meat Ravigote \$19

Battered and Deep Fried. Served with
Crabmeat Ravigote on a Bed of Spring Mix

Salads.

House Caesar Salad \$13

Add Grilled Chicken \$6 | Shrimp \$8 | Salmon \$10

Kale Salad \$16

Served with Honey Pecans, Feta,
Grape Tomatoes, Cucumber, and
Red Onion with Herb Vinaigrette.

Add Grilled Chicken \$6 | Shrimp \$8 | Salmon \$10

Asian Chicken Salad \$19

Mixed Greens Cilantro Tortilla Strips Grilled
Chicken Tossed in a Honey Lime Ginger
Vinaigrette. Topped with Peanut Sauce.

Sandwiches.

Louisiana Po'Boy

Jumbo Fried Shrimp \$13 | Oysters \$15 | Red Fish \$17

6-inch Po'boy on French Baguette
Dressed with Lettuce, Tomato, Pickles.
Side of Tartar and Cocktail Sauces.
Served with Seasoned French Fries.

Trez Burger with Fries \$19

*1/4lb all beef patty on a toasted bun
served with lettuce, tomato, onion, &
pickles and paired w/ a side of french
fries.

Black Bean Burger with Fries \$19

House-Made Black Bean Patty and
Avocado Spread on Toasted Bun.
Served with Seasoned French Fries.

Mains.

Chicken & Waffles \$15

Crispy Fried Chicken Wings and
Belgium Waffle Served with Bourbon
Maple Syrup

Pesto Pasta

Veggie \$16 | Chicken \$20 | Shrimp \$24
Penne Pasta mixed in a creamy pesto
sauce.

Smothered Steak \$25

*Tender and Seasoned cuts of Hanger
Steak Served with Garlic Parmigiana
Mashed Potatoes and Collard Greens

Grilled Salmon \$32

Grilled Atlantic Salmon Served with
Vegan Dirty Rice and Sautéed Spinach

Dessert.

White Chocolate Peach Cobbler \$10

Butter Pound Cake by \$10

The Gr8 DeBake

20% gratuity added to all checks.

No split checks for tables and/or parties of 4 or more.

*Consuming Raw or Undercooked Meats, Poultry, Seafood,
Shellfish or Eggs May Increase Your Risk of Food-borne
Illness.

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DRINK MENU

Cocktails & Wines.

House-Made Sangria \$5 | \$20

House Wines \$6 | \$28

White | Red | Rosé | Sparkling

GO3 Vodka Frozen Lemon Drop \$6

GO3 Vodka | Limoncello

Lemon Juice | Simple Syrup

Hornito's Frozen Mosé Frosé \$6

Hornito's Tequila | Hibiscus Syrup

Lemon Juice | Simple Syrup | Rosé Wine

Trez Margarita \$7

Tequila | Agave | Lime Juice

French 75 \$7

Roku Gin | Limoncello | Lemon Juice

Simple Syrup | Sparkling Wine

Lemon Drop Martini \$7

Vodka | Limoncello

Lemon Juice | Simple Syrup

Non-Alcoholic.

Juice 4.00

Soft Drinks 4.00

Coffee 5.00

Sweet Tea 5.00

Topo Chico 5.00

20% Gratuity Added to All Checks.
No Split Checks for Tables and/or Parties of 4 or More.

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.
(2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.