

Breakfast

- Knefe Jbneh** 8
shredded phyllo dough layered with orange zest and sweet cheese, drizzled with orange blossom syrup, and served warm in a cast-iron skillet
- Fresh Fruit Waffles** 11
with seasonal mixed fruit and cardamom whipped cream
- Black Pepper Waffle** 14
with braised lamb and shaved Pecorino Romano
- Brussels-Style Waffle** 11
with spiced cream and fresh berry coulis
- Hill Country Fried Chicken & Waffles** 13
with Moroccan-spiced maple syrup
- Piperade with Eggs** 9
two soft-cooked eggs in pepper-tomato sauce, served with pita chips
- Egg White Frittata** 9
with spinach and feta, served in a cast-iron skillet
- Egg Scramble** 8
with roasted potatoes, green onions and topped with MKT Queso
add kielbasa sausage +2
- Fruit Bouquet** 8
seasonal fruit, berries and mango mousse in a crisp pistachio cup
- Yogurt & Granola** 6
a cup of Greek yogurt with homemade, honey-sweetened granola



Weekend BRUNCH

SATURDAY & SUNDAY

9am
till 3pm



Brunchies

- Plantain Chips** 8
crispy, homemade plantain chips with mango salsa and chimichurri
- MKT Queso** 9
melted beemster, sharp white cheddar, Gruyère and kefalograviera cheeses with grilled jalapeño, green olives, roasted peppers and oven-baked pita chips
- Ceviche** 12
citrus-marinated scallops, shrimp and catch-of-the-day with navel oranges, red onion, avocado, peppers and fresh jalapeño with oven-baked pita chips
- Haig's Chili** 8
ground chuck steak with onions, roasted peppers, fava beans and chickpeas topped with sharp white cheddar cheese, red radish, garlic, lemon zest, olive oil and scallions, served with oven-baked pita chips

Pizzas

on rustic ciabatta crust

- The Vegan** 14
cauliflower and pine nut "pesto" with sweet potatoes, roasted fennel, radicchio and thyme
- Farmers MKT** 14
kefalograviera cheese, spinach, red peppers, roasted shallots and garlic topped with green onions, roasted pears and apples
- The Butcher** 14
house marinara, mozzarella, chorizo, Italian sausage, ground beef and sopressata
- Ham Solo** 14
house marinara, onion, havarti cheese, prosciutto, Canadian bacon, fresh jalapeño and pineapple
- The Big Cheese** 12
marinara sauce, mozzarella and Parmesan
- The Fold Over** 12
calzone style, filled with feta cheese, spinach, roasted garlic and mixed roasted mushrooms

Side Kicks

- Aleppo Roasted Potatoes** 3
- Home-Style Sausage** 3
- Home-Style Bacon** 3
- Side of Fruit** 3

Sweets

- Trio Crème Brûlée** 7
butterscotch, vanilla and chocolate custards with caramelized sugar crust
- Carrot Cake Bread Pudding** 7
served warm with a scoop of dulce de leche gelato
- MKT BAR Chocolate Cake** 7
rich, decadent chocolate layer cake with caramel
- Cheesecake** 7
a MKT BAR specialty with seasonal berries
- Apple Baklava** 7
served warm in a cast-iron skillet with a scoop of snickerdoodle gelato

MON-FRI 2-7PM MONDAYS 2-10PM TUES/THUR 2-10PM WEDNESDAYS 7-10PM SATURDAYS 8-11PM SATURDAYS 9PM-12AM SAT/SUN 9AM-3PM



For live music calendar visit MKTBAR.COM

Artisan Gelato

PETIT 2.75 * MEDIUM 3.25
LA GRAN YUM 3.75 * KIDS FUN CUP 3.50

DRINKS



MKT Cocktails

glass/carafe

- Basil Rita** 8
fresh basil steeped in simple syrup and lime juice, finished with sparkling wine, seltzer and chopped basil, with a salted rim
- Raspberry MKT Mojito** 8
raspberry and mint, shaken with apple cider and sparkling wine
- Sangria Blanca** 8/28
seasonal berries, fruit and citrus marinated in our sommelier's white wine blend
- Pomegranate Mimosa** 8/28
effervescent with pomegranate juice and prosecco
- Sake Bloody Mary** 8
house tomato juice blend with ginger and wasabi
- Gingerberry** 8
strawberries & basil muddled with sweet sake and ginger yerba mate
- The Cure** 8
a Pimms cup doppleganger, cucumber muddled with a port wine spiced tea blend
- Tokyo Garden** 8
crisp Ozeki sake, fresh cucumber, mint & lime
- The Chizzle** 8
Angostura bitters, orgeat, lemon, & homemade IPA syrup
- Velvet Underground** 8
vermouth, Prosecco, white cherry & lemon

Sparkling

glass/bottle

- Clara C Prosecco** |Italy 7.5/42
dry and crisp, with floral notes
- Cote Mas Cremant Brut Rosé** |France 8.5/47
creamy and berry packed
- Villarnau Brut Cava** |Spain 7.5/42
fresh, frothy and light
- Arione Moscato D'asti** |Italy 8/34
sweet sophistication
- Cleto Chiarli Lambrusco** |Italy 7/40
food friendly, soft, sparkling red

Whites & Rosé

- Dry & Witty:** glass/bottle
 Domaine Sanglière Provence Rosé |France 8/34
 San Rocco Pinot Grigio |Italy 7.5/32
 Tomasella Friulano |Italy 8.5/39

- Balancing Act:**
 Lone Birch Riesling |Washington 8/34
 Southern Right Sauvignon Blanc |South Africa 10.5/45

- Fruit Is My Game:**
 Sisters Forever Un-Oaked Chardonnay |California 8/34
 Fiction White Pinot Gris |California 11/47
 Goats do Roam Blanc |South Africa 7.5/34

WHITE FLIGHTS (3oz. pours)

- Fruit Friendly:** San Rocco Pinot Grigio, Fiction White Pinot Gris, Sisters Forever Chardonnay 17

- Glorious Minerals:** Tomasella Friulano, Lone Birch Riesling, Southern Right Sauvignon Blanc 19.5

Reds

Interested in taking home 1/2 priced bottles of your favorite menu wine? Please ask us for details.

- Light on the Bite:** glass/bottle
 Clos Dalian Grenache Crianza |Spain 7.5/34
 Soter Pinot Noir Planet Oregon |Oregon 12/49
 Salento Primitivo |Italy 8.5/39

- Pretty Robust:**
 Chucaro Pinot Noir |Argentina 8.5/36
 Mandolin Cabernet Sauvignon |California 10/43
 Perry Creek ZinMan |California 9.5/42
 Calcu Cabernet Sauvignon |Chile 9.5/40

- I'm So Complex:**
 Cascina Liuzzi Otto Barbera D'asti |Italy 11/47
 Rottlan Torra Priorat |Spain 12/52
 Fiction Red Blend |California 13/52
 Cusumano Merlot |Italy 9.5/40

RED FLIGHTS (3oz. pours)

- On The Softer Side:** Clos Dalian Grenache Crianza, Salento Primitivo, Soter Pinot Noir Planet Oregon 18

- Happy Medium:** Chucaro Pinot Noir, Mandolin Cabernet Sauvignon, Cascina Liuzzi Otto Barbera D'asti 19

- Deeper & Wiser:** Rottlan Torra Priorat, Cusumano Merlot, Fiction Red Blend 21

Draught Beer

- Easy Drinkers:**
 Wasatch Apricot Hefeweizen |Utah 6
 Karbach Weekend Warrior Pale Ale |Houston 5.5
 Saint Arnold Weedwacker |Houston 5.5
 Upslope Lager |Colorado 6
 Stiegl Goldbräu |Austria 6.5

- Somewhere In Between:**
 Hitachino Nest Belgian White Ale |Japan 8
 Buffalo Bayou 1836 Copper Ale |Houston 6
 8th Wonder Alternate Universe Altbier |Houston 6
 Odell IPA |Colorado 6

- Heavy & Heavenly:**
 Warsteiner Dunkel |Germany 6.5
 Maredsous Brune Ale |Belgium 7
 Bear Republic Black Stout |California 7.5

BEER FLIGHTS (4oz. pours)

- Day Trip:** Wasatch Apricot Hefeweizen, Buffalo Bayou 1836 Copper Ale, Karbach Weekend Warrior Pale Ale, 8th Wonder Alternate Universe Altbier 8
- Domestic:** Saint Arnold Weedwacker, Upslope Lager, Odell IPA, Bear Republic Big Bear Black Stout 8

- Customs Check:** Stiegl Goldbräu, Hitachino Nest Belgian White Ale, Warsteiner Dunkel, Maredsous Brune Ale 9

Non-Alcoholic

signature coffees & teas also available

- Sparkling Mineral Water** 500ml 3 1 Liter 5
Mineral Water 500ml 3
Citrus-Breeze Italian Soda 3.5
Cherry-Amaretto Italian Soda 3.5

Bottles & Cans

- H-Town:**
 Karbach Rodeo Clown 5
 Karbach Seasonal 5
 Karbach Weisse Versa 4.5
 Saint Arnold Elissa IPA 4.5
 Saint Arnold Amber 4.5
 Saint Arnold Icon Seasonal 5
 Buffalo Bayou More Cowbell IPA 7
 Buffalo Bayou Seasonal Bomber 12
 Leprechaun Golden Cider 9
 Leprechaun Seasonal Cider 9

- Republic of Texas:**
 Shiner Light Blonde 5
 Rahr & Sons Blonde 5
 Real Ale Han's Pilsner 5
 Shiner Bock 5

- The Other States:**
 Alaskan Amber 5
 Anchor IPA 5
 Brooklyn Lager 5
 Founders Centennial IPA 6
 North Coast Red Seal 6
 Atwater Voodoo Vator Doppelbock 6.5

- Long Boat or Short Plane Trip:**
 Amstel Light 5
 Czechvar Lager 5
 Estrella Damm Lager 5
 Almaza Pilsner 5
 Efes Pilsener 5
 Fix 1864 Lager 5
 Dupont Saison 7
 Lindemans Peach Lambic 8
 Saison Dupont Belgian Ale 7
 My Antonia Imperial Pilsner 7

- House Blend Iced Tea** 3
Saint Arnold Root Beer 3
Rième Sparkling Lemonade 3
Phoenicia Fresh Squeezed O.J. 3.5
Pomegranate Juice 3.5
Coke |Diet Coke |Sprite |Dr. Pepper 2.5