

# STARTERS

TEXAS MEAT & CHEESE **\$17**

3X3 ASSORTMENT OF CURED MEATS & CHEESES

PULLED PORK & AVOCADO QUESADILLA **\$12**

OAXACA CHEESE, AVOCADO, PORK, SALSA VERDE, SOUR CREAM

CHIPS & SALSA **\$7**

SMOKED ONION SALSA ROJO & TOMATILLO SALSA VERDE

SKILLET QUESO **\$9**

ZESTY QUESO TOPPED WITH PICO & GUACAMOLE

ATX CRISPY CHICKEN WINGS **\$12**

BUFFALO, DR. PEPPER BBQ OR SWEET THAI CHILI

BUFFALO MAC 'N CHEESE **\$12**

PULLED CHICKEN, BUFFALO CHEDDAR BÉCHAMEL, CAVATAPPI PASTA, BLEU CHEESE CRUST

BLISTERED SHISHITO PEPPERS **\$9**

LOCAL OLIVE OIL, SEA SALT, GRILLED LEMON, CHIPOTLE AIOLI

# SALADS + SOUP

GRILLED CHICKEN **\$5** SHRIMP, SALMON OR STEAK **\$6**

ARUGULA & BABY KALE **\$10**

APPLES, CHEVRE, BERDOLL PECANS, RED BALSAMIC VINAIGRETTE

SHRIMP TEMPURA **\$15**

MESCLUN MIX, ROMAINE, SWEET CORN, EDAMAME, ROASTED PEPPERS, CRISPY WONTONS, SESAME-SOY DRESSING, WASABI CREAM

SOUTHWEST CAESAR **\$9**

CHOPPED ROMAINE HEARTS, ANCHO CAESAR DRESSING, RED CHILI CROUTONS, JACK CHEESE

CHICKEN TORTILLA SOUP **\$6/8**

LUNCH + LATE NIGHT @

marker **10**

spirits & cuisine

# SANDWICHES + SIDES

SERVED WITH YOUR CHOICE OF FRIES, SWEET POTATO FRIES, SIDE SALAD OR HOUSEMADE JICAMA SLAW

SOUTHWEST GRILLED CHEESE **\$12**

SMOKED CHEDDAR, MOZZARELLA, ROASTED GREEN CHILES ON SOURDOUGH WITH TOMATO DIPPING SAUCE

ADD BACON OR AVOCADO **\$2**

HONEY GLAZED CHICKEN **\$14**

FRIED OR GRILLED CHICKEN, PEPPER JACK, HONEY AIOLI ON A TOASTED BUN

PORTOBELLO & EGGPLANT MELT **\$13**

GRILLED VEGGIES, PROVOLONE, SUN-DRIED TOMATO SPREAD ON TOASTED SOURDOUGH

# BURGERS + FRIES

CHOICE OF: AMERICAN, PEPPER JACK, PROVOLONE, WHITE CHEDDAR  
SUB BLACK BEAN FOR ANY BURGER

BAT BRIDGE BURGER **\$14**

GRASS FED BEEF, AGED WHITE CHEDDAR, GARLIC AIOLI, SRIRACHA KETCHUP, LETTUCE, TOMATO, PICKLED RED ONION

BBQ BRISKET BURGER **\$16**

GRASS FED BEEF PATTY TOPPED WITH PECAN SMOKED BRISKET, PEPPER JACK, CREAMY MUSTARD SLAW, DR. PEPPER BBQ SAUCE

\*\* CONSUMING RAW OR UNDERCOOKED MEAT, FISH, EGGS OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS \*\*

# STARTERS + SHAREABLE

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ATX CRISPY CHICKEN WINGS \$12

BUFFALO, DR. PEPPER BBQ OR SWEET THAI CHILI

BUFFALO MAC 'N CHEESE \$12

PULLED CHICKEN, BUFFALO CHEDDAR BÉCHAMEL, BLEU CHEESE CRUST

BLISTERED SHISHITO PEPPERS \$9

LOCAL OLIVE OIL, SEA SALT, GRILLED LEMON, CHIPOTLE AIOLI

# BURGERS + FRIES

CHOICE OF: AMERICAN, PEPPER JACK, PROVOLONE, WHITE CHEDDAR. **SUB BLACK BEAN FOR ANY BURGER**

BAT BRIDGE BURGER \$14

GRASS FED BEEF, AGED WHITE CHEDDAR, GARLIC AIOLI, SRIRACHA KETCHUP, LETTUCE, TOMATO, PICKLED RED ONION

BBQ BRISKET BURGER \$16

GRASS FED BEEF PATTY TOPPED WITH PECAN SMOKED BRISKET, PEPPER JACK, CREAMY MUSTARD SLAW & DR. PEPPER BBQ SAUCE

LAMB BURGER \$16

GROUND LAMB, FETA, TZATZIKI, TOMATO, SPRING MIX

# SALADS + SOUP

GRILLED CHICKEN \$5 SHRIMP, SALMON OR STEAK \$6

ARUGULA & BABY KALE \$10

APPLES, CHEVRE, BERDOLL PECANS, RED BALSAMIC VINAIGRETTE

SHRIMP TEMPURA \$15

MESCLUN MIX, ROMAINE, SWEET CORN, EDAMAME, ROASTED PEPPERS, CRISPY WONTONS, SESAME-SOY DRESSING, WASABI CREAM

SOUTHWEST CAESAR \$9

CHOPPED ROMAINE HEARTS, ANCHO CAESAR DRESSING, RED CHILI CROUTONS, JACK CHEESE

CHICKEN TORTILLA SOUP \$6/8

# SANDWICHES + SIDES

SERVED WITH YOUR CHOICE OF FRIES, SWEET POTATO FRIES, SIDE SALAD OR HOUSEMADE JICAMA SLAW

SOUTHWEST GRILLED CHEESE \$12

SMOKED CHEDDAR, MOZZARELLA, ROASTED GREEN CHILES ON SOURDOUGH WITH TOMATO DIPPING SAUCE

**ADD BACON OR AVOCADO \$2**

HONEY GLAZED CHICKEN \$14

FRIED OR GRILLED WITH PEPPER JACK, HONEY AIOLI ON A TOASTED BUN

PORTOBELLO & EGGPLANT MELT \$13

GRILLED VEGGIES, PROVOLONE, SUN-DRIED TOMATO SPREAD ON TOASTED SOURDOUGH

marker **10** spirits &  
cuisine

# ENTREES

BAR B-QUE SALMON \$22

SWEET CORN PUREE, ROASTED FINGERLING POTATOES, CARAMELIZED ONIONS, DR. PEPPER BBQ GLAZE

CHICKEN FRIED CHICKEN \$19

HOMESTYLE MASHED POTATOES, TABASCO WHITE GRAVY, GRILLED BROCCOLINI

SURF & TURF \$29

PRIME SIRLOIN, GULF SHRIMP, WHIPPED POTATOES, TEMPURA BROCCOLINI, RED WINE DEMI-GLACE

ARTICHOKE RAVIOLI \$16

SPINACH PASTA, RICOTTA CHEESE, ARUGULA PESTO CREAM, SPICED PINE NUTS

NY STRIP \$31

ROASTED GARLIC COUSCOUS, FENNEL TOMATO SALAD, BRAISED LEEKS, CHIMICHURRI

# SUSHI @ MARKER 10

## SNACKS + OTSUMAMI

### AVOCADO BOMB \$12

HALF AVOCADO STUFFED WITH WARM KING CRAB SALAD, CHIPOTLE AIOLI & CHILI FLAKES

### CHIRASHI ZUSHI \$12

MARKET SELECTION OF FISH, RICE, HON SHIMEJI MUSHROOMS, SHAVED RADISH, WAKAME, BRUSSEL SPROUT LEAVES

### GRILLED EDAMAME \$5

SEA SALT & CHILI OIL

## NIGIRI + SASHIMI

2PC \$5

3PC \$6

MAGURO.....(TUNA)

HAMACHI.....(YELLOW TAIL)

SAKE.....(SALMON)

UNAGI.....(EEL)

HOTATE.....(SCALLOP)

DAILY MARKET SELECTION

### SUNOMONO SALAD \$5

SEAWEED, CUCUMBER, SAN BAI ZU VINAIGRETTE

### MISO SOUP \$6

SOFT TOFU, SHITAKE MUSHROOMS, SCALLIONS

### SURF & TURF TATAKI \$10

PEPPER CRUSTED TUNA, SESAME NY STRIP, CRISPY SHALLOTS, YUZU JELLY, SESAME GLAZE, MICRO RADISH, SEA SALT

### MID SASHIMI \$14

MARKET SELECTION OF FISH, ROASTED MUSHROOMS, SHAVED RADISH, PICKLED SERRANO, MICRO GREENS

## HAND ROLLS + TEMAKI

ROLLED WITH CUCUMBER, AVOCADO, SCALLION, & SESAME SEEDS

SPICY TUNA

HAMACHI

CALIFORNIA

SAKE

SPICY SCALLOP

MAGURO

## TEXAS HEAT

### TRINITY ROLL \$15

SPICY TUNA, SPICY SCALLOP, SEARED AKAUSHI BEEF, AVOCADO, SRIRACHA, CRISPY SHALLOTS

### CANDIED JALAPENO \$15

HAMACHI, KING CRAB, PONZU SAUCE, BLACK TOBIKO, CANDIED JALAPENOS, MICRO CILANTRO

### SOCO \$14

SPICY TUNA, AVOCADO, CUCUMBER, FRESH JALAPENOS, NORI STRIPS

### TEXAS BRUSHFIRE \$14

PEPPERCORN CRUSTED TUNA, FRESNO CHILI, ASPARAGUS, CRISPY SHALLOTS

## ATX STYLE ROLLS

### SEBASTIAN \$15

SPICY TUNA, KING CRAB, TEMPURA FLAKES, TOBIKO, SESAME GLAZE

### NOTHING BUT TUNA \$14

TUNA, SPICY TUNA, UME PLUM, SPICY MAYO, AVOCADO, CUCUMBER, SESAME GLAZE, CILANTRO

### HIPPIE HOLLOW \$11 (VEGGIE)

AVOCADO, CUCUMBER, ASPARAGUS, RED PEPPER, SCALLION

### JUST PEACHY \$15

HAMACHI, DAIKON RADISH, ROASTED PEACH, ARUGULA, SESAME GLAZE

### THE BENGAL \$15

CRAB, LOBSTER, AVOCADO, RED PEPPER, TIGER SAUCE, TOGARASHI, BULLS BLOOD MICRO GREENS

### LION KING \$14

SALMON, KING CRAB, AVOCADO, ROASTED PEPPERS, SPICY MAYO, YUZU TOBIKO, LEMON ZEST

## THE CLASSICS

### DRAGON \$15

SALMON, UNAGI, AVOCADO, CUCUMBER, SESAME GLAZE, WASABI TOBIKO

### CALIFORNIA \$11

KING CRAB, AVOCADO, CUCUMBER

### PHILLY \$11

SALMON, CREAM CHEESE, AVOCADO

### RAINBOW \$13

SALMON, TUNA, HAMACHI, CRAB, CUCUMBER, AVOCADO