

Southwest Café



hours of operation

breakfast:

7:00 a.m. - 10:00 a.m.

lunch & dinner:

11:00 a.m. - 7:00 p.m.

Action Station



chicken pozole
with a crispy tostada, radish, cabbage and salsa



korean bbq fried chicken
on bao buns with asian slaw, spicy peanut noodle salad and pickled cucumbers



fried chicken wings
sides: smokey collard greens, baked mac & cheese, candied yams, honey butter cornbread



bbq plate
proteins: smoked boudin, smoked chicken wings, smoked brisket
sides: baked beans, mac & cheese



sourdough bread bowl
with broccoli cheddar soup or baked potato soup, served with tender green salad

*Concepts are ran M-F 11:00 AM - 2:00 PM

monday february 2, 2026

BASIL & THYME
ITALIAN KITCHEN

artisan pizzas
\$5.00

build your own
pizza, stromboli or
calzone
\$7.00

EMBERS
GRILL

cajun fish sandwich
\$6.00

HEARTH + RYE
DELICATESSEN

daily special
\$5.50

tuesday february 3, 2026

BASIL & THYME
ITALIAN KITCHEN

build your own
pasta bake or
meatball sub
\$8.00

EMBERS
GRILL

cajun fish sandwich
\$6.00

HEARTH + RYE
DELICATESSEN

daily special
\$5.50

wednesday february 4, 2026

BASIL & THYME
ITALIAN KITCHEN

artisan pizzas
\$5.00

build your own
pizza, stromboli or
calzone
\$7.00

EMBERS
GRILL

cajun fish sandwich
\$6.00

HEARTH + RYE
DELICATESSEN

daily special
\$5.50

thursday february 5, 2026

BASIL & THYME
ITALIAN KITCHEN

build your own
pasta bake or
meatball sub
\$8.00

EMBERS
GRILL

cajun fish sandwich
\$6.00

HEARTH + RYE
DELICATESSEN

daily special
\$5.50

friday february 6, 2026

BASIL & THYME
ITALIAN KITCHEN

artisan pizzas
\$5.00

build your own
pizza, stromboli or
calzone
\$7.00

EMBERS
GRILL

cajun fish sandwich
\$6.00

HEARTH + RYE
DELICATESSEN

daily special
\$5.50

saturday



*Menu is subject to change due to availability.

director: Ely Chiu
executive chef: Jasmine Johnson
retail manager: Angerlene Granderson

(713)456-4068
(713)456-4358
(713)456-5645

KITCHEN CRAFTED

REAL.GOOD.FOOD.



honestly grate mac & cheese

pulled bbq chicken
smoked pork sausage
smoked gouda mac & cheese
grilled onions & peppers
garlic spice roasted broccoli
sautéed mushrooms
crispy baked buffalo cauliflower



tandoori chicken thighs
moroccan salmon tagine
basmati rice
curry roasted cauliflower & peppers
spicy potato curry
harissa roasted carrots
lemon green beans



hoisin glazed beef
tempura chicken
edamame fried rice
lo mein noodles
vegetable egg roll
szechuan green beans
stir fried bok choy & snow peas



salisbury steak
rosemary roasted chicken
smokey collard greens
garlic herb mashed potatoes
cajun red beans
creamed spinach
jasmine rice



blackened catfish w/ lemon butter sauce
country fried chicken
creamed corn & scallion pudding
rice pilaf w/ mushrooms
broccoli w/ garlic & chilis
roasted summer squash
hush puppies

Weekly Menu

week 1