

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

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

KITCHEN CRAFTED

REAL.GOOD.FOOD.

Creole Queen

blackened catfish
with cajun dirty rice, braised green beans, and creole cream sauce

monday august 3, 2026

BASIL & THYME

artisan pizzas
build your own pizza
\$7.00

EMBERS

chicken tenders
basket \$7.99
TACO
burrito/burrito bowl
\$8.50



blackened salmon
baked chicken
fried okra
creamed spinach
smashed red potatoes
roasted broccoli
sweet potato hash
red beans & rice



crispy chicken blt club
fried chicken, bacon, pesto mayo,
tomatoes, lettuce and pickles

tuesday august 4, 2026

BASIL & THYME

artisan pizzas
build your own pizza
\$7.00

EMBERS

chicken tenders
basket \$7.99
TACO
burrito/burrito bowl
\$8.50



fried chicken wings
savannah meatloaf
maple candied yams
mac & cheese
steamed broccoli
smokey collard greens
buttermilk mashed potatoes



new england shrimp roll
served with kettle chips

wednesday august 5, 2026

BASIL & THYME

artisan pizzas
build your own pizza
\$7.00

EMBERS

chicken tenders
basket \$7.99
TACO
burrito/burrito bowl
\$8.50



chinese spare ribs
tempura chicken
szechuan green beans
mushrooms & vegetables
stir fry bok choy
fried rice
vegetable egg roll



shrimp baja tacos
with pickled onions, cabbage slaw,
avocado and cilantro cream and
chips and salsa

thursday august 6, 2026

BASIL & THYME

artisan pizzas
build your own pizza
\$7.00

EMBERS

chicken tenders
basket \$7.99
TACO
burrito/burrito bowl
\$8.50



pulled bbq chicken
smoked pork sausage
smoked gouda mac & cheese
garlic spice roasted broccoli
sauteed mushrooms
crispy baked buffalo cauliflower



wing bar
lemon pepper, spicy fried, or honey
bbq wings with carrots & celery or
potato wedges, ranch or bleu cheese

friday august 7, 2026

BASIL & THYME

artisan pizzas
build your own pizza
\$7.00

EMBERS

chicken tenders
basket \$7.99
TACO
burrito/burrito bowl
\$8.50



crispy fried catfish
roasted chicken leg
creamed corn & scallion pudding
rice pilaf w/ mushrooms
broccoli w/ garlic & chilis
roasted summer squash

saturday



sunday



*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

Weekly Menu

week 3