

# LÜKE

## COCKTAILS

### **FRENCH “75”**

Cognac, fresh lemon juice, champagne  
9.25

### **Champagne au peche**

Champagne and fresh peach puree  
9.25

### **Sazerac**

Rye, sugar, bitters and Pernod  
9.00

### **The St. Rita**

St Germain, Don Julio and fresh lime  
8.50

## FROM THE RAW BAR

### **“Le Plateau” of Gulf oysters**

7.00 half dozen / 13.00 dozen

### **“Le Plateau” of specialty oysters**

market price

### **“Le Plateau” of jumbo shrimp**

11.00 half dozen / 21.00 dozen

### **“Le Grande Plateau de Fruit de Mer”**

2 lobster tails, 16 oysters, 12 shrimp  
10 clams, 16 mussels, crab and ceviche  
85.00

### **“Le Petite Plateau de Fruit de Mer”**

1 lobster tail, 8 oysters, 6 shrimp  
5 clams, 8 mussels, crab and ceviche  
45.00

THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW PROTEIN PRODUCTS. IF YOU HAVE A LIVER OR BLOOD DISORDER  
YOU SHOULD CONSUME THESE PRODUCT FULLY COOKED

## SOUPS

### **Louisiana crab bisque**

4.50 cup / 8.00 bowl

### **shrimp and sausage gumbo**

4.50 cup / 8.00 bowl

### **matzo ball and roasted chicken soup**

4.00 cup / 7.00 bowl

*This menu is only a sample as it is evolving daily.*

# LÜKE

## COLD APPETIZERS

**pâté of rabbit and quail livers**  
truffle perfumed, served with crusty bread  
8.00

**rilette of Berkshire pork**  
savory marmalade and market pickles  
10.00

**pâté de campagne of wild boar**  
watermelon pickles, mustard and gelee  
8.00

**tartare of L&M Ranch grass fed beef**  
fresh herbs and slow cooked quail egg  
11.00

## SALADS

**salad Lüke**  
bibb lettuce, cucumber, carrots, beets and buttermilk dressing  
10.00

**Bluebonnet organic greens**  
Humble House baby blue cheese, cane syrup dressing, spiced pistachios and candied beets  
8.00

**slow poached yard egg salad**  
frisée, bacon and Creole mustard dressing  
9.00

**fried oyster salad**  
romaine, Allen Benton's bacon and avocado  
12.00

**seafood mansion**  
shrimp and crab salad  
local radishes and crusty bread  
11.00

## HOT APPETIZERS

**flammenküche**  
thin Alsatian onion tarte with bacon, caraway Emmenthaler cheese  
13.00

**housemade "meat pies"**  
local tomato dressing  
9.00

**fried Texas quail**  
buttermilk ranch and blue sage honey  
10.00

**mesquite smoked pork ribs**  
pepper jelly glaze  
11.00

**shrimp in a cup**  
9.50

# LÜKE

## BY THE GLASS

### CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
Marquis De La Tour, Sparkling, Loire	8	32
Simonnet-Febvre, Cremant Rosé, Sparkling, Bourgogne	11	46
Moet Chandon Imperial, Champagne	16	75

### WHITE WINE

	GLASS	1/4 carafe	1/2 carafe	BOTTLE
Pinot Gris, Villa Wolf, Pfalz, Germany	7	11	21	30
Riesling, Helfrich, Vin D'Alsace	10	15	27	44
Chardonnay, Jadot Macon Village, Bourgogne	10	15	27	44
Sauvignon Blanc, Jean Guillot, Bourdeaux	7	11	21	30
Sauvignon Blanc, Jean Francois Merieau, Touraine Loire	9	13	25	39
Viognier, McPherson, Lubbock, TX	10	15	27	44
Picpoul de Pinet, Armand Roux, Coteaux Du Languedoc	8	12	22	36
Muscadet de Sevre-et Maine Sur Lie, Château de Ragotiere	10	15	27	44

### ROSÉ

	GLASS	1/4 carafe	1/2 carafe	BOTTLE
Rosé, Cinsault, Les Jamelles, Languedoc-Roussillon	8	12	22	32
Rosé, Chateau De Trinquedvel, Tavel	12	17	24	46

### RED WINE

	GLASS	1/4 carafe	1/2 carafe	BOTTLE
Gamay, Brouilly, Château de la Chaiz	9	13	25	39
Pinot Noir, Latour Valmoisine, Verdon	8	12	22	36
Grenache/Syrah, Château De Serame, Corbieres	9	13	25	39
Grenache /Syrah, Bellaruche, Cotes du Rhone, Chapoutier	10	15	27	44
Cabernet Sauvignon/Merlot, Château Bertineau	10	15	27	44

## BOTTLES

### CHAMPAGNE & SPARKLING

Veuve Clicquot, Yellow Label, Champagne .....	90
Tattinger La Francaise, Brut N.V. Champagne .....	95

### WHITE WINE

Chenin Blanc, Chateau Montfort, Vouvray, Loire .....	39
Gruner Veltliner, Singing Laurenz V, Austria.....	39
Pinot Gris, Schlumberger, Alsace .....	40
Riesling, QBA, August Kessler, Rheingau, Germany .....	38
Gewürztraminer, Pierre Sparr Selection, Alsace .....	39
Sauvignon Blanc, M. Redde, Sancerre, Loire.....	62
Sauvignon Blanc, La Poussie, La Doucette Sancerre.....	66
Chardonnay, Joseph Drouhin St.Veran, Bourgogne .....	42
Chardonnay, Becker Vineyards, Fredericksburg, TX.....	30
Sauvignon Blanc, Lafite Reserve Speciale, Bordeaux .....	36
Macon-Fuisse, Vincent Girardin, La Vieilles Vignes.....	35

### Red Wine

Pinot Noir, Vero, Joseph Drouhin, Bourgogne .....	52
Syrah, Crozes-Hermitage, E Guigal, Rhône.....	58
Syrah, Jaja De Jau, Languedoc .....	32
Cabernet Sauvignon, Becker Iconoclast, Fredericksburg, TX.....	30
Grenache/Syrah, Pierre Amadiou, Cotes du Rhone .....	36
Grenache/Syrah, Bila Haut, Cotes du Roussillon, Chapoutier .....	36
Grenache/Syrah, Châteauneuf du Pape, Château Mont-Redon, Rhône .....	90

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Moet Chandon Imperial, Champagne	16	75

### WHITE WINE

	GLASS	1/4 carafe	1/2 carafe	BOTTLE
Pinot Gris, Villa Wolf, Pfalz, Germany	7	11	21	30
Riesling, Fall Creek, Tow, TX	8	12	22	36
Chardonnay, Jadot Macon Village, Bourgogne	10	15	27	44
Chardonnay –Unoaked, Messina Hof, Bryan, TX	8	12	22	36
Pinot Grigio, Llano Estacado, Lubbock, TX	7	11	21	30
Sauvignon Blanc, Jean Guillot, Bourdeaux	7	11	21	30

### ROSÉ

	GLASS	1/4 carafe	1/2 carafe	BOTTLE
Rosé, Cinsault, Les Jamelles, Languedoc-Roussillon	8	12	22	32
Rosé, Brennan Vineyards, Austin, TX	8	12	22	32

### RED WINE

	GLASS	1/4 carafe	1/2 carafe	BOTTLE
Pinot Noir, Bouchard, Aine et Fils, Bourgogne	7	11	21	30
Syrah/Grenache, Château De Serame, Corbieres	9	13	25	39
Malbec, Fortant de France, Languedoc-Roussillon	7	11	21	30
Cabernet Sauvignon, Fall Creek, Tow, TX	8	12	22	36
Merlot, Messina Hof, Bryan, TX	8	12	22	36

# LÜKE

## LUNCH

### EXPRESS MENU

cup of soup  
entrée of the day  
15.00

### SPÉCIALITÉS

#### Sunday

smoked beef brisket  
horseradish ravigote sauce  
skillet potatoes

#### Monday

red beans and rice  
breaded pork chop

#### Tuesday

roasted suckling pig  
cherry mustard sauce  
stewed greens

#### Wednesday

crispy Hill Country cabrito  
whipped potatoes, bacon  
local oyster mushrooms

#### Thursday

blanquette of pork cheeks  
farmer's market vegetables  
house-made pasta

#### Friday

shrimp creole  
light tomato sauce  
served with rice

#### Saturday

white bean and duck cassoulet  
garlic sausage  
duck leg confit

### SIDES 5.00

creamer potatoes  
house-made fries  
sauté of market vegetables  
McEwen and Sons grits  
house-made chroucroûte  
whipped potatoes

# LÜKE

## LUNCH

### SANDWICHES

**Lüke burger**

caramelized onions, Allen Benton bacon, Emmenthaler swiss and house-made fries  
16.00

**pressed “cochon de lait” poboy**  
cherry mustard and housemade fries  
14.00

**croque monsieur or croque madame**  
grilled ham and Emmenthaler cheese sandwich  
11.00  
add fried organic yard egg 2.00

**BLT**

buster crab, tomato, Allen Benton's bacon  
tomato and lettuce sandwich  
17.00

### ENTREES

Steak and frites

**12oz grilled ribeye**  
25.00

**slow cooked hanger steak**  
18.00

**New York strip**  
22.00

**Broken Arrow Ranch wild boar chop**  
28.00  
add crabmeat 10.00

your choice of  
sour mash steak sauce, herbed compound butter, green peppercorn sauce or béarnaise

**free-range chicken ceasar**  
smoked paprika croutons and parmesan cheese  
12.00

**fresh Gulf Coast fish**  
meunière or amandine  
20.00  
add jumbo lump crab meat 10.00

**jumbo Gulf shrimp “en cocotte”**  
McEwen and Sons creamy white corn grits and smoked andouille  
22.00

### FROM THE BUTCHER

all served with skillet potatoes and mustard

**bratwurst**  
11.00

**garlic sausage**  
12.00

**bockwurst**  
10.00

# LÜKE

## DINNER

### EXPRESS MENU

cup of soup  
entrée of the day  
bread Pudding  
23.00

### SPÉCIALITÉS

#### Sunday

smoked beef brisket  
horseradish ravigote sauce  
skillet potatoes

#### Monday

red beans and rice  
breaded pork chop

#### Tuesday

roasted suckling pig  
cherry mustard sauce  
stewed greens

#### Wednesday

crispy Hill Country cabrito  
whipped potatoes, bacon  
local oyster mushrooms

#### Thursday

blanquette of pork cheeks  
farmer's market vegetables  
house-made pasta

#### Friday

shrimp creole  
light tomato sauce  
served with rice

#### Saturday

white bean and duck cassoulet  
garlic sausage  
duck leg confit

### SIDES 5.00

creamer potatoes  
house-made fries  
sauté of market vegetables  
McEwen and Sons grits  
house-made choucroute  
whipped potatoes

# LÜKE

## DINNER

### ENTREES

Steak and frites

**12oz grilled ribeye**  
25.00

**slow cooked hanger steak**  
18.00

**New York strip**  
22.00

**Broken Arrow Ranch wild boar chop**  
28.00  
add crabmeat 10.00

your choice of  
sour mash steak sauce, herbed compound butter, green peppercorn sauce or béarnaise

**fresh Gulf Coast fish**  
meunière or amandine  
20.00  
add jumbo lump crab meat 10.00

**moules et frites**  
Prince Edward Island mussels steamed  
with garlic and thyme served with housemade fries  
19.00

**jumbo Gulf shrimp “en cocotte”**  
McEwen and Sons creamy white corn grits  
smoked andouille  
22.00

**Lüke burger**  
caramelized onions, Allen Benton bacon, Emmenthaler swiss and house-made fries  
16.00

**pressed “cochon de lait” poboy**  
cherry mustard and house-made fries  
14.00

**croque monsieur or croque madame**  
grilled ham and Emmenthaler cheese sandwich  
11.00  
add fried organic yard egg 2.00

**jäegerschnitzel**  
bacon, mushrooms and spätzle  
19.00

**choucroûte garnie**  
house-made bratwurst  
slow cooked Berkshire pork shank  
house-made sauerkraut  
26.00

**Texas raised herb roasted chicken**  
Allen Benton's bacon, whipped potatoes and natural jus  
18.00

### FROM THE BUTCHER

all served with skillet potatoes and mustard

**bratwurst**  
11.00

**garlic sausage**  
12.00

**bockwurst**  
10.00

# LÜKE

## DESSERTS

### **Brendan's bread pudding**

vanilla bean ice cream and hot buttered pecan sauce

### **Black Forest chocolate marquis**

chantilly crème, cherries and chocolate sauce

### **gateau basque**

vanilla cake with slow cooked apples  
crème fraîche

### **cheesecake in a jar**

Humble House mascarpone  
red wine stewed berries

### **vanilla bean crème brûlée**

all desserts \$8.00

# LÜKE

## BEER

### GERMANY

<b>König</b> Pilsener \$6.00	<b>Weihenstephaner</b> <b>Kristal Weissbier</b> \$13.25 / 16.9oz	<b>Scheider</b> <b>“Aventinus”</b> Doppel Bock \$12.50/16.9oz
<b>Warsteiner</b> <b>Premium Verum</b> \$6.75	<b>Scheider Weisse</b> <b>Hefeweizen</b> \$11.50 / 16.9oz	<b>Ayinger</b> <b>“Celebrator”</b> Dubbel Bock \$9.50
<b>Sünner Kolsch</b> \$13.00 / 16.9oz	<b>Wurzbürger</b> <b>Julius Echter</b> Hefe Dunkel \$11.50 / 16.9oz	<b>Spaten</b> <b>“Optimator”</b> Doppel Bock \$6.50

### CRAFT

<b>Brooklyn Lager</b> \$6.75	<b>Harpoon UFO Hefe</b> \$7.00	<b>Leinenkugels</b> <b>Creamy Dark Lager</b> \$6.00
<b>Anchor Steam</b> \$7.50	<b>Arrogant Bastard Ale</b> \$15.50 / 22oz	<b>Abita Turbodog</b> \$6.00
<b>Abita Purple Haze</b> \$6.00	<b>Victory</b> <b>Golden monkey</b> <b>Belgium Style Ale</b> \$9.50	<b>Stone Smoked Porter</b> \$15.50 / 22oz

### DRAFT BEER

<b>Alamo Golden Ale</b> San Antonio, Tx \$6.50	<b>Fransiskaner – Hefe Weisse</b> Germany \$7.50	<b>La Trappe Quadrupel – Abbey Ale</b> Belgium \$10.00
<b>St. Arnold Fancy Lawnmower Kölsch</b> Houston, Tx \$6.75	<b>Tripel Karmeliet – Abbey Ale</b> Belgium \$10.00	<b>Ranger Creek – Mesquite Smoked Porter</b> San Antonio, Tx \$7.00
<b>Blanche de Bruxelles – Witbier</b> Belgium \$8.00	<b>Ranger Creek – Oatmeal Pale Ale</b> San Antonio, Tx \$7.00	

### TEXAS BEER

<b>Real Ale, Fireman’s #4 Blonde Ale</b> Blanco \$5.75	<b>Independence, Free Style Wheat</b> Austin \$6.50	<b>Spoetzl, Shiner Bock</b> Shiner \$5.75
<b>Rahr &amp; Sons, Blonde Lager</b> Austin \$5.50	<b>St. Arnold Texas Wheat</b> Houston \$6.25	<b>Independence, Bootlegger Brown Ale</b> Austin \$6.50
<b>Real Ale, Rio Blanco Pale Ale</b> Blanco \$5.75	<b>Independence, Austin Amber</b> Austin \$6.50	<b>Rahr &amp; Sons, Ugly Pug Schwarzbier</b> Ft. Worth \$5.50
<b>Real Ale, Full Moon Pale Rye Ale</b> Blanco \$5.75	<b>St. Arnold, Amber Ale</b> Houston \$6.25	

# LÜKE

## BEER

### BEERS IN A CAN

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**Mama's Little Yellow Pilsner**  
\$7.00

**True Blonde Ale**  
\$6.75

**Bombshell Blonde Ale**  
\$5.25

**Pine Belt, Pale Ale**  
\$6.50

**Dale's Pale Ale**  
\$7.00

**Wittekerke Belgium Wit**  
\$6.50

**Buried Hatchet Stout**  
\$7.00

### BELGIUM

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**St. Sebastiaan  
Golden Ale**  
\$20.50 / 16.9oz

**Duvel Golden Ale**  
\$10.50

**Delirium Tremens**  
\$14.00

**Kwak Amber**  
\$13.50

**Saison Dupont Ale**  
\$13.00

**Chimay Premier  
Abbey Dubbel**  
\$13.50

**Orval Belgium Ale**  
13.50

**Chimay Grand Reserve  
Strong Ale**  
\$15.00

**Maredsous Brune  
Abbey DBL**  
\$12.00

**Westmale Tripel  
Abbey**  
\$13.50

**St bernardus 12  
Abbey Quadrupel**  
\$15.50

### CIDERS & LAMBICS

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**Ace Pear Cider**  
\$7.50

**Lindeman's Pêche, Framboise, and Pomme**  
\$15.50

### FRANCE

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**Kronenburg 1664**  
\$6.50

**Fischer Amber**  
\$6.50

**Non-Alcoholic  
Warsteiner**  
\$5.75