

STARTERS

QUESO & CHIPS

Queso blanco, chips 10

CRISPY BRUSSEL SPROUTS

Bacon, parmesan,
balsamic reduction 10

BASKET OF BISCUITS

Whipped honey butter,
Urban jam 12

CITRUS SHRIMP

Poached shrimp, cucumber salad,
avocado, lemon aioli 13

SALADS

HOUSE GREENS

Mesclun mix, watermelon radish,
carrots, golden raisin 10

URBAN CHOP SALAD

Romaine, roasted corn,
cucumber, blue cheese, bacon,
tomato, ranch dressing 12

CLASSIC WEDGE SALAD

Iceberg wedge, blue cheese crumbles,
baby heirloom tomato, bacon, ranch 13

SOUP AND SALAD COMBO

Tomato basil soup, urban
house salad 14

A LA CARTE

BISCUIT 3

WAFFLE 6

SAUSAGE LINKS 4

BACON 4

BUTTERMILK PANCAKE 3

BREAKFAST POTATOES 4

FRUIT 4

BRUNCH

BUTTERMILK PANCAKES

Honey butter 10

BISCUITS AND CHORIZO GRAVY 10

BANANA BREAD FRENCH TOAST

Caramelized banana glaze, macerated
berries, candied pecan 15

AVOCADO TOAST

Sunny egg, arugula salad, heirloom
tomato, goat cheese, pickled red onion,
lemon vinaigrette, bruleed grapefruit 15

CRAB CAKE BENEDICT

Breakfast potatoes,
poached egg, hollandaise 17

FULL MONTE

Eggs, breakfast potatoes, bacon,
link sausage, silver dollar pancakes,
sourdough toast 15

MIMOSA FLIGHT

LaMarca Proseco/
3 flavors 16

MIMOSA CARAFE

Choose: Orange, Cranberry,
Pineapple 30

URBAN BLOODY MARY

Gin or vodka, bloody
revolution, bacon 15

TEXAS MIGAS

Eggs, pico, jack cheddar, avocado,
beans, papas 16

CHICKEN AND WAFFLE

3 pepper infused syrup,
macerated berries 17

BREAKFAST RELLENO

Oaxaca cheese, shredded chicken,
crispy poblano pepper, refried beans,
diablo sauce, egg, papas 17

CHOP AND EGGS

Fried chop, mash, chorizo gravy,
sunny eggs 19

THE CATTLEMAN

Sirloin, 2 eggs, brunch potatoes,
biscuit, chimichurri 25

SUNRISE OMELET

Chicken tinga, Oaxaca cheese, avocado,
cilantro lime creme, breakfast potatoes 16

WRAPS & BURGERS

All burgers and wraps come with fries

Add bacon 4, chicken 8, shrimp 9, salmon 12, flat iron 13. Sub truffle fries +3, sweet potato fries +1

HARRIS ST. CHICKEN WRAP

Grilled chicken, rice, mix greens,
cheddar, roasted corn, black
beans, pico, cilantro ranch 14
[\$1 from every purchase is donated
to Texas Baptist Children's Home]

BLT AVOCADO SAMMI

Rustic country bread, BLT, avocado,
lemon thyme aioli 15

SIMPLY GRILLED

Mash, veggies, scampi butter
chicken 17, salmon 20, sirloin 25

HOT HONEY CHICKEN SANDWICH

Fried chicken breast, tangy
slaw, aioli, pickle 16

URBAN CLASSIC BURGER

Black Angus beef, lettuce, tomato, onion,
pickle, aioli 17 *(prepared medium well)*

CHICKEN AVOCADO SANDWICH

Grilled chicken, swiss cheese, avocado,
bacon, lettuce, tomato, lemon thyme aioli 17

BAJA FISH TACOS

Grilled Texas redfish, roasted corn pico,
avocado creme, rice & beans, citrus slaw 18

COUNTRY FRIED SOMETHING

Veggies, mash, gravy
chicken 17, steak 18

HAPPY HOUR

Daily 3pm - 6pm
All Day Monday

BEERS

DRAFT \$7+

DOMESTIC BOTTLES \$6

CRAFT \$6+

WINE LIST

Sparkling:

VEUVE CLICOT \$150 bottle only

MIRABELLE BRUT \$68 bottle/\$17 glass

MIRABELLE ROSE \$68 bottle/\$17 glass

Pinot Noir:

VILLA WOLF 2021 ROSE PINOT NOIR
\$28 bottle/\$8 glass

Sauvignon Blanc:

CROWDED HOUSE \$30 bottle/\$8 glass

Chardonnay:

LA CREMA.
2023 RUSSIAN RIVER VALLEY
\$60 bottle/\$15 glass

Red Blend:

BABY BLUE \$75 bottle/\$19 glass

QUILT \$54 bottle/\$14 glass

Cabernet Sauvignon:

PROVENANCE \$60 bottle/\$15 glass

DRINKS

ICED TEA \$3

TOPO CHICO \$5

SODA \$3

COCKTAIL LIST

BLAKE'S OLD FASHIONED \$18

Woodford Reserve
Black Walnut Bitters
Orange Bitters

ESPRESSO MARTINI \$16

Wheatley Martini
Coffee Liqueur
Stone Stash Cold Brew

URBAN MARGARITA \$16

Corozan Reposado | Orange Liqueur
Lime | Agave

EASY LIVING \$14

Rum | Vodka
Pineapple | Cranberry | Orange

THE SWEETHEART \$15

Wheatley Vodka | Chambord
St Germain | Simple
Cranberry | Lime | Aquafaba

WATER LILY \$15

Pea Flower Citadelle Gin
Cointreau | Lemon
Giffard Creme De Violette

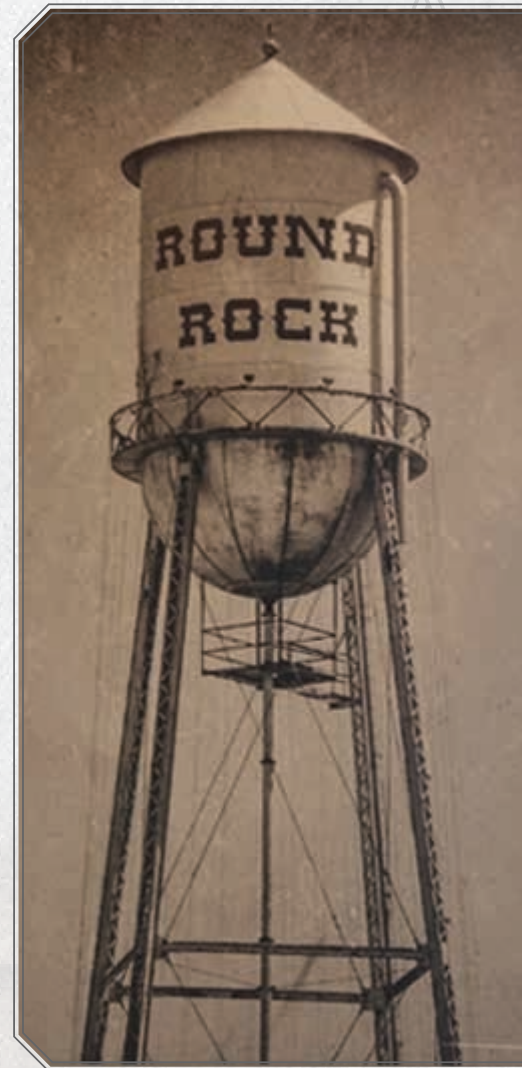
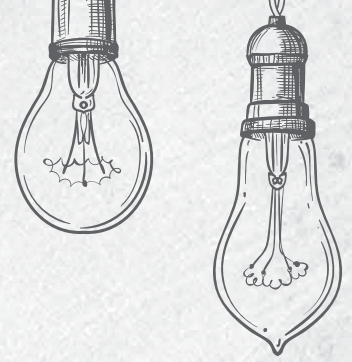
BOURBON RENEWAL \$15

Bourbon | Casis | Simple | Lemon

VIOLET SUNSET \$15

Vodka | Cranberry | Peach
Creme De Violette | Simple | Lime

Our restaurant is proudly locally owned and operated by lifelong residents who have been part of this community for over 50 years. Our deep roots and dedication inspire a true hometown dining experience built on tradition, connection, and care for our neighbors. Each year, we're honored to support dozens of local non-profits, giving back to the community that continues to support us. - Blake and Allison Notgrass



@urban.rooftop



@urban.creekside



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Instagram logo

URBAN
eat . drink