



## Local flavors.

Crossroads Bar & Bistro maintains our mission that presentation starts in the heart of Texas. Our menu has been carved to project the unique flavors from one local crossroads to another and present them with our very own style as we serve our portions of breakfast, dinner, or even during our "Happy Hour" cocktails.



Hotel Indigo Houston at the Galleria

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**Enjoy.**



## Breakfast.

Served 6:00 am - 10:30 am Weekdays, 7:00 am - 11:00 am Weekends

### Hot & Hearty

#### \*The Rodeo Breakfast \$12.00

Two fresh eggs, applewood smoked bacon, sausage, country potatoes and croissant with preserves.

#### Texas French Toast \$10.00

Texas size tortilla filled with powdered sugar and served with maple syrup and fresh berries.

#### \*Breakfast Quesadilla \$8.00

Texas size tortilla filled with scrambled eggs, cheese, and applewood smoked bacon served with homemade salsa.

#### Golden Croissant Sandwich \$8.00

Applewood smoked bacon, eggs and cheddar cheese on a flakey butter croissant.

#### The Brazos Breakfast \$12.00

Sausage and cheddar omelette served with country potatoes and croissant

#### The Spinach and Tomato Omelette \$12.00

Baby spinach, vine tomatoes, and cheddar cheese Served with country potatoes and croissant.

### Quick & easy

#### Hotel Indigo Parfait \$6.00

With low-fat granola, yogurt and fresh berries

#### Fresh Fruit Bowl \$6.00

Medley of fresh seasonal fruit

#### Local Fresh Pastries \$3.00

Fruit danish, muffins, and croissants

#### Bagel \$3.00

Plain, blueberry, wheat and cinamon raisin

#### Kellogg's Cereal \$3.00

Assorted flavors

#### Kashi Cereal \$3.00

Assorted flavors

### Sides

#### Applewood Smoked Bacon \$4.00

#### Sausage Links \$4.00

#### Turkey Sausage \$4.00

#### Country Breakfast Potatoes \$3.00

#### Fresh Eggs Your Way (2) \$3.00

### Drinks

#### Local Brewed Coffee \$ 2.85 \$ 3.25

#### Iced Coffee \$ 3.00 \$ 4.00

#### Caramel Macchiato \$ 4.00 \$ 5.00

#### Cafe Irish Cream \$ 4.00 \$ 5.00

#### White Chocolate Mocha \$ 4.00 \$ 5.00

#### Chai Tea \$ 3.00 \$ 4.00

#### Hot Chocolate \$ 3.00 \$ 4.00

#### Hot Tea \$ 3.00 \$ 4.00

#### Milk \$ 2.00

#### Juice \$ 4.00

#### Bottled Water \$ 3.50 \$ 4.00

## Dinner.

Served 5:00 pm - 10:00 pm

### Something to share

#### \*Trinity Bay Trio \$19.00

10oz New York Strip balsamic reduction accompanied with two blackened shrimp and golden brown fried Calamari. Served with house cocktail, tartar and red pepper flake sauce.

#### \*Smoked Salmon \$11.00

Delicate smoked salmon with capers, red onions, lemon, dill cream cheese and a toasted bagel.

#### Fresh Mozzarella Plate \$10.00

Fresh Mozzarella, sliced tomatoes, minced red onion, and freshly chopped basil drizzled with balsamic reduction and extra virgin olive oil.

#### \*San Jacinto Shrimp Tacos \$11.00

Soft flour tortillas grilled and stuffed with fried shrimp and topped with a cucumber relish and a smokey chipotle aioli.

#### \*Fried Calamari \$10.00

Tender Calamari lightly battered and fried. Served with a red pepper flake sauce. Perfect for sharing.

#### Chips and Indigo Cheese \$8.00

Blue, red, and gold corn chips presented with our homemade Gorgonzola cheese dip and homemade salsa

#### Nachos Grande \$11.00

Texas size stack of blue, red, and gold corn chips topped with refried beans, blended cheese, jalapenos, sour cream.

#### -added chicken \$3.00 - added beef \$4.00

#### \*Hidalgo-dilla \$8.00

Flour tortilla loaded with blended cheese, bell peppers, and sweet yellow onions. Served with sour cream and homemade salsa.

#### -added chicken \$3.00 - added beef \$4.00

#### \*Buffalo Bayou Wings \$10.00

Six mouthwatering chicken wings tossed in a tangy Buffalo or Barbeque sauce. Served with ranch and golden brown waffle fries

#### \*Fully Loaded Waffle Fries \$8.00

Golden brown waffle fries topped with Applewood smoked bacon, cheddar cheese, chives, served with ranch for dipping.

### No need for a knife or fork

#### Three Cheese Pizza \$12.00

Topped with our signature three cheese blend.

#### \*Trifecta Pizza \$14.00

Our signature three cheese blend topped with italian sausage, pepperoni and beef.

#### \*Pepperoni Pizza \$13.00

Our signature three cheese blend and overloaded with pepperoni

#### Zesty Veggie Pizza \$13.00

Our signature three cheese blend and topped with onions, tomatoes, mushrooms and bell peppers.

#### \*Big as Texas Burger \$13.00

A half pound of Certified Angus Beef with provolone cheese atop a toasted sesame seed bun. Served with golden brown waffle fries

#### Crossroad's Cheesesteak \$13.00

sirloin steak, sauteed onions and bell peppers served hot on a sourdough hoogie with provolone cheese and chipotle aioli. Served with golden brown waffle fries

#### \*Steak and Mushroom Panini \$14.00

Marinated steak cooked to your preference, caramalized onions, sauteed mushrooms and provolone cheese with our garlic herb butter on a sourdough hoogie. Served with golden brown waffle fries

#### \*Texas Turkey Club Croissant \$11.00

Sliced turkey breast on a flakey croissant with applewood smoked bacon, swiss cheese, lettuce and tomatoes. Finished with chipotle aioli and served with kettle chips

### Going green

#### Indigo House Salad \$8.00

Mixed baby greens tossed with fresh julienne vegetables, spiced pecans and a citrus vinaigrette

#### Spinach and Gorgonzola Salad \$9.00

Baby spinach tossed with gorgonzola cheese, Applewood smoked bacon, red onions, roasted red peppers and balsamic vinaigrette.

#### Classic Caesar \$8.00

Fresh Romaine lettuce tossed with croutons and a creamy caesar dressing and sprinkled with grated parmesian cheese. Add chicken for \$ 3.00 or shrimp for \$ 5.00

#### Uptown Strawberry Salad \$9.00

Mixed baby greens tossed with fresh strawberries, sweet pecans, goat cheese, dried cranberries and a citrus vinaigrette.

### The main event

#### \*Gulf Coast Surf and Turf \$23.00

10oz New York Strip cooked to your preference and three blackend shrimp served with roasted potatoes and seasoned vegetables.

#### \*Gulf Coast Blackened Redfish \$18.00

Fresh redfish filet, seasoned with cajun spices, served with rice pilaf and seasonal vegetables

#### \*BBQ Chicken Breast \$18.00

Marinated and grilled served with roasted potatoes and seasonal vegetables.

### Don't forget dessert

#### Colossal New York Style Cheese Cake \$ 5.50

Served with fresh strawberries

#### Chocolate Layer Cake \$ 5.00

For the Chocolate Lover in You !

#### Key Lime Pie \$ 5.00

Our House Favorite

#### Bourbon Pecan Pie \$ 5.00

Texas Lovers Favorite

### Something refreshing

#### Coke, Diet Coke, Sprite,Orange,Lemonade, Root Beer, or Dr Pepper \$ 2.00

#### Iced Tea \$ 2.00

#### Bottled Water \$3.50 \$ 4.00

## The whenever menu.

#### Classic Caesar Salad \$ 6.00

crisp romaine, creamy caesar dressing, seasoned croutons and grated parmesan cheese.

#### \*Texas Turkey Club Croissant \$6.00

Sliced turkey breast on a flakey croissant with applewood smoked bacon, swiss cheese, lettuce and tomatoes. Finished with chipotle aioli and served with kettle chips

#### Fresh Fruit Bowl \$6.00

Medley of fresh seasonal fruit

#### Firecracker Popcorn \$5.00

Lightly seasoned with Indigo Blackened seasoning

#### Cookies \$ 2.00

Freshly baked in house (each)

Automatic 20% gratuity on in-room dining and service fee of \$3.00

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

### Something from the bar

#### Bottled beer

#### Bud Light \$4.50

#### Budweiser \$4.50

#### Coors Light \$4.50

#### Michelob Ultra \$4.50

#### Miller Lite \$4.50

#### Blue Moon \$5.50

#### Redbridge \$5.50

#### Heineken \$5.50

#### Stella Artois \$5.50

#### Corona \$5.50

#### Dos XX \$5.50

#### Shiner \$5.50

#### St. Arnolds \$5.50

### White wines

#### Stone Cellars Chardonnay Glass Bottle \$8.00 \$31.00

#### Bonterra, Organic Chardonnay \$10.00 \$36.00

#### Concanon Chardonnay \$9.00 \$36.00

#### Brancott Estate Sauvignon Blanc \$9.00 \$36.00

#### Danzante, Italy Pinot Grigio \$9.00 \$36.00

#### Chateau Ste. Michelle Riesling \$10.00 \$36.00

### Red wines

#### Stone Cellars Cabernet Glass Bottle \$8.00 \$31.00

#### Stone Cellars Merlot \$8.00 \$31.00

#### Penfolds Koonunga Hill Shiraz \$ 9.00 \$ 36.00

#### Cellar # 8 Cabernet \$9.00 \$36.00

#### Cellar # 8 Zinfandel \$ 9.00 \$36.00

#### Mac Murray Sonoma Coast Pinot Noir \$10.00 \$ 38.00

#### Bonterra, Organic Cabernet \$ 10.00 \$ 38.00

#### Bonterra, Organic Merlot \$ 10.00 \$ 38.00

#### Terrazas de los arides Cabernet \$ 11.00 \$ 40.00

### Bubbles

#### Glass Bottle \$9.00 \$38.00

#### Villa Sandi Il Fresco \$9.00 \$38.00