

## SIGNATURE COCKTAILS

**SILO ULTIMATE COSMO**  
KETEL ONE CITROEN  
COINTREAU  
CRANBERRY JUICE  
FRESH RASPBERRIES

**CUCUMBER  
KAIPARASOHKA**  
SKYY CITRUS VODKA  
MUDDLED CUCUMBERS  
FRESH LEMON JUICE  
SIMPLE SYRUP

**BLACKBERRY OL'  
FASHIONED**  
ANGEL'S ENVY, MUDDLED  
ORANGE & BLACKBERRIES  
OLD FASHIONED BITTERS  
SIMPLE SYRUP, TOPPED  
WITH CLUB SODA

**TEXAS RUBY RED**  
ABSOLUT RUBY RED VODKA  
COINTREAU, GRAPEFRUIT  
JUICE & SUGARED RIM

**MOJITOS  
REFRESCOS**  
FRESH MINT, SIMPLE SYRUP  
LIME, BACARDI SUPERIOR  
SPASH OF SODA

**RASPBERRY MOJITO**  
FRESH MINT, RASPBERRIES  
SIMPLE SYRUP, MALIBU  
RUM & SPLASH OF SODA

**SWEET TEA LEMONADE**  
FIREFLY SWEET TEA VODKA  
REFRESHING HOUSE-MADE  
LEMONADE

**"ELEVATED"  
BLOODY MARY**  
VODKA INFUSED WITH CARROTS  
CELERY, SHALLOTS, GARLIC  
PEPPERCORN, HABANEROS  
JALAPEÑOS & OTHER VARIOUS  
PEPPERS, TOMATO MIX.  
SPICY!

**CHAMP-BERRY MARTINI  
GRAND MARNIER & RUM**  
INFUSED WITH BLACKBERRIES  
RASPBERRIES & SERVED  
WITH CHAMPAGNE  
"DRUNKEN BERRIES"

**SILO MULE**  
GINGER VODKA, GOSLING  
GINGER BEER & FRESH LIME

**CHAMPAGNE JULIP**  
BOURBON, FRESH MINT,  
SIMPLE SYRUP, CHAMPAGNE

**209'ER**  
DISTILLED 209 GIN  
POMEGRANATE JUICE, FRESH  
LIME & SPLASH OF SODA



## RESTAURANT WEEK

AUGUST 12-26 / 35.

*Please choose one menu item from each course.  
Limited availability. Beverage, tax & gratuity not included.*

\$35

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**SILO SOUP**  
CHEF'S DAILY PREPARATION

**CLASSIC CAESAR SALAD**  
HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, PARMESAN CRISP

**SIGNATURE CHICKEN FRIED OYSTERS**  
SAUTÉED SPINACH, APPLEWOOD SMOKED BACON, TART APPLES  
WHOLE GRAIN MUSTARD HOLLANDAISE

2

**GRILLED ATLANTIC SALMON & SHRIMP**  
RED PEPPER POLENTA CAKE, GRILLED ASPARAGUS  
CHERRY TOMATO-OLIVE VINAIGRETTE

**CHIPOTLE PORK TENDERLOIN**  
SWEET POTATO, CORN & BACON HASH, SAUTÉED GARLIC SPINACH  
TEXAS GOAT CHEESE, ANCHO CHERRY SAUCE

**CHEF'S FEATURE**  
DAILY PREPARATION

3

**DESSERT**  
CHEF'S DAILY SELECTION

OPTIONAL WINE PAIRINGS (1/2 GLASS) / 18

## OYSTERS

1/2 DOZEN HALF SHELL 19  
SERVED WITH FRESH HORSERADISH, COCKTAIL SAUCE, MIGNONETTE, SALTINES & LEMON.

## STARTERS

**SIGNATURE CHICKEN FRIED OYSTERS**  
SAUTÉED SPINACH, APPLEWOOD SMOKED BACON, TART APPLES  
WHOLE GRAIN MUSTARD HOLLANDAISE 13

**PEPPER SEARED AHI TUNA**  
CUCUMBER AND CARROT "SALAD," AVOCADO, JALAPEÑOS  
WASABI TOBIKO, CILANTRO PONZU 15

**ARTISAN CHEESE PLATE**  
CHEF SELECTION (3) 16

**BEEF TENDERLOIN TARTARE**  
CAPERS, SHALLOTS, DIJON, TRUFFLE OIL  
GRILLED BAGUETTE, BABY ARUGULA 14

**ALL JUMBO LUMP CRABCAKE**  
CAPER DILL TARTER SAUCE 16

**DUCK SPRING ROLLS**  
GLASS NOODLES, SHIITAKE MUSHROOMS, CILANTRO, HOT FANNY SAUCE 10

**PAN ROASTED MUSSELS**  
TOMATO, SAFFRON, FENNEL BROTH, GRILLED CIABATTA 11

**CRISPY CALAMARI**  
CHARRED SHISHITO PEPPERS, SHAVED PARMESAN, SPICY MUSTARD AIOLI 13

## SALADS

**SILO HOUSE**  
MIXED GREENS, RED ONIONS, CHERRY TOMATOES, CUCUMBERS  
CROUTONS, HONEY-DIJON WALNUT VINAIGRETTE 8

**ROASTED MUSHROOM & ARUGULA**  
ROASTED MUSHROOMS, RED ONION, MARINATED GRAPE TOMATOES  
FRESH MOZZARELLA, CRISPY PROSCIUTTO, & BALSAMIC VINAIGRETTE 12

**CLASSIC CAESAR**  
HEARTS OF ROMAINE, ROASTED GARLIC CROUTONS, PARMESAN CRISP 9

**BABY SPINACH**  
CRISPY BRIE, APPLEWOOD SMOKED BACON, RASPBERRIES  
DRIED APRICOTS & SPANISH SHERRY VINAIGRETTE 10

**ROASTED BEET SALAD**  
WATERCRESS, TEXAS GOAT CHEESE, SPICY WALNUTS, CHAMPAGNE VINAIGRETTE 11