Houston, Texas

Remi
RESTAURANT & BAR

In-Room Dining Menu

BREAKFAST | SERVED DAILY 7AM TO 11AM

QUICK STARTS

Butter Croissant *9*
Roman Brioche Pistacchio Maritozzo *9*
Cornetto alla Crema *10*
Pain au Chocolat *9*
Apple Danish *9*
Blueberry Muffin *9*
Remi Greek Yogurt Parfait (V) *17*
Granduca Seasonal Fruit and Berries (GF, V) *16*
Steel-Cut Oatmeal (VG) *24*
Brown sugar, berries, toasted pecans

TEXAS BREAKFAST TACOS

Egg & Cheese (V) *16*
Bacon, Egg & Cheese *18*
Sausage, Egg & Cheese *18*
Chorizo & Potato *18*

SIDES

Applewood-Smoked Bacon *10*
House Breakfast Sausage *9*
White Cheddar Grits (V) *8*
Hashbrowns (V) *8*
Seasonal Fruit (VG) *12*

COFFEE + ESPRESSO

Drip Coffee *5/15*
Espresso *7*
Americano *6*
Cappuccino *8*
Latte *7*
Cold Brew *6*
Mocha *8*
Chai Latte *7*
Matcha Latte *8*

FROM THE KITCHEN

The "Works" *24*
Two eggs any style, applewood-smoked bacon or sausage, hashbrown, choice of toast

Three Egg Omelette (GF) *23*
Spinach, onion, bell pepper, tomatoes, jalapeno, cheddar, swiss, mozzarella, bacon, ham (choice of three)

The Sunroom Omelette (GF) *25*
Three eggs, Texas cheddar cheese omelette, side of applewood-smoked bacon or sausage, hashbrown

Avocado & Farm Egg Toast (V) *22*
Sourdough, avocado, Calabrian chile, lemon, herbs, soft poached farm egg, hollandaise

Smoked Salmon Bagel *24*
Artisanal bagel, smoked salmon, herbed cream cheese, tomato, capers, cucumber, onion

English Muffin Breakfast Sandwich *24*
Applewood thick cut bacon, fluffy eggs, aged cheddar, garlic aioli, tomato jam

Remi Pancakes (V) *22*
Whipped ricotta, lemon, blueberry, warm maple syrup

FRESH JUICES & WELLNESS

Fresh Squeezed Juice *14*
Orange or Texas ruby red grapefruit
Green Garden *14*
Kale, spinach, cucumber, parsley, lemon
Roots *14*
Beet, apple, ginger, lemon
Sunrise *14*
Mango, turmeric, orange
Immunity Shot *5*



PASTURE-RAISED EGGS • PREMIUM APPLEWOOD SMOKED BACON • TEXAS HONEY • LOCALLY ROASTED COFFEE

Please advise of any dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
G - Gluten Free | V - Vegetarian | VG - Vegan

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ALL DAY | SERVED DAILY 11AM TO 10PM

STARTERS

Hummus + Bomba (VG) *16*
White bean hummus, crudité, chickpeas, sourdough bomba bread

Autumn Burrata (V) *24*
Roasted delicata squash, apple mostarda, brown butter, pumpkin seeds, saba, sourdough

Crispy Artichoke Chips (V) *16*
Roman-style crispy artichokes and potatoes, garlic aioli

Tomato Basil Soup (V) *14*
Creamless tomato basil soup, lemon whipped ricotta, toasted sourdough

SALADS

Remi Caesar *19*
Little Gem, anchovy dressing, rosemary focaccia crumbs, 24-month Parmigiano
add chicken +8

Texas Chopped Chicken Salad *25*
Smoked Texas chicken, baby lettuce, Texas cheddar, bacon, avocado, heirloom tomato, crispy tortilla, heritage dressing

Asian Chicken Salad *28*
Tuscan kale, arugula, green lettuce, mango, cucumber, cashew, citrus, sesame-yuzu dressing

Salmon + Citrus (GF) *39*
Ora King salmon, avocado, mango, cucumber, tomato, honey-citrus dressing

STEAK + CHOPS

Texas Wagyu Steak Frites *59*
10 oz RC Ranch striploin, truffle Parmesan fries

Prime New York Strip *64*
12 oz striploin, cast-iron seared, petite Remi greens

Linz Reserve Filet Mignon *56*
6 oz filet, petite Remi greens

32-Day Aged Prime Ribeye *94*
20 oz locally sourced ribeye, petite Remi greens

HANDHELDS

Served with French fries, market greens, seasonal fruit, or tomato basil soup

Remi Burger *25*
Linz Heritage beef, Texas cheddar, heirloom tomato, lettuce, red onion, dijonnaise, sesame bun

Turkey Club *24*
Turkey, bacon, lettuce, tomato, avocado, aioli, sourdough

Chicken Caesar Wrap *25*
Little Gem, chicken, anchovy dressing, rosemary focaccia crumbs, 24-month Parmigiano

Chicken Milanese Club *25*
Chicken Milanese, mozzarella, parmigiano, tomato, arugula, sourdough

Prosciutto & Mozzarella Panino *24*
Prosciutto di Parma, mozzarella, Genovese pesto, pressed sourdough

PIZZA

Mozzarella, Pesto & Ricotta (V) *18*
Tomato, mozzarella, basil pesto, ricotta

Prosciutto & Burrata *24*
Prosciutto di Parma, burrata, DOP olive oil, herbs

Spianata & Hot Honey *20*
Calabrian salami, stracciatella, tomato, hot honey

Mushroom & Gruyère (V) *22*
Roasted wild mushrooms, gruyere, mozzarella, caramelized onion, thyme

Sausage & Peppers *24*
Italian sausage, roasted peppers, mozzarella, tomato, Calabrian chile

Cheese (V) *20*

Pepperoni *20*



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ALL DAY | SERVED DAILY 11AM TO 10PM

PASTA + MAINS

Butternut Squash Agnolotti (VG) *26*
Cherry tomatoes, sage, pine nuts

Tagliatelle Bolognese *30*
Eight-hour Wagyu beef bolognese, parmigiano reggiano

Potato Gnocchi & 'Nduja *33*
Potato gnocchi, braised short rib, 'nduja cream, breadcrumbs, whipped stracciatella

Chicken Pesto Pasta *26*
Caserecce, basil pesto, lemon, chicken

Ora King Salmon *39*
Charred broccolini, Marcona almond romesco

Texas Rotisserie Chicken *29*
Greener Pastures half chicken, lemon, herbs

Chef's Meatball *24*
Veal, beef , sausage, spicy pomodoro garlic and herb flatbread, parmigiano reggiano
+$8 add handmade tagliatelle

Mediterranean Branzino Filet *52*
Grilled asparagus, lemon butter

SIDES

Black Truffle Tagliolini (V) *19*

Creamy Potato Pureé (V) *12*

Grilled Asparagus (V) *14*

Truffle Parmesan Fries (V) *14*

Charred Broccolini (V) *12*

Crispy Brussels Sprouts (V) *18*

Petite Salad *10*

SWEETS

Maritozzo Alla Crema *14*
Roman brioche, mascarpone cream, orange blossom, berries

Remi Chocolate Cake *16*
Valrhona dark chocolate, salted caramel, vanilla ice cream

Tallow Chocolate Chip Cookie *16*
Banana, caramel, bacon , vanilla ice cream



Organic Oat & Fruit Torta (VG) *13*
Fresh berries, vanilla bean plant based cream

Assorted Ice Creams *13*
Chocolate, vanilla, pistachio

Sorbet (VG) *13*
Lemon, strawberry

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KID'S MENU | SERVED DAILY 7AM TO 10PM
FOR CHILDREN 8 AND UNDER | EACH MEAL COMES WITH ONE BEVERAGE

PLATES

The Burger *14*
Choice of fries or salad
+$2 add cheese

Chicken Tenders *14*
Choice of BBQ sauce, honey mustard, or ranch

Grilled Cheese *12*
Choice of white or whole wheat bread, choice of french fries or fresh fruit

Mini Pancakes *12*
(served between 7am and 1pm)
Syrup, fresh fruit, butter

Pasta Marinara *14*
Choice of tagliolini or short pasta, parmesan

Cheese Pizza *14*
Personal-sized pizza, tomato sauce, mozzarella cheese

Macaroni and Cheese *12*
+4 add chicken, +$2 add veggies

Kid's Salad *8*
simple greens, cucumber, tomatoes, choice of ranch, honey mustard, or italian dressing

SIDES

French Fries *6*

Steamed Broccoli *6*

Fruit Cup *6*

SWEETS

Ice Cream Sundae *8*
chocolate syrup, sprinkles, whipped cream

Fruit Salad *8*

Chocolate Cake Slice *8*

BEVERAGES

Milk
Regular or chocolate

Juice
Apple or orange

Soda
Coke, Sprite, or Shirley Temple

Lemonade

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Pet Menu

FOR DOGS

Bark-Burger *22*
Ground beef patty, carrots, slice of whole wheat bread

The Cozy Canine *16*
Slow-cooked chicken and carrots, savory broth

The Good Dog Bowl *16*
Grilled chicken breast, plain steamed rice, cucumber slices



FOR CATS



The Royal Catch *26*
Roasted salmon, side of steamed spinach

The Feline Favorite *18*
Shredded chicken breast, boiled rice, chicken broth

The Finest Catch *16*
Tuna flakes, mayonnaise, sprinkle of chive

FOR ALL PETS

The Fresh & Fruity Bowl *18*
Apple slices, blueberries, bananas

Granduca Biscuits *16*
Specially made biscuits with healthy ingredients such as banana, oats, and peanut butter

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Beverage Menu

HOUSE COCKTAILS



Ranch Water *17*
Lalo Tequila, lime juice, Topo Chico



Negroni *17*
Zephyr Gin, Cocchi Torino sweet vermouth, Campari, orange



Classic Margarita *17*
Gran Centenario Tequila, lime juice, agave



Remi Frozen Margarita *17*
Gran Centenario Tequila , lime juice, agave



The 'Duca G&T *17*
Monkey 47 Gin, Italicus Bergamot, lime, lemon, tonic, rosemary



RD Old Fashioned *17*
Weller Bourbon, brown sugar, orange bitters, Luxardo



Vesper Martini *17*
Belvedere Vodka, Beefeater Gin, Lillet Blanc



Cosmopolitan *17*
Tito's Vodka, Naranja Orange Liqueur, cranberry, lime

WINES BY THE GLASS

Santome, Prosecco, Treviso, Italy *15*

Moet & Chandon, Brut, Champagne, France *28*

Champagne Brice, Champagne, France *32*

Scarpetta, Pinot Grigio, Friuli, Italy *15*

Crowded House, Sauvignon Blacn, New Zealand *17*

Domine Reverdy, Sauvignon Blanc, Sancerre, Loire Valley, France *23*

Marine Layer, Chardonnay, Aries, Sonoma, California *22*

Thibault Liger-Belair, Chardonnay, Bourgogne, France *24*

Miraval, Rosé, Cotes de Provence, France *16*

Presqu'ile, Pinot Noir, Sonoma Coast, California *20*

Tregole, Sangiovese, Chianti Classico, Tuscany, Italy *18*

De Forville, Nebbiolo, Langhe, Piedmont, Italy *22*

Loren Crossing, Cabernet Sauvignon, Napa Valley *23*

Faust, Cabernet Sauvignon, Napa Valley *34*

Chateau Les Trois Croix, Bordeaux, France *28*

Felino, Malbec, Mendoza, Argentia *18*

BOTTLED BEER

Corona Light *8*
Miller Lite *6*
Modelo Especial *8*
Michelob Ultra *6*
Heineken 0.0 *8*
Dos XX *8*
St. Arnolds Art Car IPA *6*
Peroni *8*
Yuengling Lager *6*
Shiner Bock *6*
Heineken *8*

DRAFT BEER

Guinness *8*
Stella Artois, Belgium *8*
Yuengling Lager *8*
Lone Pint Yellow Rose IPA *8*

MOCKTAILS

Agrodolce Spritz *16*
Almave Blanco, white balsalmic, sparkling grape juice

Sol y Ceniza *16*
Almave Humo, pineapple juice, lime, agave

Lychee Martini *16*
Almave Blanco, lychee juice, yuzu juice

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Wine List

CHAMPAGNE

Moët & Chandon, Imperial, Brut, Eperney *110*
Ar Lenoble, Rosé, Brut, Marne *135*
Brocard Pierre, Tradition, Cotes de Bar *140*
Dumangin, Le Rosé, Brut, Chigny *150*
Waris Larmandier Rosé, Brut, Cotes de Blancs *155*
Gaston Chiquet, Rosé, Brut, Marne *158*
Geoffroy, Expression, Brut, Ay *168*
Famille Moussé, L'Esquisse, Brut, Marne *170*
Tarlant, Zero, Brut, Marne *200*
Bruno Paillard, Premiére Cuvée, Extra Brut, Reims *210*
Perrier- Jouet, Grand Brut, Epernay *220*
2015 Villmart & Cie, Coeur de Cuvée, Brut, Reims *300*

WORLDLY WHITE

2023 Ronc Platât, Nuvolaio, Bianco, Friuli, Italy *84*
2021 Deil, Nahesteiner, Kabinett, Nage, Germany *90*
2023 Due del Monte, Chardonnay, Friuli, Italy *96*
2023 Maugeri, Catarratto, Superiore, Sicily, Italy *98*
2023 Maugeri, Frontemare, Superiore, Sicily, Italy *145*
2020 Joly, Les Vieux Clos, Chenin Blanc, France *180*

SAUVIGNON BLANC

2024 Reverdy-Ducrox, Sancerre, Loire, France *92*
2025 Bertrand Graillot, Sancerre, Loire, France *130*
2024 Spottswoode, Napa Valley *160*
2022 Accendo Cellars, Napa Valley *220*

CHARDONNAY

2024 Maison Champy, Chablis, France *84*
2024 Jean Marc Boillot, Bourgogne, France *88*
2023 Hanzell, Sebella, Sonoma *92*
2020 Bergstrom, Old Stones, Willamette Valley 107
2024 Amici, Somoma *120*
2023 Staglin, Salus, Napa Valley *126*
2023 Cakebread, Napa Valley *138*
2022 Lewis Cellars, Napa Valley, California *146*
2023 Billaud-Simone, Mont De Millieu, Chablis, France *180*
2022 S. Morey, Villes Vignes, Chassagne Montrachet *204*

ROSÉ

2025 Peyrassol, La Croix, Provence, France *58*
2025 La Spinetta, IL Rose, Tuscany, Italy *60*
2025 Mirval, Cotes de Provence, France *64*

PIEDMONT

2018 Michele Chiarlo , Barbera, Cipressi Nizza, Italy *84*
2021 Produttori del Barbaresco, Nebbiolo, Langhe, Italy *92*
2020 Bruno Giacosa, Nebbiolo, Barolo, Italy *100*
2019 Boffa, Nebbiolo, Barbaresco, Italy *150*
2020 Amalia, Nebbiolo, Barolo, Italy *152*
2017 Michele Chiarlo, Cerequio, Nebbiolo, Barolo, Italy *170*
2018 Elvio Cogno, Nebbiolo, Ravera, Barolo, Italy *220*
2018 Sandrone, Nebbiolo, Le Vigne, Barolo, Italy *258*
2017 Bartolo Mascarello, Nebbiolo, Barolo, Italy *480*
2014 Bruno Giacosa, Nebbiolo, Falletto Riserva, Barolo *579*

SICILY

2021 Benanti, Etna Rosso, Italy *68*
2019 Benanti Nerello Cappuccio, Italy *87*
2021 Benanti Etna, Calderara Sottana, Italy *160*

VENETO

2018 Tomassi, Ripasso, Veneto, Italy *88*
2018 Rocolo, Valpolcella, Veneto, Italy *140*
2018 Dal Forno Romano Valpolcella, Veneto, Italy *258*
2010 Bussola, Vigneto Alto, Amarone della Valpolicella *280*

RHONE VALLEY

2019 Vieux Clocher, Gigondas, Rhone, France *80*
2022 Rostaing, Les Lezardes, Rhone, France *100*
2022 Bertrand Stehelin, Gigondas, Rhone, France *110*
2020 Domaine Beaurenard, Chateauneuf Du Pape *239*

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PINOT NOIR

2024 Flowers, Sonoma, California *100*
2024 Amici, Russian River, Sonoma, California *110*
2022 Ceritas, Coastalina, Sonoma, California *120*
2023 Bergstrom, Willamette Valley, Oregon *128*
2022 Marine Layer, Estate, Sonoma, California *138*
2023 Rivers Marie, Bearwallow, Sonoma, California *150*
2023 Aubert, Russian River, Sonoma, California *174*
2023 Kosta Browne, Sonoma, California *190*
2021 Arista, Ferrington, Sonoma, California *219*

CABERNET - BLENDS

2022 Paul Hobbs, Crossbarn, Cabernet, Sonoma *84*
2022 DeLille Cellars, D2, Columbia Valley, Washington *88*
2023 Matthiasson, Village, Napa Valley *96*
2022 Heitz Vineyard, Napa Valley *130*
2023 Faust, Napa Valley *136*
2021 Hendry, Hendry Vineyard, Napa Valley *162*
2022 Caterwaul, Napa Valley *164*
2022 Sliver Oak, Alexander Valley *170*
2022 Titus, Napa Valley *178*
2022 Staglin, Salus, Napa Valley *180*
2023 Caymus, Napa Valley *192*
2021 Paul Hobbs, Napa Valley *200*
2021 Accendo Cellars, Laurea, Napa Valley *200*
2017 Silver Oak, Napa Valley *290*
2019 Forman Vineyards, Napa Valley *300*
2023 Dalle Valle, Collina, Napa Valley *310*
2017 Accendo Cellars, Napa Valley *450*
2013 Anakota, Helen Dakota Vineyard, Knights Valley *440*
2022 Joseph Phelps, Insignia, Napa Valley *550*

BORDEAUX

2017 Chateua Les Trois Croix, Fronsac *88*
2018 Les Tourelles de Longueville , Pauillac *155*
2019 Chateau Bellgrave, Haute-Medoc, 5th Growth *156*
2019 Chateau Cantemerle, Haut-Médoc, 5th Growth *178*
2019 Chateau Langoa Barton, Saint Julien, 3th Growth *184*
2015 Troplong Mondot, Grand Cru Classe, S. Emilion *418*
2015 Chateau Cos d'Estournel, Saint Estephe, 2nd Growth *696*

SPAIN

2021 La Rioja Alta, Vina Alberdi, Rioja *70*
2021 Azul y Garnacha, Garnacha, Navarra *88*
2022 Sela, Tempranillo, Rioja *88*
2021 Pingus, PSI, Ribera del Duero *90*
2016 Torres, Mas La Plana, Penedés *92*
2020 Roda, Tempranillo, Reserva, Rioja *112*

TUSCANY

2021 Beconcini, Sangiovese, Chianti Classico, Italy *88*
2020 Volpaia, Sangiovese, Chianti Classico Reserva *107*
2015 Carpineto, Chianti Classico, Italy *140*
2023 Le Serre Nuove della Ornellaia, Bolgheri, Italy *145*
2019 Ruffino, Modus, Super Tuscan, Italy *146*
2018 Antinori, Cont'Ugo, Bolgheri, Italy *152*
2021 Ciacci Piccolomini, Brunello Di Montalcino, Italy *155*
2024 Gaja, Ca'Marcanda, Promis, Bolgheri, Italy *165*
2021 IL Borro, Estate, Bolgheri, Italy *171*
2024 Gaja, Ca'Marcanda, Magari, Bolgheri, Italy *195*
2017 Corte Dei Venti, Brunello Di Montalcino *220*
2019 Biondi Santi, Rosso Di Montalcino, Italy *277*