

ROOM SERVICE

EXT 52

Part & Parcel

The Whitehall's newest addition, **Part & Parcel** features an expert mixologist serving up masterfully crafted cocktails and mouth-watering small plates in a welcoming, casual outdoor environment like no other in Downtown Houston.

Hours: Tuesday - Saturday 4pm - 10pm (weather permitting)
closed on Sunday & Monday

Edgar's HERMANO

HOU. TEX.
MEXI ~ SOUTH

Edgar's Hermano puts a Tex-Mex twist on classic Southern fare for breakfast, lunch, and dinner daily. And don't forget to check out the cocktail menu, which features custom drinks made from local spirits including our signature Edgar's Truth bourbon.

Dining Room Hours: Monday - Friday 6am-10pm
Saturday - Sunday 7am-10pm

Bar Hours: Monday - Sunday 4pm-12am

BUFFALO BAYOU COFFEE

Buffalo Bayou Coffee offers a variety of coffees and teas as well as lighter bites including freshly baked pastries and handmade sandwiches, salads, and soups. Buffalo Bayou proudly brews Houston's own PEARLAND COFFEE ROASTERS.

Hours: Monday - Friday 6am - 4pm
Saturday - Sunday 7am - 11am



IN-ROOM DINING



BREAKFAST MENU

Monday - Friday 6AM - 11AM
Saturday - Sunday 7AM - 12PM

Dial Extension 52 to order.

LIGHTER OPTIONS

Parfait \$7.00
Vanilla yogurt topped with house granola and seasonal berries

Fruit Plate \$12.00
Seasonal sliced fruits with yogurt dip

ENTRÉES

All-American \$15.00
Two eggs any style, choice breakfast meat served with breakfast potatoes and Texas toast

Breakfast Quesadillas \$12.00
Flour tortillas filled with southwest scrambled eggs, bacon and monterey jack cheese served with avocado and salsa

Garden Omelet \$12.00
Three-egg omelet with seasonal vegetables and queso fresco cheese served with breakfast potatoes and Texas toast

Country Griddle Cakes \$17.00
Topped with seasonal berries and powdered sugar served with syrup, two eggs any style and choice of breakfast meat

Texas Omelet \$14.00
Three-egg omelet with bacon, sausage, onions, peppers, mushrooms and cheddar cheese served with breakfast potatoes and Texas toast

Texas BLT \$14.00
Jalapeno cheese Texas toast with bacon, lettuce and tomato topped with two eggs any style served with breakfast potatoes

Fajita & Eggs \$18.00
Grilled skirt steak topped with onions and peppers served with two eggs any style, black beans, flour tortillas and salsa

Smoked Salmon \$18.00
Red onion, capers, cream cheese, sliced tomato, lemon wedge and toasted bagel

SIDES

Freshly Baked Muffin \$4.00
Bagel with Cream Cheese \$4.50
Toast with Jams & Butter \$4.50
Two Eggs Any Style \$6.00

Oatmeal with Toppings \$6.00
Breakfast Potatoes \$4.00
Breakfast Meat \$4.50
Bacon, pork sausage, turkey sausage, chicken mango sausage, or country ham

\$3.50 delivery fee, 20% gratuity, and applicable sales taxes added to all orders.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.





LUNCH & DINNER MENU

Monday - Sunday 11AM - 12AM

Dial Extension 52 to order.

APPETIZERS

Burger Bites \$12.00
Three mini burgers topped with American cheese and bacon and served with fries

Quesadillas \$12.00
Choice of beef fajita, grilled chicken or black bean & roasted corn served with guacamole, pico de gallo and sour cream

Buffalo Wings \$14.00
Tossed in hot sauce and served with ranch dressing for dipping

Guacamole \$10.00
Fresh avocados with jalapeños, onions, tomatoes, cilantro & lime served with homemade tortilla chips

SOUPS

Chicken Tlalpeno Soup \$8.00
Tomato and cascabel pepper broth with crispy tortilla strips, sliced avocado, chihuahua cheese and lime

Vegetable Soup \$8.00
hearty vegetable blend in a savory broth

SALADS

Classic Caesar \$10.00
Romaine, parmesan cheese and housemade seasoned croutons with Caesar dressing

Hollywood Cobb \$10.00
Romaine, applewood smoked bacon, eggs, tomatoes, avocado, cucumbers and stilton cheese with choice of dressing

with Chicken \$14.00
with Shrimp \$16.00
with Salmon \$18.00

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with Shrimp \$16.00
with Salmon \$18.00

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IN-ROOM DINING

SANDWICHES

Bacon Cheddar Burger \$16.00
Half-pound Angus burger topped with
bacon, cheddar cheese, lettuce, tomato and
purple onion

Grilled Chicken Sandwich \$14.00
Grilled chicken breast with swiss cheese,
lettuce, tomato and purple onion

Club Sandwich \$14.00
Turkey, ham, bacon, avocado, swiss,
cheddar, lettuce and tomato served on
wheat toast with chipotle mayonnaise

**All sandwiches served with choice of
fries, sweet potato fries, housemade potato
chips or fruit cup**

ENTRÉES

Grilled Chicken Pasta \$22.00
Green peas, mushrooms, sun-dried tomato
cream sauce and farfalle pasta

Poblano Chicken \$18.00
Grilled chicken breast topped with mild
poblano peppers, mushrooms and monterey
jack cheese served with spanish rice and
charro beans

Garden Tacos \$18.00
Roasted mild poblano peppers, grilled
onions, roasted corn and cotija cheese
wrapped in corn tortillas served with basmati
rice and black beans (vegetarian)

Vegetable Platter \$20.00
Asparagus, broccoli, squash, zucchini, and
carrots served with basmati rice and black
beans (vegan)

Blackened Snapper \$34.00
Topped with blue crab etouffee, spanish
rice and southern style green beans

Shrimp and Crab Capellini \$24.00
Sautéed shrimp, crab, asparagus, roasted
red peppers and tomatoes with lemon
caper sauce

Texas Ribeye \$36.00
14 -ounce Angus beef ribeye served with
choice of two sides

Filet Mignon \$39.00
8-ounce Angus beef filet mignon served
with choice of two sides

Steak Sides:
Garden salad, asparagus, broccoli, red
skin potato mashers, french fries or sweet
potato fries

DESSERTS

Ice Cream \$6.00
Vanilla, strawberry or chocolate
Key Lime Pie \$8.00

New York Cheesecake \$8.00
Chocolate Cake \$8.00

BEVERAGES

Herbal Tea \$3.00
Milk \$3.00
Skim, low-fat, or whole
Coffee \$5.00 | \$8.00
Juice \$3.00 | \$5.00
Orange, apple, tomato, cranberry, or grapefruit

Bottled Water \$3.00
Sparkling Water \$4.00 | \$8.00
Soft Drinks \$3.00
Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

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IN-ROOM DINING



WHITE WINE

	GLASS	BOTTLE
Sycamore Lane Chardonnay	\$9	\$30
Cambria "Bench Break" Chardonnay	\$14	\$54
Kendall Jackson "Vintners Reserve" Chardonnay	\$12	\$44
Sycamore Lane Pinot Grigio	\$9	\$30
Benvolio Pinot Grigio	\$10	\$36
Murphy-Goode "The Fume" Sauvignon Blanc	\$11	\$40
Matanzas Creek Sauvignon Blanc	\$14	\$54
Sycamore Lane White Zinfandel	\$9	\$30

ROSE

Chandon Sparkling Rose	\$14/split	
Smoke Tree Rose	\$9	\$32
Fabre En Provence Rose	\$10	\$35

RED WINE

Sycamore Lane Cabernet Sauvignon	\$9	\$30
Silver Palm Cabernet Sauvignon	\$12	\$44
Sycamore Lane Merlot	\$9	\$30
Murphy Goode Merlot	\$12	\$44
Murphy Goode Pinot Noir	\$12	\$44
Sycamore Lane Pinot Noir	\$9	\$30
La Crema Pinot Noir	\$12	\$44
Masi Paso Doble Malbec	\$10	\$36

SPARKLING WINE

Chandon Sweet Star	\$14/split	
Benvolio Prosecco		\$44
Moet & Chandon		\$90
Ruinart Blanc De Blancs		\$139
Krug Grande Cuvee		\$275

LOCAL BEER

Ask for current selection of craft beers from local Houston Breweries:

Karbach 8th Wonder St. Arnolds

DOMESTICS & IMPORTS

Bud Light	\$6	Heineken Zero	\$7
Budweiser	\$6	Heineken	\$7
Blue Moon	\$7	Michelob Ultra	\$7
Coors Light	\$6	Miller Lite	\$6
Corona	\$7	Shiner Bock	\$7
Dos Equis	\$7	Stella Artois	\$7
Modelo	\$7	Sol	\$7

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