



3300 Smith St., Houston, TX 77006

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## TEAM

President Alex Brennan-Martin

General Manager Carl Walker

Executive Chef Danny Trace

Bar Chef Richard Middleton

## ABOUT

Known as the crown jewel of Texas Creole cuisine and Southern hospitality, [Brennan's of Houston](#) opened in 1967 as a sister restaurant to the world-famous Commander's Palace in New Orleans. Frequently recognized as one of the top restaurants among both local and national rankings, Brennan's creates memorable dining experiences amid a charming New Orleans-style backdrop. With a cocktail program focused on handcrafted classics, guests can imbibe at the adjoining Courtyard Bar under the shade of twin oak trees. In the dining room, the waitstaff treat guests to a tailored food and wine experience enhanced by personable, professional service and elegant ambiance.

## MENU

With Executive Chef Danny Trace at the helm, Brennan's of Houston's classic yet innovative cuisine combines Texas ingredients and sensibilities with a focus on Creole flavors, incorporating ingredients from many nearby farms. Steeped in tradition but with a contemporary twist, the menu includes both signature mainstay dishes and a rotation of seasonal specials. The restaurant's popular weekend brunch remains a four-star Houston tradition and includes a three-course Texas Creole brunch prix fixe. Sample dishes include:

- **Turtle Soup**, a Brennan's tradition, splashed with sherry
- **Shrimp Chippewa**, Cognac, sundried tomatoes, goat cheese and grits
- **Redfish Pontchartrain**, jumbo lump crab, crispy oysters, roasted mushroom rice
- **Pecan Crusted Fish**, Texas corn, French beans, spiced pecans, and Creole meunière sauce
- **Bananas Foster**, Puerto Rican rum, cinnamon, vanilla bean ice cream

## BAR

Brennan's of Houston's award-winning wine program, arranged by on-staff "wine guys" John Ramos, David Anderson, and John Henson, features more than 800 bottles from around the world and 80-plus selections by the glass. In combination with a "drink what you like" philosophy that centers around the belief that ordering great wine should always be fun and approachable, the wine program presents a user-friendly list punctuated with humorous and light-hearted quotes about wine. Richard Middleton, bar chef in The Courtyard Bar, works closely with Chef Trace to craft inventive takes on classic cocktails that complement the menu's Creole-inspired dishes. Sample drinks include:

- **The Silva**, Boodles gin, Lillet Blanc, Cuarenta Y Tres, Peychaud's bitters
- **Devil's Cut Manhattan**, Devil's Cut Bourbon, sweet vermouth, Brennan's vanilla bitters
- **Brandy Milk Punch**, an off-menu but historically significant drink to the restaurant

## DESIGN AND DÉCOR

Nestled into a quaint corner in vibrant Midtown, Brennan's of Houston is housed in a historic building designed to evoke an image of the Vieux Carré, also known as the French Quarter, the oldest neighborhood in New Orleans. Classic yet modern, the décor boasts regal chandeliers hanging above soft leather arm chairs and pressed white tablecloths. The restaurant's 10 separate dining rooms, each with a different design aesthetic, showcase the sophisticated dining atmosphere through a color palette of warm, neutral tones peppered with pops of maroon and yellow. The simultaneously elegant and approachable interior design continues in The Courtyard Bar, a picturesque outdoor eating space lined with foliage and complete with wrought-iron tables and chairs and a bubbling fountain. For a virtual tour of Brennan's of Houston, click [here](#).

## AWARDS

2014 *Food Arts* Silver Spoon Award (Brennan Family)  
2014 Greater Houston Restaurant Association Houston Hall of Honor (Alex Brennan-Martin)  
2012-2014 *Houston Chronicle's* Top 100 Restaurants  
2012 #1 in Service and Décor in *Zagat*  
2011 *Nation's Restaurant News* Fine Dining Hall of Fame  
2011 *MyTable Houston's* Culinary Awards for Outstanding Wine Service, Outstanding Bar Service, and Best Interior Design  
2000-present Exxon Mobil four-star rating

## OTHER INFORMATION

### HOURS

Monday-Saturday 11 a.m.-2 p.m.; 5:45-10 p.m.  
Sunday 10 a.m.-2 p.m.; 5:45-10 p.m.

### MENU PRICING

Soups, Salads, Starters: \$9-19  
Signature Entrées: \$29-45  
Three-Course Dinners: Starting at \$29  
Desserts: \$8-10  
Lunch: \$16-39  
Three-Course Brunch: \$32-40  
Wine by the Glass: \$9-20  
Cocktails: \$10-12

### RESERVATIONS

Available via [website](#) or by phone 713.522.9711; walk-ins welcome

### PARTIES, WEDDINGS, AND EVENTS

Brennan's of Houston offers a number of options for private dining and events from 10 to 300 guests. For more information, contact our private party department, [privateparties@brennanshouston.com](mailto:privateparties@brennanshouston.com), 713.522.9711.

### PARKING

Valet for \$5