

The Sixth Street Eatery

STARTERS

CHARCUTERIE BOARD | \$11

A classic charcuterie board with Prosciutto, Picante Salami, Manchego, Brie, Green Olives, and Toasted Baguettes with a spiced pear jam

KOREAN BBQ FLATBREAD | \$6

A naan flatbread with signature Korean flavors topped with red onions, crispy pork belly, napa cabbage, and shredded beef, topped with smoked paprika aioli.

BEEF BARBACOA TACOS | \$6

Three grilled flour tortillas filled with braised shredded beef, lime cabbage slaw, pickled red onions, and cabbage slaw and topped with cotija cheese and fresh lime.

BBQ PORK BELLY | \$7

Tender Seared Pork Belly dusted with BBQ Powder served with bacon aioli and roasted red pepper sauce.

WINTER CITRUS SALAD | \$4/\$7

Mixed greens with a honey vinaigrette tossed with fresh grapefruit, pomegranate, oranges and blue cheese crumble

FRENCH ONION SOUP | \$4

Classic French onion soup seasoned to perfection and garnished with a crostini and smoked gouda

ENTREES

STEAK FRITES | \$14

Grilled beef hanger steak with caramelized scallion sauce. Served with house-made rosemary parmesan fries and garlic aioli.

STUFFED PORK TENDERLOIN | \$16

Pork tenderloin filled with an apple, mushroom, and sage stuffing with a mushroom cream sauce. Accompanied by mashed sweet potato and shaved brussels sprout and apple salad.

LEMON BROCOLINI PASTA | \$13

Whole grain Rotini cooked in a garlic and lemon sauce with broccolini and pine nuts
Add crispy chicken +\$3

TOURNEDOS OF BEEF | \$17

Two seared beef tenderloin cutlets served on garlic baguette with a madeira demi sauce. Served with garlic broccolini and smoked gouda mashed potatoes.

RED WINE BRAISED SHORT RIBS | \$16

Beef short ribs served with a sweet potato mash and fried brussel sprouts topped with a red wine pan sauce and crispy fried leeks

CREAMY PESTO CHICKEN | \$14

Sautéed chicken breast with an arugula pesto cream, carrots, sundried tomatoes, and red onion served with winter vegetable risotto

CRANBERRY CHIMICHURRI BISON RIBEYE | \$25

A twelve-ounce bison ribeye served with crispy fried potatoes, colored carrots, and topped with a house-made cranberry chimichurri

SHREDDED PORK EMPANADAS | \$13

Flaky pastry dough filled with smoked and braised pork carnitas and cheese. Served with roasted poblano cream and fresh napa cabbage salad

DESSERTS

BANANA BREAD PUDDING | \$4

Cinnamon sugar and wild rice cranberry banana bread served warm alongside cinnamon ice cream and plated with a chocolate sauce, candied walnuts, and brûléed bananas

VANILLA BEAN CREME BRULEE | \$6

Caramel-crusted creme brulée with triple berry sorbet and crunchy cake crumbles.

SOUR CREAM CAKE | \$5

Rich sour cream pound cake layered with fresh strawberries and almond whipped cream. Nestled in vanilla crème anglaise.

SPECIALTY DRINK

BLOOD ORANGE SPRITZER | \$2.50

A refreshing mix of blood oranges, lemon and lime juice, club soda and a hint of sweetness garnished with curled blood orange peel

FOR THE KIDS

MAC AND CHEESE | \$6

Creamy mac and cheese made with cheddar and gouda and served with kettle chips and a fruit cup

COWBOY SLIDERS | \$6

Two small burgers with BBQ sauce and cheese topped with an onion ring and served with kettle chips and a fruit cup

CHICKEN CUTLET | \$6

A deep fried chicken cutlet served with kettle chips and a fruit cup

BROWNIE A LA MODE | \$4

A warm chocolate brownie served with a scoop of vanilla ice cream

BEVERAGES

FREE REFILLS | \$1.50

Pepsi

Diet Pepsi

Mountain Dew

Diet Mountain Dew

Dr Pepper

Diet Dr Pepper

Sierra Mist

Lemonade

Brisk Raspberry

Fruit Punch Gatorade

Grape Gatorade

White Milk

Chocolate Milk

Hot Tea

Regular Coffee

Decaf Coffee

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