

LUNCH MENU

Two-Course Lunch \$25/pp

FIRST COURSE

(Choose 1)

Yuzu Jalapeño Hamachi Crudo G

Thinly sliced sushi-grade hamachi with a bright yuzu-jalapeño dressing, togarashi, crispy quinoa, finished with a fresh citrus herb and shallot salad.

Poblano Bisque GF

Crema, tortilla strips & cilantro

Beef Or Black Bean Empanada G

Stuffed with ground beef or black beans and mozzarella cheese, served with creamy cilantro-jalapeño sauce.

SECOND COURSE

(Choose 1)

Gyoza Ravioli (3) G

Kyoto-inspired pork and shrimp ravioli with Brown Butter Dashi Ponzu Beurre Blanc, yuzu kosho crema pearls, toasted sesame, and crispy garlic.

Korean Short Rib Fried Rice

Slow-braised Korean short rib, wok-fired jasmine rice egg, kimchi, roasted mushrooms, scallions, sesame and a soy-gochujang glaze.

Pollo A La Brasa GF

5 oz. sous-vide chicken breast stuffed with fire-roasted poblano, corn, Oaxaca and Chihuahua cheeses served with crispy potato pavé, charred corn tomato relish and a crispy chicken skin, finished with a smoked poblano-ají amarillo velouté.

Lobster Sliders (2) G

Lobster meat, homemade brioche buns, dill aioli, avocado, with a side of crisp potato chips.

G GLUTEN | GF GLUTEN FREE | AGF AVAILABLE GLUTEN FREE |  VEGETARIAN |  VEGAN |  NUT |  TREE NUTS
 ALCOHOL |  WHEAT |  DAIRY |  EGG |  MUSHROOM |  SHELLFISH |  FISH |  SOY |  SESAME |  PORK

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HOUSTON
RESTAURANT
WEEKS
AUG 1 - SEPT 7, 2026