

**BCK HEIGHTS**

**933 Studewood Houston 77008 832.831.7155 eatatbck.com**

This hip little neighborhood spot is geared to the young population of the Houston Heights. Its big brother in the Galleria area is Bosscat Kitchen on Mid Lane. BCK is anchored by a busy U-shaped bar with lots of high-top chairs and banquette seating on one side, and by a large windowed exhibition cooking scene on the other. Craft cocktails and craft beers attract a buzzing, mingling evening crowd. **Snacks:** Tomato burrata, cheese, blistered heirloom tomatoes, olive oil, sea salt + toast; Sweet 'n' sour meat balls; Asparagus fries, battered, creamy + spicy enchilada dipping sauce; Chef's nachos, chicken, bourbonyaki sauce, veggies, jalapeno, sriracha, sour cream, cilantro; Crab cakes, pan seared, seasonings, cabbage slaw+ comeback sauce; White bean hummus. **Greens + things:** Spinach + apple salad, baby spinach, cabbage, carrots, apple, goat cheese, toasted pecans, roasted pepper dressing; Classic wedge, iceberg, tomatoes, onions, blue cheese + bacon; Avocado grove salad, romaine, roasted corn, chili spiced quinoa, onion, avocado, tomato cucumber, smoked jalapeno vinaigrette; French onion soup, caramelized onions, cheesy bread. **It's what's for dinner:** Steak dinner, mushroom gravy, Yukon gold mashed potatoes, roasted broccoli; Chile verde pork chop, oven roasted pork chops, green chile sauce, cilantro-lime rice, spiced black beans; Spicy shrimp, Korean style, rice grits; Voodoo salmon, blackened, mushroom rice grits, Cajun cream sauce, asparagus; Lemon butter chicken, spinach stuffed, wild rice, asparagus; Citrus snapper, pan seared, orange butter, chilled asparagus-citrus salad, garlic rice. **Between two buns:** BCK burger, two beef patties, cheese, pickles, onion mayo, yellow mustard, ketchup; Big BLT, thick cut Texas toast, mayo, lettuce, tomato, crispy bacon; Tex-mex burger, patties, cheddar jack, onions, tomato, pickled jalapeno, cilantro, Fritos, enchilada mayo; Mushroom monster, vegetarian mushroom-quinoa patty, smoked provolone, spinach, onions, tomato, comeback sauce. **Desserts:** Warm peanut butter brownie; Fried apple pie; Chocolate chip cookie sandwich.

**LOCH BAR**

**444 Westheimer Houston 77007 832.430.6601 lochbar.com**

Along with its affiliate Ouzo Bay next door, Loch Bar reaches a high standard of elegance in its décor, as well as in its menu. And yes, dust off that platinum card in your wallet or purse. Like the myriad of high-end steak houses around town which cater to the expense account corporate and the well-heeled local diner, Loch Bar delivers the utmost seafood experience. Live music nightly. **Soup and salad:** Chicken & sausage gumbo, andouille sausage, applewood smoked bacon, chicken; Maryland crab, mixed vegetable medley, purple potato, aromatic broth; Cream of crab, jumbo lump meat, leeks, cream, sherry; Herbs & lettuce, mesclun mix, basil, celery hearts, chives, tarragon, truffle vinaigrette; Chopped Cobb, romaine, bacon, egg, heirloom tomato, radish, roasted corn, avocado, blue cheese, pumpernickel croutons, buttermilk ranch dressing. **Hot appetizers:** Cajun cauliflower, battered bites, creole mustard; Fried pickles, bread & butter, buttermilk dressing; Fried oysters, served with old bay remoulade; Oysters Rockefeller, creamed spinach, fennel, Pernod, parmesan cheese; Grilled oysters, maître d' butter Skirt steak lettuce wraps, iceberg cups, Korean bbq marinade, cucumber, daikon kimchi, samjang dipping sauce; Chesapeake crab dip, blue crab, artichoke, white cheddar, gruyere, smoked gouda, celery, carrots, & baguette; Fried lobster sliders, mango chutney, arugula, crispy pancetta, dijonnaise, parker house roll; Moules frites, garlic white wine. **Seafood towers, three sizes. Caviar. Cold appetizers:** Deviled eggs, bacon, chives, truffle; Gravlax carpaccio, smoked, sour cream & onion crème fraiche, pickled red onion, oreganata bread crumbs; Yellowfin tuna poke, avocado, scallion, soy ginger dressing, radish, chili oil; Leche de tigre scallop ceviche, coconut milk, finger limes, salsa verde granita. **The Tank:** Saint Arnold's fish & chips, tartar sauce, English pea puree, cold macaroni salad, boardwalk fried; Maine lobster roll, chives, toasted bun, spring salad or hand-cut fries; Maine diver scallops, pea puree, leeks, chanterelle mushrooms, bacon espuma; Grilled red snapper, Cajun spice, basmati rice; Viet Cajun peel & eat shrimp; Maryland crab cakes, mixed baby greens, old bay remoulade; Live Maine lobster, drawn butter; Eastern shore fried chicken, fries & pasta salad.

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Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has traveled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. Copyright 2015 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.