Meet Our Meat

B & B BUTCHERS

From Texas to Japan, B&B is now offering private

12-Course Meat Tastings

Reserve an exclusive tasting & wine pairing in our Butcher Shop.

USDA Prime Beef • 28-Day and 55-Day In-House Dry-Aged USDA Prime Beef • Texas Wagyu • Japanese Wagyu • A5 certified Kobe Beef

Curated by B&B's Executive Chef Tommy Elbashary and presented by Proprietor Benjamin Berg, guests have the rare opportunity to taste and compare the flavor components of our exclusive cellar cuts while learning about the dry-aging process.

$225/person for tasting only | $295/person with wine pairing

Offered Monday-Friday after 6pm.
Minimum of 8 and maximum of 16 people.

For more information and to book your private tasting, please contact Kristin Bogart: kristin@bbbutchers.com or 713.862.1814.

• USDA PRIME BEEF • 28-DAY AND 55-DAY IN-HOUSE DRY-AGED USDA PRIME BEEF • TEXAS WAGYU • JAPANESE WAGYU • A5 CERTIFIED KOBE BEEF • USDA PRIME BEEF • 28-DAY AND 55-DAY IN-HOUSE DRY-AGED USDA PRIME BEEF • TEXAS WAGYU •

Meet Our Meat

Filet Mignon Center Cut

Texas Wagyu Filet Mignon | *Marfa, TX*

A5 Japanese Wagyu Filet | *Kagoshima Prefecture, Japan*

A5 Kobe Tenderloin | *Hyogo Prefecture, Japan*

House Cured & Smoked Lamb Bacon

28-Day Dry-Aged Rib Eye | *Grand Island, NE*

Texas Wagyu Rib Eye | *Marfa, TX*

55-Day Dry-Aged Prime Rib Eye | *Grand Island, NE*

55-Day Dry-Aged Wagyu Rib Eye | *Marfa, TX*

28-Day Dry-Aged A5 Japanese Wagyu Rib Eye | *Kagoshima Prefecture, Japan*

Meyer Lemon Sorbetto

A5 Kobe Rib Eye | *Hyogo Prefecture, Japan*

Family Style Sides:

B&B Potato Hash Browns | Classic Creamed Spinach | Grilled Asparagus
Vegetables Sautéed in Kobe Fat

Dessert:

Chef's Selection Served Family Style

• A5 CERTIFIED KOBE BEEF • USDA PRIME BEEF • 28-DAY AND 55-DAY IN-HOUSE DRY-AGED USDA PRIME BEEF • TEXAS WAGYU • JAPANESE WAGYU •