

**THIS ISSUE MARKS THE BEGINNING OF THE 12TH YEAR OF HANKAMER RESTAURANT UPDATE.
THANKS FOR BELONGING TO OUR LITTLE GROUP!**

CRISP (THE HEIGHTS)

2220 Bevis Houston 77008 713.360.0222 crisphouston.com

What a nice surprise to find this family-friendly pub and beer garden right in the middle of a nice neighborhood. In fact, the extra- large patio garden is literally surrounded by three story patio homes (some people call them “Stairmasters”) which look down on the pleasant scene. **Snacks & Apps:** Blue crab bisque ;Frito crispo, lightly breaded & fried artichoke, calamari, pepperoncini, Sicilian olives, and lemon slice; Crispy pork belly, sweet corn risotto, Dr Pepper BBQ, and Texas jalapeno relish; Simmered mussels in Hill Country white wine, parsley pesto, butter, 7 grilled bread; Roasted mushroom fondue, organic spinach, nutmeg Taleggio cheese, grilled flatbread, & white truffle oil; Shrimp & polenta, grilled, crispy polenta with smoked bacon, fresh basil, & roasted garlic tomato sauce. **By Hand & Mouth:** Chicken saltimbocca, grilled yard bird, mozzarella, prosciutto, balsamic onion base/sage mayo on ciabatta; Crispy chick pea cake, avocado, fresh tomato, sprouts, cucumber, & minted pepperoncini yogurt on ciabatta; Lito’s gyro, grilled lamb meatballs, feta, basil, shaved onion, Roma tomato, & minted dill Greek yogurt on grilled flatbread; Crisp’s ½ pound burger, fresh Angus beef, balsamic onion, fresh tomato, basil, aged Provolone, & sage mayo on challah bun. **Flour & Egg:** Crisp’s 4 cheese ravioli, hand- made, tomato stewed vegetables, truffle oil, & Parmesan; Mama’s lasagna, herbed Ricotta, sweet peppers, house sausage, & Italian cheeses; Handmade gnocchi, beef tenderloin tips, herbed mushrooms, organic spinach, & Gorgonzola cream; Crab mac & cheese, little ears pasta, Parmesan cream, organic spinach, smoked bacon, & parsley bread crumbs. **Pizzas:** Margherita; Truffle shuffle; Shady acre; Cluck you BBQ; Kicken’ Buffalo; Taleggio Florentine; San Fran’s North Beach; Toscano. **Fork & Knife:** Beer can chicken; Surf & Turf Risotto; Melting beef short ribs; Grilled salmon west coast cioppino style; Grilled beef tenderloin. Happy Endings: Death by Brownie; Seasonal fruit CRISP; Season bread pudding. **Crisp’s Critter Menu:** All the things kids like...**Libations:** 24 craft beers on tap plus a great wine list with reasonable pricing.

HIMALAYA RESTAURANT

6652 Southwest Freeway Houston 77004 712.532.2837 himalayarestauranthouston.com

This small strip center restaurant has a devoted following and is easily accessible on the intersection of SW Freeway and Hillcroft. Many Asian clients-always a good sign. Always busy. Great prices and great new flavors to greet your palate. **BBQ/GRILL/KABABS:** Chicken Seekh Kabob; Chicken Tikka Boti Kabab; Lamb Seekh Kabab; Chicken Tandoori; Steal Tikka; Gola Kabab; Shami Kabob (Beef)(Lamb) Persian Kabab. **Rice Dishes:** Lamb or goat Biryani, tender pieces cooked in a magical blend of dry curry spices and layered with fragrant Basmati rice-India’s version of Spanish paella. **Vegetarian dishes:** Aloo masala; Aloo Gobi; Saag Aloo; Bhindi masala; Malai kofta; Lentil dishes; Paneers; Vegetable Biryani; Chicken Biryani. **Chicken curries:** Chicken hara masala; Chicken tikka masala; Chicken karhai; Chicken methi; Chicken achoori. **Meat curries & House Specials:** Goat masala; Karhai gosht beef; Dal gosht; Palak gosht;Nehari; Haleem; Lamb shank curry & rice. **Seafood:** Grilled fish masala; Fish curry & rice; Shrimp masala & rice. Yes, I KNOW what you are thinking: NO DESCRIPTION. Reason: not enough space. Descriptions are detailed. Click on the Web site above and read about each dish, or, better yet, go to Himalaya and try them one by one in person!!

For more information on Hankamer & Associates or any of our current listings, please visit our website at www.hankamer.com.

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.