

DINNER STARTERS

- Grilled Octopus with Chimichurri** \$25
Baby potato with garlic, bell pepper sauce, grilled asparagus
- Rustic Blackened Vegetables** \$20
Organic vegetables, roasted garlic sauce, parsley pesto (V)
- Lima Ceviche** \$22
Mahi Mahi, yellow chili, onion, coriander, sweet potato, leche de tigre
- S&S Crispy Shrimps** \$24
Mayo siracha, chives, sesame

FROM OUR LOCAL FARMERS

- Smoked Caesar Salad or Classic Caesar Salad** \$24
Roasted shrimp, garlic croutons, grilled romaine, dry tomato
- The Cowboy Cobb** \$22
Organic chicken breast, eggs, black olives, cherry tomato, croutons, lettuce, ranch dressing with balsamic reduction
- Quinoa & Avocado** \$20
Grilled avocado, tomato, parsley, lime dressing, balsamic reduction, bell pepper mayo (V)
Add: Mahi Mahi +\$16 Chicken Breast +\$12 Shrimp +\$18

RICH TEXAS FLAVORS

- Rib Eye Angus with Black Marrow Butter** \$50
Our special potato fries and asparagus
- Blackened Mahi Mahi** \$36
Truffle garlic sauce and wild rice
- Pork Belly & Truffle Salt** \$32
Confit for 8 hours, sweet potato puree, roquette salad, cherry tomato
- 24 Hours Short Rib** \$46
Wine sauce, cheese and potato puree, garlic broccolini
- Creamy Seafood Rice** \$36
Shrimp, octopus, bell pepper, red chili sauce, heavy cream, fresh lime juice
- Skirt Steak with Crispy Chimichurri** \$38
Fettucini with truffle cream and parmesan cheese

FROM THE PIZZA OVEN

- Diavola Pepperoni** \$22
Spicy sauce, pesto, cheese, balsamic
- Margherita** \$18
Classic of classics (V)
- Guilty Pleasure** \$22
Pulled pork, two kinds of cheese, onion, chipotle aioli, red chili pepper
- Mushroom & Cheese** \$22
Double cheese, tomato, basil, black olives, asparagus (V)

HANDHELDS

All sandwiches and burgers are served with crispy shoestring fries

- Stray Horse Burger** \$26
Double smash Angus beef, lettuce, tomato, local cheddar, garlic mayo, unique ketchup of berries
- The Original Burger** \$24
Angus beef, lettuce, onion, tomato, local cheddar, pickles
- Beyond Meat Burger** \$22
Beef steak tomato, arugula, guacamole aioli, whole wheat bun (V)
- Kick-In Fried Chicken** \$22
Shiner Bock BBQ, spicy coleslaw, crispy string onions, special pickles, brioche bun
- Ribs Pulled Pork** \$23
Local cheese, bell pepper sauce, crispy sweet potato

SWEET FINISHES

- Salty Key Lime Pie** \$12
Crumble and ice cream
- Chocolate Mousse Cake** \$12
Chocolate sauce and chocolate ice cream
- Berries and Cream** \$12
Seasonal berries, cream, caramel powder

