

## SHAREABLES

HOUSE-CRAFTED QUESO DIP 9

FRESH GUACAMOLE 9

CHORIZO & POTATO EMPANADAS 11

*serrano avocado/habanero crema*

SHORT RIB FLAUTA 13

*queso Oaxaca/avocado serrano salsa/  
guajillo consomme*

MIXED SEAFOOD COCKTAIL 15

*shrimp/crab/octopus/fresno/tostones*

SHRIMP TLAYUDA 13

*corn masa/smoked pico de gallo/  
cilantro pesto*

## SOUPS & SALADS

*add to any salad: chicken/beef/shrimp/fish 6*

CHICKEN TORTILLA SOUP 9

*avocado/corn tortilla/queso fresco*

VEGETARIAN GREEN CHILI POZOLE 9

*oyster mushrooms/hominy/watermelon radishes/cilantro*

SOUTHWEST SALAD 14

*crispy lettuce/pico de gallo/black beans/Jack cheese/  
corn/bacon/blue corn chips/house-crafted ranch*

KALE SALAD 14

*pickled onions/carrots/celery/garbanzo beans/  
radishes/aged cheddar/agave vinaigrette*

HILL COUNTRY SALAD 14

*red leaf lettuce/frisée/smokey blue cheese/radishes/dried  
cranberries/Texas candied pecans/red wine vinaigrette*

MIXED GREENS SALAD 10

*cucumbers/radishes/tomatoes/citrus vinaigrette*

CRISPY ROMAINE SALAD 12

*queso fresco/blue cornbread croutons/  
chipotle Caesar dressing*



## CHEF FEATURES

ANCHO-RUBBED RIBEYE 36

*fingerling potatoes/hen-of-the-woods mushrooms/  
spinach/chimichurri*

LAMB BARBACOA 26

*mole verde/cilantro/red onions/  
radishes/mint chimichurri*

COCHINITA PIBIL 22

*slow-roasted pork/pickled onions/  
mango-habanero sauce*

ACHIOTE-MARINATED SHRIMP 29

*yuca/orange-coconut sauce/tomatillo*

TEXAS GULF RED FISH 32

*pipian verde/tomatoes/avocado/  
pancetta/fennel*

BEEF MIXIOTES 25

*braised short rib/nopales salad/  
salsa de arbol*

EXECUTIVE CHEF SEAN WEBBER

SOUS CHEF FRANCISCO SILLERO

*If you are concerned about food allergies please alert your server prior to ordering*

*Consuming raw or under-cooked meats/poultry/seafood/shellfish or eggs may increase  
your risk of foodborne illnesses especially those with medical conditions*

*20% service gratuity will be added for parties of 6 or more*

## TACOS & SPECIALTIES

BRAISED CHICKEN TINGA 14

*3 tacos/poblano tortilla/nappa cabbage slaw/  
Fresno chili/lime crema*

SMOKED BRISKET TACOS 14

*3 tacos/guajillo chili tortilla/chimichurri/  
purple cabbage slaw/habanero crema*

PASILLA-CRUSTED FISH TACOS 14

*saffron tortilla/cilantro slaw/  
pasilla negro marinade*

GRILLED FAJITAS 19/20/21

*rice/refried beans/peppers/onions/tortillas  
choose one: grilled chicken  
marinated beef skirt steak  
grilled shrimp*

ENCHILADAS 17

*rice/refried beans/pickled onions  
choose one: pulled beef/guajillo pipian  
chicken tinga/mole negro*

## DESSERTS

SOAKED MYERS' RUM CAKE 9

*rum-infused whipped cream/  
candied Texas pecans*

TRES LECHES 9

*soaked vanilla cake/strawberries/  
Disarrono whipped cream/toasted coconut*

SMOKED AVOCADO "CIGARS" 9

*avocado cheesecake/pistachio tuiles/  
bourbon gelato*

CORN MOUSSE 9

*meringue/corn mousse/  
jalapeño-corn brittle/cocoa*

*\*menu subject to change*