

SHAREABLES

HOUSE-CRAFTED QUESO DIP 10

FRESH GUACAMOLE 12

CHORIZO & POTATO EMPANADAS 12
serrano avocado/habanero crema

QUESADILLA 16

*housemade flour tortilla/roasted poblano/
onions/mushrooms/three-cheese blend
choose chicken or beef*

SOUPS & SALADS

*add to any salad:
chicken/beef/shrimp/fish 7*

CHICKEN TORTILLA SOUP 10
avocado/corn tortilla/queso fresco

VEGETARIAN GREEN CHILI POZOLE 10
*oyster mushrooms/hominy/
watermelon radishes/cilantro*

HOUSE SALAD 12
*cucumbers/radishes/tomatoes/
citrus vinaigrette*

CRISPY ROMAINE SALAD 14
*romaine hearts/queso fresco/blue cornbread croutons/
chipotle Caesar dressing*

SOUTHWEST SALAD 15
*crispy lettuce/pico de gallo/black beans/
Jack cheese/corn/bacon/blue corn chips/
house-crafted ranch*

HILL COUNTRY SALAD 15
*red leaf lettuce/frisée/smokey blue cheese/radishes/
dried cranberries/Texas candied pecans/
red wine vinaigrette*



HOUSE-CRAFTED SANDWICHES

SALMON BURGER 21
*housemade salmon patty/nappa cabbage slaw/
spicy ranch spread/tomato jam/
house-crafted brioche bun*

THE TEXAN CHORIZO BURGER 18
*100% Angus beef/chorizo/roasted poblano/
pepper Jack cheese/lettuce/tomatoes/
grilled onions/house-crafted brioche bun*

ARTISAN TURKEY SANDWICH 18
*sliced turkey/tomatoes/sunflower sprouts/
avocado spread/whole grain bread*

*sandwiches served with housemade pasilla-dusted
potato chips and pickled vegetables*

EXECUTIVE CHEF SEAN WEBBER
SOUS CHEF GERARDO PUGA

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 16
*3 tacos/poblano tortilla/nappa cabbage slaw/
Fresno chili/lime crema*

SMOKED BRISKET TACOS 16
*3 tacos/guajillo chili tortilla/chimichurri/
purple cabbage slaw/habanero crema*

GRILLED FAJITAS 19/20/21
*rice/refried beans/peppers/onions/tortillas
choose one: grilled chicken
marinated beef skirt steak
grilled shrimp*

ENCHILADAS 18
*rice/refried beans/pickled onions
choose one: pulled beef/guajillo pipian
chicken tinga/mole negro*

DESSERTS

YUCATAN COFFEE MOUSSE 10
*coffee & Kahlua mouse/hazelnut cookie
dough/coffee sabayon*

MEXICAN S'MORE 10
*Mexican dark chocolate/corn puff/
marshmallow/dark chocolate croquant*

CAJETA CHEESECAKE 10
*Dulce de leche caramel cheesecake/
handwhipped cream/sea salt*

GALLETAS Y COCOA 10
*assortment of Mexican inspired cookies/
hot cocoa/cinnamon cream*

COCKTAILS

CANTINA RITA 14

*el Jimador tequila/triple sec/lime & lemon juices/agave
add a flavor 1 strawberry/peach/mango
make it top shelf 3 Grand Marnier*

BLACKBERRY MASH (LA MORA) MOJITO 13

Bacardi Limón rum/blackberry-mint lime juice/agave

STRAWBERRY BASIL LEMONADE (BIDI BIDI BOM BOM) 13

*Deep Eddy Lemon vodka/basil/strawberries/sour mix/
lemon juice*

HOUSE SANGRIA 14

*cabernet/Bacardi Limón rum/peach schnapps/pear liqueur/
orange/pineapple*

SPANISH GIN & TONICO 14

*Fords gin/rotating seasonal botanicals & citrus/rotating
artisan tonic water (ask server for details)*

CERVEZA

ANGRY ORCHARD

BLUE MOON

BUD LIGHT

BUDWEISER

COMMUNITY MOSAIC IPA

COORS LIGHT

CORONA EXTRA

CORONA LIGHT

DOS XX LAGER

GUINNESS

HEINEKEN

MICHELOB ULTRA

MILLER LITE

MODELO ESPECIAL

MODELA NEGRA

O'DOUL'S (non-alcoholic)

REVOLVER BLOOD & HONEY

SAM ADAMS

SHINER BOCK

STELLA ARTOIS

DRAFTS

ASK YOUR SERVER FOR DETAILS
ON OUR LATEST OFFERINGS

TEQUILA FLIGHTS

TOUR OF MEXICO 18

*Hacienda de Chihuahua Sotol/Chihuahua, Mex
Milagro Silver/Jalisco, Mex
Vago Elote Mezcal/Oaxaca, Mex*

AVIÓN FLIGHT 20

Avión Reposado/Anejo/Silver

HOUSEMADE TEQUILA INFUSIONS 16

ask your server for 3 seasonal flavor offerings

BEER FLIGHT

TEXAS LOCAL 11

Neato Bandito/Karbach/Community/IPA

DIRECTOR OF RESTAURANT Chad Spinaci
RESTAURANT MANAGER NATALIE ARIES

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Tax included in beverage pricing

WHITE WINE

OTHER WHITES

<i>Beringer White Zinfandel/CA</i>	<i>glass</i>	<i>bottle</i>
<i>Chateau St. Michelle Riesling/WA</i>	10	38
	12	48

PINOT GRIGIO

<i>Pighin/Italy</i>	13	49
<i>Salmon Creek/CA</i>	15	59

SPARKLING

<i>Segura Viudas "Aria" Cava/Spain</i>	13	50
<i>Mumm Brut Prestige/CA</i>	14	54
<i>Marcarini Moscato D'Asti/Italy</i>	13	52

SAUVIGNON BLANC

<i>Chateau St. Jean/CA</i>	12	48
<i>Brancott Estate/New Zealand</i>	12	48
<i>Provenance Vineyards/CA</i>		60

CHARDONNAY

<i>Chateau St. Jean/CA</i>	12	48
<i>Clos Du Bois/CA</i>		49
<i>J.W. Morris/CA</i>	15	59
<i>Sonoma Cutrer/CA</i>	17	62
<i>Meridian Vineyards/CA</i>		48
<i>Chateau Ste. Michelle "Canoe Ridge"</i>		50

RED WINE

HOUSE SANGRIA	14	
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PINOT NOIR

<i>Chateau St. Jean/CA</i>	12	48
<i>Mark West/CA</i>	13	49
<i>Acacia "Carneros"/CA</i>		60

MERLOT | BLENDS

<i>Clos Du Bois/CA</i>		50
<i>Rutherford Hill/CA</i>		64
<i>J.W. Morris/CA</i>	15	58

OTHER REDS

<i>Alamos Malbec/Argentina</i>		56
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CABERNET SAUVIGNON

<i>Chateau St. Jean/CA</i>	12	44
<i>Sycamore Lane/CA</i>	15	58
<i>Estancia/CA</i>		58
<i>Ferrari Carano/CA</i>	19	74