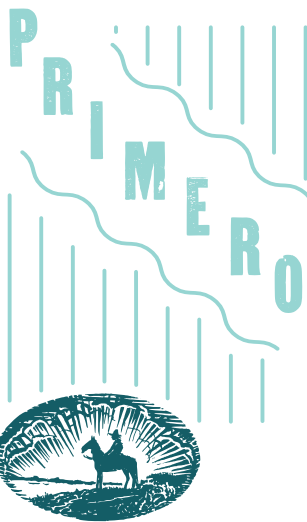




BREAKFAST	MON-FRI	6AM-11AM
	SAT-SUN	7AM-11AM
LUNCH	DAILY	11AM-5PM
DINNER	DAILY	5PM-10PM
BAR	MON-FRI	11AM-12AM
	SAT-SUN	4PM-12AM



CHICKEN WINGS	\$14	GUACAMOLE	\$12
bourbon barbecue glazed with pico and cilantro ranchor classic buffalo with blue cheese		with assorted salsas and housemade tortilla chips	
RED PEPPER HUMMUS	\$14	CHILI CON QUESO	\$12
with assorted fresh vegetables and grilled pita bread		served with house made tortilla chips	
QUESADILLAS	\$13	DEVILED EGGS	\$14
choice of beef, chicken, or roasted corn & black bean; served with guacamole, pico de gallo & sour cream		topped with blackened shrimp and remoulade cream drizzle	
PAPAS CON RAJAS FLAUTAS	\$12		
crispy rolled tacos filled with potato, poblano & cheddar cheese topped with crema & cheese with a side of avocado cream			

## SANDWICHES

sandwiches served with pickle spear and choice of french fries, sweet potato fries, house made tortilla chips with salsa or fruit cup

ALL AMERICAN BURGER	\$15
angus burger topped with American cheese, smoked bacon, lettuce, tomato and onion on brioche bun	
TEXAS CLUB	\$14
roasted turkey, country ham, smoked bacon, avocado, swiss, cheddar, lettuce & tomato with chipotle mayonnaise on toasted wheat	
SHORT RIB GRILLED CHEESE	\$13
bbq bourbon braised beef short rib and American cheese on TX Toast	
POBLANO CHICKEN	\$15
grilled chicken breast topped with sautéed poblano peppers, onions, mushrooms and jack cheese on brioche bun	
CATFISH SANDWICH	\$16
fried catfish, lettuce and cilantro tartar on brioche bun	

## ENTRÉES

GRILLED CHICKEN PASTA	\$22
green peas, mushrooms, sundried tomato cream and bow tie pasta	
SOUTHERN FRIED STUFFED CHICKEN	\$23
fried chicken stuffed with creamy macaroni and cheese served over masa grits, broccoli and dr. pepper bacon jam	
BLACKENED SNAPPER	\$34
blue crab etouffee, basmati rice & asparagus	
SOUTHWEST MAHI	\$34
with avocado relish, red skin potato mashers & broccoli	
SEAFOOD PASTA	\$32
mussels, shrimp, scallops, crab and fresh tomatoes with herb seafood broth and linguine	
SIMPLY SEARED SALMON	\$28
with a double serving of steamed vegetables	
SHRIMP & GRITS	\$28
seafood stuffed shrimp with chipotle cream sauce over masa grits	
GRILLED CAULIFLOWER STEAK (vegan)	\$22
spiced barbecue glaze, cilantro, basmati rice and black beans	
GARDEN TACOS	\$18
roasted poblano rajas, grilled onion, roasted corn, avocado and cheese with basmati rice and black beans	
FAJITAS	\$30
choice of beef or chicken with grilled corn, spanish rice, charro beans, sour cream, pico, guacamole, and flour tortillas	
TEXAS RIBEYE	\$36
14-ounce served with starter salad and choice of side	
FILET	\$39
8-ounce served with starter salad and choice of side	

### -SIDES-

french fries, sweet potato fries, steamed vegetables  
red skin potato mashers, asparagus, masa cheese  
grits, broccoli, spanish rice, basmati rice,  
charro beans, black beans (vegan)

## SOUPS

### VEGETABLE

hearty vegetable blend in a  
savory broth \$7

### CHICKEN TLALPENO

tomato & cascabel pepper broth  
with crispy tortilla strips,  
sliced avocado, grated cheese &  
lime wedge \$8

### CHICKEN & SAUSAGE GUMBO

traditional style topped with  
white rice \$10

### OXTAIL

pasilla and cascabel pepper  
infused broth with braised  
oxtail, roasted corn, potatoes  
and carrots \$14

## SALADS

### STARTER SALAD

cucumbers,black olives, tomatoes,  
red onions and choice of  
dressing \$6

### THE WEDGE

tomatoes, applewood smoked bacon,  
blue cheese crumbles and  
deviled egg \$6

### CLASSIC CAESAR

romaine, parmesan cheese and  
housemade croutons \$10  
add chicken + \$4, add shrimp +\$6  
add salmon + \$8

### SOUTHWEST

roasted corn & black bean relish,  
tortilla strips with  
chipotle ranch \$10  
add chicken +\$4, add shrimp + \$6  
add salmon + \$8

### SOUTHERN COBB

crispy chicken, applewood smoked  
bacon, eggs, tomatoes, avocado,  
cucumbers, black olives, and blue  
cheese \$14

### POWER COBB

grilled chicken, black beans,  
garbanzo beans, corn, boiled  
eggs, cucumbers, tomatoes,  
avocado, sweet bell peppers \$16

### SALMON SALAD

with heirloom tomatoes, fried  
plantains, mango salsa and  
tamarind vinaigrette \$18