



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



**BOURBON GLAZED CHICKEN WINGS** ..... \$12

bourbon barbecue glazed with pico de gallo and cilantro ranch

**PAPAS CON RAJAS FLAUTAS** ..... \$10

crispy rolled tacos with potato, poblano & cheddar cheese topped with crema & cheese served with avocado cream

**QUESADILLAS** ..... \$12

choice of beef, chicken, or roasted corn & black bean; served with guacamole, pico de gallo & sour cream

**ADOBO CRUSTED PIG WINGS** ..... \$12

tender smoked pork shanks with agave habenero glaze over masa cheese grits

**GUACAMOLE** ..... \$10

fresh avocados with jalapeños, onions, tomatoes, cilantro and lime served with assorted salsas with housemade tortilla chips

**CHILI CON QUESO** ..... \$12

creamy blend of cheese, onions, fresh jalapeños, savory green chilies and sweet pimentos served with house made tortilla chips

**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

**SEAFOOD 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

**GULF COAST CRAB CAKES**

on spinach topped with black bean & corn relish and lemon dill vinaigrette \$20

**SALMON SALAD**

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

**SANDWICHES**

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

**BACON BURGER** ..... \$14

angus burger topped with chicken fried bacon, cheddar cheese and mustard griddled jalapeños & pickles 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

**BANH MI** ..... \$14

honey sriracha grilled chicken with pickled vegetables, cilantro & chipotle mayo on baguette

**SHRIMP PO BOY** ..... \$16

fried shrimp, shredded lettuce, pico de gallo and remoulade on baguette

**ENTRÉES**

**OZIE% L5ZC% X ^d** ..... \$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

**POBLANO CHICKEN** ..... \$18

grilled chicken breast topped with poblano & mushrooms, melted cheese, Spanish rice and charro beans

**BLACKENED SNAPPER** ..... \$34

blue crab etouffee, basmati rice & asparagus

**SOUTHWEST MAHI** ..... \$34

with avocado relish, red skin potato mashers & broccoli

**SHRIMP & GRITS** ..... \$28

seafood stuffed shrimp with chipotle cream sauce over masa grits

**GARDEN TACOS** ..... \$18

roasted poblano rajas, grilled onion, roasted corn, avocado and cheese with basmati rice and black beans

**FAJITAS** ..... \$25

choice of beef or chicken with Mexican style street corn, Spanish rice, charro beans, sour cream, pico, guacamole and flour tortillas

**FILET** ..... \$39

8-ounce filet mignon served with starter salad and choice of side

**TEXAS RIBEYE** ..... \$36

14-ounce angus ribeye served with starter salad and choice of side

**-SIDES-**

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