

[SOUPS & STARTERS]

GF.N: CHICKEN TORTILLA SOUP

Grilled chicken, mozzarella cheese and avocado 8

GF.N: BRAISED PORK TOSTADAS

Bbq pulled pork, refried beans, queso fresco, sheered lettuce, avocado, lime, crema and pickled onions 12

N: WOODFIRED PIZZA - CRUST

Tomato sauce, mozzarella, fresh basil 14
Additional toppings .75: pepperoni, sausage, mushrooms, onions, peppers, jalapeños, black olives, meatballs

GF.N: SPICY CHICKEN WINGS

Mango habenero sauce with blue cheese dressing, carrots and celery 15

GF: TROPICAL CALAMARI CEVICHE

Marinated calamari on citrus, lemon, orange, tomato, avocado and jalapeños 15

N: CLASSIC QUESADILLAS

chicken 14 beef 15
Flour tortilla, grilled chicken or beef with bell peppers and onions, monterrey jack, cheddar cheese, guacamole, agave cream and pico

[SALADS & SANDWICHES]

N: 50/50 CAESAR

Hearts of romaine and baby kale, home style croutons, manchego shaves and dressing 11

GF.N: SOUTHWEST GRILLED CHICKEN SALAD

Chopped iceberg lettuce, and radicchio with corn, black beans, queso fresco, arugula yogurt lime dressing and pico 14
add salmon 9 shrimp 12

N: BBQ PORK SANDWICH

Roasted pulled pork, brioche bun, smoked bbq sauce with apple coleslaw, french fries 13

N: PUB BURGER

Certified angus butcher blend, shaved wagyu brisket, sharp cheddar, fries 16

N: TEXAN TURKEY CLUB

Roasted natural turkey, lettuce, tomato, spicy mayonnaise, bacon and avocado, home made potato chips 14

N: GRILLED CHICKEN SANDWICH

Grilled queso fresco, roasted tomato, arugula, ciabatta bread, guajillo mayonnaise 14

N: TURKEY BURGER

Lettuce, tomato, onions, black bean corn pico, 14
Add your toppings \$2.00 each: grilled jalapeño, mushrooms, provolone, swiss, blue cheese, guacamole, fried egg – or bacon crispy golden french fries

[MAIN PLATES]

N: BEEF OR CHICKEN FAJITAS

Skirt beef 18 Grilled chicken 17 Shrimp 19
Bell peppers and onions, tomato rice and borracho beans, flour tortillas with sour cream, pico, guacamole and cheese 19

G: MAC & FIVE CHEESES

Cavatappi pasta, buttery bread crumbs 15
Add chicken 7 add brisket 7 add shrimp 12

GF.N: BBQ ROASTED CHICKEN

Roasted garlic mash, steamed broccolini and carrots with bbq sauce 24

N: BRISKET GARGANELLI PASTA

Slow braised brisket, roasted mushrooms, zucchini, red wine jus 25

GF.N: PAN SEARED SALMON

Ancho glazed salmon with tomato rice, sautéed seasonal veggies, pineapple pico 27

GF.N: CARNE ASADA

Tequila marinated steak, queso crema, caramelized onions with fried egg 20

ANCIENT GRAINS SHRIMP RISOTTO

Asparagus, tomato, confit eggplant, grated parmesan 18

GF.N: SEARED 72-HOUR SHORT RIB

Jalapeño oaxaca cheese grits, guajillo demi sauce 25

GF.N: COMBO BBQ PLATTER

Smoked bbq brisket, grilled chicken, and pulled port 30
Served with rice and fiesta corn

[DESSERTS]

MARGARITA CHEESECAKE 8

TRES LECHE 9

SOPAPILLAS 8

CRÈME BRULEE 9

GF: MADE WITH GLUTEN FREE INGREDIENTS V: VEGETARIAN N: NO CONTAINING NUTS

*Gluten free options are prepared on the same equipment as all other menu items, we will make every effort to separate your meal components minimizing exposure to potential allergens.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illnesses. Especially if you have certain medical conditions.
Parties of 6 or more, an 18% gratuity will be added to your guest check.