

Appetizers

<p><i>V</i> Quesadilla 10 Black beans, bell peppers, Pico de Gallo and cheddar jack cheese Add grilled chicken 2 beef brisket 4</p> <p><i>V</i> Nachos 11 Black beans, cheddar jack, Pico de Gallo, Salsa, guacamole and sour cream Add grilled chicken 2 beef brisket 4</p> <p>Shrimp and Grits 12 Local stone ground polenta, creamy crab sauce, shaved parmesan</p> <p>Lamb Meatballs 11 Grass fed, hormone and antibiotic free, humanely harvested lamb, Zahtar, cauliflower risotto</p> <p>Side BabyKale Caesar Salad 5</p>	<p>Jalapeño Spinach Dip 9 With baguette toast points and fresh vegetables</p> <p><i>1/2</i> Chips and Salsa 7 House-made Salsa Rojas and Salsa Verde</p> <p><i>V</i> Chips, Salsa, and Queso 9 With Salsa Verde and Salsa Rojas</p> <p>Buffalo Hot Wings 10 Apple wood smoked, spicy buffalo sauce, celery, carrots. Served with cilantro ranch or creamy bleu cheese dipping sauce</p> <p>Pulled Pork Empanadas 10 House-smoked pulled pork, crispy crust, Salsa Verde and strawberry BBQ sauce</p> <p>Side Garden Salad 5</p>
--	---

Soups

Cup 6 / Bowl 9

Chicken Tortilla

Seasonal Soup of the Day

Entree Salads

<p><i>g/v</i> Tomatillo, Tomato, and Tangerine 12 Baby spinach, seasonal berries, candied pecans,</p> <p><i>g/v</i> House Garden Salad 11 Crisp garden greens, garden fresh tomato, carrot, cucumber, quick pickled red onion</p>	<p><i>g</i> Chopped Cobb 12 Field greens, romaine, garden fresh tomato, egg, avocado, bacon, and queso fresco</p> <p>Baby Kale Caesar 11 Shaved parmesan, grilled sourdough, creamy Caesar</p>
---	--

Additions:

Grilled Chicken 6	Grilled Sirloin Steak * 7
Sautéed Shrimp 7	Grilled Salmon* 8

Dressings:

<i>V</i> Cilantro Ranch	<i>1/2</i> Low Fat Italian	<i>V</i> Balsamic Vinaigrette	<i>g/v</i> Raspberry Vinaigrette
<i>g/v</i> Tequila Lime Vinaigrette	<i>V</i> Honey Mustard	<i>g/v</i> Bleu Cheese	

Pasta

<p><i>v/v</i> Penne Arrabbiata 11 Tomato, white wine, chili, garlic, garden fresh basil</p> <p><i>v</i> Fettuccine Alfredo 12 Creamy sauce of Asiago and garlic</p>	
---	--

Additions:

Grilled Chicken 6	Grilled Sirloin Steak * 7
Sautéed Shrimp 7	Grilled Salmon* 8

18% Gratuity will be added to parties of 6 or more

*Consumer Advisory: Consumption of raw or undercooked foods may increase the risk of food borne illness.

Sandwiches

Served with Cole slaw or kettle potato chips

<p>Half-Pound Burger * or <i>v</i> Black Bean Veggie Burger or Grilled Chicken Sandwich 13 Served with lettuce, tomato, pickle and onion, and choice of two: Swiss, cheddar, pepper jack, American cheese, bleu cheese crumbles, bacon, mushrooms, avocado, jalapeños, sprouts, fried egg, Pineapple Pico, green Chile sauce, or house strawberry barbecue sauce Additional topping .50</p> <p>Pulled Pork 12 Slow-cooked pork with pepper jack cheese and Chimmi Churri sauce on a toasted hoagie roll</p> <p>Chopped BBQ Brisket 14 Smoked brisket with house strawberry barbeque sauce on a sweet jalapeño cheddar roll</p> <p>Del Rio Club 13 Ham, turkey, bacon, lettuce, tomato, cheddar and pepper jack cheese, chipotle mayonnaise, and guacamole on jalapeño cheddar toast</p> <p>Shrimp Po Boy 14 Hand breaded shrimp, jicama Cole slaw, and chipotle aioli</p> <p>Sides 5 French Fries, Sweet Potato Fries, Onion Rings, or Parmesan Herb Fries</p>

g Substitute Udi's Gluten Free Burger Buns or White Bread .75

Entrees

Choice of Two Sides

<p><i>g</i> Ginger Grilled Salmon * 25 Citrus ponzu, pineapple Pico</p> <p><i>g</i> Grilled BBQ Pork Chop * 22 Bone-in pork chop rubbed with our house BBQ seasoning and topped with strawberry BBQ sauce</p> <p><i>g</i> Rib Eye Steak * 32 Blackened or grilled to order; add bleu cheese crumbles, sautéed mushrooms, or horseradish cream</p> <p><i>g</i> New York Strip * 30 Blackened or grilled to order; add bleu cheese crumbles, sautéed mushrooms, or horseradish cream</p> <p>Chicken Fried Steak 20 A Texas tradition, fried golden brown and accompanied by cream gravy</p> <p><i>g</i> Rosemary Lemon Chicken Breast 20 Pan seared, cream and fresh herbs</p> <p><i>g/v</i> Stuffed Portobello 16 Tri colored quinoa, black beans, green Chile, fresh corn, queso fresco</p>
--

Sides

<p><i>g/v</i> Country Yukon Gold Mash</p> <p><i>g/v g</i> Southwestern Quinoa Pilaf</p> <p><i>g/v</i> Chipotle Mashed Sweet Potatoes</p> <p style="padding-left: 40px;"><i>g/v g</i> Black Beans</p>	<p><i>g/v</i> Summer Squash and Poblano Gratin</p> <p><i>g/v g</i> Grilled Squash</p> <p><i>v g</i> Steamed Vegetable Medley</p> <p><i>g/v g</i> Cole Slaw</p>
--	--

v= Vegetarian v g= Vegan g = Gluten Free

18% Gratuity will be added to parties of 6 or more

** Consumer Advisory: Consumption of raw or undercooked foods may increase the risk of food borne illness.*