

★ FOR THE TABLE ★

SERVED WITH WARM CORN TORTILLA CHIPS

GUACAMOLE 13

SMOKED GREEN CHILE QUESO 9.5

ROSA'S SALSA 6

~ APPETIZERS ~

CHICKEN TORTILLA SOUP 9

AVOCADO / LIME / CRISPY CORN TORTILLA

SMOKED CHICKEN QUESADILLA 14

CHIHUAHUA CHEESE / GUACAMOLE /
SOUR CREAM/ PICO

BBQ BRISKET "BURNT ENDS" 16

BLUE CHEESE / CILANTRO/ TORTILLAS

~ SALADS ~

CHOPPED SALAD (GF) SM 9/ LG 15

CHICKEN/ PECANS / AVOCADO / BACON TOMATO

BABY ICEBERG WEDGE (GF) SM 9 / LG 14

BLUE CHEESE CRUMBLES / BACON / RANCH

CAESAR SALAD SM 8 / LG 13

ROMAINE / PARMESAN

~ MAIN PLATES ~

FILET MIGNON* 45

MUSHROOM SHALLOT DEMI / CRISPY ONIONS
MASHED POTATOES

COWBOY RIBEYE* (GF) 49

RED CHILE BUTTER / LOADED BAKED POTATO

CHILE-SEARED SHRIMP (GF) 27

CHEDDAR POBLANO GRITS

CHICKEN FRIED STEAK 24

MASHED POTATOES / COUNTRY GRAVY

RED FISH ON THE HALF SHELL (GF) 27

RED CHILE BUTTER / LOCAL VEGETABLES

CHEESEBURGER* 18

BACON / CHEDDAR CHEESE / FRIES

SMOKED CHICKEN PASTA 23

BLISTERED CHERRY TOMATOES / ASPARAGUS
MUSHROOM / CREAM SAUCE

~ SIDES ~

MAC N CHEESE 8

LOADED BAKED POTATO (GF) 8

MARKET VEGETABLES (GF) 8

MASHED POTATOES (GF) 7

CHEESE GRITS 8

FRENCH FRIES 7

~ Sweet Treats ~

CRUNCHY CHOCOLATE DOME 9

BITTER CHOCOLATE SAUCE / FRESH RASPBERRIES

VANILLA BEAN CREME BRULEE 9

SHORTBREAD COOKIES / FRESH BERRIES

CHOCOLATE CHIP COOKIES (4pcs) 4

DULCE DE LECHE CHEESECAKE 9

FRESH BERRIES

(GF) - Gluten Friendly; please be aware products containing gluten are prepared in our kitchens as well .

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

*The Department of Health states that consuming raw or under cooked seafood, meat, or eggs may increase your risk of food-borne illness.

18% Service charge will be added to parties of 8 or more

~ WINE ~ 6oz/9oz/BTL

SPARKLING WINE

SCHRAMSBURG VINEYARDS "MIRABELLE" BRUT, CALIFORNIA 17*/ - / 65

GRUET, BRUT, NEW MEXICO, NV - / - / 60

MOET AND CHANDON "IMPERIAL," EPERNAY, FRANCE - / - / 90

ROSE WINE & WHITE ZINFANDEL

WHITE ZINFANDEL, BERINGER, CALIFORNIA 11 / 16.5 / 40

ROSE, CHATEAU GASSIER ROSE, CÔTES DE PROVENCE 12 / 18 / 45

CHARDONNAY

MERRYVALE VINEYARDS "STARMONT," CALIFORNIA 14 / 21 / 50

BECKER, TEXAS 14 / 21 / 50

MESSINA HOF, TEXAS - / - / 48

SONOMA CUTRER "RUSSIAN RIVER RANCHES, CALIFORNIA 15 / 21.5 / 60

FRANSIS COPPOLA DIRECTORS CUT, CALIFORNIA - / - / 45

PATZ & HALL, DUTTON RANCH - / - / 85

JORDAN, SONOMA COUNTY - / - / 80

CAKEBREAD CELLARS, NAPA VALLEY - / - / 100

OTHER WHITE WINE

PINOT GRIGIO, KRIS, DELLE VENEZIE, ITALY 11 / 16.5 / 40

RIESLING, SNOQUALMIE, COLUMBIA VALLEY, WASHINGTON 11 / 16.5 / 40

SAUVIGNON BLANC, FERRARI CARANO, CALIFORNIA 12 / 18 / 45

SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND 12 / 18 / 45

WHITE BLEND, MCPHERSON CELLARS "LES COPAINS," TEXAS. - / - / 40

VIIGNIER, BECKER STONEWALL, TEXAS - / - / 48

PINOT NOIR

HANGTIME, CALIFORNIA - / - / 45

MEOMI, SONOMA COAST, CALIFORNIA 17 / 24.5 / 65

CABERNET SAUVIGNON

BECKER VINEYARDS, ICONOCLAST, STONEWALL, TEXAS 12 / 18 / 45

CAYMUS, NAPA VALLEY - / - / 180

CONN CREEK, NAPA VALLEY 20 / 30 / 75

JUSTIN, PASO ROBLES, CALIFORNIA 19 / 27.5 / 76

LOUIS MARTINI, NAPA VALLEY - / - / 95

OTHER REDS

CABERNET/SYRAH, BECKER VINEYARDS, STONEWALL, TEXAS - / - / 45

MALBEC, ALTA VISTA ESTATE, MENDOZA, ARGENTINA 12 / 18 / 45

RED BLEND, RIDGE "THREE VALLEYS," CALIFORNIA 16 / 23 / 60

RED BLEND, STAG'S LEAP WINE CELLARS, HANDS OF TIME, CA- / - / 65

MERLOT, ST. FRANCIS, SONOMAVALLEY 12 / 18 / 45

MERLOT, EMMOLO, SONOMA COAST - / - / 65

SHIRAZ/SYRAH, MOLLY DOOKER "BOXER", AUSTRALIA - / - / 65

~ COCKTAILS ~

THE STAPLE MARGARITA

TRES CABALLOS REPOSADO ~ COINTREAU
AGAVE NECTAR ~ FRESH LIME JUICE 15

SIGNATURE INFUSED MARGARITA

CHOICE OF: STRAWBERRY JALAPENO ~ LEMON BERRY ~
RASPBERRY HABANERO
AGAVE NECTAR ~ FRESH LIME JUICE
16.5 ~ Pitcher 60

WHISKEY SPICED

BOURBON ~ JALAPENO INFUSED AGAVE NECTAR
GRAND MARNIER ~ FRESH LIME JUICE 16

MEXICAN MARTINI

AVION ANEJO ~ MUDDLED JALAPENO
COINTREAU ~ FRESH LIME JUICE ~ OLIVE JUICE 15

PALOMA

TRES CABALLOS REPOSADO ~ GRAPEFRUIT JUICE
CLUB SODA ~ FRESH LIME JUICE ~ AGAVE NECTAR 15

ANEJO OLD FASHIONED

AVION TEQUILA ~ AGAVE NECTAR ~ BITTERS 16

~ BEER ~

DRAFT

REAL ALE MOON WALK IPA 8
PACIFICO 8

DOMESTIC BOTTLE

MICHELOB ULTRA 7
BUD LIGHT 6
MILLER LITE 6
COORS LIGHT 6
SAM ADAMS BOSTON LAGER 7
SHINER BOCK 7

IMPORT BOTTLE

CORONA EXTRA 7
CORONA LIGHT 7
DOS XX 7
STELLA ARTOIS 7
MODELO NEGRA 7
MODELO ESPECIAL 7

~ TEQUILA ~

LOS ALTOS / HIGHLANDS TEQUILAS

LOCATED EAST OF GUADALAJARA IN THE STATE OF JALISCO, THE TWO MAIN GROWING REGIONS OF THE TEQUILA HIGHLANDS ARE ARANDAS AND ATOLTONICO. COOL NIGHTS, LOWER PRECIPITATION AND HIGH ALTITUDES, FORCE THE AGAVE ROOTS WORK HARDER TO REACH WATER BENEATH THE VOLCANIC, RED CLAY SOIL PRODUCING SWEETER AND FRUITY TEQUILAS.

LOS VALLES / VALLEY TEQUILAS

THIS REGION INCLUDES THE LAND WEST OF GUADALAJARA TO THE PACIFIC OCEAN. THE LOWER ALTITUDE AND HIGHER TEMPERATURES LEAD TO DRIER, AGGRESSIVE TEQUILAS WITH ROBUST, EARTHY NOTES AND WOODY FLAVORS

BLANCO/SILVER

CASAMIGOS	16
CLASE AZUL	20
CODIGO	14
DON JULIO	14
EL TESORO	13
ESPOLON	12
FORTALEZA	16
HERRADURA	14
MILAGRO	15
PATRON	13
PATRON ROCA	22
REPUBLIC	13
TRES GENERACIONES	13

REPOSADO/RESTED

CASAMIGOS	18
CLASE AZUL	26
CODIGO	20
DON JULIO	15
ESPOLON	13
EL TESORO	14
FORTALEZA	18
HERRADURA	16
MILAGRO	17
PATRON	15
PATRON ROCA	24
REPUBLIC	14
TRES GENERACIONES	16

ANEJO/AGED

CASAMIGOS	20
CLASE AZUL	75
CODIGO	25
DON JULIO	16
FORTALEZA	22
ESPOLON	14
EL TESORO	15
HERRADURA	18
MILAGRO	18
PATRON	17
PATRON ROCA	26
REPUBLIC	15
TRES GENERACIONES	17

CLASE AZUL PLATA

CLASE AZUL PLATA IS A FRESH TASTING BLANCO TEQUILA PRODUCED FROM 100% ORGANIC BLUE WEBER AGAVE. THE AGAVE IS SLOW COOKED IN TRADITIONAL BRICK OVENS FOR 72 HOURS AND THEN DISTILLED USING A PROPRIETARY YEAST DEVELOPED BY OUR MASTER DISTILLER.

CLASE AZUL REPOSADO

FOR MANY YEARS, TEQUILA CONNOISSEURS HAVE PRAISED CLASE AZUL REPOSADO FOR ITS SUPERIOR TASTE AND STUNNING HANDMADE DECANTER. CLASE AZUL IS AGED IN USED AMERICAN OAK BARRELS FOR EIGHT MONTHS AFTER IT HAS GONE THROUGH THE DISTILLATION PROCESS

CLASE AZUL ANEJO

CLASE AZUL AÑEJO "EDICIÓN INDÍGENA MAZAHUA" (OR MAZAHUA-EDITION) IS THE FRUIT OF TWO WORLDS THAT MEET. IT SYMBOLIZES THE UNION OF AUTHENTIC MEXICAN INDIGENOUS ROOTS (REPRESENTED BY THE UNFIRED CLAY) WITH EUROPEAN GLAZING TECHNIQUES, RESULT IN A COMBINATION OF HISTORY, ART, AND THE HIGHEST QUALITY TEQUILA ALL MAKING CLASE AZUL AÑEJO A TRULY EXEMPLARY EXPRESSIO

~ SPECIALTY TEQUILA-EXTRA ANEJO-MEZCAL~

Casa De Dragones	50	Cuervo Reserva Platino	18	Qui Tequila	18
Clase Azul Ultra	325	Dobel Diamante	16	Tears of Llarona	55
Clase Azul Mezcal	40	Don Julio 1942	35	Vida Mezcal	12
		Cuervo Familia Reserva	45		

~ TEQUILA FLIGHTS ~

THREE 1/2oz POURS OF

EL TESORO 35 • CASAMIGOS 50

BLANCO - REPOSADO - ANEJO

~ TEXAS SPIRITS ~

WHISKEY

Garrison Brothers	25
Rebecca Creek	16
Ranger Creek .36	16

VODKA

Tito's	11.50
Dripping Springs	11.50
Enchanted Rock	11

GIN

Waterloo No. 9	11
Waterloo Antique	12
Seersucker	10.75