

## APPETIZERS

### DOUBLE QUESO

pimento, chipotle garlic queso | \$10.95

### CHORIZO EMPANADA

with chipotle garlic queso | \$9.95

### TAMALES THREE WAYS

smoked brisket, chicken tinga, pork carnitas | \$11.95

### CRACKLIN' DEVEILED EGGS

our twist on the classic | \$7.95

### WOOD GRILLED ARTICHOKE

whole butter, lemon cream, grilled lime \*when available | \$10.95

## SOUPS & SALADS

### THAT CHICKEN SALAD

seared chicken breast, spring mix, toasted pecans, red grapes, bacon, blue cheese, nutty croutons, cider vinaigrette | \$15.95

### CHICKEN TORTILLA SOUP

roasted chicken, avocado, grilled onions, poblano chiles, light broth | \$10.95

### RUSTIC HARVEST BOWL

seared chicken breast, baby kale, sweet potato picadillo, seasonal vegetable, jalapeño spoon bread, cider vinaigrette | \$14.95

### SHRIMP & AVOCADO SALAD

spring mix, tomato, jicama, cucumber, jalapeño, fresh herbs, fresh lemon juice & extra virgin olive oil | \$16.95

### WOOD GRILLED SALMON CAESAR

whole-leaf romaine, parmigiano reggiano, crushed croutons | \$16.95

### CHEAP HOUSE SALAD

spring mix, tomato, jicama, cucumber, jalapeño, cider vinaigrette | \$4.95

## ENTREES

### QUESADILLAS

choice of chicken tinga or pork carnitas, elote black bean salad | \$16.95  
*choose smoked brisket +\$2*

### THE DRUNK CHICK

beer can game hen, jalapeño spoon bread, chile-lime butter | \$18.95

### CENTER-CUT RIBEYE

hand-cut ribeye, ancho-lime butter, crispy fries with spicy ketchup | \$32.95

### CEDAR PLANK SALMON

ancho-lime butter, corn & jalapeño tamale | \$23.95

## SANDWICHES

### THE RUSTIC BURGER

topped with house brisket, white cheddar, green chile, grilled onion with smoked salt chips | \$15.95

### HOT CHICKEN & CHEESE

Nashville style spicy fried chicken, dill pickles, mayo, melted American cheese on griddled Texas toast | \$14.95

### TEXAS CHEESE STEAK

shaved ribeye, pimento cheese, grilled onions, poblano chiles on Texas toast with smoked potato chips | \$13.95

### MESSY JESSY

our veggie "burger" sloppy-joe-style with sweet potato picadillo & vinegar slaw | \$13.95

## JOE LEO TACOS

*Served family-style, bacon fat tortillas, all the fixings (minimum of two people)*

### CARNITAS

slow-cooked pork shoulder with orange peel, garlic, chile de arbol | \$13.95

### BRISKET

hardwood-smoked with ancho-chile, brown sugar | \$15.95

### CHICKEN TINGA

tomatillo, fresh oregano, chipotle | \$13.95

### DAILY TACOS

**\*\*changes daily\*\*** \$13.95  
*per person until we run out*

### LUNCH TACOS

tacos for one | \$11.95  
Monday-Friday 11am-3pm

## SIDES

### JALAPEÑO SPOON BREAD

cornmeal, pickled jalapeño, sharp white cheddar, creamed corn | \$4.95

### SPICY TAMALES

corn & jalapeño tamale with choice of chicken, brisket, or pork | \$4.95

### ELOTE & BLACK BEAN SALAD

charred corn & cotija cheese | \$4.95

### NEW POTATO SALAD

creamy-style with fresh dill & green onion | \$5.95

### FARMERS MARKET

daily feature showcasing the best of the season, fresh from our local farms | \$5.95

## DESSERTS

### EIGHT-LAYER BANANA PUDDING

housemade banana pudding with bananas, vanilla wafers, salted caramel sauce, whipped cream | \$8.95

### PEANUT BUTTER PIE

crumb crust with peanut butter cream, fudgy chocolate layer, peanuts, warm bittersweet chocolate sauce | \$8.95