

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