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’ DEVILED EGGS
our twist on the classic | $7.95

WOOD GLRILLED 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 T Orilla 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 GLRILLED 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 RIBEYEs
hand-cut ribeye, ancho-lime butter, crispy fries with spicy ketchup | $32.95

CEDAR PLANK SALMON
ancho-lime butter, corn & jalapeño tamale | $23.95

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 TAMALE
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

Call (832) 321-7799 for Pickup
1836 Polk St, Houston, TX 770039