

THE  
**RUSTIC**  
DALLAS, TEXAS

AVAILABLE AFTER 3PM

**APPETIZERS**

**SMOKED DIP DUO**

smoked brisket, spinach and cheddar fondue, cold pimento dip, smoked salt potato chips

**WILD BOAR MEATBALLS**

with jalapeño jam

**QUESADILLAS**

choice of chicken tinga or pork carnitas choose smoked brisket

**CHORIZO EMPANADAS**

with chipotle garlic queso

**STEAKHOUSE ONION RINGS**

with jalapeño ranch

**CRACKLIN' DEVEILED EGGS**

our twist on the classic

**TAMALES THREE WAYS**

smoked brisket, chicken tinga, pork carnitas

**CACTUS FRIES**

beer-battered prickly pear cactus with jalapeño ranch

**WOOD-GRILLED ARTICHOKE**

chipotle aioli, grilled lime  
\*when available

**SOUPS & SALADS**

**CHICKEN TORTILLA SOUP**

chicken tinga, avocado, grilled onions, poblano chiles cup | bowl

**WILD BOAR CHILI**

cup – with cotija cheese

bowl – with jalapeño spoon bread and cotija cheese cup | bowl

**BLUE CHEESE WEDGE SALAD**

iceberg lettuce, blue cheese dressing, bacon, tomatoes, green onions

**SPICY SALMON CAESAR**

chipotle caesar dressing, chopped romaine, garlic-parmesan crumble

**THAT CHICKEN SALAD**

seared chicken breast, spring mix, toasted pecans, red grapes, bacon, blue cheese, nutty croutons, pomegranate agave vinaigrette

**HARVEST BOWL**

chimichurri chicken, wood-grilled broccolini and portobello, baby kale, lemon honey vinaigrette

**SHRIMP & AVOCADO SALAD**

spring mix, tomato, jicama, cucumber, jalapeño, fresh herbs, lemon honey vinaigrette

**HOUSE SALAD**

spring mix, tomato, jicama, cucumber, jalapeño, lemon honey vinaigrette  
add chicken, shrimp, salmon

**JOE LEO TACOS**

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

**CHICKEN TINGA**

tomatillo, fresh oregano, chipotle

**SMOKED BRISKET**

hardwood-smoked with ancho-chile, brown sugar

**PORK CARNITAS**

slow-cooked pork shoulder with orange peel, garlic, chile de árbol

**SPECIALTIES**

**THE DRUNK CHICK**

beer can game hen, jalapeño spoon bread, ancho-lime butter  
\*while it lasts

**CENTER-CUT RIBEYE\***

hand-cut ribeye, ancho-lime butter, crispy fries with jalapeño ranch

**CRAB CAKES**

chile verde sauce, lump crab pico de gallo

**CEDAR PLANK SALMON\***

ancho-lime butter, corn & jalapeño tamale

**TRIPLE CHOP\***

wood-grilled, bone-in pork chop, ancho-lime butter

\*while it lasts, starting at 6PM

\*please allow 30 mins of cooking time

**TEXAS QUAIL**

molasses-brined Bandera quail, jalapeño spoon bread, chipotle vinaigrette, cilantro

**MUSHROOM CHOP *Vegan***

with roasted garlic, chimichurri

**SANDWICHES**

\*Sandwiches served with smoked salt potato chips

**THE RUSTIC BURGER\***

No. 9 sauce, house-smoked brisket, white cheddar, green chile, grilled onion

**TEXAS HOT CHICKEN & CHEESE**

spicy fried chicken, dill pickles, mayo, melted American cheese on Texas toast

**PORTOBELLO BURGER *Vegetarian***

choice of panko-crusting or wood-grilled portobello, white cheddar, mustard, mayo, lettuce, tomato, pickles

**TEXAS CHEESESTEAK\***

shaved ribeye, pimento cheese, chipotle garlic queso, grilled onions, poblano chiles on jalapeño-cheddar bread

**CHIPOTLE SALMON BURGER**

hand-chopped salmon patty, pico de gallo, chipotle aioli

**SIDES**

**JALAPEÑO SPOON BREAD**

cornmeal, pickled jalapeño, sharp white cheddar, creamed corn

**SHELLS & CHEESE**

with garlic-parmesan crumble

**SPICY TAMALES**

corn & jalapeño tamale with choice of chicken, brisket or pork

**WOOD-GRILLED BROCCOLINI**

with roasted garlic

**WOOD-GRILLED PORTOBELLO**

with roasted garlic and chimichurri



**JAM & TOAST BRUNCH**

FAMILY-STYLE BRUNCH  
SATURDAY & SUNDAY  
OPEN - 3PM

**LET'S JAM!**

\$17.95 per person

**OUR DAILY BREAD**

a seasonal assortment of local cheese and crackers, fresh fruit, seasonal brunch toasts & daily sweets

**COUNTRY BAKED EGGS**

white cheddar, chives & organic baby spinach

**GREEN SALAD**

baby kale & pomegranate agave vinaigrette

**BUTCHERSHOP SKILLET**

bacon & jalapeño-cheddar sausage

**CHEESE & POTATO HASH**

oven-baked with cheddar cheese, jalapeño & grilled onion

**TEXAS HOT CHICKEN**

spicy fried chicken

**BABY FRIED TOAST**

hand-cut challah, soaked in vanilla custard & topped with house-made rosemary syrup

**LET'S TOAST!**

**BRUNCH ROSÉ, INAZIO URUZOLA**

Spain | 5oz

**MIMOSA CARAFE**

champagne & choice of orange, grapefruit or pineapple juice

**BLOODY MARY PITCHER**

with Enchanted Rock Vodka

**BELLINI PITCHER**

Enchanted Rock Peach Vodka, Combier Peche & frozen peaches

**TROPICAL SPRITZ CARAFE**

Aperol, mango, pineapple, bubbles, Q Club Soda

**ZERO-PROOF**

**FRUITY PEBBLE FIZZ *For Kids!***

vanilla-berry milk, whipped cream

**DESSERTS**

**PEANUT BUTTER PIE**

chocolate ganache, roasted peanuts, bittersweet chocolate sauce

**BANANA PUDDING**

fresh bananas, vanilla wafers, sea salt caramel sauce, whipped cream

**ICE BOX S'MORES**

graham crackers, bittersweet chocolate, marshmallow whipped cream, house-made marshmallow



## FROZENS

### MARGARITA

house frozen margarita

### FROZEN MARGARITA ADD-ONS:

add a Coronita

add a Fire in the Hole!

– jalapeño Socorro Blanco shooter

### FROSÉ

rosé & strawberry sorbet

### THE LEGENDARY RUSTIC RITA

Socorro Blanco, house-made mango popsicle with Jalisco 1562

### MULE

vodka, ginger puree, fresh lime juice

## AGAVE

### SPICY RUSTIC WATER

El Jimador Blanco, jalapeño, fresh lime juice, tajín, Q Club Soda

### HIBISCUS RUSTIC WATER

Mi Campo Blanco, hibiscus-mint tea, Q Club Soda

### CLASSIC RUSTIC WATER

Maestro Dobel Diamante, fresh lime, Q Club Soda

### HOUSE ROCKS MARGARITA

100% blue agave tequila blanco, Jalisco 1562, fresh lime

### SPICY MARGARITA

Hornitos Reposado, Ancho Reyes Verde, mango

### SKINNY MARGARITA

Tres Generaciones Blanco, Cointreau, Tres Agaves Agave Nectar, fresh lime

### THE PEOPLE'S MARGARITA

Teremana Reposado, guava, fresh lime

### TOP SHELF MARGARITA

LALO Blanco, Cointreau, Tres Agaves Agave Nectar, fresh lime

### PALOMA

Espolón, fresh grapefruit, Fever Tree Grapefruit Soda

### PASSIONFRUIT SOUR

Ojo de Tigre Mezcal, passionfruit, chamoy, rosemary

### PINEAPPLE SMOKE

Casamigos Blanco Tequila, Casamigos Mezcal, agave, pineapple, fresh lemon, cinnamon

## WHISKEY

### SPICY GOLD RUSH

Knob Creek Rye, lemon juice, hot honey

### LYNCHBURG SOUR

Jack Daniel's, thyme simple syrup, Jalisco 1562, fresh lemon

### COWBOY MULE

Pendleton Whisky, pomegranate, bitters, Fever Tree Ginger Beer

### PEACH TEA

Yellow Rose Harris County Bourbon, iced tea, peach puree, fresh lemon

### BOURBON OLD FASHIONED

Woodford Reserve, demerara, orange oil, orange bitters

## VODKA & MORE

### TITO'S LEMONADE

Tito's Handmade Vodka, Jalisco 1562, house-made lemonade

### TROPICAL SPRITZ

Aperol, mango, pineapple, bubbles, Q Club Soda

### ESPRESSO MARTINI

Ketel One, Licor 43, house-made cold brew, simple syrup

### TEXICAN CANDY

Enchanted Rock Vodka, watermelon, fresh lime

### LEMON DROP MARTINI

Zephyr Gin, Italicus Bergamot, fresh lemon, simple syrup

### MULE

Hanson Organic Vodka, fresh lime, Fever Tree Ginger Beer

## WINES - ON TAP

### PINOT GRIGIO, TIAMO

Italy | 5oz • 8oz • 25oz

### SAUVIGNON BLANC, JOEL GOTT

California | 5oz • 8oz • 25oz

### CHARDONNAY, SEA GLASS

California | 5oz • 8oz • 25oz

### CHARDONNAY, TORTOISE CREEK

California | 5oz • 8oz • 25oz

### ROSÉ, MONT GRAVET

France | 5oz • 8oz • 25oz

### PINOT NOIR, SEA GLASS

California | 5oz • 8oz • 25oz

### PINOT NOIR, ARGYLE

Oregon | 5oz • 8oz • 25oz

### CABERNET SAUVIGNON, VINUM INSIDER

California | 5oz • 8oz • 25oz

### CABERNET SAUVIGNON, JOEL GOTT

California | 5oz • 8oz • 25oz

### RED BLEND, GRAN PASSIONE

Italy | 5oz • 8oz • 25oz

## WINES - BOTTLES

### CAVA, MAS FI

Spain | 5oz • 8oz • Bottle

### ROSÉ CAVA, MAS FI

Spain | 5oz • 8oz • Bottle

### RIESLING, HEINZ EIFEL SHINE

Germany | 5oz • 8oz • Bottle

## ZERO PROOF

### BLUE RAZZLEBERRY For Kids!

blue raspberry-lime soda, cotton candy garnish

### DESERT PEAR SPRITZ

prickly pear syrup, fresh lime, club soda

### HIBISCUS MOCKARITA

hibiscus syrup, lime sour

### FRENCH PRESS COFFEE

### COLD BREW COFFEE

### RICHARD'S RAINWATER

still or sparkling

### JUICE

orange, grapefruit, or pineapple

## TEXAS BEERS ON TAP

### AMBER

6666 GRIT & GLORY

### BLONDE

DEEP ELLUM Dallas

MANHATTAN PROJECT Peace Keeper

### BOCK

SHINER

### IPA

SAINT ARNOLD Art Car

FOUR CORNERS Chingo Haze

KARBACH Hopadillo

KARBACH Hopadillo Hazy

LONE PINT Yellow Rose

MANHATTAN PROJECT Half-Life

SHINER Tex Hex

THREE NATIONS Mango Smash

### KÖLSCH

KARBACH Love Street

RAHR Paleta de Mango

### LAGER & LIGHT

MANHATTAN PROJECT Bomba Cerveza

THE RUSTIC LAGER

EIGHT Elite Lager

SHINER Blonde

### PALE ALE

TUPPS Juice Pack

### PILSNER

MANHATTAN PROJECT Necessary Evil

### STOUT

LAKWOOD Temptress

## IMPORTED & DOMESTIC BEERS ON TAP

### BLONDE

KONA Big Wave

### LAGER

Dos EQUIS

ESTRELLA JALISCO

### LIGHT

BUD Light

MICHELOB Ultra

MILLER Lite

### SELTZER & MORE

TRULY Wild Berry

TWISTED TEA

### WHEAT

GOLDEN ROAD Mango Cart

## BOTTLES & CANS

### BELGIAN WHEAT

TUPPS Day Pass

### BOCK

SHINER

### IPA

KARBACH Hopadillo

### KÖLSCH

ALSTADT

KARBACH Love Street

### LAGER & LIGHT

BUDWEISER

CORONA Extra

Dos EQUIS

HEINEKEN

MODELO Especial

PACIFICO

STELLA ARTOIS

BUD Light

HEINEKEN Silver

MICHELOB Ultra

MILLER Lite

### NON-ALCOHOLIC

HEINEKEN 0.0

### RED ALE

FOUR CORNERS Heart O' Texas

### SELTZER & MORE

HIGH NOON

NÜTRL

TRULY

TWISTED TEA

ANGRY ORCHARD Cider