

THE
RUSTIC
HOUSTON, 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-crusted 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 TAMALE
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, Combiér 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 - BOTTLES

PINOT GRIGIO, LA FIERA

Italy | 5oz • 8oz • Bottle

SAUVIGNON BLANC, NAPA CELLARS

California | 5oz • 8oz • Bottle

CHARDONNAY, JOEL GOTT

California | 5oz • 8oz • Bottle

CHARDONNAY, WILLIAM HILL

California | 5oz • 8oz • Bottle

ROSÉ, LE CHARMEL

France | 5oz • 8oz • Bottle

RIESLING, HEINZ EIFEL SHINE

Germany | 5oz • 8oz • Bottle

PINOT NOIR, COMPLICATED

California | 5oz • 8oz • Bottle

MALBEC, SANTA JULIA

Argentina | 5oz • 8oz • Bottle

CABERNET SAUVIGNON, JOEL GOTT

California | 5oz • 8oz • Bottle

CABERNET SAUVIGNON, PROPHECY

California | 5oz • 8oz • Bottle

RED BLEND, APOTHIC

California | 5oz • 8oz • Bottle

CAVA, MAS FI

Spain | 5oz • 8oz • Bottle

ROSÉ CAVA, MAS FI

Spain | 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

8TH WONDER *Tex Blonde*
DEEP ELLUM *Dallas*
SOUTHERN STAR *Bombshell*

BOCK

KARBACH *Crawford*
SHINER

CREAM ALE

8TH WONDER *Dome Faux'm*
EUREKA HEIGHTS *Buckle Bunny*

IPA

6666 GRIT & GLORY *Hazy Session*
EUREKA HEIGHTS *Mini Boss*
FOUR CORNERS *Chingo Haze*
KARBACH *Hopadillo*
KARBACH *Hopadillo Hazy*
LONE PINT *Yellow Rose*
SAINT ARNOLD *Art Car*
SAINT ARNOLD *Banger*
SHINER *Tex Hex*
SPINDLETAP *Houston Haze*

KÖLSCH

GRISTWORKZ *Lightwerk*
KARBACH *Love Street*
SAINT ARNOLD *Lawnmower*

LAGER

LONE STAR
KARBACH *Clutch City*
THE RUSTIC LAGER

LIGHT

EIGHT *Elite Lager*
SHINER *Blonde*

PILSNER

SAINT ARNOLD *H-Town*

WHEAT

GALVESTON ISLAND *Tiki*

IMPORTED & DOMESTIC BEERS ON TAP

BLONDE

KONA *Big Wave*

CIDER

ANGRY ORCHARD

LAGER

DOS EQUIS
ESTRELLA JALISCO
STELLA ARTOIS
YUENGLING

LIGHT

BUD *Light*
MICHELOB *Ultra*
MILLER *Lite*

SELTZER & MORE

TRULY *Wild Berry*
TWISTED TEA

WHEAT

BELL'S *Oberon Ale*

BOTTLES & CANS

BOCK

KARBACH *Crawford*
SHINER

KÖLSCH

KARBACH *Love Street*

LAGER

BUDWEISER
CORONA *Extra*
DOS EQUIS
HEINEKEN

LIGHT

BUD *Light*
HEINEKEN *Silver*

NON-ALCOHOLIC

HEINEKEN 0.0

SELTZER & MORE

HIGH NOON
NÜTRL
TRULY
TWISTED TEA