

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

TEXAS TAMALES
*smoked brisket with chipotle garlic queso,
chicken tinga with cotija cheese*

STEAKHOUSE ONION RINGS
with jalapeño ranch

CRACKLIN' DEVEILED EGGS
our twist on the classic

BAKED OYSTERS
with bacon and parmesan

FRIED OYSTERS
with remoulade

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 CAESAR
*chipotle caesar dressing, chopped romaine,
garlic-parmesan crumble*

THAT SALAD
*spring mix, toasted pecans, red grapes,
bacon, blue cheese, nutty croutons,
pomegranate agave vinaigrette*

AVOCADO SALAD
*spring mix, tomato, jicama, cucumber,
jalapeño, lemon honey vinaigrette*

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

SIDES

JALAPEÑO SPOON BREAD
*cornmeal, pickled jalapeño, sharp white cheddar,
creamed corn*

SHELLS & CHEESE
with garlic-parmesan crumble

TWICE BAKED POTATO
fully loaded

STEAMED GREEN BEANS
ancho-lime butter, smoked salt

WOOD-GRILLED BROCCOLINI
with roasted garlic

WOOD-GRILLED PORTOBELLO
with roasted garlic and chimichurri

FRIES
with jalapeño ranch

STEAKS & CHOPS

STEAK ADD-ONS:
*whole roasted head of garlic
shrimp scampi with ancho-lime butter
baked oysters with bacon mayo*

STEAK LAREDO*
*beef tenderloin stuffed with white cheddar cheese,
chile rojo sauce*

CENTER-CUT RIBEYE*
14oz

BEEF TENDERLOIN FILET*
6oz | 10oz

NEW YORK STRIP*
14oz

PRIME RIB*
*medium rare, au jus, fresh horseradish
while it lasts, starting at 6PM

TRIPLE CHOP*
*wood-grilled, bone-in pork chop,
ancho-lime butter
*while it lasts, starting at 6PM
please allow 30 mins of cooking time

MUSHROOM CHOP *Vegan*
with roasted garlic, chimichurri

SPECIALTIES

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*

FRENCH DIP
*white cheddar, fresh horseradish mayo,
au jus*

CRAB CAKES
chile verde sauce, lump crab pico de gallo

CEDAR PLANK SALMON*
ancho-lime butter

ROASTED HALF CHICKEN
garlic and rosemary, salted butter

PECAN CRUSTED STRIPED BASS
*oven-baked, chile verde sauce, lump crab
pico de gallo*

CHIPOTLE SALMON BURGER
*hand-chopped salmon patty, pico de gallo,
chipotle aioli*

TEXAS QUAIL
*molasses-brined Bandera quail, chipotle
vinaigrette, cilantro*



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 juice

LEMON DROP MARTINI

Zephyr Gin, Italicus Bergamot, fresh lemon juice, simple syrup

MULE

Hanson Organic Vodka, fresh lime juice, Fever Tree Ginger Beer

WINES - ON TAP

PINOT GRIGIO, TIAMO

Italy | 5oz • 8oz • 25oz

SAUVIGNON BLANC, JOEL GOTT

California | 5oz • 8oz • 25oz

SAUVIGNON BLANC, TORTOISE CREEK

California | 5oz • 8oz • 25oz

GRÜNER VELTLINER, PATSCH

Austria | 5oz • 8oz • 25oz

CHARDONNAY, SEA GLASS

California | 5oz • 8oz • 25oz

CHARDONNAY, VINUM "FARMHOUSE"

California | 5oz • 8oz • 25oz

CHARDONNAY, TORTOISE CREEK

California | 5oz • 8oz • 25oz

RIESLING, TREFETHEN

California | 5oz • 8oz • 25oz

ROSÉ, MONT GRAVET

France | 5oz • 8oz • 25oz

PINOT NOIR, SEAN MINOR

California | 5oz • 8oz • 25oz

PINOT NOIR, ARGYLE

Oregon | 5oz • 8oz • 25oz

PINOT NOIR, LE CHARME

France | 5oz • 8oz • 25oz

PINOT NOIR, SEA GLASS

California | 5oz • 8oz • 25oz

RED BLEND, GRAN PASSIONE

Italy | 5oz • 8oz • 25oz

BARBERA, TIAMO *Certified Organic/Vegan*

Italy | 5oz • 8oz • 25oz

MALBEC, SANTA JULIA RESERVE

Argentina | 5oz • 8oz • 25oz

CABERNET SAUVIGNON, VINUM INSIDER

California | 5oz • 8oz • 25oz

CABERNET SAUVIGNON, SEAN MINOR

California | 5oz • 8oz • 25oz

CABERNET SAUVIGNON, JOEL GOTT

California | 5oz • 8oz • 25oz

RED BLEND, MARIETTA CELLARS

California | 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

TEXAS BEERS ON TAP

AMBER

6666 GRIT & GLORY

BLONDE

SOUTHERN STAR Bombsbell

BOCK

KARBACH Crawford SHINER

CREAM ALE

EUREKA HEIGHTS Buckle Bunny

IPA

*SAINT ARNOLD Art Car
EUREKA HEIGHTS Mini Boss
KARBACH Hopadillo Hazy
LONE PINT Yellow Rose*

KÖLSCH

*KARBACH Love Street
SAINT ARNOLD Lawnmower*

LAGER

*FIRESTONE WALKER Cerveza
THE RUSTIC LAGER*

LIGHT

EIGHT Elite Lager

IMPORTED & DOMESTIC BEERS ON TAP

BLONDE

KONA Big Wave

LAGER

Dos EQUIS

LIGHT

*BUD Light
MICHELOB Ultra
MILLER Lite*

SELTZER

TRULY Wild Berry

BOTTLES & CANS

IPA

KARBACH Hopadillo

LAGER

*BUDWEISER
CORONA Extra
DOS EQUIS
ESTRELLA JALISCO
HEINEKEN
MODELO Especial
PACIFICO*

LIGHT

*BUD Light
HEINEKEN Silver
MICHELOB Ultra
MILLER Lite
SHINER Light*

NON-ALCOHOLIC

HEINEKEN 0.0

PILSNER

SPINDLETAP Proper Pils

RED ALE

8TH WONDER Cougar Paw

SELTZER & MORE

*HIGH NOON
NÜTRL
TRULY
TWISTED TEA
ANGRY ORCHARD Cider*

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