

THE
RUSTIC
HOUSTON, TEXAS



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' DEVILED 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

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

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-crust 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

SIDES

JALAPEÑO SPOON BREAD

cornmeal, pickled jalapeño, sharp white cheddar, creamed corn

SHELLS & CHEESE

with garlic-parmesan crumble

TWICE BAKED POTATO

fully loaded

CUCUMBER & JICAMA SALAD

jalapeño, cotija cheese, pomegranate-agave vinaigrette

STEAMED GREEN BEANS

ancho-lime butter, smoked salt

WOOD-GRILLED BROCCOLINI

with roasted garlic butter

WOOD-GRILLED PORTOBELLO

with roasted garlic, chimichurri

FRIES

with jalapeño ranch

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

LUNCH

MONDAY - FRIDAY | OPEN - 3PM

COMBOS

SOUP & SALAD

a cup of Chicken Tortilla Soup and a House Salad

HALF SANDWICH & SOUP OR SALAD

choice of Texas Hot Chicken or The Rustic Chicken Club & choice of cup of Chicken Tortilla Soup or House Salad

FEATURES

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

SHRIMP & AVOCADO SALAD

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

THE RUSTIC CHICKEN CLUB

jalapeño-cheddar bread, bacon, mayo, shredded lettuce, pico de gallo, chipotle vinaigrette with smoked salt potato chips

CHICKEN CAESAR WRAP

flour tortilla, ancho-chicken, romaine, spicy Caesar dressing, garlic-parmesan crumble served with a cup of Chicken Tortilla Soup or House Salad

1/2 FRENCH DIP & SALAD

½ of a French Dip Sandwich with a House Salad

HARVEST BOWL

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

**JAM & TOAST
BRUNCH**

SATURDAY & SUNDAY
OPEN - 3PM



FROZENS

MARGARITA

house frozen margarita

- add a Coronita
- add a Grand Marnier floater
- add a jalapeño Socorro Blanco shooter

FROSÉ

rosé & strawberry sorbet

THE LEGENDARY RUSTIC RITA

Socorro Blanco, house-made mango popsicle with Jalisco 1562

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

SPARKLING SKINNY MARGARITA

Tres Gen Blanco, Cointreau, fresh squeezed orange, fresh lime, Q Club Soda

MEXICAN CHILTON

Teremana Blanco, fresh lemon juice, pinch of salt, Q Club Soda

TOP SHELF MARGARITA

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

PALOMA

Espolón, fresh grapefruit, Q Grapefruit Soda

PASSION FRUIT SOUR

Montelobos Mezcal, Amazonian passion fruit, chamoy, rosemary

PINEAPPLE SMOKE

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

WHISKEY

SPICY GOLD RUSH

Maker's Mark Bourbon, lemon juice, hot honey

LYNCHBURG SOUR

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

COWBOY MULE

Pendleton Whisky, pomegranate, bitters, Q Ginger Beer

PEACH TEA

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

BOURBON OLD FASHIONED

Woodford Reserve, demerara, orange oil, orange bitters

TEXAS OLD FASHIONED

Still Austin Bourbon, Ancho Reyes Verde, hot honey, bitters, smoked salt rim

VODKA & MORE

TITO'S LEMONADE

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

TROPICAL SPRITZ

Aperol, mango, pineapple, champagne, Q Club Soda

ESPRESSO MARTINI

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

COCONUT RUM PUNCH

RumHaven, Aperol, pineapple, fresh lime juice

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, Q 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 CHARMEL

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 • 25oz

ROSÉ CAVA, MAS FI

Spain | 5oz • 8oz • 25oz

RIESLING, HEINZ EIFEL SHINE

Germany | 5oz • 8oz • 25oz

TEXAS BEERS ON TAP

AMBER

6666 GRIT & GLORY

BLONDE

SOUTHERN STAR Bombshell

BOCK

KARBACH Crawford SHINER

CREAM ALE

EUREKA HEIGHTS Buckle Bunny

IPA

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

KÖLSCH

KARBACH Love Street
SAINT ARNOLD Lawnmower

LAGER

THE RUSTIC Lager

LIGHT

EIGHT Elite Lager

IMPORTED BEERS ON TAP

BLONDE

KONA Big Wave

LAGER

DOS EQUIS
MODELO Especial
STELLA ARTOIS

LIGHT

BUD Light
MICHELOB Ultra
YUENGLING Flight

CANS

IPA

KARBACH Hopadillo

LAGER

BUDWEISER
CORONA Extra
DOS EQUIS
ESTRELLA JALISCO
HEINEKEN
MODELO Especial
PACIFICO

LIGHT

BUD Light
HEINEKEN Silver
MICHELOB Ultra

SELTZER & MORE

HEINEKEN 0.0 Non-Alcoholic
ANGRY ORCHARD Cider
HIGH NOON
NÜTRL
RANCH RIDER Ranch Water
TRULY
TWISTED TEA

ZERO PROOF

SPRING BERRY FIZZ

Q Club Soda, natural blueberry and strawberry essence, fresh lemon juice

GINGER YUZU SPRITZ

yuzu purée, fresh lemon juice, Q Ginger Beer

CHERRY BOBA FREEZE

frozen Shirley Temple, popping boba

RICHARD'S RAINWATER

still or sparkling

COFFEE

French press or cold brew