

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

QUESADILLAS

choice of chicken tinga or pork carnitas
choose smoked brisket +2.95

CHORIZO EMPANADAS

with chipotle garlic queso

STEAKHOUSE ONION RINGS

spicy fried onions, jalapeño ranch **V**

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 **V**

WOOD-GRILLED ARTICHOKE

with ancho-lime butter, grilled lime **GF V**
- when available

SOUPS & SALADS

CHICKEN TORTILLA SOUP

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

WILD BOAR CHILI

cup - with cotija cheese **GF**
bowl - with jalapeño spoon bread, cotija cheese
cup | bowl

BLUE CHEESE WEDGE SALAD

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

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 & portobello, baby kale,
lemon-honey vinaigrette **GF**

SHRIMP & AVOCADO SALAD

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

HOUSE SALAD

spring mix, tomato, jicama, cucumber,
jalapeño, lemon-honey vinaigrette **GF V**
add chicken, shrimp, salmon +8.95

JOE LEO TACOS

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

CHICKEN TINGA

tomatillo, fresh oregano, chipotle **GF**

SMOKED BRISKET

hardwood-smoked with ancho chile,
brown sugar **GF**

PORK CARNITAS

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

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

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

CHIPOTLE SALMON BURGER

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

LUNCH

MONDAY - FRIDAY
OPEN - 3PM

COMBOS

CUP OF SOUP & HOUSE SALAD

with Chicken Tortilla Soup
or Wild Boar Chili +2

HALF SANDWICH & CUP OF SOUP OR HOUSE SALAD

choice of
Texas Hot Chicken or The Rustic Chicken Club
with Chicken Tortilla Soup or House Salad
or Wild Boar Chili +2

FEATURES

THE RUSTIC CHICKEN CLUB

sourdough bread, bacon, mayo, shredded lettuce,
pico de gallo, chipotle vinaigrette

CHICKEN CAESAR WRAP

flour tortilla, ancho-chicken, romaine,
spicy Caesar dressing, garlic-parmesan crumble
served with a choice of cup of Chicken Tortilla
Soup or House Salad
or Wild Boar Chili +2

JOE LEO TACOS

Tacos for One - choice of pork carnitas,
smoked brisket or chicken tinga **GF**

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, 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, 30 min cook time

TEXAS QUAIL

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

MUSHROOM CHOP

with roasted garlic, chimichurri **GF V**

SIDES

JALAPEÑO SPOON BREAD

cornmeal, pickled jalapeño, sharp white cheddar,
creamed corn **V**

SHELLS & CHEESE

chipotle cheese sauce, garlic-parmesan crumble **V**

CUCUMBER & JICAMA SALAD

jalapeño, cotija cheese,
pomegranate-agave vinaigrette **GF V**

SPICY TAMALES

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

WOOD-GRILLED BROCCOLINI

with roasted garlic butter **GF V**

WOOD-GRILLED PORTOBELLO

with roasted garlic, chimichurri **GF V**

DESSERTS

PEANUT BUTTER PIE

chocolate ganache, roasted peanuts,
bittersweet chocolate sauce **V**

BANANA PUDDING

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

ICE BOX S'MORES

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

**JAM & TOAST
BRUNCH**

SATURDAY & SUNDAY | OPEN - 3PM

GF Gluten-Free **V** Vegetarian



FREE LIVE MUSIC | Wednesday - Sunday | For full schedule, visit therustic.com | **HAPPY HOUR** | Daily | 3PM - 6PM

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness

FROZENS

HOUSE FROZEN MARGARITA

Jose Cuervo Tradicional, fresh squeezed lime

– 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

Jose Cuervo Tradicional, 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 - BOTTLES

PINOT GRIGIO, LA FIERA

Italy | 5oz – 9.45 8oz – 14.45 25oz – 38.45

SAUVIGNON BLANC, NAPA CELLARS

California | 5oz – 10.45 8oz – 15.45 25oz – 40.45

CHARDONNAY, JOEL GOTT

California | 5oz – 10.45 8oz – 15.45 25oz – 40.45

CHARDONNAY, WILLIAM HILL

California | 5oz – 9.45 8oz – 14.45 25oz – 38.45

ROSÉ, LE CHARMEL

France | 5oz – 9.45 8oz – 14.45 25oz – 38.45

RIESLING, HEINZ EIFEL SHINE

Germany | 5oz – 10.45 8oz – 15.45 25oz – 40.45

PINOT NOIR, COMPLICATED

California | 5oz – 12.45 8oz – 18.45 25oz – 46.45

MALBEC, SANTA JULIA

Argentina | 5oz – 9.45 8oz – 14.45 25oz – 38.45

CABERNET SAUVIGNON, JOEL GOTT

California | 5oz – 12.45 8oz – 18.45 25oz – 46.45

CABERNET SAUVIGNON, PROPHECY

California | 5oz – 10.45 8oz – 15.45 25oz – 40.45

RED BLEND, APOTHIC

California | 5oz – 10.45 8oz – 15.45 25oz – 39.45

CAVA, MAS FI

Spain | 5oz – 9.45 8oz – 14.45 25oz – 38.45

ROSÉ CAVA, MAS FI

Spain | 5oz – 9.45 8oz – 14.45 25oz – 38.45

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

TEXAS BEERS ON TAP

AMBER

6666 GRIT & GLORY

BLONDE

8TH WONDER Tex Blonde
DEEP ELLUM Dallas

BOCK

KARBACH Crawford
SHINER
ZIEGENBOCK

CREAM ALE

EUREKA HEIGHTS Buckle Bunny

HEFEWEIZEN

PARADIGM Heartland

IPA

6666 GRIT & GLORY Hazy Session
EUREKA HEIGHTS Mini Boss
KARBACH Hopadillo
KARBACH Hopadillo Hazy
LONE PINT Yellow Rose
SAINT ARNOLD Art Car
SAINT ARNOLD Banger
SHINER TexHex
SPINDLETAP Houston Haze

KÖLSCH

KARBACH Love Street
SAINT ARNOLD Lawnmower

LAGER

KARBACH Clutch City
LONE STAR
SAINT ARNOLD Grand Prize
THE RUSTIC Lager

LIGHT

EIGHT Elite Lager
SHINER Blonde

PILSNER

SAINT ARNOLD H-Town
PARADIGM Professor Pils

WHEAT

GALVESTON ISLAND Tiki

IMPORTED BEERS ON TAP

BLONDE

DOGFISH HEAD Citrus Squall
FIRESTONE WALKER 805
KONA Big Wave

CIDER

ANGRY ORCHARD

LAGER

Dos EQUIS
ESTRELLA JALISCO
MODELO Especial
PACIFICO
STELLA ARTOIS

LIGHT

BUD Light
MICHELOB Ultra
YUENGLING Flight

CANS

BOCK

KARBACH Crawford
SHINER

KÖLSCH

KARBACH Love Street

LAGER

BUDWEISER
Dos EQUIS
HEINEKEN
MODELO Especial

LIGHT

BUD Light
HEINEKEN Silver

SELTZER & MORE

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