

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

spicy fried onions, jalapeño ranch **V**

CRACKLIN' DEVEILED EGGS

our twist on the classic

BAKED OYSTERS

with bacon and parmesan **GF**

FRIED OYSTERS

with remoulade

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 CAESAR

chipotle Caesar dressing, chopped romaine, garlic-parmesan crumble **V**

THAT SALAD

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

AVOCADO SALAD

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

HOUSE SALAD

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

**JAM & TOAST
BRUNCH**

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**SATURDAY & SUNDAY
OPEN - 3PM**

STEAKS & CHOPS

STEAK ADD-ONS:

whole roasted head of garlic **GF V**
shrimp scampi with ancho-lime butter
baked oysters with bacon mayo **GF**

STEAK LAREDO*

beef tenderloin stuffed with white cheddar cheese, chile rojo sauce, spicy tamale

CENTER-CUT RIBEYE*

14oz **GF**

BEEF TENDERLOIN FILET*

6oz **GF**

NEW YORK STRIP*

14oz **GF**

PRIME RIB*

medium rare, au jus, fresh horseradish **GF**
- while it lasts, starting at 6PM

TRIPLE CHOP*

wood-grilled bone-in pork chop, ancho-lime butter **GF**
- while it lasts, starting at 6PM, 30 min cook time

MUSHROOM CHOP

with roasted garlic, chimichurri **GF V**

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

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 **GF**

THE RUSTIC CHICKEN CLUB

sourdough 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 choice of cup of Chicken Tortilla Soup or House Salad
or Wild Boar Chili +2

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 **GF**

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

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

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 **GF**

ROASTED HALF CHICKEN

garlic and rosemary, salted butter **GF**

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 **GF**

SIDES

JALAPEÑO SPOON BREAD

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

SHELLS & CHEESE

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

TWICE BAKED POTATO

fully loaded **GF**

CUCUMBER & JICAMA SALAD

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

STEAMED GREEN BEANS

ancho-lime butter, smoked salt **GF V**

WOOD-GRILLED BROCCOLINI

with roasted garlic butter **GF V**

WOOD-GRILLED PORTOBELLO

with roasted garlic, chimichurri **GF V**

FRIES

with jalapeño ranch **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



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 - ON TAP

ALBARINO, NEBOA

Spain | 5oz - 11.95 8oz - 16.95 25oz - 41.95

PINOT GRIS, STOLLER FAMILY ESTATE

Oregon | 5oz - 9.45 8oz - 14.45 25oz - 38.45

PINOT GRIGIO, TIAMO

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

SAUVIGNON BLANC, JOEL GOTT

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

SAUVIGNON BLANC, SEA PEARL

New Zealand | 5oz - 9.45 8oz - 14.45 25oz - 38.45

GRÜNER VELTLINER, PRATSCH

Austria | 5oz - 9.45 8oz - 14.45 25oz - 38.45

CHARDONNAY, SEA GLASS

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

CHARDONNAY, VINUM "FARMHOUSE"

California | 5oz - 11.95 8oz - 16.95 25oz - 41.95

RIESLING, TREFETHEN

California | 5oz - 12.45 8oz - 17.45 25oz - 46.45

ROSÉ, MONT GRAVET

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

PINOT NOIR, ARGYLE

Oregon | 5oz - 15.95 8oz - 20.95 25oz - 51.95

PINOT NOIR, PALI WINE CO.

California | 5oz - 11.45 8oz - 16.45 25oz - 41.45

PINOT NOIR, SEA GLASS

California | 5oz - 10.95 8oz - 15.95 25oz - 40.95

RED BLEND, GRAN PASSIONE

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

GARNACHA, BOTIJO ROJO

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

BARBERA, TIAMO *Certified Organic/Vegan

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

MALBEC, SANTA JULIA RESERVE

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

CABERNET SAUVIGNON, JOEL GOTT

California | 5oz - 11.45 8oz - 16.45 25oz - 41.45

CABERNET SAUVIGNON, TORTOISE CREEK

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

CABERNET SAUVIGNON, VINUM INSIDER

California | 5oz - 10.95 8oz - 15.95 25oz - 40.95

WINES - BOTTLES

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

RIESLING, HEINZ EIFEL SHINE

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

TEXAS BEERS ON TAP

AMBER

6666 GRIT & GLORY

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

FIRESTONE WALKER 805

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