



STARTERS

TX Oyster Tacos | 18

*Corn Tortillas | Bibb Lettuce | Fried Oysters
Chipotle Remoulade | Tomato Relish*

Crispy Spicy Fried Quail | 17

*Bleu Cheese Dressing | Fermented Fresno Hot Sauce
Pickled Quail Eggs | Fresh Celery*

Shrimp Campechana | 15

Gulf Shrimp | Spicy Cucumber Cocktail | Corn Tortilla Chips | Avocado | Cilantro

SALADS

Mixed Greens & Arugula Salad | 15

*Compressed Cantelope | Fried Prosciutto | Asparagus | 7 min. Egg
Chile Arbol Vinaigrette | Goat Cheese | Spiced Pepitas*

Southwest Romaine & Kale Caesar Salad | 13

*Romaine Lettuce | Lacinato Kale | Tortilla strips | Avocado | Tomato
Chipotle Caesar | Parmigiano Reggiano*

Little Gem Salad | 12

*Mixed Greens | Apples | Grapes | Toasted Pecans
White Cheddar | Trost Vinaigrette*

Add Grilled Chicken | 8

Add Grilled Shrimp | 9

Add Sugar Cured Quail | 11

ENTREES

Beef Tenderloin Filet | 65

Roasted Garlic & Rosemary Mashed Potatoes | Asparagus

44 Farms New York Strip | 55

Ancho Rub | Stuffed Chile Relleno with Papa Rancheras & Hominy | Refritos

Ora King Salmon | 49

Coconut Sofrito | Cotija | Risotto Roja | Broccoli Rabe

Stuffed Quail | 30

Brick Vault Jalapeno Cheddar Sausage | Pinto Beans | Red Pepper Relish | Ancho Tajin

“Iron Mountain” Chicken Fried Steak | 30

*Mashed Potatoes | 12 Gage Veggies
Cracked Pepper Cream Gravy | Roasted Jalapeno Cream Gravy*

Roasted Half Chicken | 28

Creamed Chayote Squash & Chorizo | Pipian Verde

Cauliflower & Mushroom | 27

*Citrus Brined Cauliflower | Grilled Marinated Portobella Mushroom
Red Chile Salsa | White Bean & Jalapeno Papusa | Pickled Red Onion & Corn | Almond Queso Fresco*



\$5 Split Plate Fee

Please No Seperate Checks

20% Gratuity will be added to parties of 6 or more.

Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food born illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.