

ANTOJITOS

QUESO BLANCO Y ROJO

white queso, árbol salsa, poblanos, onions, mushrooms, corn tostadas
chiquito 9 • 6 hh grande 11 • 8 hh

JALAPENO CRAB QUESO DIP

ancho butter crab, grilled jalapenos, cilantro
chiquito 14 • 11 hh grande 16 • 13 hh

QUESO FUNDIDO

melted jack cheese, flour tortillas 12 • 9 hh
add poblanos, onions, mushrooms +2
add chorizo +3

GRINGAS

flour tortillas filled with melted jack cheese, crema, pickled onions, árbol salsa, and guacamole 12
add poblanos, onions, mushrooms +2
add grilled chicken or pork pastor +3

TOSTADITAS

bean and cheese
veggie escabeche, pico 9 • 6 hh
chicken, pork al pastor, or shrimp
veggie escabeche, guacamole 12 • 9 hh

GUACAMOLE AL CHIPOTLE

avocado, lime juice, cilantro, tomatoes, smoky chipotle crema, sunflower seeds, corn tostadas 14 • 12 hh

CEVICHE CLÁSICO*

citrus marinated corvina, serranos, tomato, topped with escabeche onions and avocado, corn tostadas 14 • 12 hh

AHI TUNA CEVICHE TOSTADAS*

crispy corn tostadas, guacamole, tuna, citrus, ginger, grilled pineapple, jalapeños, onions, tomatillos 15 • 12 hh

EMPANADAS DE HONGOS

epazote flavored corn masa, queso oaxaca, mushrooms, salsa de arbol, lettuce, pico, crema 11 • 8 hh

CALLEJERA

jicama, cucumber, carrots and mango marinated in Valentina chile sauce, lime, radishes 9 • 6 hh

SOPAS Y ENSALADAS

SOPA AZTECA

ancho and chipotle spiced tomato soup with chicken, tortilla strips, avocado, crema, queso fresco, cilantro
chiquita 8 grande 10

CREMA DE ELOTE

corn and poblano chowder, queso panela, cilantro chiquita 9 grande 11
ADD CRAB +5

NOPALITO SALAD

tender cactus, lettuce, avocado, pico, queso fresco, pepitas, corn tortillas 12

ENSALADA

green leaf, spinach, grilled panela cheese, jicama, tomatoes, avocado, carrots, black beans, sunflower seeds

CHIQUITA 7 GRANDE 11

ADD 4 GRILLED SHRIMP | CHICKEN OR STEAK* | GRILLED AVOCADO AND HEMP SEEDS +5

DRESSINGS: LIME OLIVE OIL VINAIGRETTE | CHIPOTLE RANCH | ANCHO BALSAMIC



ESPECIALIDADES

POLLO A LA PARILLA

grilled chicken breast, chipotle tomato salsa, onions, cilantro, queso panela, crispy papitas 18

CODORNIZ CON MOLE

two grilled quail, pasilla mole, almonds, slaw, queso fresco, escabeche onions, white rice 26

CAMARONES A LA PLANCHA

gulf shrimp sautéed in garlic ancho butter, slaw, avocado, white rice 25

ARRACHERA*

8oz grilled Angus steak, morita chimichurri, jalapeño toreado, poblanos, onions, mushrooms, queso fresco, crispy papitas, tortillas 28

PESCADO A LA PLANCHA

redfish sautéed in garlic ancho butter, spiced jalapeño cauliflower, corn pudding, crema, queso fresco 30

GRILLED LAMB CHOPS*

piloncillo glazed sweet potatoes, spinach, tomatillo mole verde, pumpkin seeds 32

ENCHILADAS

Two enchiladas with choice of filling and sauce. Served with white rice, whole or refried black beans or cabbage chayote slaw with queso fresco

PICK A FILLING

tinga de pollo and jack cheese 16
shrimp and jack cheese 17
jack cheese and queso fresco 15
braised shredded duck 18
veggie spinach, roasted poblanos, onions and mushrooms 16

PICK A SAUCE

black bean sauce queso fresco, pico
smoky tomatillo pico, crema
tomato chipotle onions, cilantro, crema
mole verde pumpkin seeds
pasilla mole almonds and pickled onions

ADOBO GRILLED SHRIMP

on stacked jack cheese and mushrooms enchilada smoky tomatillo salsa, pico, crema, queso fresco, black beans 18

RELLENOS

SHRIMP AND CRAB

shrimp, lump crab meat, jack cheese and spinach stuffed poblano, chipotle tomato salsa, crema, corn pudding, slaw, queso fresco 26

DUCK

roasted duck, almond and raisin stuffed poblano, chipotle tomato salsa, crema, almonds, escabeche onions, white rice 25

SWEET POTATO

roasted sweet potato, swiss chard, pepitas, queso panela stuffed poblano, mole verde, crema, white rice, black beans 20

LUNCH SPECIALS

MONDAY-FRIDAY 11-3

LUNCH TACO PLATE

two tacos, white rice, black beans 13

TOSTADAS DE TINGA

crispy tostada, refritos, tinga de pollo, slaw, queso fresco, guacamole, white rice 12

TOSTADAS DE AGUACATE

crispy tostada, avocado, rajas con hongos, queso fresco, slaw, white rice 13

BARTON SPRINGS CHOPPED SALAD

spinach, avocado, carrots, tomatoes, olives, bacon, queso fresco, pepitas 12
ADD 4 GRILLED SHRIMP | CHICKEN OR STEAK* | GRILLED AVOCADO AND HEMP SEEDS +5

TACOS

LAMB BARBACOA

habanero pickled carrots and onions, cilantro 6

PASTOR

adobo pok, pineapple, cilantro, raw onion, lime 5

PATO

roasted duck, almonds, raw onions, cilantro 6

VEGGIE

roasted poblanos, onions, and mushrooms, queso fresco, avocado 5

POLLO ASADO

grilled chicken, refritos, queso, árbol salsa, avocado 5

NOPALITO

tender cactus, pico, grilled queso panela, avocado 5

FISH

redfish, pico, avocado, lime 6

CHICKEN TINGA

jack cheese, cilantro 4.5

SHRIMP AL PASTOR

adobo shrimp, pineapple, slaw, avocado, lime 5

CARNE ASADA*

raw onions, cilantro, lime 5

SIDES

PLATANOS MACHOS 6
roasted plantains, queso fresco, crema

CRISPY PAPITAS 5
chile powder mix

CABBAGE, CHAYOTE & CORN SLAW 4
queso fresco

ELOTE PLACERO 5
valentina aioli, chile powder mix, queso fresco

3 GRILLED SHRIMP 6

3 HAND-MADE CORN TORTILLAS 3

SPICED JALAPEÑO CAULIFLOWER 6

ANCHO GLAZED SWEET POTATOES & SPINACH 6

RAJA CON HONGOS 4
roasted poblanos, onions, mushrooms, queso fresco

CORN PUDDING 6
crema, pico

RICE & CHEESE POBLANO RELLENO 7
crema

AHI TUNA CEVICHE TOSTADA 8
guacamole, tuna, citrus, ginger, grilled pineapple, jalapeños, onions, tomatillos

TINGA DE POLLO TOSTADA 7
refritos, slaw, queso fresco, guacamole



POSTRES

COFFEE & TEQUILA TRES LECHES CAKE 7

SEASONAL FLAN 6

CHOCOLATE PEPITA TORTE 8
flourless chocolate cake, mocha whipped cream

CAJETA OR VANILLA ICE CREAM 6
a la mode 3

BANANA BREAD PUDDING 6
plantain & cajeta

MANGO SORBET 6

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HORA FELIZ

EVERY DAY 3-6

\$7 MARGARITA CLÁSICA
\$8 MANGORITA

\$4 CERVEZA
\$5 SANGRÍAS

COCTELES

LA TEJANA

hibiscus infused carabuena tequila, lemon juice, hibiscus tea, rose simple, soda 12

DON QUIXOTE MARTINI 🌶️

serrano-cilantro infused jimador silver, lime juice, tequila-marinated pineapple purée, agave, chile rim 12

JACKED SANGRÍA

spanish red, jack daniel's, crème de cassis, fresh fruit juices 8 • 5 HH

SANGRIA BLANCA

white wine, 3 peach vodka, st. germaine, lime juice, agave, berries 8 • 5 HH

RANCH WATER

volcán silver, lime juice, topo chico 12

ALMATINI

herradura reposado, cointreau, lime juice, agave, splash of olive juice 13

BLOOD & SMOKE

ilegal joven mezcal, ancho reyes, blood orange purée, guajillo sugar & salt rim 13

TX WHISKEY OLD FASHION

bourbon, angostura bitters, luxardo syrup, orange, cherry 14

MEZCALOMA

susto mezcal, grapefruit juice, lime juice, agave, grapefruit soda, guajillo sugar salt rim 11

TE AMO

doers vodka, st. germain macerated berries, fresh mint, lemon juice, agave 12

CAFE MEXICANO

cold brew, tequila 512 blanco, cafe del fuego, cinnamon & vanilla simple, oat milk, sugar rim 12 • 10 BRUNCH

MARGARITAS

BARTON SPRING'S BEST

don julio silver, cointreau, lime juice, agave, on the rocks 13

FLAQUITA 🌶️

watermelon-serrano infused jimador silver, watermelon purée, lime juice, agave, on the rocks, chile rim 11

LA LLORONA 🌶️

ghost pepper tequila, prickly pear purée, lime juice, agave, guajillo sugar/salt rim 12

SKINNY

altos silver, lime juice, agave, soda, on the rocks 12

VOLCÁN TOP SHELF

volcán de mi tierra silver, cointreau, lime juice, agave, frozen or on the rocks, volcanic black salt rim 14

CLÁSICA

jimador silver, triple sec, lime juice, agave, frozen or on the rocks 10 • 7 HH

MANGORITA

frozen margarita, tequila- marinated mango purée, chile rim 11 • 8 HH

PIÑARITA

frozen margarita, tequila- marinated pineapple purée, coconut milk 11

AVOCADORITA

frozen margarita, grand marnier, avocado, chile rim 13

CHILANGA 🌶️

frozen margarita, orange, valentina, chile rim 11

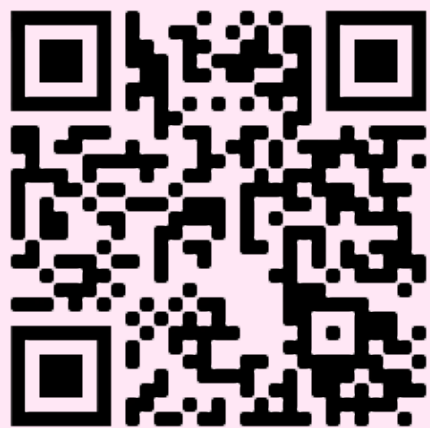
SUBSTITUTE JALISCO 55 ZERO-PROOF TEQUILA. EXCLUDES FROZEN OPTIONS

CERVEZAS

DE MEXICO 5 • 4 HH
dos XX, modelo especial, negra modelo, pacífico

DE TEXAS 5 • 4 HH
rotating

WEEKLY SPECIALS



VINOS

BUBBLES

Torresella Prosecco
italy 9/34

Marquis de la Tour Rosé
france 12/42

ROSÉ

Honoro Vera rosé
spain 8/32

Diora La Belle Fête Rosé
california 11/40

WHITE

Peter Yealands
Sauvignon Blanc
new zealand 11/41

Joel Gott Chardonnay
california 10/39

RED

Crios Malbec
argentina 12/45

Finca Nueva Rioja
spain 11/42

REFRESCOS

LIMEADE 3 AGUA FRESCAS 4 ICED TEA 3 TOPO CHICO 3 MEXICAN COKE 3.50 COFFEE 2.50

BRUNCH SATURDAY AND SUNDAY 10-3

\$10 CAFE MEXICANO \$5 MIMOSA FELIZ \$6 BLOODY MARIA \$5 MICHELADA

GORDITAS RANCHERAS*

fried eggs on refried bean gorditas, chipotle tomato salsa, crema, queso fresco, cilantro 12

HUEVOS REVUELTOS

scrambled eggs, chorizo, mushrooms, jack cheese, tortilla strips, tomatillo salsa, crispy papitas 13

ENCHILADAS DE ALMUERZO*

jack cheese, smoky tomatillo salsa, fried eggs, queso fresco, pico, black beans 15

HUEVOS FRANCESES*

poached eggs and spinach on corn pudding, chipotle hollandaise, tomatoes, avocado 14 | add crab +5

OMELETTE AHOGADO

omelette stuffed with spinach, mushrooms, jack cheese, smoky tomatillo salsa, pico, queso fresco, crispy papitas 15

STEAK & EGGS

5oz grilled steak, white rice, plantains, crema, queso fresco, arbol salsa 18

AVOCADO TOSTADAS

two avocado tostadas, fried eggs, chipotle crema, pico, queso fresco, slaw 14 | add crab +5

CHILAQUILES VERDES*

crispy totopos, tomatillo salsa, crema, queso fresco, eggs, refritos 11
add chicken +4

CHILAQUILES ROJOS*

crispy totopos, guajillo salsa, queso fresco, crema, eggs, refritos 10
add chorizo +3

BREAKFAST TACOS

clásico bacon, egg, jack cheese 4.5
tex-mex chorizo, egg, potato 4.5
veggie nopalito, egg, queso fresco 4.5
vaquero steak, egg, jack cheese 5
vegan spinach, mushroom, avocado 4.5
build your own choose three ingredients 4.5

FRUIT CUP 5

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