

S a m p l e M e n u

APPETIZERS

Fresh Guacamole	7.00
Corn Tortilla Chips • Prepared Tableside	
Tortilla Chips and Salsa	7.00
Avocado-Tomatillo • Pico de Gallo • Queso Dip Smoked Onion Salsa	
Chicken Quesadilla	8.00
Flour and Corn Tortillas • Roasted Chicken • Onions Oaxaca and Mozzarella Cheeses • Roasted Tomato Salsa	
Lump Crab Cakes	13.00
Roasted Poblano Chile Salsa	
Smoked Pork Turnover	7.00
Watermelon Salad • Onion • Lime	
Shrimp Tamale	11.00
Corn Masa • Onion Garlic Shrimp Sauté	

SOUPS

Tortilla Soup	8.00
Roasted Chicken • Avocado • Sour Cream • Lime	
Southwest Chicken Soup	7.00
An Austin Classic • Avocado Hominy • Jack Cheese Tortilla Chip Strips	
Seafood Chowder	8.00
Clams • Shrimp • Crab • Corn • Roasted Poblano Peppers Potatoes	

SALADS

Peppervine Salad	9.00
Red Grapes • Goat Cheese • Pulled Chicken Glazed Roasted Pecans • Balsamic Vinaigrette	
Southwestern Caesar Salad	9.50
Roasted Corn • Black Beans • Tomatoes • Corn Bread Croutons Tortilla Strips • Manchego Cheese • Garlic Chipotle Chile Dressing With Grilled Chicken or Salmon	
Crab and Spinach Salad	18.00
Avocado • Jicama • Charred Grape Tomatoes Goat Cheese Fritter • Bacon-Lime Vinaigrette	

SANDWICHES

Chicken Sandwich	11.00
Grilled Chicken on Ciabatta • Sliced Tomatoes Crisp Lettuce • Herb Spread • Cucumber Salad	

Angus Burger	13.00
8 oz. Grilled Angus Burger • Crisp Lettuce • Sliced Tomatoes Red Onion • French Fries • Mustard Herb Dip	
English-Style Club Sandwich	11.00
Shaved Turkey • Smoked Bacon • Fried Egg • Dijon Spread	
Spicy Beef Tortilla Wrap	12.00
Chile Rubbed Flank Steak • Lettuce • Roasted Pepper • Cucumber Green Chile Spread • Sun-dried Tomato Tortilla • Jicama Salad	

ENTREES

Southwestern Mac & Cheese	13.50
Rigatoni • Smoked Ham • Poblano Chilies Smoked Cheddar, Jack, and Asadero Cheese	
Grilled Portobello Mushrooms	15.00
Caramelized Shallot-Stuffed Mushrooms • Roasted Tomato Pepper Salad • Sweet Corn Puree • Jalapeno Ketchup	
Housemade Fettuccini	15.00
Jalapeno Cream Sauce • Local Goat Cheese • Asparagus Butternut Squash • Toasted Almonds	
Cracker Crusted Ruby Trout	19.00
Roasted Poblano and Tomato Salsa • Spiced Rice Roasted Asparagus	
Smoked Local Game Hen	21.00
Fried Sweet Potatoes • Southwestern Succotash Tomatillo Sauce	
Pan Roasted Duck	19.00
Black Beans • Chorizo • Elgin Sausage Venison Sausage • Lime Sour Cream	
Pork Chop	19.00
Lentil, Jicama and Blue Cheese Salad Chayote Squash • Slow Roasted Pear Relish	
Live Oak Braised Lamb Shank	23.00
Tobacco Onions • Manchego Scalloped Potatoes Glazed Carrots • Green Beans	
Grilled New York Steak	26.00
Roasted Potatoes • Spiced Tomato Salsa	
New Mexico Chile-Rubbed Filet	31.00
Roasted Asparagus • Garlic Chipotle Mashed Potatoes	
Beef, Chicken or Vegetable Fajitas	16.00
Grilled Peppers • Onions • Guacamole • Pico de Gallo Cheese • Flour Tortillas • Rice and Beans	
Fajitas For Two	25.00