

starters

BRAZOS BLOODY MARY

Texas-Style Bloody Mary with Brazos Original Red Eye Bloody Mary Mix

MOJITO

Crushed fresh mint muddled with fresh lime, lots of ice and Rum

PRICKLY PEAR MARGARITA

Tequila, Triple Sec and fresh lime juice frozen and layered with Prickly Cactus Pear Puree

TEXAS DRY

BEEFEATER MARTINI

Escabeche

HURRICANE

With Bacardi, Myers and Captain Morgan's rums and tropical fruit juices

STRAWBERRY WINE COOLER

Made with fresh strawberries and Texas white wine

TEXAS TEA

Gin, Vodka, Rum, Triple Sec, lime, sugar and a splash of Coke with float of Tequila

VINTAGE PORTS

CHILLED VODKAS

FIJI AND VOSS WATERS

appetizers

QUESADILLAS

Smoked Chicken **\$5.25**

Beef and Mushroom **\$6.75**

Cheese and Chiles **\$4.25**

With zucchini, cheese, onions and chiles in a grilled flour tortilla, with papaya pico de gallo and sour cream

PAN-SEARED RARE TUNA \$10.50

Black pepper crust, soy chile vinegar on spinach and chives

GULF COAST SEACAKES \$7.50

Fresh lump blue crab, roasted corn sauce, jicama slaw and tomatillo cream

JUMBO SHRIMP COCKTAIL \$8.50

With South Padre Island dressing, red sauce and lime

CHILE-FRIED GULF OYSTERS \$9.00

On yucca chips with Serrano honey aioli, pineapple pico de gallo & greens

HERB-CURED SALMON TACOS \$8.50

With roasted serrano cream cheese, marinated cucumber, red onions, sun-dried tomatoes and capers

WILD FIELD MUSHROOMS \$9.00

With grilled baked polenta, goat cheese, roma tomatoes and chipotle-thyme demi-glaze

MESQUITE-GRILLED TEXAS QUAIL \$9.50

Marinated with Sherry, orange and soy on pepper jack grits with fried parsley and a Dijon molasses glaze

soups

TOMATO AND JUMBO LUMP CRAB TABBOULEH SOUP \$5.25

With fresh chives

DUCK AND SAUSAGE GUMBO \$5.95

With three peppers and spicy Andouille sausage

BLACK AND WHITE SOUP \$4.50

Black bean soup with sherry and white cheddar soup with peppers

salads

GUACAMOLE FOR TWO \$8.00

Freshly prepared at your table with diced avocado, roasted tomato and serrano pepper, cilantro and fresh lime and orange juices

FIELD GREENS AND ROASTED GARLIC CROUTON \$3.25

With maple vinaigrette dressing, sun-dried tomatoes and fresh goat cheese

TOMATO SALAD \$4.25

With gorgonzola cheese, olive oil, balsamic vinegar, basil and red Bermuda onions

SOUTHWEST CAESAR \$4.75

With romaine lettuce, chipotle Caesar dressing, red bell peppers and shaved parmesan