

starters

BOUDRO'S BLOODY MARY

Texas-Style Bloody Mary with
Spicy Pickled Long Beans

TEXAS TEA

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

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 CAIPIRINHA

Made with fresh strawberries, basil and serrano
pepper muddled with mexican key lime, lots of
ice and Leblon Cachaca, a brazilian pure sugar
cane distilled spirit

VINTAGE PORTS

CHILLED VODKAS

FIJI AND VOSS WATERS

appetizers

SEARED SCALLOPS \$11.50

with white corn pozole, red pepper
vinaigrette and cilantro oil

PAN-SEARED RARE TUNA \$12.50

Black pepper crust, ginger soy vinaigrette
on spinach and chives

GULF COAST SEACAKES \$9.50

Fresh lump blue crab, roasted corn
sauce, jicama slaw and serrano aioli

MESQUITE-GRILLED QUAIL \$10.50

all natural Mississippi Quail on pepper jack
grits with fried parsley and jalapeno chips
and chipotle demiglace

JUMBO SHRIMP COCKTAIL \$8.50

With South Padre Island dressing,
red sauce and lime

CHILE-FRIED GULF OYSTERS \$12.00

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

SALMON BRUCHETTA \$9.50

House cured with tequila, roasted poblano
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

soups

CHICKEN AND TORTILLA CALDO \$6.50

With avocado, queso fresco, cilantro and calabacitas

DUCK AND SAUSAGE GUMBO \$6.75

With three peppers and Hill Country jalapeno sausage

BLACK AND WHITE SOUP \$5.25

Black bean soup with sherry and white cheddar soup with peppers

salads

GUACAMOLE FOR TWO \$9.00

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