

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

MARGARITA ON THE ROCKS

Tequila, Triple Sec and fresh lime juice

TEXAS DRY BEEFEATER

MARTINI Escabeche

HURRICANE

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

STRAWBERRY WINE COOLER

Made with fresh strawberries and Texas white wine

PRICKLY PEAR MARGARITA

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

FIJI AND VOSS WATERS

salads and sandwiches

NIEMAN RANCH WARM PASTRAMI SANDWICH \$9.75

House baked rye, whole grain mustard, german style potatoe salad, swiss cheese

GRILLED CHICKEN SALAD \$6.50

Tender strips of grilled chicken, mixed greens, tomatoes, papaya and tortilla cheese croutons

BLACKENED YELLOWFIN TUNA SALAD \$10.50

Haricot verts, roasted red potatoes, mesclun lettuce, ruby red grapefruit, maple vinaigrette, Serrano honey aioli and pineapple pico de gallo

MESQUITE GRILLED SALMON SALAD \$8.50

Spinach leaves, thinly sliced red onions, orange slices, pecans and bacon-mustard dressing

BOUDRO'S BURGER \$7.50

1/2 lb. mesquite grilled black angus beef, white cheddar cheese, chile-pickled onions, ripe tomatoes, avocado salsa and fire fries

SMOKED SHRIMP AND PEPPER BACON CLUB SANDWICH \$8.50

On toasted brioche with applewood-smoked bacon, South Padre Island dressing served with homemade vegetable chips

BREAST OF CHICKEN WITH ROASTED PEPPERS \$7.95

Grilled with Fontina cheese served on toasted flat bread with pepperonata and fire fries

WOOD-GRILLED RIBEYE SANDWICH \$12.00

Mounded with crispy onion rings, marinated vegetables, fire fries, chipotle ketchup and horseradish cream

on the side

BLACK BEANS \$1.95

With cheese, sour cream and salsa

FIRE FRIES \$2.25

GARLIC MASHED

POTATOES \$3.00

HOMEMADE VEGETABLE CHIPS \$2.50

Yucca, parsnip, sweet potato and red beet

BLACKENED TOMATO SALSA \$1.75

With tortilla chips

MIXED GREENS AND TOMATOES \$1.75

Maple vinaigrette

lunches and appetizers

BLUE CRAB TOSTADA \$7.25

Gulf Coast seafood in a corn tortilla shell with tomato, avocado and melted jack cheese

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

QUESADILLAS

Smoked Chicken **\$5.25**

Beef and Mushroom **\$6.75**

Cheese and Chilies **\$4.25**

With zucchini, two cheeses, onions and chilies in a grilled flour tortilla served with jicama slaw and sour cream

TEXAS TAPAS \$8.50

Skewer of pork tenderloin al pastor with pineapple, grilled Hill Country Andouille sausage, smoked duck tamale, spicy marinated vegetables, miniature taco and barbeque sauce

GULF COAST SEACAKES \$7.50

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

soups

DUCK AND SAUSAGE GUMBO \$5.95

with three peppers and spicy Louisiana sausage

BLACK AND WHITE SOUP \$4.50

Black bean soup with sherry and white cheddar soup with peppers

TOMATO SOUP AND JUMBO LUMP CRAB TABBOULEH \$5.25

with fresh chives

tex-mex

EMPANADA LANGOSTA \$12.50

Pan-seared lobster tail on a pepper jack cheese and spinach empanada, with avocado, crème fraiche and red pepper chipotle beurre blanc

CHICKEN ENCHILADAS VERDES \$7.50

Corn tortillas filled with breast of chicken and topped with tomatillo sauce, queso fresco and sour cream with pico de gallo and black beans

FAJITA TACOS \$6.75

Marinated beef flank steak with fresh flour tortillas, cilantro rice, pico de gallo and black beans

CHICKEN FRIED RIBEYE \$8.50

Garlic mashed potatoes and black pepper gravy, with Southwest cole