**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 Cachaca

**VINTAGE PORTS**
**CHILLED VODKAS**
**FIJI AND VOSS WATERS**

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**salads and sandwiches**

**PULLED PORK SANDWICH $11**
Mesquite smoked pork shoulder with black pepper barbecue sauce, chile-pickled onions, Diane’s pickles and apple and fennel citrus slaw

**GRILLED CHICKEN SALAD $10**
Tender strips of grilled chicken, mixed greens, tomatoes, papaya slaw and roasted garlic Asian dressing

**BLACKENED YELLOWFIN TUNA SALAD $13**
Haricot verts, roasted red potatoes, mesclun lettuce, ruby red grapefruit, maple vinaigrette, Serrano honey aioli and pineapple pico de gallo

**MESQUITE GRILLED SALMON SALAD $13**
Spinach leaves, thinly sliced red onions, orange slices, pecans and bacon-mustard dressing

**BOUDRO’S BURGER $10**
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 $14**
On toasted brioche with applewood-smoked bacon, South Padre Island dressing served with homemade vegetable chips

**CHICKEN AND AVOCADO BLT $11**
With spicy Basil pesto mayonnaise in a whole wheat wrap and veggie chips

**WOOD-GRILLED RIBEYE SANDWICH $16**
Mounded with crispy onion rings, marinated vegetables, fire fries, chipotle ketchup and horseradish cream

**on the side**

**BLACK BEANS $2**
With cheese, sour cream and salsa

**FIRE FRIES $3**

**GARLIC MASHED POTATOES $4**

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**HOMEMADE VEGETABLE CHIPS $3**
Yucca, parsnip, sweet potato and red beet

**BLACKENED TOMATO SALSA $2**
With tortilla chips

**MIXED GREENS AND TOMATO $5**
Maple vinaigrette
lunches and appetizers

BLUE CRAB TOSTADA $15
Gulf Coast seafood in a corn tortilla shell with tomato, avocado and melted jack cheese

GRILLED PORTABELLO TOSTADO $12
On house made corn tortillas with black bean puree and queso fresco, served with jicama slaw, avocado and pico de gallo

GUACAMOLE FOR TWO $11
Freshly prepared at your table with diced avocado, roasted tomato and serrano pepper, cilantro and fresh lime and orange juices

DUCK SPRINGROLLS $11
Crispy fried confit of duck on a bed of mixed greens with ginger soy vinaigrette and apricot dipping sauce

TEXAS TAPAS $12
Skewer of pork tenderloin al pastor with pineapple, grilled Hill Country Jalapeno sausage, smoked duck, spicy marinated vegetables, corn pudding and barbeque sauce

GULF COAST SEACAKES $14
with lump blue crab, roasted corn sauce, jicama slaw and serrano aioli

soups

DUCK AND SAUSAGE GUMBO $8
with three peppers and spicy Louisiana sausage

BLACK AND WHITE SOUP $6
Black bean soup with sherry and white cheddar soup with peppers

CHICKEN AND TORTILLA CALDO $7
with avocado, queso fresco, cilantro and calabacitas

tex-mex

EMPANADA LANGOSTA $18
Pan-seared lobster tail on a pepper jack cheese and spinach empanada, with avocado, crème fraîche and red pepper chipotle beurre blanc

CHICKEN ENCHILADAS VERDES $12
Corn tortillas filled with breast of chicken and topped with tomatillo sauce, queso fresco and sour cream with pico de gallo and black beans

CHICKEN FRIED RIBEYE $18
With Southwest cole slaw, garlic mashed potatoes and black pepper gravy

BLACK BEAN GRIDDLE CAKE $14
Five pepper piperade with guac, chargrilled romas and chickpea ragout, Yukon gold potatoes and crisp green beans, tomato concasse (Available all day - vegan and gluten free)

Lunch 11:00am to 3:00pm