

THE MUNCHIES



JALAPENO PIMENTO CHEESE EMPANADAS \$10.00
served with local honey - strange but yummy, trust us.

HALF MOON NACHOS \$10.00
half moon tortilla chips, chihuahua cheese, carne molida, pickled jalapenos & onions, salsa roja, guacamole, crema

DIP TRIO \$13.00
the trifecta – salsa roja, smashed quacamole and green chile queso + chips

SALSA ROJA + CHIPS \$4.00

SMASHED GUACAMOLE + CHIPS
SMALL \$7.00 **LARGE** \$12.00

GREEN CHILE QUESO + CHIPS \$9.00

FRILLY GREENS

CAESAR SALAD \$15.00
carne asada, caramelized onions, queso fresco, avocado, smoked almonds, chipotle caesar



THE MEXRAD CHOP \$14.00
grilled chicken, lettuce, red cabbage, black beans, pico, avocado, crispy cashews, bacon, tortilla haystack, ancho ranch

ON THE SIDE

CRISPY GREEN RICE \$4.50
cilantro, fresh peas, sautéed cabbage, radish, crema

SPICY BRUSSELS \$4.50
smoked bacon, red miso, hoisin glazed cashews

REFRIED BEANS WITH QUESO FRESCO \$3.50

ELOTES STYLE CAULIFLOWER \$4.50
with crispy onions and jalapenos



SPECIAL STUFF



BRISKET PAPPAS \$12.00
crispy hash browns, smoked brisket, green chile queso, pico de gallo, cotija, ancho ranch drizzle

CHICKEN QUESADILA \$12.00
grilled chicken, melty cheeses, pepper relish, pickled onions, sour cream

GREEN CHILE PORK BURRITO \$13.00
smoked green chile pork, refried beans, crispy rice, chihuahua cheese, chipotle crema, with avocado puree

CHICKEN TINGA FLAUTAS \$12.00
chihuahua cheese, avocado puree, chipotle crema, pickled jalapenos, crispy flour tortillas

BIRRIA TACOS \$12.00
two corn tortillas, house-braised birria, chihuahua cheese, cilantro, onions, avocado serrano salsa, consommé

★ **PLEASE BE ADVISED!** Some individuals may be at a higher risk for a foodborne illness if the following foods are consumed raw or undercooked: Eggs, Beef, Fish, Shellfish and Milk. **YOLO!**

TACOS



- BEEF -

THE JACK \$4.25
carne molida, chihuahua cheese, lettuce, pico, parm dust, crispy corn tortilla

CARNE ASADA \$5.00
skirt steak, secret marinade, guacamole, pico de gallo, queso fresco, corn tortilla

SMOKED BRISKET \$5.00
avocado, green onion chimichurri, cabbage, cotija, corn tortilla



- CHICKEN -

FRIED CHICKEN \$4.25
white onion, pickle, local honey, flour tortilla

POLLO VERDE \$4.00
hatch green chilis, chihuahua cheese, pico, potato haystack, corn tortilla

- PORK -

GRILLED JERK PORK \$4.00
pineapple slaw, honey vinegar aioli, corn tortilla

CARNITAS \$4.00
salsa verde, onion, radish, cotija, corn tortilla



- SEAFOOD -

AHI TUNA TARTARE \$5.00
guacamole, sriracha vinaigrette, crispy onion & jalapeno, butter lettuce shell

CRISPY COD \$4.50
pico de gallo, cabbage, ancho ranch, green onion, corn tortilla

FRIED SHRIMP PO-BOY \$4.75
cornmeal fried okra, cabbage slaw, old bay aioli, sliced tomato, flour tortilla

- VEGETABLE -

CRISPY BUFFALO CAULIFLOWER \$4.00
house hot sauce, fresh spinach, celery pico, blue cheese crema, corn tortilla

GRILLED PORTOBELLO \$3.75
red bell pepper + poblano, onion, avocado, cauliflower “cotija”, corn tortilla



POTATO CRUNCH WRAP \$3.75
jalapeno mash, carrot pico, chihuahua, crispy corn tortilla wrapped in a flour tortilla

DESSERT



RAINBOW TRES LECHE
Traditional three milks cake with custom sprinkles



MAY WE ALSO SUGGEST
A VISIT TO OUR
NEIGHBORS...

Pie Junkie
Roxy's Ice Cream

FROZEN BEVVIES

FROZEN SANGRIA \$8.50

white wine, rum, apple puree, mango puree, agave

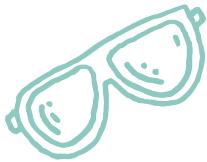


DOLE WHIP \$8.50

blanco tequila, pineapple, banane du brésil, coconut cream, agave, lime, fruity pebble-salt rim

GRAPEFRUIT MULE \$8.50

vodka, grapefruit syrup, ginger juice, lime, cinnamon, rainbow airhead



BLACK CHERRY MARGARITA \$8.50

blanco tequila, lime, agave, black cherry juice



FRESH COCKTAILS

RUBY BEERITA \$8.50

stiegl radler, blanco tequila, aperol, grapefruit syrup, lime, grapefruit bitters

YACHT ROCK \$8.50

light rum, banane d brésil, pineapple, OJ, pomegranate syrup

OKLAHOMA RANCH WATER \$9.50

prairie wolf vodka, lime cordial, topo chico, fresh lime

HOUSE MARG \$7.50

blanco tequila, quattro orange, agave nectar, lime

CASHEW OLD FASHIONED \$7.50

cashew syrup, bourbon, ango, orange expression

FIZZY PALOMA \$8.50

tequila, grapefruit juice, lime, agave, aquafaba

SEASONAL SANGRIA \$6.50

red wine, assorted fruits, liqueur

DISCO SOUR \$8.50

whisky, housemade sweet & sour, oaxacan rum, aquafaba



WINES BY THE GLASS



MARCEL BRUT SPARKLING \$10.00
FRANCE

AVIA PINOT GRIGIO \$6.00/\$20-
GORISKA BRDA

MERF CHARDONAY \$10.00
COLUMBIA VALLEY

AZUL Y GARANZA ROSE \$7.00/\$30-
NAVARRA

LOCA LINDA MALBEC \$8.00/\$35-
MENDOZA

AVIA MERLOT \$6.00/\$20-
GORISKA BRDA

MERF CARBENET \$10.00
COLUMBIA VALLEY



ICE COLD BEER

ON TAP

DOS EQUIS AMBER LAGER 18oz \$5.50

COOP F5 IPA 18oz \$6.00

STONECLOUD ROTATOR 18oz \$6.50

MIXED TAPE \$MKT ASK YOUR SERVER



BOTTLES & CANS

SOLO SPRITZ 12oz \$5.50

AUSTIN EASTCIDERS BRUT 12oz \$5.50

DOGFISH HEAD SEAQUENCH 12oz \$6.00

PRAIRIE VAPE TRICKS 12oz \$7.00

COORS ORIGINAL 16oz \$4.00

COOP HORNY TOAD 12oz \$6.00

CARTA BLANCA 12oz \$4.50

CORONA FAMILIAR 32oz \$10.00

PACIFICO 12oz \$4.50

STONECLOUD NEON SUNSHINE 12oz \$5.50

VANESSA HOUSE DESTINATION WEDDING 12oz \$5.50

RAHR & SONS ADIOS PANTALONES 12oz \$5.50

STONE DELICIOUS IPA 12oz \$6.00

STONECLOUD ASTRODOG 12oz \$6.00

ROUGHTAIL ERWO 12oz \$7.00

LEFTHAND NITRO MILK STOUT 12oz \$6.00