
Starters, Soups, Salads & Sandwiches

Chicken Tinga Quesadilla \$8

Oaxaca cheese and chipotle salsa

Soup du Jour \$5

Prepared fresh daily

Roasted Chicken Tortilla Soup \$6

Avocado and pico de gallo

Texana Salad \$7

Romaine, baby greens, tomatoes, cucumbers, jicama, carrots, cilantro buttermilk dressing

Caesar Salad \$9

Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton **Top it with grilled chicken add: \$5**

Traditional Cobb Salad \$15

Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing

Southern Chicken Salad \$16

Texas spiced chicken with roasted corn, field greens, jicama, peaches, bell peppers, with shaved Manchego cheese

Fish Taco \$15

Two flour tortillas, spicy tilapia fillet, lettuce, tomatoes, Oaxaca cheese, avocado, fresh key lime, green tomatillo salsa

Eggs All Day \$14

Two eggs any style, link sausage or bacon, French fries

Pear and Brie Sandwich \$10

Watercress, balsamic aioli and caramelized onions on rustic walnut bread. Serve with tabbouleh salad

Chicken Sandwich \$14

Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with a fresh cucumber salad

Cast Iron Grilled Kobe Burger \$15

Poblano chile salsa, crisp lettuce, white cheddar, French fries

Achiote Rubbed Chicken Breast \$16

Epazote corn polenta, queso fresco, broccolini, pomegranate syrup

Raw or undercooked food may be hazardous to your health. Please notify us of any food allergies or special preparation requirements and we will be happy to accommodate you. For children under twelve, smaller portions are available at half price.

Sandwiches, Entrée & Dessert

English-Style Club Sandwich \$13

Shaved turkey, smoked bacon, fried egg and Dijon spread

Tuna Triangles \$12

Whole wheat toast, lettuce, sliced tomato, Terra chips

Angus Burger \$14

8oz. grilled burger, crisp lettuce, sliced tomato and red onion garnishes, French fries and mustard herb dip

Mesquite Wood Smoked Brisket \$14

Rustic flatbread bun, apple cider pickled red onion slaw, French fries

Pork Poblano Chillies \$16

Twin poblano chillies stuffed with pork sausage, oven dried tomato sauce, queso fresco

Tumbleweed Pasta \$12

Tumbleweed whole wheat penne pasta, tossed with vegetable stock, broccoli, spinach, grape tomatoes, garlic, sweet peppers, fresh herbs and fresh shaved Parmesan cheese

Wild Salmon Caponata \$18

Sweet and sour braised vegetables

Grilled Strip Loin Steak \$22

Asparagus, arugula & Parmesan Reggiano tossed with balsamic vinegar & extra virgin olive oil and roasted pine nuts

Fajita Wrap \$15

Grilled chicken, red rice, black bean, avocado, roasted tomato salsa

Pan Roasted Gulf Snapper Fillet \$20

Encrusted with Hill Country pecans, local vegetables, red rice, tequila lime sauce

Roasted Vegetable Strudel \$15

Watercress salad, plum tomato marinara, queso fresco

DESSERTS

Texas Spiced Crumb Apple Walnut Tart \$6.50

Ricotta Cheesecake \$6.50

Dark Chocolate Torte \$5.50

Hill Country Deep Dish Pecan Pie \$6.00

Haagen-Dazs Ice Cream \$6.00
