

EXECUTIVE CHEF: CHRISTIAN APETZ
CDC: VICTORINE SOLIDUM
RESTAURANT CHEF: MARIO FAVELA
PASTRY CHEF: ANDRES RIOS



DINNER MENU

From 4PM-12AM

SHAREABLES

GUACAMOLE & SALSA | \$15

Corn Tortilla Chips | Pico de Gallo
House Recipe Salsa

TORTILLA CHIPS & QUESO | \$15

add GUACAMOLE | \$19
Corn Tortilla Chips | Pico de Gallo

JUMBO PRETZEL | \$16

Warm Queso | Beer Mustard

CRISPY BRUSSELS SPROUTS | \$16

Bacon-Date Jam | Goat Cheese | Chives

QUESABIRRIA | \$17

Oaxaca Cheese | Short Rib Birria |
Consomme | Pico de Gallo | Sour Cream |
Guacamole

CRISPY CHICKEN WINGS | \$19

Choose From Buffalo or Texas Dry Rub |
Celery | Carrots | House Ranch

CRISPY FRIED TEMPURA SHRIMP | \$19

Mango-Pineapple Salsa | Chipotle Bang
Bang Sauce | Mojito Garlic Dipping
Sauce

FLAT BREAD CHEESE PIZZA | \$20

\$24 - Pepperoni | \$24 - Veggie Supreme

HANDHELDS

CHICKEN CLUB SANDWICH | \$21

Chicken Breast | Country White Bread |
White Cheddar | Lemon-Basil Aioli
Jalapeno Bacon | Beefsteak Tomato | Avocado | Onion |
Bibb Lettuce | Fries

RAJAS TACOS | \$19

Roasted Poblano Peppers & Onions Guacamole | Shucked
Corn | Jalapeno-Cilantro Crema |
Queso Fresco | Street Corn Salad |
Local Corn Tortillas

REDFISH TACOS | \$21

Spiced Gulf Catch | Shredded Cabbage | Guacamole |
Jalapeno-Cilantro Crema | Queso Fresco | Street Corn |
Salad | Local Corn Tortillas

AVOCADO GRILLED CHEESE | \$21

Pumpkin Seed Pesto | Avocado | Mayo
White Cheddar | Country White Toast | Fries

PRIME RIB SANDWICH | \$23

Shaved Garlic Roasted Ribeye | Gruyere Cheese |
Caramelized Onion | Castelvetrano Olive Tapenade |
Lemon Dressed Arugula | Charred Scallion Mayo |
Ciabatta | Fries

SMOKED BRISKET SLIDERS | \$19

Smoked Pulled Brisket | Barbecue Sauce | Creamy |
Coleslaw | Hawaiian Rolls | Pickled Okra

ROJO BURGER | \$22

Beefsteak Tomato | Lemon Dressed Arugula | Onion |
Havarti Cheese | Bacon |
Harissa Mayo | Fries

BEYOND BURGER | \$20

Plant-Based Burger | Beefsteak Tomato |
Lemon Dressed Arugula & Onion |
Harissa Mayo | Fries

ADD CHEESE \$2, AVOCADO \$3
AND EGG \$4 TO ANY HANDHELD

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 20% service charge will be added to parties of 6 or more.

FORMS OF PAYMENT ACCEPTED: CREDIT CARD AND ROOM CHARGE



DINNER MENU

From 4PM-12AM

SOUP & SALAD

CHARRED TOMATO SOUP \$8/\$12 CUP/BOWL

Guajillo | Pumpkin Seed Pesto | Parmesan Crisp

CORN CAESAR | \$16

Hearts of Romaine | Fresh Shucked Corn | House Made Dressing | Parmesan | Corn Tostada

WEDGE SALAD | \$16

Iceberg | Tomato | Candied Pecans | Jalapeno-Bacon | Hard-Boiled Egg | Avocado | Red Onion | Queso Fresco | Green-Goddess Dressing

ADD CHICKEN \$8, SHRIMP \$9 OR STEAK \$15 TO ANY SALAD

AVAILABLE FROM 5PM-10PM

DINNER ENTREES

FAJITAS

\$36 - Rajas | \$38 - CHICKEN | \$39 - SHRIMP | \$42 Steak

Served With Flour Tortillas | Mexican Rice | Street Corn Salad | Guacamole | Pico de Gallo | Sour Cream | Lettuce | Oaxaca Cheese

ANCHO-RUBBED BABY BACK RIBS | HALF RACK \$29 | FULL RACK \$39

Fries | House-Made Coleslaw | Street Corn Salad | House Barbeque Sauce

FISH N' CHIPS | \$30

Crispy Fried Atlantic Cod | House-Made Coleslaw | Charred-Serrano Remoulade | Fries

DESSERTS

CARAMELIZED PINEAPPLE AND RUM BREAD PUDDING | \$14

Rum Crème Anglaise

HOUSEMADE LIMONCELLO TIRAMISU | \$14

Blackberry Compote | Lady Fingers | Limoncello

CHOCOLATE BROWNIE SUNDAE | \$14

Vanilla Ice Cream

MANGO PRICKLY PEAR SORBET | \$12

Chamoy Stick | Mango Chunks

CHEF'S HOMEMADE ICE CREAM OF THE DAY | \$12

Assorted Flavors

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