

TO SHARE

Pimiento Cheese Fritters SF	12
Sweet Pepper Bacon Jam, Buttermilk Dill Dressing	
Hominy Hummus NF SF VG	14
Elote de Gallo, Toasted Pepitas, Texas Olive Oil, Heirloom Tostadas	
Grouper Crudo* DF EF SF P	16
Bruleed Grapefruit, Smoked Olive Oil, Peach Balsamic Reduction, Curled Scallions, Heirloom Tostadas	
Jalapeno Cornbread Skillet NF	10
Prairie Breeze Cheddar, Hot Honey Butter, Sweet Pepper Bacon Jam	
Fried Brussel Sprouts EF SF	16
Black Pepper Bacon, Candied Pecans, Bourbon Caramelized Onion Emulsion, Prairie Breeze Cheddar, Hot Honey	
Huitlacoche Quesadillas EF NF SF V	12
Oyster Mushrooms, Queso, Oaxaca, Epazote, Salsa Verde, Heirloom Tortillas	

GRILL AND COMAL

Prime Ribeye* EF GF NF SF	58
Chorizo Pave, Grilled Corn Salad, Mezcal Lime Butter	
Berkshire Pork Chop* EF NF SF	46
Salsa Macha Smashed Potatoes, Epazote Emulsion	
Blackened Redfish* EF NF SF P	38
White Cheddar Homestead Grits, Fennel, Veloute, Sunchoke Chips	
Masa Cavatelli EF NF SF V	20
Pimiento Peppers, Sharp Cheddar, Herbed Panko Add Adobo Grilled Chicken Breast \$8 Add Pork Belly \$10	
Adobo Marinated Chicken Breast	18
Provolone Cheese, Arugula, Pickled Onion, Mole Aioli, Brioche Bun	
R&R Cheeseburger*	20
House Blend Beef Patty, Sharp American Cheese, Sweet Pepper Bacon Jam, Caramelized Onion Emulsion	
<i>Sub Beyond Burger +2 Gluten Free Bun Available</i>	

*CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, OR FISH MAY INCREASE YOUR RISK FOR
FOODBORNE ILLNESS

GREEN AND GRAIN

Southwest Caesar NF	18
True Harvest Greens, Toasted Pepitas, Aged Cotija, Jalapeno Cornbread Crumble, Grilled Lemon Caesar Dressing	
Bourbon Roasted Apple Salad EF GF V	16
True Harvest Arugula, Dried Cherries, Candied Berdoll Pecans, Pure Luck Goat Cheese, Pomegranate Vinaigrette	
Toasted Farro EF SF V	21
Smoked Heirloom Carrots, Sunchoke Puree, Roasted Fennel, Toasted Hazelnut	
Citrus Roasted Cauliflower GF SF V	19
Fajita Spiced Couscous, Oven-Roasted Tomato, Preserved Lemon, Lime Crema, Salsa Verde, Toasted Pepitas	

GREEN AND GRAIN SUPPLEMENTS

Adobo Grilled Chicken / 8	Blackened Redfish / 14
Flat Iron Steak* / 12	Grilled Shrimp / 12

SMOKEHOUSE

Lollipop Wings NF SF	20
Guajillo Lime Sauce, Escabeche Vegetables, Buttermilk Dill Dressing	
Pork Belly Burnt Ends EF NF SF	18
Jicama Slaw, Pineapple Gastrique, Micro Cilantro, Heirloom Tortillas	
Brisket Torta NF SF	20
Black Bean Puree, Blistered Cabbage, Pickled Red Onion, Lime Crema, House Bolillo Roll	
Smoked Duck Breast* EF DF SF	36
Guava Mole, Cilantro Rice, Heirloom Corn Tortillas	

DF - DAIRY FREE | EF - EGG FREE | GF - GLUTEN FREE | NF - NUT FREE
SF - SOY FREE | V - VEGETARIAN | VG - VEGAN | P - PESCATARIAN

PLEASE NOTE - A 20% SERVICE CHARGE WILL BE
AUTOMATICALLY APPLIED TO PARTIES OF 6 OR MORE

SIDES

Pozole Verde DF EF GF NF SF	12
Radish, Avocado, Curled Scallion, Elote de Gallo	
House Salad GF NF VG	6
Mixed Greens, Carrot, Radish, Pickled Red Onion, Vinaigrette	
Tejano Fries V	6
Fajita Seasoning, Mole Aioli	
Heirloom Corn Tortillas EF SF	6

