



H U I S A C H E G R I L L  
*and wine bar*

## appetizers

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**Fried Brie 9**

With raspberry chipotle sauce, candied pecans and Granny Smith apples.

**Batch of Fried Oysters 13**

**Vera Cruz Style Shrimp Cocktail 12**

With sliced avocado

**Shrimp and Green Onion Cakes 11**

With jalapeño tartar sauce

**Chips and Three Salsas 6**

House-made cilantro-tomatillo, black bean and hot salsa.

**Broiled Spinach & Artichoke Dip 9**

**Charcuterie Board 16**

Three meats, three cheeses, house marinated Cerignola olives, local honeycomb and house-made crackers.

## soups & salads

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*Ask about our soup of the day.*

**Huisache Chicken Tortilla**

Topped with corn tortilla strips, Monterrey Jack cheese and avocado or Soup of the Day. Cup 5 Bowl 6

**House-Made Soup and Salad Combo**

Your choice of bowl size serving of Chicken Tortilla or Soup of the Day and your choice of salad:

Garden Salad 9.5

Spinach Salad, Caesar or Kale Salad 10.5

**Three Salad Sampler 11** GF (without the bread)

Our own Waldorf chicken salad, made with toasted pecans; a taster of Shrimp Louis salad, with sliced avocado; and a fresh spinach salad tossed in fat-free raspberry vinaigrette with mango, toasted almonds and dried cranberries.

Served with a slice of our house-made tea bread.

**Spinach Salad 9.5** GF (except oysters)

Spinach with field greens, Blue Cheese crumbles, chopped apples, red onion, roasted red peppers, bacon and spiced pecans.

Add seasoned grilled chicken 11

Add grilled quail, 5 large shrimp, salmon filet 13

or 6 fried oysters 14

**Asian Salmon Salad 13**

Charbroiled marinated salmon, served with an Asian dipping sauce, sliced tomatoes and cucumbers, and a salad of curry ginger dressed field greens with mango and almonds.

**Southwest Blackened Chicken Salad 11**

Salad greens, fried onion chips, tomato, Cheddar and Monterrey Jack cheeses, sliced avocado, crunchy lime jicama sticks and black bean salsa.

*Substitute Sliced Beef Medallions 14*

**Grilled Sliced Duck Breast Salad 14**

Duck breast over greens, mango, jicama, crispy fried wontons, cashews, fresh mint, cilantro and basil, with a ginger soy dressing.

**Assorted Mixed Greens Salad 4.5**

**Small Spinach, Caesar or Kale Caesar Salad 5.5**

*Salad Dressings: Ranch, Balsamic Vinaigrette,  
Creamy Gorgonzola, Honey Dijon,  
No-Fat Raspberry Vinaigrette, 1000 Island, Caesar's*

## sandwiches

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*All sandwiches served with your choice of soup, salad or fries.*

**Turkey Sandwich 11**

Sliced turkey, bacon and jack cheese with avocado slices, zesty mayonnaise, spinach, tomato and onion on toasted sourdough bread.

**Grilled Chicken Sandwich 11**

Sliced tomatoes, dressed field greens, melted jack cheese, grilled onions, avocado slices, zesty mayonnaise on a toasted potato bun.

**Grilled Pork Sandwich 10**

Slices of grilled pork tenderloin with grilled onions, spinach, mayonnaise, jack cheese and our raspberry chipotle sauce on a toasted bun.

**California Sandwich 9.5** Vegetarian

Avocado, tomatoes, onion, Havarti cheese, crispy mushroom 'bacon', Thousand Island spread and dressed field greens on toasted ciabatta bread.

**Cheezy Burger 13.5**

Akaushi Yoakum, Texas grass-fed beef – 8-oz. patty cooked to order and topped with melted cheddar, mayo, deli mustard, dressed field greens, tomato and fried onion chips on a toasted ciabatta bun.

**Charbroiled Lamb Burger 14**

Fresh ground lamb with Feta cheese crumbled, mayonnaise, dressed field greens, tomato and onion, on a toasted bun

*Substitute small spinach salad, Caesar salad, kale Caesar salad, sweet potato fries or hand-cut sweet potato wedges for 1.50.*

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

# main courses

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*Main Courses are served with your choice of our house salad or a cup of soup, and sourdough rolls with real butter.  
Small spinach salad, Caesar salad or kale Caesar salad can be substituted for our house salad for an additional charge of 1.50.  
Split plates include generous side portions for a charge of 3.00.*

## Hot and Crunchy Trout 17

Farm raised rainbow trout filet dredged in a crunchy sesame almond seasoned breading, pan-fried in smoky infused oil, served with jalapeño tartar sauce, crispy red potatoes and sautéed broccoli.

## Jumbo Bacon Wrapped Shrimp (4) 18

4 Jumbo Shrimp Filled with Monterey Jack cheese and Poblano strip, served with cilantro sweet corn rice, sautéed broccoli and a raspberry-chipotle sauce.

## Salmon – your choice of one of three ways 19 GF

Seattle Style – filet baked in parchment paper with parmesan and tomato;  
Blackened; or Oven Broiled  
All served with jalapeño tartar sauce, herbed baby potatoes, and sautéed spinach.

## Penne Pasta Grill

A bowl of penne pasta tossed with white wine parmesan cream sauce, spinach, sun-dried tomatoes, mushrooms and artichoke hearts. Topped with toasted breadcrumbs and parmesan cheese.

All vegetable 13

Add grilled chicken breast 15

Add 6 grilled shrimp 17

## Parmesan Breaded Chicken Breast 17

Chicken breast stuffed with artichoke hearts, spinach, cheeses and mushrooms. Served with a side of penne pasta tossed with white wine parmesan cream sauce, and sautéed broccoli.

## Pecan Dusted Pork Tenderloin Medallions 18

Three pork tenderloin medallions with a grilled apple slice and Jack Daniels butter sauce. Served with crispy red potatoes and sautéed fresh green beans.

## Basil Grilled Chicken Breast 16

Grilled chicken breast topped with fresh basil butter. Served with sweet potato wedges, sliced tomato and sautéed kale

## Choice Rib-Eye Steak 28

A Texas favorite. A 16-oz. boneless rib-eye, well marbled for flavor, grilled with cracked black pepper and sea salt. Served with horseradish cream sauce, herbed baby potatoes and sautéed fresh green beans

## Mixed Grill 25 GF

*A sampler of good things from the grill.*

2 - 2oz. beef medallions, a semi-boneless blackened quail, 3 skewered spicy shrimp, and poblano bacon wrapped chicken. Served with sliced jalapeños, horseradish and Dijon/Merlot sauces, herbed baby potatoes and sautéed kale.

## Jalapeño Cheese Chopper 17

Charbroiled 8-oz. chopped sirloin Akaushi grass-fed beef from Yoakum, Texas. Topped with melted cheeses and battered fried jalapeño slices, and served with hand-cut sweet potato wedges and sautéed fresh green beans.

## Blue Cheese Steak 20 GF

Four 2-oz beef medallions, topped with creamy Blue Cheese butter and button mushrooms sautéed in Port wine.  
Served with baby potatoes and sautéed fresh green beans.

## Mix and Match Combo 21 GF

Pick two items – your choice:

*served with herbed baby potatoes and sautéed fresh green beans.*

3- 2oz. beef medallions with horseradish and Dijon/Merlot sauces;  
3 skewered shrimp brushed with basil butter;  
Char-broil grilled duck breast with apricot dipping sauce;  
Blackened semi-boneless quail with Jack Daniels butter.  
*A 'double' order of beef medallions has five 2-oz medallions.*

## Classic Chicken Fried Steak 15

Double battered Angus beef cutlet topped with our cream gravy. Served with French fried potatoes and sautéed fresh green beans.

## Vegetable Plate 14 GF

*A sampler of good things from the garden.*

Sautéed mushrooms, kale, zucchini, blistered tomatoes, artichoke hearts and herbed baby potatoes, garnished with grilled green onion and balsamic drizzle.

## Charbroiled Chicken Yucatan 16

Crispy grilled chicken infused with spices, smoky diced bacon and garlic. Served with cilantro-tomatillo sauce, sweet corn and cilantro rice, and sautéed fresh green beans.

*Sides: 3-oz Chicken Breast 3.00, 5-oz Duck Breast 7.00, 3 Skewered Shrimp 4.00, 6 Fried Oysters 7.00,  
Sautéed Kale 3.50, Side of Fries 2.50, Sweet Potato Fries 3.50, Sweet Potato Wedges 4.50  
Substitutions: Sweet Potato Wedges 1.00 Sautéed Spinach 1.50*

# desserts

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*All desserts are handmade from original recipes. \*Gluten free options. Desserts 6.50*

## Southern Pecan Pie Cheesecake

New York style cheesecake topped with warm pecan pie filling  
(Or order as original New York style with no topping)

## \*Crème Brulee

Vanilla Bean topped with fresh strawberries & blueberries

## Chocolate Buttermilk Cake

Dark cocoa frosting, vanilla bean ice cream and rum sauce

## \*Warm Apple Caramel Crisp

With vanilla bean ice cream & walnut crumbles

## Home-style Banana Pudding

Layers of caramel & banana pudding with vanilla wafers

## Chocolate Cinnamon Mousse

With whipped cream & ground cinnamon

# beverages

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Iced Tea / Raspberry Herbal Tea-Decaf 2.25

Coke, Diet Coke, Sprite, Dr. Pepper, *with one refill*

IBC Root Beer, Black Cherry Soda, bottle 2.25

Glass of house-made Lemonade, *with one refill* 2.75

Panna or Topo Chico Mineral Water, bottle 2.50

Coffee / White Lotus Green Tea / Organic Earl Gray Tea

Wild Berry Hibiscus-Decaf 2.25