



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

appetizers

Fried Brie 9

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

Batch of Fried Oysters 15**Vera Cruz Style Shrimp Cocktail 14**

With sliced avocado

Chips and Three Salsas 7

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

Broiled Spinach & Artichoke Dip 11**Charcuterie Board 16**

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

Shrimp & Green Onion Cakes 12

With jalapeno tartar sauce

soups & salads

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 11

Add sliced chicken +4

Three Salad Sampler 12 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 10 GF (except oysters)

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

Add seasoned grilled chicken 13

Add grilled quail, 5 large shrimp, salmon filet 14

or 6 fried oysters 16

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 12

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 15

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

303 Seafood Salad 14 GF

Our version of the Nicoise salad – grilled salmon and cocktail shrimp over salad greens, with green beans, olives, new potatoes, cucumber, roasted red peppers and feta crumbles

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

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 12

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

Grilled Pork Sandwich 12

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

Grilled Salmon Sandwich 13

Grilled Salmon filet with dressed field greens, sliced tomatoes, thin sliced cucumbers and lime aioli on a toasted ciabatta bread.

California Sandwich 10 Vegetarian

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

Cheezy Burger 14

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.

Chargrilled Lamb Burger 15

Ground lamb with dressed greens, tomato, onion, mayonnaise and feta cheese crumbles, on a toasted ciabatta 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

*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 side portions for a charge of 5.00. (an additional soup or salad may be purchased ala carte*

Hot and Crunchy Trout 19

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

Jumbo Bacon Wrapped Shrimp (4) 19

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

Salmon – your choice of one of three ways 20 GF

Seattle Style – filet baked in parchment paper with parmesan and tomato; Blackened; or Oven Broiled

All served with jalapeño tartar sauce, herb 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 14

Add grilled chicken breast 17

Add 6 grilled shrimp 19

Parmesan Breaded Chicken Breast 18

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.

Basil Grilled Chicken Breast 17

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

Chargrilled Chicken Yucatan 17

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

Pecan Dusted Pork Tenderloin Medallions 18

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

Mixed Grill 28 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, herb 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.

Choice Rib-Eye Steak 32

A Texas favorite. A 16oz. boneless cut. Well marbled for flavor, grilled with cracked pepper and seasalt. Served with horseradish cream sauce, herb baby potatoes and sautéed fresh green beans.

Chateau loin Steak 22 GF

7 ounce steak topped with creamy Blue Cheese butter and button mushrooms sautéed in Port wine.

Served with herb baby potatoes and sautéed fresh green beans.

Mix and Match Combo 22 GF

Pick two items – your choice:

served with herb 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.

*Sides: 3-oz Chicken Breast 4.00, 5-oz Duck Breast 7.00, 3 Skewered Shrimp 6.00, 6 Fried Oysters 8.00,
Sautéed Kale 3.50, Side of Fries 2.50, Sweet Potato Fries 3.50, Sweet Potato Wedges 4.50*

desserts

*All desserts are handmade from original recipes. *Gluten free options. Desserts 7.50*

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 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

Key Lime Tart

With whipped cream & fresh lime slice

beverages

Iced Tea / Raspberry Herbal Tea-Decaf 2.25

Coke, Diet Coke, Sprite, Dr. Pepper, Root beer
with one refill 2.25

Glass of house-made Lemonade, with one refill 2.75

Panna or Topo Chico Mineral Water, bottle 2.50

Coffee 2.25

Hot Tea choices... White Lotus Green Tea /

Organic Earl Gray Tea or Wild Berry Hibiscus-Decaf 2.25