

REAL

APPETIZERS

CHIPS & SALSA ROJO	\$3
QUESO <i>White Chili Con Queso, Flour Torts</i>	\$6
BOB WILLS <i>White Chili Con Queso, Guac, Chili, Flour Torts</i>	\$7
GUACAMOLE <i>White Corn Tostadas</i>	\$8
DEEP FRIED PICKLES <i>Kosher Dills, Ranch</i>	\$7
BLUE CORN CHICKEN NACHOS <i>Blue Corn Chips, Fajita Chicken, Black Beans, Jack, Jalapeños, Pico, Sour Cream</i>	\$8
TEXAS FRIED CALAMARI <i>Calamari, Jalapeño, Red Pepper, Chipotle Aioli</i>	\$9
PICKLED SHRIMP <i>Champagne Vinegar, Lemons, Onions, Saltines</i>	\$9
SPICY ARMADILLO EGGS <i>Jalapeños Stuffed with Cream Cheese, Bacon, Ranch</i>	\$7
BUFFALO WINGS <i>Blue Cheese, Celery</i>	12 - \$8
RANCH HOUSE SNACK <i>Beef Brisket, Elgin Sausage, Bologna, Candied Jalapeños, Cream Cheese, Sliced Cheddar, Onion and Crackers</i>	\$12

SOUPS & SALADS

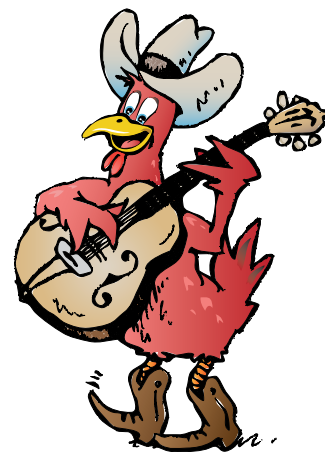
DRESSINGS: Honey Lime Vinaigrette, Ranch, Honey Mustard, Ranchero, Smoked Garlic Caesar, Blue Cheese, Chipotle Balsamic Vinaigrette, Dorothy Lynch®, Fat Free Ranch.

TEXAS CHILI (Cup, Bowl)	\$4, \$6
SMOKED CHICKEN & SAUSAGE GUMBO (Cup, Bowl)	\$5, \$7
WIL'S SALAD <i>Iceberg, Romaine, Tomato, Bacon, Cheddar, Jack, Croutons, & Choice Dressing</i> \$5	
JENNY'S SALAD <i>Field Greens, Red Onion, Radish, Candied Pecans, Tomato, Jack, Honey Lime Vinaigrette</i>	\$5
CHICKEN & ASPARAGUS QUESADILLA <i>Salsa Rojo, Jenny's Salad</i>	\$10
DUELING ENCHILADA SALAD <i>Chicken and Cheese Enchiladas, Field Greens, Lettuce, Pico, Jack, Avocado, Corn, Honey Lime Vinaigrette</i>	\$10
PEAR, POLLO & PECAN SALAD <i>Field Greens, Lettuce, Sliced Pears, Candied Pecans, Dried Cranberries, Grilled Chicken, Honey Lime Vinaigrette, Blue Cheese Crumbles</i>	\$11
AVOCADO CAESAR SALAD <i>Romaine, Red-Chile Crouton, Avocado, Parmesan, Smoked Garlic Caesar</i>	Chicken.....\$10.....Steak.....\$12
FAJITA SALAD <i>Iceberg, Romaine, Jack, Avocado, Black Beans, Pico, Corn Salsa, Peppers, Onions, Tortilla Strips, Ranchero Dressing</i>	Chicken.....\$10.....Steak.....\$12
FRIED CHICKEN SALAD <i>Iceberg & Romaine with Bacon, Cheddar Cheese, Tomato, Egg, Onion, Red Chile Croutons and Fried Chicken Tenders & Choice Dressing</i>	\$10

SIDES & VEGETABLES

Green Chile Mac-N-Cheese - \$3
Brown Sugar Pit Beans with Brisket - \$3
Sweet Corn Pudding - \$3
S&P Mashed Potatoes - \$3
Texas Ranch Pintos - \$3
Chardonnay Potato Dumplings - \$3
Sauteed Spinach with Bacon and Tomato - \$3
Southern Green Beans - \$3
Cornbread Dressin' - \$3
Buttered Corn - \$2
Seasoned Fries - \$2
Hill Country Slaw - \$2
Baby Red Potato Salad - \$2
Hickory Grilled Asparagus - \$3
Chili Mac Float - \$4
Steamed Vegetables - \$3
Cottage Cheese - \$2
Baked Potato - \$3 (after 5:00 pm)

**"Join us for
Southern Sunday Suppers"**



TEXAS

STEAKS

All of our steaks are aged 21-35 days, seasoned with "Love", and grilled over Hickory Charcoal for premium flavor. Steaks are served with choice of Baked Potato, Mashed Potatoes or French Fries.


SMOKED PRIME RIB		
<i>Au Jus, Horseradish Cream</i>	12 oz. \$18	16 oz. \$21
CENTER CUT FILET	6 oz. \$18	8 oz. \$22
SMOTHERED SIRLOIN		
<i>Mushrooms & Onions</i>	8 oz. \$13	12 oz. \$18
RIBEYE - 16 oz., Au Jus		\$20

JENNY'S FILET	
<i>6 oz. Filet, Lump Crab, Chardonnay Cream, Mashed Potatoes, Grilled Asparagus</i>	\$21
CARNE ASADA	
<i>10 oz. Skirt Steak, Cheese and Onion Enchiladas, Ranch Beans, Pico</i>	\$16

* Wil's, Jenny's or Avocado Caesar Salad.....add \$3

TEXAS BBQ

Served with choice of 2 : Sweet Corn Pudding, Brown Sugar Pit Beans, Texas Ranch Pintos, Seasoned Fries, Hill Country Slaw, Baby Red Potato Salad or Green Chile Mac-N-Cheese

TEXAS BRISKET	\$13
BURNT ENDS	
<i>Caramelized Brisket with BBQ Sauce</i>	\$13
ELGIN BEEF SAUSAGE	\$12
SLICED TURKEY	\$13
 DR. PEPPER BABY BACK RIBS	Half Rack \$12 Full Rack \$21
PULLED PORK SHOULDER	\$12
2 MEAT COMBO	sub Ribs add \$2 \$13
3 MEAT COMBO	sub Ribs add \$2 \$16

TEX-MEX - All Tex-Mex served with Bandera Rice, Ranch Pintos and Salsa Rojo

FAJITAS - Peppers, Onions, Cheddar, Pico, Lettuce, Sour Cream, Flour Torts

Chicken	\$12	Skirt Steak	\$13	Combo	\$13
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TACOS - 3 Tacos, Choice of White Corn or Soft Flour Torts

PORK CARNITAS - Avocado, Onion Radish Relish, Cilantro Lime Aioli	\$12
RED CHILE BRISKET - Lettuce, Cheddar, Pico	\$12
CHICKEN FAJITA - Onions, Peppers, Queso Fresco, Cilantro Lime Aioli	\$12
TILAPIA (Fried or Grilled) - Serrano Red Cabbage Slaw, Cilantro Lime Aioli	\$13
"STREET TACOS" - Skirt Steak, Lime, Onion, Jalapeño, Queso Fresco, Cilantro	\$13

ROLLED ENCHILADAS - 3 Enchiladas

BRAISED PORK - Ancho Cream, Jack Cheese, Flour Torts	\$12
RED CHILE BRISKET - Ancho/Guajillo Sauce, Cheddar Cheese	\$12
CHICKEN - Tomatillo Cream, Jack Cheese	\$12
CHEESE & ONION - Ancho/Guajillo Sauce, Jack Cheese	\$12
2 Sunny Side Fried Eggs, Guacamole or Chile Con Queso	\$2

YOU PICK "3" - Combination Tacos or Enchiladas\$13

COOKING

RANCH COOKING

TEXAS PRIME PORK CHOP

Ancho Chile Honey Glaze, Green Chile Mac-N-Cheese, Southern Green Beans \$17



BRISKET POT ROAST

Mashed Potatoes, Southern Green Beans, Gravy \$13

CAMPFIRE TROUT ALMANDINE

Lemon Caper Butter, Toasted Almonds, Poblano Potato Hash \$14

BBQ SHRIMP & GRITS

Bacon Wrapped and Jalapeño Stuffed Gulf Shrimp, Smoked Tomato and Cheddar Grits, Sweet BBQ Sauce, Serrano Red Cabbage Slaw \$14

GRILLED CHICKEN BREAST

Marinated, Bandera Rice, Steamed Vegetables \$13

TURKEY AND DRESSING

Smoked Turkey, Cornbread Dressing, Jalapeño-Bacon Gravy, Buttered Corn, Maple Cranberry Chutney \$12

CHICKEN FRIED STEAK

Cracked Pepper Gravy, Mashed Potatoes, Southern Green Beans \$12

SMOKED MEATLOAF

Brown Sugar-Serrano Ketchup Glazed, Mashed Potatoes, Buttered Sweet Corn, Onion Straws, BBQ Jus \$12

CHARDONNAY CHICKEN

Bacon, Spinach, Tomatoes, Artichoke, Potato Dumplings, Jack Cheese, Chardonnay Butter \$14

SOUTHERN-FRIED PECAN CHICKEN

Southern Green Beans, Mashed Potatoes, Cracked Pepper Gravy, Honey \$13

WIL'S CHICKEN TENDERS

French Fries, Cole Slaw, Cracked Pepper Gravy and Honey Mustard \$12

BREADS & BUNS

Served with choice of: Seasoned Fries, Hill Country Slaw, Baby Red Potato Salad or Cottage Cheese

SMITTY'S BBQ SANDWICH

Sliced Brisket or Chopped Burnt Ends, Ciabatta or Country White \$9

THE LOUIE MUELLER

Hand Cut Brisket with Cream Cheese, Candied Jalapeños, Red Onions, Jalapeno Corn Texas Toast \$10

TEXADELPHIA

Prime Rib, Onions, Peppers, Mushrooms, AuJus, Hoagie, Green Chile Cheese Sauce \$9

TURKEY CLUB

Turkey, Bacon, Lettuce, Tomato, Jack, Chipotle Mayo, Avocado, Country White \$9

SMOKED BOLOGNA

Bologna, Cheddar, Lettuce, Onion, Pickle, Mayo, Mustard, Onion Roll \$8

DAVY CROCKETT

Pulled Pork, Slaw, BBQ Sauce, Ciabatta Roll \$8

HAMBURGER

Cheddar, Jack, Bacon, Mushrooms, Sautéed Onions, Guac, Candied Jalapeños - .50¢ each \$8

BBQ BRISKET BURGER

Angus Burger, Sweet BBQ, Texas Brisket, Bacon, Cheddar, Caramelized Onion, Pickles, Ciabatta \$10

GREEN CHILE PEPPER JACK CHICKEN

Roasted Anaheim and Poblano Peppers, Fried Green Tomatoes, Jack, Chipotle Mayo, Ciabatta \$10

CHICKEN CIABATTA

Grilled Chicken, Jack, Herb Mayo, Field Greens, Tomato \$9

GOODIES

FEATURES

MONDAY - \$2.50 El Cheapo Margaritas

TUESDAY - \$3.00 Mexican Bottle Beers

WEDNESDAY - \$6.00 Pitchers: Bud Light and Shiner Bock

THURSDAY - \$2.50 Domestic Bottle Beers

FRIDAY - \$4.50 Tito Vodka 

Tito Rita, Ice-Pick, Pomegranate-Acai Martini

SATURDAY - Date Night... 1/2 Price Bottles of Wine with Dinner

 *Texas Starred Picks Only*

SUNDAY - Sangria Sundays... \$3.00 Glass and \$12.00 Pitchers

\$2.50 Boulevard Pilsner Longnecks

DESSERTS

FRIED ICE CREAM AND CINNAMON CHURROS

Two Mexican Favorites in One Bowl..... \$6

PEACH COBBLER

So Simple it's good..... \$5

TYLER TEXAS PECAN PIE

East Texas Classic with Vanilla Ice Cream..... \$5

BREAD PUDDING

With Southern Comfort Crème Anglaise and Vanilla Ice Cream..... \$5

DOUBLE FUDGE BROWNIE SUNDAE


Goey Brownie with Whipped Cream, Vanilla Ice Cream, Caramel, Chocolate and Chopped Nuts with a Cherry on top..... \$5

RED VELVET CAKE

Served with Fresh Whipped Cream..... \$6

REFRESHMENTS

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Mountain Dew..... \$2.25

 **Dr. Pepper or Diet Dr. Pepper.....** \$2.25

Big Red, Texas Red Cream Soda (12 oz. can)..... \$1.50

HOMEMADE Lemonade, Limeade, or Cherry Limeade..... \$2.25

Refills..... \$1.00

FRESH SQUEEZED Orange or Grapefruit Juice..... \$2.50

Iced Tea, Sweetened or Unsweetened..... \$2.25

COFFEE - Locally Roasted "501"..... \$2.25

AQUAFINA, Bottled Water..... \$2.00

PERRIER, Sparkling Water..... \$3.00

SAN PELLEGRINO, Sparkling Water..... \$5.50

RED BULL, Energy Drink..... \$5.00

LIBATIONS

DRAFT BEER

Bud Light, Shiner Bock.....	\$3.50, \$5.00, \$12.00
Dos XX Amber, Boulevard Wheat	\$4.00, \$5.50, \$13.50
Rotating Handle	Ask the Barkeep for today's specials

BOTTLES NORTH OF THE RED RIVER

Bud, Bud Light, BL Lime, Bud Select, Michelob Ultra, Miller Lite, Coors Light, Boulevard Pale Ale, Boulevard Pilsner	\$3.25
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BOTTLES SOUTH OF THE RED RIVER

Corona, Corona Light, Shiner Hefeweizen, Shiner Blonde, Dos XX Lager Tecate, Negra Modelo, Modelo Especial, Pacifico, Sol	\$4
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FANCY BOTTLES

Heinekin, Stella Artois, Guinness	\$4
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MARGARITAS

Lime "El Cheapo" Margarita - Tequila, Triple Sec and Lime Juice	\$5, \$8, \$19
Gold "Top Notch" Margarita - Cuervo Gold, Triple Sec, Orange Juice and Lime Juice	\$7, \$12, \$26
Herradura "On the Rocks" Margarita - Chipotle Pineapple, Pomegranate, Spicy Mango	\$7, \$12, \$26

SANGRIAS

Wild Berry, Mango, White Pear or Frozen Sangria Swirl	\$5, \$20
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WHITE WINES

★ Rex Goliath Chardonnay	\$6	\$22
★ Hess Select Chardonnay	\$8	\$29
Simi Chardonnay		\$36
Ferrari Carano Chardonnay		\$46
★ Frog's Leap Sauvignon Blanc		\$39
★ Tiziano Pinot Grigio	\$8	\$27
★ Loredona Reisling	\$8	\$27
★ Sutter Home White Zinfandel	\$6	\$21
Freixenet Cordon Negro Cava (187ml)	\$8	
Domaine Chandon Brut		\$36
Veuve Clicquot Yellow Label Champagne		\$69

RED WINES

★ Rex Goliath Cabernet Sauvignon	\$6	\$22
★ J. Lohr Cabernet Sauvignon	\$9	\$32
Fransiscan Cabernet Sauvignon		\$44
Jordon Cabernet Sauvignon		\$78
★ Sterling Merlot	\$8	\$27
Clos Du Val Merlot		\$48
★ Blackstone Pinot Noir	\$8	\$27
Firesteed Pinot Noir		\$32
Robert Mondavi Carneros Pinot Noir		\$49
★ Clayhouse Vineyard "Adobe Red" Zin Blend	\$8	\$28
Toasted Head "Untamed Red" Zin Blend		\$32
Ravenswood Lodi		\$36