

# REAL

## APPETIZERS

<b>CHIPS &amp; SALSA ROJO</b> .....	\$3
<b>QUESO</b> <i>White Chili Con Queso, Flour Torts</i> .....	\$6
<b>BOB WILLS</b> <i>White Chili Con Queso, Guac, Chili, Flour Torts</i> .....	\$7
<b>GUACAMOLE</b> <i>White Corn Tostadas</i> .....	\$9
<b>DEEP FRIED PICKLES</b> <i>Kosher Dills, Ranch</i> .....	\$7
<b>BLUE CORN CHICKEN NACHOS</b> <i>Blue Corn Chips, Fajita Chicken, Black Beans, Jack, Jalapeños, Pico, Sour Cream</i> .....	\$8
<b>TEXAS FRIED CALAMARI</b> <i>Calamari, Jalapeño, Red Pepper, Chipotle Aioli</i> .....	\$9
<b>BBQ CHICKEN QUESADILLA</b> <i>Smoked Chicken Breast, Jack Cheese, Red Onion, Cilantro, BBQ Sauce</i> .....	\$9
<b>SPICY ARMADILLO EGGS</b> <i>Jalapeños Stuffed with Cream Cheese, Chorizo, Ranch</i> .....	\$7
<b>BUFFALO WINGS</b> <i>Blue Cheese, Celery</i> .....	12 - \$8
<b>RANCH HOUSE SNACK</b> <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.

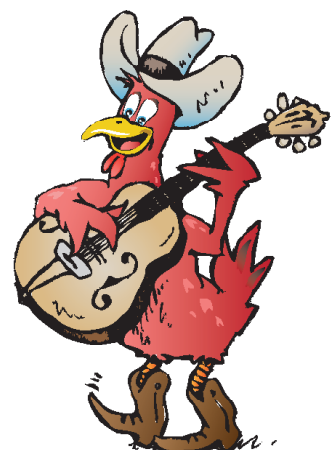
<b>TEXAS CHILI (Cup, Bowl)</b> .....	\$4, \$6
<b>SMOKED CHICKEN &amp; SAUSAGE GUMBO (Cup, Bowl)</b> .....	\$5, \$7
<b>WIL'S SALAD</b> <i>Iceberg, Romaine, Tomato, Bacon, Cheddar, Jack, Croutons, &amp; Choice Dressing</i> ....	\$5
<b>JENNY'S SALAD</b> <i>Field Greens, Red Onion, Radish, Candied Pecans,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

\* Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS may increase your RISK of foodborne illness.

## SIDES & VEGETABLES

<b>Green Chile Mac-N-Cheese</b> - \$4
<b>Brown Sugar Pit Beans with Brisket</b> - \$3
<b>Sweet Corn Pudding</b> - \$3
<b>S&amp;P Mashed Potatoes</b> - \$3 add Gravy - \$1
<b>Texas Ranch Pintos</b> - \$3
<b>Chardonnay Potato Dumplings</b> - \$3
<b>Sauteed Spinach with Bacon and Tomato</b> - \$3
<b>Southern Green Beans</b> - \$3
<b>Buttered Corn</b> - \$3
<b>Seasoned Fries</b> - \$2
<b>Hill Country Slaw</b> - \$2
<b>Baby Red Potato Salad</b> - \$2
<b>Hickory Grilled Asparagus</b> - \$4
<b>Steamed Vegetables</b> - \$3
<b>Cottage Cheese</b> - \$2
<b>Baked Potato</b> - \$4 (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

Au Jus, Horseradish Cream ..... 12 oz. \$21      16 oz. \$25

CENTER CUT FILET ..... 6 oz. \$21

### SMOTHERED SIRLOIN

Mushrooms & Onions..... 8 oz. \$14

RIBEYE - 16 oz., Au Jus ..... \$21

### JENNY'S FILET

6 oz. Filet, Lump Crab, Chardonnay Cream, Mashed Potatoes, Grilled Asparagus..... \$24

### CARNE ASADA

10 oz. Skirt Steak, Cheese and Onion Enchiladas, Ranch Beans, Pico..... \$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 ..... \$14

### BURNT ENDS

Caramelized Brisket with BBQ Sauce ..... \$14

ELGIN BEEF SAUSAGE ..... \$12

SLICED TURKEY..... \$13



DR. PEPPER BABY BACK RIBS ..... Half Rack \$15 ..... Full Rack \$25

PULLED PORK SHOULDER..... \$12

2 MEAT COMBO.....sub Ribs add \$2 ..... \$14

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 ..... \$13      Skirt Steak ..... \$14      Combo ..... \$14

### 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, Jack Cheese, Cilantro Lime Aioli ..... \$12

TILAPIA (Fried or Grilled) - Serrano Red Cabbage Slaw, Cilantro Lime Aioli ..... \$13

"STREET TACOS" - Skirt Steak, Lime, Onion, Jalapeño, Jack Cheese, 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

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# 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 AMANDINE

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

### GRILLED CHICKEN BREAST

Marinated, Bandera Rice, Steamed Vegetables..... \$13

### CHICKEN FRIED STEAK

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

### 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 ..... \$15

### 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 Texas Toast ..... \$10

### THE LOUIE MUELLER

Hand Cut Brisket with Cream Cheese, Candied Jalapeños, Red Onions, Jalapeno Corn Texas Toast ..... \$11

### THE DUECE

Choose 2; Pork, Brisket, Burnt Ends, Elgin Sausage, Turkey or Bologna on Ciabatta..... \$10

### TEXADELPHIA

Prime Rib, Onions, Peppers, Mushrooms, AuJus, Hoagie, Green Chile Cheese Sauce..... \$10

### TURKEY CLUB

Turkey, Bacon, Lettuce, Tomato, Jack, Chipotle Mayo, Avocado, Texas Toast ..... \$10

### SMOKED BOLOGNA

Bologna, Cheddar, Lettuce, Onion, Pickle, Mayo, Mustard, Onion Roll ..... \$9

### DAVY CROCKETT

Pulled Pork, Slaw, BBQ Sauce, Ciabatta Roll..... \$9

### 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

### CHICKEN CIABATTA

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

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# 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

### **"GIANT" FRIED ICE CREAM WITH CINNAMON CHURROS**

*Two Mexican Favorites in One Bowl.....* \$7

### **SEASONAL 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

### **APPLE CRISP**

*Apples, Granola, Caramel, Vanilla Ice Cream.....* \$6

## REFRESHMENTS

**Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Mountain Dew.....** \$2.35

 **Dr. Pepper, Diet Dr. Pepper, Dr. Pepper "10".....** \$2.35

**Big Red, Texas Red Cream Soda (12 oz. can).....** \$1.75

**HOMEMADE Lemonade, Limeade, or Cherry Limeade.....** \$2.50

*Refills.....* \$1.00

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

**Iced Tea, Sweetened or Unsweetened.....** \$2.35

**COFFEE - Kansas City's own "Roasterie".....** \$2.35

**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 .....	\$4.50, \$6.00, \$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 .....	\$3.50
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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 .....	\$4.25
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## FANCY BOTTLES

Heinekin, Stella Artois, Guinness .....	\$4.25
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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