

Fusion

»» APPETIZERS ««

Stuffed Mushrooms – Four crab-stuffed mushrooms topped with a lemon butter sauce. \$11

* **Traditional Ceviche** – Shrimp and fish marinated in lemon and lime juice, spicy peppers, tomato & cilantro with a splash of Zing Zang. Served with house-made chips. \$11

GF* **Tropical Ceviche** – Shrimp and fish marinated in lemon and lime juice, spicy peppers, mango, cilantro, and fresh squeezed orange juice. Served with house-made chips. \$12

v **Tri-Color Dip** – A layered delight with seasoned, sun-dried tomato paste, herbed cream cheese and pesto. Served with pita chips. \$9

v **Fried Artichokes** – Artichoke hearts lightly dusted in seasoned flour, fried and served with a sugarosa sauce. \$8

* **Beef Tenderloin Bruschetta (4)** – Seared tenderloin served on a bed of baby arugula, tossed in a sun-dried tomato, balsamic truffle vinaigrette, topped with aged parmesan cheese on top of a crostini. \$13

GF **Queso** – A Texas favorite: creamy cheese sauce with pico de gallo and bacon pieces, served with house-made tortilla chips. \$7

GF v **Guacamole** – A beautiful display of pico de gallo and fresh lime juice with a large Haas avocado, served with house made chips. (Based on availability) \$10

GF **Texas Nachos** – A flat corn tortilla shell smothered in refried beans, shredded Monterrey Jack or cheddar cheese. Served with guacamole, sour cream and jalapeños. Your choice of topping:

Bean and Cheese \$8 Chicken \$11 Beef \$12 Shrimp \$14

Quesadilla – Cheese-filled tortilla stuffed with your choice of filling. Grilled golden brown and served with guacamole, sour cream and jalapeños.

Spinach/ Mushroom \$9 Chkn Fajita \$11 Beef Fajita \$12 Shrimp Fajita \$14

»» SOUP AND SALAD ««

Soup of the Day – Ask your server which freshly made soup is available today. Cup \$6 Bowl \$10

GF v **Avocado Salad** – Layered fresh avocado, tomato and mixed greens tossed in a citrus vinaigrette. \$11

GF v **Caprese Salad** – Hand-picked, sliced tomatoes, fresh sliced Mozzarella, fresh basil, drizzled with house-made balsamic reduction and pesto olive oil. \$11

GF **The Wedge** – Iceberg wedge, Kathy Moore's fabulous blue cheese dressing, Applewood bacon, diced tomatoes, Danish blue cheese crumbles and red onions. \$12

GF **Baby Spinach Salad** – Baby spinach tossed in a red wine vinaigrette, with sweet roasted bell peppers, red onions, prosciutto, and Danish blue cheese crumbles. \$11

**Add to any Salad: Ahi Tuna \$10 Grilled Shrimp \$9 Grilled Chicken \$7
Grilled Salmon \$10 Sirloin \$10**

»» TACOS, SANDWICHES & BURGERS ««

GF **Shrimp Tacos** – Three corn tortillas filled with grilled, citrus-marinated shrimp, mixed greens and topped with chipotle aioli. Served with rice, Borracho beans, guacamole, pico de gallo. \$16

Beef Fajita Tacos – Three flour tortillas filled with tender Texas spiced and citrus-marinated skirt steak, grilled to perfection and tossed with sautéed onions & peppers. Served with rice and Borracho beans, a side of guacamole and pico de gallo. \$16

Chicken Fajita Tacos – Three flour tortillas filled with tender Texas spiced and citrus-marinated chicken breast, perfectly grilled and tossed with sautéed onions & peppers. Served with rice and Borracho beans, a side of guacamole and pico de gallo. \$15

GF **Street Taquitos** – A simple, but beautiful display of 4 mini corn tortillas filled with your choice of meat, topped with cilantro, onions, and queso fresco. Served with our Borracho beans and a side of our house-made salsa verde (green) along with a few wedges of lime to complete the experience. Your choice of meat: \$12

Al Pastor: A flavorful pork marinated with a hint of pineapple & citrus with a bold pepper infusion.

Carnitas: A very tender & juicy pork meat that is braised and simmered in its own juice until it is tantalizing and tasty.

Asada: Delicious flank steak with tons of flavor.

Below are served with Shoe-String Fries

Torta – This simple version is more on the rustic side of Mexico. A hoagie filled with refried beans, queso fresco, lettuce, tomato, a healthy helping of your choice of stuffing, and a few slices of pickled jalapeños. Stuffing choices: \$14

Grilled Chicken Al Pastor Carnitas or Asada

Smokey the Bear – Smoked turkey, smoked Gouda, sun-dried tomatoes and honey mustard on a hoagie roll. \$12

v **Veggie Sandwich** – Sweet roasted peppers, grilled portabella mushrooms, mixed greens, red onions and avocado finished in a pesto aioli on a hoagie roll. \$11

Asian Chicken Burger – Chicken breast with a burst of Asian flavors, served on a Brioche bun topped with our version of an Asian salad and drizzled with our own roasted garlic, citrus spicy Thai sauce. \$11

* **Have-it-Your-Way Burger** – Our ½ lb Braveheart Black Angus burger cooked to perfection with the option to have it your way, so feel free to get creative. Served on a Brioche bun. \$11

Complimentary toppings: Mayonnaise, mustard, barbeque sauce, ranch, lettuce, tomato, pickles and jalapeños

Cheese (\$.50 ea): Cheddar, Monterrey Jack, Smoked Gouda, Blue Cheese crumbles, or queso

Premium Toppings (\$1.00 ea): Avocado, caramelized onions, Applewood bacon, carnitas, mushrooms, fresh Mozzarella, or fried egg

Shared plate Fee \$2

**GF= Gluten free
V= Vegetarian**

*Consuming raw or undercooked meats, poultry, shellfish or seafood may increase risk of foodborne illness.

Parties of 7 or more may be subject to 20% gratuity.

Fusion

The two items below are served after 5pm

» PASTA DELIGHT «

Choice of Pasta: Fettuccine, Angel Hair, Cheese-Filled Tortellini or Gnocchi – \$13
+ Choice of Sauce: Alfredo, Oil & Garlic, Marinara, Sugarosa, Pesto or Pesto Cream

Add Meat Sauce \$6 Grilled Chicken \$7 Grilled Shrimp \$9 Vegetables \$5

* **Surf & Turf** – A 6 oz filet mignon served with two crab meat stuffed shrimp. Served with blue cheese herbed potatoes and a side of grilled vegetables. \$31

GF* **Ribeye** – A 12 oz ribeye served with blue cheese herbed potatoes and a side of grilled vegetables. \$32

» TEX-MEX FAVORITES «

» ENTRÉES «

Pollo Enrollado – A stuffed chicken breast with pico de gallo, bacon, Monterrey Jack, lightly dusted in flour, lightly fried, and topped with a cilantro cream sauce. Served with spinach and mushroom cream rice and a vegetable medley sautéed in white wine, oil and garlic. \$19

Pollo Carciofo – Sautéed chicken breast with artichokes, mushrooms, sun-dried tomatoes, oil and garlic, with a splash of white wine, fresh basil, and Italian seasonings topped with a lemon-butter-garlic sauce. Served with angel hair pasta. \$19

GF **Arroz con Pollo** – A boiled Cornish game hen served on a bed of our flavorful Mexican rice, topped with a choice of a roasted poblano cream or Mole sauce. \$16

Stuffed Pork Tenderloin – Tenderloin stuffed with sautéed spinach, mushrooms, onions, Mozzarella, and ham. Breaded in a coating of Ritz crackers, and served on top of spinach and mushroom cream rice on a bed of Jack Daniel's cream of corn sauce. Topped with corn and avocado salsa. \$20

Shrimp Catalina – Five baked shrimp stuffed with crab meat, topped with a lemon-butter sauce, and served with fettuccine alfredo. \$21

GF* **Honey-Glazed Salmon** – Sautéed salmon with caramelized garlic in brown sugar and a shot of Jack Daniel's with a hint of fresh oregano. Served on top of spinach and mushroom cream rice with a side of sautéed spinach and vegetables. \$21

Tilapia Carciofo – Sautéed tilapia fish fillet with artichokes, mushrooms, sun-dried tomatoes, oil & garlic with a splash of white wine, fresh basil, and Italian seasonings. Topped with a lemon-butter-garlic sauce and served with angel hair pasta. \$20

GF* **Pan-Seared Sesame-Crusted Ahi** – Sesame-crusted, seared rare ahi tuna, presented on a bed of soy-ginger butter sauce and served with chipotle mashed potatoes and grilled asparagus. \$22

GF **Yellow Cornmeal Tilapia** – Cornmeal-breaded tilapia fillet, served on top of chipotle mashed potatoes on a bed of cilantro cream and topped with corn and avocado salsa. \$19

Chimichanga – Large flour tortilla filled with beans and cheese with a choice of ground beef or grilled chicken, fried crispy golden brown and topped with chili con carne and queso. Served with guacamole salad, rice and Borracho beans. \$16

GF **Flautas (3)** – Chicken and cheese filled corn tortillas, fried golden brown and topped with guacamole and sour cream. Served with rice and Borracho beans. \$14

GF **Cheese Enchiladas (3)** – Corn tortillas filled with shredded American cheese, topped with chili con carne and shredded cheddar cheese, and baked. Served with rice and Borracho beans. \$12

GF **Chicken Enchiladas (3)** – Corn tortillas filled with boiled, shredded chicken, topped with choice of sauce and Monterrey Jack cheese. Baked, and served with rice and Borracho beans. Choice of sauce: \$14

Green Tomatillo Sauce: Tangy tomatillo sauce

Mole: A traditional red chili sauce with a hint of nuts and chocolate

Jalapeño Sauce– A robust, spicy sauce w/ green chilis with a cream base

Poblano Cream–Spicy creamy sauce made with roasted poblano peppers.

Chile Relleno – A roasted poblano pepper stuffed with ground beef and cheese, egg-battered, topped with red & green peppers, onions and melted Monterrey Jack cheese. Served with rice and Borracho beans. \$16

» BEVERAGES «

Coke Diet Coke Coke Zero Sprite Mr. Pibb Mello Yello Lemonade
Iced Tea Coffee – \$2.95

San Pellegrino – \$5

Add flavored syrup to tea or coffee – \$1

Shared Plate Fee \$2

**Modifications can lead to additional cook time

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