

APPETIZERS

Fusion

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 ARTICHOKE

Artichoke hearts lightly dusted in seasoned flour, fried and served with a sugarosa sauce. ... \$8

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

GF CHICKEN WINGS

Choice of Buffalo, Mango Habanero or People's Choice award winning Thai. Served with ranch. ... \$9

BLUE CHEESE ADD \$1

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

DECONSTRUCTED BEEF TENDERLOIN BRUSCHETTA

Seared tenderloin with a large bed of baby arugula, tossed in a sun-dried tomato, balsamic truffle vinaigrette, topped with aged parmesan cheese with crostini. ... \$15

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

GF SIDE SALAD

Freshly made salad with carrots, red onions, cheddar cheese, tomatoes and bacon with a choice of dressing (ranch, blue cheese, citrus vinaigrette, thousand island, or honey mustard) ... \$3.50

LOAF BREAD

Warm Ciabatta bread served with pats of butter ... \$3

TACOS, SANDWICHES & BURGERS

GF SHRIMP OR SALMON TACOS

Three corn tortillas filled with your choice of grilled, citrus-marinated shrimp or salmon, mixed greens and topped with chipotle aioli. Served with rice, Borracho beans, guacamole, pico de gallo. ... \$16

CHICKEN OR BEEF FAJITA TACOS

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

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

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.

Shared plate Fee \$2

TEX-MEX FAVORITES

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

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

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

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.

TACO SALAD

Choice of shredded chicken or spiced ground beef in a freshly made taco shell with lettuce, tomatoes, guacamole, sour cream refried beans and queso. ... \$15

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

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

CHICKEN OR SHRIMP CARCIOFI

Sautéed, egg battered chicken breast or shrimp 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 bow tie pasta. ... \$19

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

GF* PAN-SEARED SESAME-CRUSTED AHI

Sesame-crust, seared rare ahi tuna, presented on a bed of soy-ginger butter sauce and served with chipotle mashed potatoes and grilled asparagus. ... \$22

CHICKEN PENNE

Chicken sautéed with spinach, garlic, lemon butter white wine sauce topped with mozzarella cheese. Served with penne pasta. ... \$22

Shared Plate Fee \$2

Fusion

CHICKEN GORGONZOLA

Sautéed breast of chicken with red onions, mushrooms & bacon in a creamy gorgonzola sauce. Served with angel hair pasta in oil & garlic. ... \$24

VEAL SALTIMBOCCA

Veal scaloppini lightly dusted in flour sautéed with prosciutto, & fresh sage. Served with sautéed 3 cheese gnocchi, spinach and portabella mushrooms. ... \$25

VEAL MARSALA

Veal scaloppini lightly dusted in flour & sautéed in a Marsala wine sauce and sliced mushrooms. Served with angel hair pasta with oil & garlic. ... \$24

CHICKEN MARSALA

Chicken breast sautéed in a Marsala wine sauce and sliced mushrooms. Served with angel hair pasta with oil & garlic. ... \$22

CHICKEN FRANCESE

Egg battered chicken breast topped with a lemon butter white wine sauce served with angel hair pasta ... \$22

v EGGPLANT PARMIGIANA

Breaded eggplant with fresh tomato sauce and fresh mozzarella. Served on a bed of bowtie pasta primavera in oil & garlic. ... \$17

KATHY'S LASAGNA

Kathy's traditional recipe that won Jaime's heart. ... \$18

FETTUCINE ALFREDO

Fettucine noodles and Alfredo sauce. ... \$13
ADD GRILLED CHICKEN \$7 GRILLED SHRIMP \$9

TORTELLINI SUGAROSA

Tortellini pasta with a sugarosa sauce(half marinara, half alfredo sauce). ... \$13

ADD GRILLED CHICKEN \$7 GRILLED SHRIMP \$9

GNOCHI

Gnocchi with meat sauce ... \$19

SHRIMP AND GRITS

Eight large shrimp sautéed with andouille sausage, green onions and tomatoes with a crawfish creole cream sauce. Served on a bed of grits. ... \$24

COCONUT CURRY GROUPEL

Sautéed grouper with a coconut curry sauce. Served on a bed of spinach mushroom cream rice. ... \$22

* 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. ... \$32

GF* RIBEYE

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

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

***Modifications can lead to additional cook time*

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