

# MARGARITAS

## Tall Texan Margarita \$9.75

sauza tequila blanco, orange curaçao, secret sauce, fresh lime, cane sugar, egg white

## HiWay Margarita Frozen or Rocks

Regular \$11 Large \$15.75

lunazul tequila blanco, marfa spirit co orange liqueur, fresh lime, cane sugar, egg white



## Hellfire Margarita \$11

sauza tequila blanco, ancho Reyes verde, fresh lime, cane sugar, habanero bitters, cucumber, salt, chamoy & tajin rim

## Watermelon Mezcal Margarita \$12

amaras mezcal, marfa spirit co orange liqueur, fresh lime, watermelon, hibiscus, tajin

## Strawberry Margarita Frozen or Rocks \$12

sauza tequila blanco, marfa spirit co orange liqueur, strawberry, fresh lime, cane sugar

## West Texas Prickly Pear Margarita Frozen or Rocks \$12

sauza tequila blanco, marfa spirit co orange liqueur, prickly pear, fresh lime, cane sugar



### TOP SHELF MARGARITA

*El Tesoro Anejo Tequila,  
Cointreau, Fresh Lime,  
Lime Oleo,  
Egg White,  
Salt  
\$22*

★★★★★★

## CHELADAS

### Michelada \$8

carta blanca beer over ice, fresh lime, house chelada mix, chamoy & tajin rim

### Chelada Puro \$6

carta blanca beer over ice, fresh lime, tajin

★★★★★★

## BLOODY MARY OR MARIA

vodka or tequila, fresh lime, our bloody mix, fixins, chamoy & tajin rim  
**\$10**

## ~ BEER ~

Atheltica IPA NA \$6

Bud Light \$5

Carta Blanca \$6.50

Corona \$6.50

Dos XX \$7.50

Estrella de Jalisco \$6.50

High Noon Pineapple \$8

High Noon Watermelon \$8

Lonestar \$4.50

Michelob Ultra \$6

Miller High Life Shorty \$3

Miller Lite \$5

Modelo Especial \$6.50

Modelo Negro \$6.50

Montucky Cold Snack \$5

Pacifico \$6.50

Sol \$6.50

St. Arnold Art Car IPA \$6.50

Tecate \$5.50

Tecate Light \$5.50

Victoria \$7

# CLASSICS & SPINS

## Mexican Martini \$11

blanco tequila, marfa spirit co orange, lime, cane sugar, olive brine



## Desert Negroni \$14

marfa spirit co sotol, charanda rum, grenada valet bitter, punt e mes vermouth, pomegranate

## Paloma Picante Rosa \$12

sauza tequila blanco, ancho reyes verde, campari, fresh grapefruit, fresh lime, chamoy & tajin rim

## Ranchwater \$12

choice of sauza tequila blanco or marfa spirit co sotol, fresh lime, cane sugar, grapefruit oil, salt, rambler

## Ranchwater Al Pastor \$15

sauza tequila blanco, ancho reyes, fresh lime, pineapple, sparkling wine, hellfire bitters, mole bitters, chamoy, tajin

## Sotol y Tonic \$13

marfa spirit co sotol, fresh lemon, hibiscus, prickly pear, elderflower tonic

## Yucatán Sling \$13

mexican charanda rum, mezcal, xtabentún honey liqueur, guanabana liqueur, fresh orange, fresh lime, mango, cane sugar, soda water

## Dulce de Leche Old Fashioned \$10

jim beam bourbon, piloncillo dulce de leche, chuchupate bitters, lemon and orange oils



## TEQUILA

1800 Silver \$10

Agua Sol Blanco \$12

Agua Sol Reposado \$13

Altos Blanco \$11

Altos Reposado \$ 12

Arette Blanco \$11

Arette Reposado \$12

Casamigos Blanco \$13

Casamigos Reposado \$14

Cascahuin Tequila Plata \$22

Cascahuin Tahona \$25

Cascahuin Tequila Blanco \$13

Don Fulano Anejo \$16

Don Fulano Blanco \$13

Don Fulano Reposado \$15

Don Julio 1942 \$35

Don Julio 70 \$17

Don Julio Blanco \$13

Don Julio Reposado \$15

Dulce Vida Tequila Blanco 80 \$11

El Jimador Blanco \$10

El Jimador Reposado \$11

El Tesoro Blanco \$14

El Tesoro Reposado \$16

El Tesoro Anejo \$19

Espolon Blanco Blanco \$11

Espolon Reposado \$13

G4 Blanco \$14

Hornito's Plata \$12

Hornito's Reposado \$13

Lalo \$13

Patron Silver \$13

Patron Reposado \$14

Siembra Valles Reposado \$14

Siembra Azul Tequila \$14

Sieta Leguas Blanco \$14

Siete Leguas Reposado \$16

Tapatio 110 \$16

Tapatio Tequila Blanco \$12

Tequila Ocho Blanco \$14

Tequila Ocho Reposado \$15

Tequila Ocho Anejo \$16

Tres Generaciones Reposado \$13

Tres Generaciones Anejo \$14

## MEZCAL

Banhez Mezcal Tepeztate \$21

Banhez Mezcal Pechuga \$28

Del Maguey Chichicapa \$15

Del Maguey San Luis Del Rio \$27

Derrumbes Mezcal Michoacan Chino Alto \$21

Derrumbes Mezcal Tamaulipas Emsamble \$21

Derrumbes Mezcal Zacatec Blue Weber \$16

Derrumbes Mezcal San Luis Potosi Salmian \$11

La Venenosa Raicilla Mezcal Puntas Blue \$18

La Venenosa Raicilla Mezcal Sierra Red Label \$25

Madre Mezcal \$11

Mezcal Vago Espadin Jarquin \$12

Real Totem Spirits \$25

Rey Campero Mezcal Tepextate \$18

Rey Campero Mezcal Tobala \$16



## SOTOL

Marfa Spirit Sotol 80 \$11

Marfa Spirit Sotol 90 \$12

Nocheluna Sotol Blanco \$16

Oro De Coyame Sotol \$8

Por Siempre Sotol \$11

Sotol Ono Artisanal \$12

## RUM

Paranubes Anejo Rum \$12

Paranubes Oaxacan Rum \$12

Sol Tarasco Charanda Hongos Anejo Rum \$13

Uruapan Charanda Anejo \$10

Uruapan Charanda Blanco \$8

# STARTERS

**(V) Chile Con Queso sm. \$10.75 lg. \$13.85**  
*Con Carne \$3 · add Chorizo \$4 · add Totopos \$4*  
pico, poblano rajas

**Mesquite Smoked Sausage Link  
+ Chile Con Queso \$16.45**  
pork kielbasa link, chargrilled onion, roasted  
anaheim, chile con queso, flour totopos

**Green Chile Chicken Taquitos \$17.27**  
chicken-potato filling, corn escabeche,  
avocado salsa, queso fresco, crema

**Chicharrónes \$8.49**  
salsa matcha, crema, hot sauce

**(V) Guacamole \$11.85**  
pico, poblano rajas

**(V) Guacamole Tropical \$14.85**  
pico, mango, pineapple, passionfruit

**Wood Fired Oysters 6 pc \$19.25**  
poblano garlic butter, chimichurri sauce,  
toast + crackers

## HANDMADE FLOUR TORTILLAS (4)

*made fresh daily with Sonoran  
wheat flour, lard, and bacon fat*  
\$4

# SOUPS

**Caldo de Pollo sm. \$13.25 lg. \$16.15**  
bone-in chicken leg, calabasa squash,  
potato, corn, garbanzo, carrots, cabbage

**Green Chile Corn Chowder  
sm. \$10.45 lg. \$13.25**  
roasted poblano, sweet corn, epazote,  
crema

**Guerrero Pozole Verde  
sm. \$14.45 lg. \$17.25**  
shredded chicken, hominy, avocado,  
cabbage, radish, corn tostada

## SEAFOOD COCKTAILS

**SHRIMP & BLUE CRAB  
CAMPECHANA \$18.95**  
SMOKED CLAMS, AVOCADO, TOMATO,  
CUCUMBER, CHICHARONNES +  
CRACKERS

**TUNA CEBICHE TOSTADA \$16.75**  
YELLOWFIN TUNA, AVOCADO CREMA,  
CUCUMBER, JICAMA, RAJAS, SESAME,  
CHILI GUAJILLO

### FRIED CALAMARI AL AJILLO \$15.95

CHILE GUAJILLO, GARLIC,  
BUTTERMILK RANCH

# SALADS

**(V) Watermelon Jicama Salad \$14.25**  
hibiscus honey dressing, golden  
tomato, basil, mint, chilis, toasted  
peanuts

**Grilled Caesar Salad \$15.75**  
wood grilled romaine hearts, poblano  
rajas, corn escabeche, queso fresco,  
pepitas

MESQUITE GRILLED CHICKEN \$7.15

CARNE ASADA \$9.85

FAJITA BEEF \$17

ADOBO GRILLED SHRIMP \$7.65

CHIPOTLE GLAZED SHRIMP  
BROCHETTE 3PC \$13.15

SESAME CRUSTED TUNA \$16.75

SMOKED SAUSAGE LINK \$10.75

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# MESQUITE GRILLED

SERVED WITH RICE, REFRIED OR CHARRO BEANS, 4 HANDMADE TORTILLAS, SOUR CREAM, CHEDDAR, PICO DE GALLO, GARLIC BUTTER

## FAJITAS

### Chicken Fajita al Carbon

Medium \$28.85 Large \$34.85

· add 3 Chipotle Glazed Shrimp Brochette \$13.15

½ lb mojo marinated chicken breast, roasted onions, charred peppers, blistered tomato, fresh house made flour or corn tortillas

### Beef Fajita al Carbon

Medium \$37.75 Large \$49.85

· add Adobo Shrimp \$7.65

½ lb marinated skirt steak, roasted onions, charred peppers, blistered tomato, fresh house made flour or corn tortillas

### Combination Fajitas

Medium \$39.75 Large \$59.85

½ + ½ lb mojo marinated chicken breast & marinated skirt steak, roasted onions, charred peppers, blistered tomato, fresh house made flour or corn tortillas

### Mixed Grill Combo \$42.85

· substitute Beef Fajita (instead of chicken) \$10  
· add Beef Fajita \$17

½ lb mojo marinated chicken breast, adobo shrimp, mesquite smoked sausage, roasted onions, charred peppers, blistered tomato, fresh house made flour or corn tortillas

### Mesquite Grilled Toppers

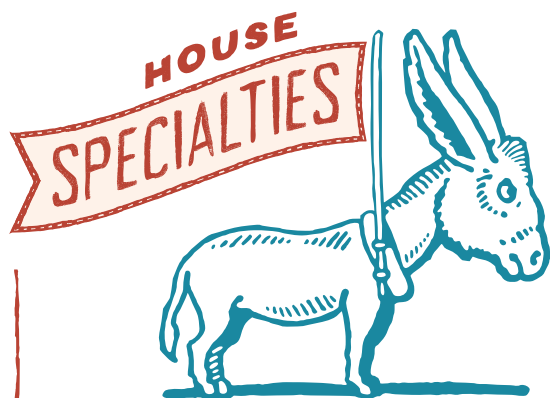
EXTRA TORTILLAS \$4

ADOBO SHRIMP \$7.65

3 PC. CHIPOTLE GLAZED SHRIMP BROCHETTE \$13.15

SMOKED SAUSAGE LINK \$10.75

ONE TAMARIND GLAZED QUAIL \$13.75



### TAMARIND GLAZED QUAIL \$37.85

2 mesquite grilled quail, tamarind hibiscus glaze, corn spoonbread, grilled squash, roasted tomato

### OAXACAN ROASTED HALF CHICKEN \$28.75

stonefruit mole, grilled vegetables, salsa macha, crema

### CHIPOTLE GLAZED SHRIMP BROCHETTE \$33.50

four bacon wrapped jumbo shrimp stuffed with jack cheese, jalapeno, honey chipotle glazed, roasted onions, charred peppers, blistered tomato, fresh house made flour or corn tortillas

### Slow Cooked Pork Carnitas \$35.75

citrus glazed pork collar, roasted peppers, charred onions, garlic butter, fresh house made flour or corn tortillas

### GREEN CHILE CHICKEN TAQUITOS \$17.27

chicken-potato filling, corn escabeche, avocado salsa, queso fresco, crema

### SEAFOOD CHILE RELLENO \$22.85

blue crab, shrimp, crawfish, sweet corn, potato, monterrey jack, salsa diablo, corn spoonbread

### WOOD GRILLED NY STRIP STEAK \$38.85

roasted tomato, grilled onions, roast anaheim chile, garlic butter

## Extras

CHILE CON QUESO \$5

GUACAMOLE \$5

SWEET CORN SPOONBREAD \$6

GRILLED MIXED VEGETABLES \$6

SIDE SALAD \$7

HOUSEMADE TORTILLAS \$4

SPANISH RICE \$4

CHARRO OR REFRIED BEANS \$4

CHARRED ONIONS & PEPPERS \$5

CHIMICHURRI \$2

Salsa Macha \$1

Salsa Arbol \$1

SOUR CREAM .85

CHEDDAR .75

PICO DE GALLO .95

# ENCHILADAS

SERVED WITH RICE AND BEANS

**2 Cheese Enchiladas \$14.25 · 3 for \$17.95**  
monterrey jack, cheddar, red chili  
gravy, queso fresco, onion

**2 Green Chile Chicken Enchiladas \$17.85**  
· 3 for \$21.25  
shredded chicken, monterrey jack,  
green chili gravy, queso fresco, onion

**2 Beef Enchiladas \$18.55 · 3 for \$22.95**  
angus beef, kidney bean, monterrey  
jack, cheddar, red chili gravy, queso  
fresco, onion

**2 Carne Asada Enchiladas \$19.45 · 3 for \$23.95**  
mesquite grilled flank steak, monterrey jack,  
cheddar, red chili gravy, queso  
fresco, onion

**2 Shrimp Enchiladas \$17.76 · 3 for \$22.25**  
gulf shrimp, monterrey jack, cream  
sauce, flour tortilla, poblanos, queso fresco

# QUESADILLAS

SERVED WITH PICO DE GALLO,  
GUACAMOLE, SOUR CREAM

(v) Cheese Quesadilla \$13.25

(v) Spinach & Mushroom \$14.25

Pollo al Carbon Chicken \$16.15

Carne Asada \$18.55

Adobo Grilled Shrimp \$15.45



## BURRITOS + CHIMICHANGAS



### Chicken Chimichanga \$17.76

mesquite grilled chicken, mexican rice, refried beans,  
monterrey jack, chili con queso, choice of red chili gravy or  
green chili gravy

### Beef Chimichanga \$18.45

ground beef, refried black beans, mexican rice, monterrey jack,  
chili con queso, choice of red chili gravy or green chili gravy

### Chorizo Con Papas Chimichanga \$19.45

pork chorizo, diced potato, roasted peppers, mexican rice,  
monterrey jack, chili con queso, choice of red chili gravy or  
green chili gravy

### BURRITO PARILLADA

TOP W/ QUESO \$2 ADD RED OR GREEN CHILI GRAVY \$1.50

large flour tortilla filled with spanish rice, refried beans,  
cheddar cheese, cabbage and pico de gallo

**CARNE ASADA \$19**

**POLLO AL CARBON \$15**

**GROUND ANGUS BEEF \$16**

**CHORIZO CON PAPAS \$16**

# TACOS

SERVED WITH RICE AND CHOICE OF REFRIED OR CHARRO BEANS

**Crunchy Tacos (2) \$15.25 (3) \$18.55**  
ground beef, lettuce, cheddar,  
pico de gallo, sour cream

**Barbacoa (2) \$21.25 (3) \$27.55**  
slow roasted beef cheek,  
cilantro, onion

**Pollo Al Carbon (2) \$16.25 (3) \$19.55**  
mesquite grilled chicken, cilantro,  
onion

**Carne Asada (2) \$22.25 (3) \$28.55**  
wood grilled flank steak, onions,  
cilantro

## ENSANADA FISH TACO

(2) \$17.25 (3) \$22.55

tempura fried gulf fish, cabbage,  
pico de gallo, salsa arbol, crema

*substitutie grilled fish \$4*

## HiWAY COMBINATIONS

SERVED WITH RICE AND BEANS

**Tres Hombres Combo \$23.25**  
one carne asada taco OR pollo al carbon,  
one crunchy taco, one chicken, beef, OR  
cheese enchilada

**The Number Three Combo \$26.55**  
one carne asada taco, three shrimp  
brochette

**Port Isabella Combo \$37**  
seafood chile relleno, two mesquite  
grilled quail

**Ensanada Combo \$32.25**  
one fish taco, shrimp and crab campecha-  
na, one shrimp enchilada

**Bet-The-Ranch Combo \$150**  
ny strip steak, four shrimp brochette, one  
mesquite grilled quail, smoked kielbasa,  
pork carnitas



## Dulce Delights

CAFÉ TRES LECHE \$6

OLD FASHIONED CHOCOLATE CAKE \$8

CINNAMON ROLL CHEESECAKE \$7

FRESH BAKED MEXICAN COOKIES \$5

## Buenos Noches

**CARAJILLO \$14**

marfa sotol 80, nixta corn liqueur, creme  
de cacao, cold brew, piloncillo,  
orange blossom water, salted caramel  
licor 43 whip

**ESPRESSO MARTINI \$11**

vodka, katz cold brew, turbinado sugar



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