

to start

dip trio 🌿 🌾 🍴 **10**
housemade black bean hummus, guacamole, and red salsa served with tortilla chips

shrimp nachos 🌾 🍴 **14**
tortilla chips with pepper jack cheese, avocado, roasted corn, fried anaheims, pico de gallo, and goat cheese

fried artichoke hearts 🌿 🍴 **8**
lightly dredged and deep-fried artichoke hearts served with chipotle ranch

chips and salsa 🌿 🌾 🍴 **6**
homemade red salsa and tortilla chips

texas poutine 🍴 **9**
green chile gravy fries topped with caramelized onions and bacon
sub sweet potato fries **2**

bacon wrapped shrimp 🌾 **18**
five bacon wrapped jumbo shrimp served with an apricot horseradish glaze

salads

add chicken **4**
add shrimp **8**

southwestern caesar 🌾 🍴
small **5** large **9**
chopped romaine lettuce, parmesan cheese, and homemade cornbread croutons tossed in chipotle caesar dressing

jett's wedge 🌿 🌾 🍴 **12**
wedge salad with bacon, tomato, red onion, blue cheese crumbles, and fried anaheims, served with blue cheese dressing

mixed berry spinach salad 🌿 🌾 🍴
small **6** large **10**
fresh spinach and mixed berries with goat cheese, almonds, and poppy seed vinaigrette

cucumber tomato salad 🌿 🌾 🍴 **11**
cucumber, tomato, and red onion on a bed of fresh spinach topped with goat cheese and drizzled with olive oil and balsamic vinegar

à la carte

sweet potato fries **6**

vegetable of the day **4**

mashed potatoes **3**

street corn **5**

green salad **8**

parm fries **4**

spanish brown rice **3**

main course

split plates

2

prime beef ribeye* 34

twelve-ounce prime ribeye served with chipotle butter, mashed potatoes and vegetable of the day
solar fortún baya baya 54

giant burger* 17

twelve-ounce black angus beef burger with homestyle parmesan fries with your choice of; blue, swiss, or cheddar cheese
add jalapeño or avocado .50
add mushroom or bacon 1
sub sweet potato fries 2
chloe cabernet sauvignon 37

bacon penne 18

gluten-free penne pasta, chopped bacon, and fresh basil and parmesan tossed in a red tequila cream sauce
add chicken 4
add shrimp 8
lagaria pinot grigio 36

balsamic grilled vegetables 16

grilled zucchini, broccolini, mushrooms, carrots, and peppers served over a brown rice pilaf with a reduced balsamic drizzle
st. clair rosé 47

for the kids

mac and cheese 6

homestyle aged cheddar mac and cheese
add bacon .50
add chicken 4

cheese quesadilla 6

with fresh avocado
add chicken 4

pistachio fried steak 24

breaded and fried sirloin steak topped with jalapeño gravy served over mashed potatoes and vegetable of the day
thomas henry pinot noir 38

pork chop* 24

ten-ounce pork chop with an apricot reduction served with mashed potatoes and vegetable of the day
bending branch thinker's white 48

chicken stuffed portabello 18

five cheese and chicken stuffed portobello topped with pico de gallo and avocado, served on a bed of mixed greens
7 moons red blend 37

leslie's cheese rellenos 18

two asadero stuffed rellenos with spanish brown rice, street corn, black bean hummus, and avocado crema
flaco tempranillo 32

market fish **


ask about our weekly fish special
*market price


chicken strips 8


with french fries

grilled pb+ 7

peanut butter, honey, bananas, nutella and your choice of grape or strawberry jelly panini pressed on texas toast

 can be vegan

 can be gluten free

 can be vegetarian