

THE
RUSTIC
HOUSTON, TEXAS



APPETIZERS

STEAKHOUSE ONION RINGS
spicy thick-cut onions, jalapeño ranch 14.95 **V**

SMOKED DIP DUO
smoked brisket, spinach and cheddar fondue,
cold pimento dip, smoked salt potato chips 16.95

FRIED OYSTERS
with remoulade 19.95

BAKED OYSTERS
with bacon and parmesan 19.95 **GF**

WOOD-GRILLED ARTICHOKE
with BBQ butter, grilled lime 14.95 **GF V**
- when available

WILD BOAR MEATBALLS
with jalapeño jam 13.95

TEXAS TAMALES
smoked brisket with chipotle garlic queso,
chicken tinga with cotija cheese 11.95

CACTUS FRIES
beer-battered prickly pear cactus
with jalapeño ranch 10.95 **V**

CRACKLIN' DEVILED EGGS
our twist on the classic 11.95

SOUPS & SALADS

SPICY CAESAR
chipotle Caesar dressing, chopped romaine,
garlic-parmesan crumble 11.95 **V**

AVOCADO SALAD
spring mix, tomato, jicama, cucumber, jalapeño,
lemon-honey vinaigrette 11.95 **GF V**

BLUE CHEESE WEDGE SALAD
iceberg lettuce, blue cheese dressing, bacon,
tomatoes, green onions 12.95 **GF**

THAT SALAD
spring mix, toasted pecans, red grapes,
bacon, blue cheese, nutty croutons,
balsamic vinaigrette 9.95 **V**

HOUSE SALAD
spring mix, tomato, jicama, cucumber,
jalapeño, lemon-honey vinaigrette 7.95 **GF V**
add chicken, shrimp, salmon +8.95

CHICKEN TORTILLA SOUP
chicken tinga, avocado, grilled onions,
poblano chiles
cup 5.95 | bowl 10.95

**JAM & TOAST
BRUNCH**
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**SATURDAY & SUNDAY
OPEN - 3PM**

STEAKS & CHOPS

STEAK ADD-ONS:
BBQ butter +1.95
shrimp scampi +7.95
baked oysters with bacon and parmesan +7.95 **GF**

CENTER-CUT RIBEYE*
14oz 44.95 **GF**

PRIME RIB*
medium rare, au jus, fresh horseradish 44.95 **GF**
- while it lasts, starting at 6PM

STEAK LAREDO*
beef tenderloin stuffed with white cheddar cheese,
chile rojo sauce, spicy tamale 36.95

NEW YORK STRIP*
14oz 44.95 **GF**

BEEF TENDERLOIN FILET*
6oz 33.95 **GF**

TRIPLE CHOP*
wood-grilled bone-in pork chop,
BBQ butter 33.95 **GF**
- while it lasts, starting at 6PM, 30 min cook time

MUSHROOM CHOP
with roasted garlic, chimichurri 17.95 **GF V**

LUNCH

MONDAY - FRIDAY | OPEN - 3PM

COMBOS

**HALF SANDWICH & CUP OF SOUP
OR HOUSE SALAD**
choice of Texas Hot Chicken & Cheese or
The Rustic Chicken Club with choice of
Chicken Tortilla Soup or House Salad 15.95

CUP OF SOUP & HOUSE SALAD
with Chicken Tortilla Soup 12.95

FEATURES

HARVEST BOWL
chimichurri chicken, wood-grilled broccolini &
portobello, baby kale, lemon-honey vinaigrette 17.95 **GF**

THAT CHICKEN SALAD
seared chicken breast, spring mix, toasted pecans,
red grapes, bacon, blue cheese, nutty croutons, balsamic
vinaigrette 16.95

SPICY SALMON CAESAR
chipotle Caesar dressing, chopped romaine,
garlic-parmesan crumble 18.95

SHRIMP & AVOCADO SALAD
spring mix, tomato, jicama, cucumber, jalapeño,
fresh herbs, lemon-honey vinaigrette 17.95 **GF**

CHICKEN CAESAR WRAP
flour tortilla, ancho-chicken, romaine, spicy Caesar
dressing, garlic-parmesan crumble served with a choice
of cup of Chicken Tortilla Soup or House Salad 14.95

THE RUSTIC CHICKEN CLUB
sourdough bread, bacon, shredded lettuce,
pico de gallo, chipotle mayo, smoked salt
potato chips 16.95

1/2 FRENCH DIP & SALAD
½ of a French Dip Sandwich with a House Salad 17.95

SPECIALTIES

CEDAR PLANK SALMON*
BBQ butter 25.95 **GF**

CRAB CAKES
chile verde sauce, lump crab pico de gallo 28.95

REDFISH ON THE HALF SHELL*
BBQ butter 35.95

CHICKEN FRIED STEAK
black pepper gravy 24.95

THE RUSTIC BURGER*
No. 9 sauce, house-smoked brisket, white cheddar,
green chile, grilled onion 17.95

TEXAS HOT CHICKEN & CHEESE
spicy fried chicken, dill pickles, mayo, melted
American cheese on Texas toast 16.95

ROASTED HALF CHICKEN
garlic and rosemary, salted butter 21.95 **GF**

FRENCH DIP
white cheddar, fresh horseradish mayo, au jus 23.95

CHIPOTLE SALMON BURGER
hand-chopped salmon patty, pico de gallo,
chipotle mayo 17.95

PORTOBELLO BURGER
choice of panko-crust or wood-grilled
portobello, white cheddar, mustard, mayo,
lettuce, tomato, pickles 17.95 **V**

SIDES

TWICE BAKED POTATO
fully loaded 7.95 | 12.95 **GF**

FRIES
with ketchup 5.95 | 8.95 **V**

JALAPEÑO SPOON BREAD
cornmeal, pickled jalapeño, sharp white cheddar,
creamed corn 5.95 | 8.95 **V**

SHELLS & CHEESE
chipotle cheese sauce, garlic-parmesan crumble
6.95 | 11.95 **V**

CUCUMBER & JICAMA SALAD
jalapeño, cotija cheese,
lemon-honey vinaigrette 5.95 | 8.95 **GF V**

STEAMED GREEN BEANS
BBQ butter, smoked salt 5.95 | 8.95 **GF V**

WOOD-GRILLED BROCCOLINI
with roasted garlic butter 6.95 | 9.95 **GF V**

WOOD-GRILLED PORTOBELLO
with roasted garlic, chimichurri 9.95 **GF V**

DESSERTS

BANANA PUDDING
fresh bananas, vanilla wafers, sea salt
caramel sauce, whipped cream 9.95 **V**

ICE BOX S'MORES
graham crackers, bittersweet chocolate,
marshmallow whipped cream,
house-made marshmallow 10.95

PEANUT BUTTER PIE
chocolate ganache, roasted peanuts,
bittersweet chocolate sauce 10.95 **V**



FROZENS

THE LEGENDARY RUSTIC RITA

Socorro Blanco, house-made mango popsicle with Jalisco 1562

HOUSE FROZEN MARGARITA

Peligroso Blanco, fresh squeezed lime

– add a Coronita

– add a jalapeño Socorro Blanco shooter

FROSÉ

rosé & strawberry sorbet

AGAVE

HOUSE ROCKS MARGARITA

Peligroso Blanco, Jalisco 1562, fresh lime

TOP SHELF MARGARITA

LALO Blanco, Cointreau, Tres Agaves

Agave Nectar, fresh lime

CADILLAC MARGARITA

Dulce Vida Blanco, grapefruit juice, lime juice, Tres

Agaves Agave Nectar

SPICY RUSTIC WATER*

El Jimador Blanco, jalapeño, fresh lime juice,

tajín, Q Club Soda

**make it zero proof with Ritual agave alternative*

SPARKLING SKINNY MARGARITA

Tres Gen Blanco, Cointreau, fresh squeezed orange,

fresh lime, Q Club Soda

PINEAPPLE SMOKE

Casamigos Blanco, Casamigos Mezcal, agave,

pineapple, fresh lemon, cinnamon

STRAWBERRY MARTINI

Socorro Blanco, Jalisco 1562, El Cantinero

Patagonian Strawberry Cordial

SPICY MARGARITA

Hornitos Reposado, green chile liqueur, mango

PALOMA*

Tres Agaves Organic Reposado, fresh lime juice,

Q Grapefruit Soda

**make it zero proof with Ritual agave alternative*

CLASSIC RUSTIC WATER

Tres Agaves Blanco, fresh lime, Q Club Soda

PASSION FRUIT SOUR

Dos Hombres Mezcal, El Cantinero Amazonian

Passion Fruit, chamoy, rosemary

WHISKEY

BOURBON OLD FASHIONED

Woodford Reserve, demerara, orange oil,

orange bitters

“HYE” ROLLER BARREL AGED

OLD FASHIONED

Garrison Brothers Small Batch, raw sugar, bitters

PASSION FRUIT WHISKEY SPRITZ

Jim Beam Black, El Cantinero Amazonian

Passion Fruit, fresh lemon juice, fresh mint

TEXAS OLD FASHIONED

Still Austin Bourbon, green chile liqueur,

hot honey, bitters, smoked salt rim

DR. PEPPER OLD FASHIONED

Maker's Mark, Dr. Pepper Syrup, bitters, orange oil

VODKA & MORE

ESPRESSO MARTINI

Ketel One, house-made cold brew, Mr. Black Coffee Liqueur,

simple syrup

OLD CUBAN

Flor de Caña Rum 12 yr., lime juice, bitters, bubbles

LEMON DROP MARTINI

Zephyr Gin, Italicus Bergamot, fresh lemon,

simple syrup

MULE

Western Son Vodka, fresh lime, Q Ginger Beer

TITO'S LEMONADE

Tito's Handmade Vodka, Jalisco 1562,

house-made lemonade

WINES - ON TAP

ALBARINO, NEBOA

Spain | 5oz – 11.95 8oz – 16.95 25oz – 41.95

PINOT GRIGIO, PINOT PROJECT

Washington | 5oz – 9.45 8oz – 14.45 25oz – 38.45

SAUVIGNON BLANC, DETAILS

California | 5oz – 13.95 8oz – 19.95 25oz – 49.95

SAUVIGNON BLANC, JOEL GOTT

California | 5oz – 9.45 8oz – 14.45 25oz – 38.45

SAUVIGNON BLANC, SEA PEARL

New Zealand | 5oz – 9.45 8oz – 14.45 25oz – 38.45

CHENIN BLANC, VINUM

California | 5oz – 11.95 8oz – 16.95 25oz – 41.95

CHARDONNAY, SEA GLASS

California | 5oz – 9.45 8oz – 14.45 25oz – 38.45

CHARDONNAY, VINUM “FARMHOUSE”

California | 5oz – 11.95 8oz – 16.95 25oz – 41.95

RIESLING, READERS

Washington | 5oz – 9.45 8oz – 14.45 25oz – 38.45

ROSÉ, LE CHARMELE PROVENCE

France | 5oz – 9.45 8oz – 14.45 25oz – 38.45

PINOT NOIR, FIELD RECORDINGS “WONDERWALL”

California | 5oz – 10.95 8oz – 15.95 25oz – 40.95

PINOT NOIR, SEA GLASS

California | 5oz – 10.95 8oz – 15.95 25oz – 40.95

RED BLEND, GRAN PASSIONE

Italy | 5oz – 9.45 8oz – 14.45 25oz – 38.45

RED BLEND, BLACK GRANITE

California | 5oz – 9.45 8oz – 14.45 25oz – 38.45

RED BLEND, NOTEBOOK

Washington | 5oz – 10.95 8oz – 15.95 25oz – 40.95

BARBERA, VEZZI

Italy | 5oz – 10.95 8oz – 15.95 25oz – 40.95

SANGIOVESE, SCARPETTA FRICO

Italy | 5oz – 9.45 8oz – 14.45 25oz – 38.45

CABERNET SAUVIGNON, JOEL GOTT

California | 5oz – 11.45 8oz – 16.45 25oz – 41.45

CABERNET SAUVIGNON,

TORTOISE CREEK

California | 5oz – 9.45 8oz – 14.45 25oz – 38.45

CABERNET SAUVIGNON,

VINUM INSIDER

California | 5oz – 10.95 8oz – 15.95 25oz – 40.95

WINES - BOTTLES

CAVA, MAS FI

Spain | 5oz – 9.45 8oz – 14.45 25oz – 38.45

BRUT ROSÉ, MUMM

California | 5oz – 13.95 8oz – 19.95 25oz – 49.95

RIESLING, HEINZ EIFEL SHINE

Germany | 5oz – 10.45 8oz – 15.45 25oz – 40.45

FREE SPIRIT

TOMMY'S MARGARITA

Ritual Zero Proof agave alternative, fresh lime juice,

Tres Agaves Agave Nectar

HOWDY THC SELTZER

*Lemonade or Paloma *Contains 5mg THC*

WONDER WATER THC SELTZER

*Lime *Contains 5mg THC*

MICHELOB ULTRA ZERO

Non-Alcoholic

SPRING BERRY FIZZ

Q Club Soda, natural blueberry and strawberry

essence, fresh lemon juice

GINGER YUZU SPRITZ

yuzu purée, fresh lemon juice, Q Ginger Beer

CHERRY BOBA FREEZE

frozen Shirley Temple, popping boba

TEXAS BEERS ON TAP

BOCK

KARBACH Crawford

SHINER

CREAM ALE

EUREKA HEIGHTS Buckle Bunny

IPA

EUREKA HEIGHTS Mini Boss

KARBACH Hopadillo Hazy

SAINT ARNOLD Art Car

KÖLSCH

KARBACH Love Street

SAINT ARNOLD Lawnmower

LAGER & LIGHT

THE RUSTIC Lager

EIGHT Elite Lager

IMPORTED BEERS ON TAP

BLONDE

KONA Big Wave

CIDER & TEA

ANGRY ORCHARD

HOOP TEA

IPA

FIRESTONE WALKER Mind Haze

LAGER

Dos EQUIS

MODELO Especial

STELLA ARTOIS

LIGHT

BUD Light

MICHELOB Ultra

TECATE Light

CANS

IPA

KARBACH Hopadillo

LAGER

BUDWEISER

CORONA Extra

Dos EQUIS

ESTRELLA JALISCO

HEINEKEN

MODELO Especial

PACIFICO

LIGHT

BUD Light

HEINEKEN Silver

MICHELOB Ultra

BUSCH Light

SELTZER & MORE

HIGH NOON

NÜTRL

TRULY

SUN CRUISER