

THE
RUSTIC®
DALLAS, TEXAS

APPETIZERS

QUESADILLAS

choice of chicken tinga or pork carnitas 15.95
choose smoked brisket +2.95

SMOKED DIP DUO

smoked brisket, spinach and cheddar fondue,
cold pimento dip, seasoned potato chips 16.95

STEAKHOUSE ONION RINGS

spicy thick-cut onions, jalapeño ranch 14.95 V

WOOD-GRILLED ARTICHOKE

with BBQ butter, grilled lime 14.95 GF V
– when available

TAMALES THREE WAYS

smoked brisket, chicken tinga, pork carnitas 14.95

WILD BOAR MEATBALLS

with jalapeño jam 13.95

BEEF EMPANADAS

spicy beef picadillo, chipotle garlic queso 13.95

JALAPEÑO-CACTUS FRIES

jalapeños & nopales, cornmeal crust,
with jalapeño ranch 10.95 V

CRACKLIN’ DEVEILED EGGS

our twist on the classic 11.95

GRILLED BAGUETTE
& GOAT CHEESE

roasted garlic, extra virgin olive oil,
fresh cracked black pepper 10.95 V

SOUPS & SALADS

SPICY SALMON CAESAR

chipotle Caesar dressing, chopped romaine,
garlic-parmesan crumble 17.95

GRILLED SHRIMP SALAD

spring mix, tomato, grilled corn, tortilla strips,
jicama, cucumber, jalapeño, fresh herbs,
lemon-honey vinaigrette 17.95

THAT CHICKEN SALAD

seared chicken breast, spring mix, toasted
pecans, red grapes, bacon, blue cheese, nutty
croutons, balsamic vinaigrette 17.95

HARVEST BOWL

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

BLUE CHEESE WEDGE SALAD

iceberg lettuce, blue cheese dressing, bacon,
tomatoes, green onions 12.95 GF

HOUSE SALAD

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

WILD BOAR CHILI

cup – with cotija cheese GF
bowl – with jalapeño spoon bread, cotija cheese
cup 8.95 | bowl 15.95

SEASONAL SOUP

ask your server what's in season
cup 5.95 | bowl 10.95

JOE LEO TACOS

Served family-style, bacon fat corn tortillas,
all the fixings (minimum of two people)

SMOKED BRISKET

hardwood-smoked with ancho chile, brown sugar
19.95 per person GF

CHICKEN TINGA

tomatillo, fresh oregano, chipotle 17.95 per person GF

PORK CARNITAS

slow-cooked pork shoulder with orange peel,
garlic, chile de árbol 17.95 per person GF

SANDWICHES

Served with seasoned potato chips

THE RUSTIC BURGER*

No. 9 sauce, house-smoked brisket, white cheddar,
green chile, grilled onion 18.95

TEXAS HOT CHICKEN & CHEESE

spicy fried chicken, dill pickles, mayo,
melted American cheese on Texas toast 17.95

PORTOBELLO BURGER

choice of panko-crusted or wood-grilled
portobello, white cheddar, mustard, mayo,
lettuce, tomato, pickles 18.95 V

CHIPOTLE SALMON BURGER

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

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 Seasonal Soup
or House Salad 15.95
or Wild Boar Chili +2

CUP OF SOUP & HOUSE SALAD

with Seasonal Soup 12.95
or Wild Boar Chili +2

FEATURES

CHICKEN CAESAR WRAP

flour tortilla, ancho-chicken, romaine,
spicy Caesar dressing, garlic-parmesan crumble
served with a choice of cup of Seasonal Soup or
House Salad 14.95
or Wild Boar Chili +2

JOE LEO TACOS

Tacos for One – choice of pork carnitas,
smoked brisket or chicken tinga 16.95 GF

THE RUSTIC CHICKEN CLUB

sourdough bread, bacon, shredded lettuce, pico de
gallo, chipotle mayo 15.95

SPECIALTIES

CHICKEN-FRIED STEAK

black pepper gravy, fries 25.95

GRILLED BACON-WRAPPED SHRIMP

jumbo shrimp stuffed with jalapeño and
Monterey Jack cheese, jalapeño spoon bread,
BBQ butter 24.95

CRAB CAKES

chile verde sauce, lump crab pico de gallo 28.95

REDFISH ON THE HALF SHELL*

jalapeño spoon bread, BBQ butter 36.95

TRIPLE CHOP*

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

CENTER-CUT RIBEYE*

hand-cut ribeye, BBQ butter, fries 42.95

CEDAR PLANK SALMON*

BBQ butter, corn & jalapeño tamale 27.95

THE DRUNK CHICK

beer can game hen, jalapeño spoon bread,
BBQ butter 24.95
– while it lasts

MUSHROOM CHOP

with roasted garlic, chimichurri 17.95 GF V

HAND-CUT BEEF TENDERLOIN FILET

BBQ butter, green beans 33.95 GF

SIDES

JALAPEÑO SPOON BREAD

cornmeal, pickled jalapeño, sharp white cheddar,
creamed corn 6.95 V

SHELLS & CHEESE

chipotle cheese sauce, garlic-parmesan
crumble 7.95 V

CUCUMBER & JICAMA SALAD

jalapeño, cotija cheese,
lemon-honey vinaigrette 6.95 GF V

SPICY TAMALE

corn & jalapeño tamale with choice of
chicken, brisket or pork 6.95

WOOD-GRILLED BROCCOLINI

with roasted garlic butter 7.95 GF V

WOOD-GRILLED PORTOBELLO

with roasted garlic, chimichurri 7.95 GF V

STEAMED GREEN BEANS

BBQ butter, smoked salt 6.95 GF V

DESSERTS

BANANA PUDDING

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

PEANUT BUTTER PIE

chocolate ganache, roasted peanuts,
bittersweet chocolate sauce 10.95 V

SEASONAL DESSERT

ask your server what's in season 11.95



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

FROSE

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

FREE SPIRIT

TOMMY'S MARGARITA

Ritual Zero Proof agave alternative, fresh lime juice, Tres Agaves Agave Nectar

MICHELOB ULTRA ZERO

Non-Alcoholic

MIXED BERRY FIZZ

Q Club Soda, natural blueberry and strawberry essence, fresh lemon juice

GINGER YUZU SPRITZ

yuzu purée, fresh lemon juice, Q Ginger Beer

WATERMELON-KOMBUCHA CRUSH

watermelon purée, lime juice, spicy agave syrup, aloe & passionflower kombucha, tajín

WINES – ON TAP

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

CHARDONNAY, SEA GLASS

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

PINOT NOIR, SEA GLASS

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

CABERNET SAUVIGNON, VINUM INSIDER

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

CABERNET SAUVIGNON, JOEL GOTT

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

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

ZINFANDEL, SEGHEISIO SONOMA

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

WINES – BOTTLES

ROSÉ, MAISON SALEYA COTES DE PROVENCE

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

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

TEXAS BEERS ON TAP

BLONDE

DEEP ELLUM Dallas

MANHATTAN PROJECT Peacekeeper

BOCK

SHINER

ZIEGENBOCK

IPA

COMMUNITY Citra Slice

KARBACH Hopadillo

KARBACH Hopadillo Hazy

MANHATTAN PROJECT Half-Life

SAINT ARNOLD Art Car

SHINER Off Road

KÖLSCH

KARBACH Love Street

LAGER & LIGHT

EIGHT Elite Lager

K. SPOETZL BREWERY Texas Special

SHINER Blonde

THE RUSTIC Lager

PALE ALE

TUPPS Juice Pack

PILSNER

MANHATTAN PROJECT Necessary Evil

IMPORTED BEERS ON TAP

BLONDE

KONA Big Wave

CIDER & TEA

ANGRY ORCHARD

HOOP TEA

IPA

FIRESTONE WALKER Mind Haze

LAGER

DOS EQUIS

ESTRELLA JALISCO

MODELO Especial

PACIFICO

LIGHT

BUD Light

MICHELOB Ultra

TECATE Light

PALE ALE

DOGFISH HEAD Grateful Dead Juicy

WHEAT

GOLDEN ROAD Mango Cart

CANS

BOCK

SHINER

IPA

KARBACH Hopadillo

KÖLSCH

KARBACH Love Street

LAGER

BUDWEISER

CORONA Extra

DOS EQUIS

HEINEKEN

MODELO Especial

PACIFICO

STELLA ARTOIS

LIGHT

BUD Light

HEINEKEN Silver

MICHELOB Ultra

BUSCH Light

SELTZER & MORE

HIGH NOON

NÜTRL

TRULY

SUN CRUISER

HOWDY THC SELTZER* Lemonade or Paloma

WONDER WATER THC SELTZER* Lime

*Contains 5mg THC