



Entrees

Peptia Salmon

Beautifully seared farm-raised salmon filet encrusted with roasted pumpkin seeds with grilled vegetables, and flame-licked wedges of tomatoes

Weisse-Versa, Karbach Brewing Co., Houston, TX

21.00

Snappin Snapper

Pan-roasted seasonal fillet of snapper finished with lemon zest and flat leaf parsley, accompanied by browned butter caper sauce and seasoned grilled vegetables

2013 **Pinot Grigio**, Pighin, Friuli Grave, IT

20.00

Firecracker Chicken

Pan-seared chicken breast on a bed of Peruvian quinoa tossed with charred edamame, blistered tomatoes, flash-sautéed spinach and dressed with a sweet chili vinaigrette

18.00

2013 **Sauvignon Blanc**, Brancott Estate, Marlborough, NZ

House Smoked Brisket

Five hour mesquite smoked brisket lacquered with Rebecca Creek Texas Whiskey barbecue sauce and garnished with crispy onion straws, on toasted artisan cornbread

2012 **Shiraz**, Greg Norman Australia Estates, Limestone Coast, AU

18.00

Cast Iron Rib eye

A perfect union between chef's favorite cut of beef marinated with roasted garlic and herb-infused butter, seasoned grilled vegetables, and buttered mashed potatoes

2012 **Cabernet Sauvignon**, Sterling Vineyards Estates, Napa Valley, CA

29.00

Pig Mac

A casserole of slow-roasted pork shoulder, skillet macaroni and cheese, and oven-finished with a lemon-parsley gremolata crust

16.00

Classic IPA, Pedernales Brewing Co., Fredericksburg, TX

Penne Pasta Primavera

Penne rigate pasta simply tossed with a bounty of cherry tomatoes, red peppers, squash, and mushrooms adorned with a

Appetizers

Salami and Cheese Board

Brie, gouda, aged cheddar, peppered salami and fruit chutney 16.00

Onion Ring Tower

Shiner Bock-battered Peri & Sons Farm Sweetie Sweets paired with a side of smoky chipotle ketchup 10.00

Portabella Fries

Fine herbs-crusting portabella to be dipped in a trio of creamy green goddess, horseradish aioli, and our signature chipotle ketchup 10.00

Shrimp Diablo

Grilled black tiger prawns garnished with mango pico de gallo and salsa diablo 12.00

Honey Chipotle Wraps

All white meat chicken glazed with "sweet heat" honey chipotle sauce on tender hydroponic butter lettuce 12.00

Soups & Salads

Segovia's Tortilla Soup

Chicken and tomato broth and all the fixins, perfected by Chef's very own abuelita 8.00

Spinach Salad

Baby spinach arranged with tart granny smith aged white cheddar and tossed with a candied walnut vinaigrette 8.00

Crispy Onion Chopped Salad

A mélange of crispy young lettuce, radish, olives, corn, carrots, grapes tomatoes, green onion, avocados, misted with lemon and olive oil 8.00

Classic Caesar Salad

Can't beat this Tijuana-born classic with crisp heart of romaine, parmesan cheese, house-made croutons, lightly dressed with Caesar dressing 8.00

Please let us know of any food allergies we should be aware of in the preparation of your meal. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.