

# Carriqui

239 E Grayson Street · +12109105547 · Updated: Jan 14, 2026

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## STARTERS 7

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<b>Classic Nachos</b>	<b>\$12.00</b>
cheddar, refried beans, jalapeño	
<b>Quesadillas</b>	<b>\$13.00</b>
quesillo, roasted salsa, flour tortillas	
<b>Ceviche</b>	<b>\$16.00</b>
Texas redfish, avocado, olives, jalapeño	
<b>Tuna Tostada</b>	<b>\$16.00</b>
jicama, cucumber, citrus habanero marinade, aioli	
<b>Queso</b>	<b>\$6.00</b>
fire-roasted chiles	
<b>Guacamole</b>	<b>\$8.00</b>
lime and cilantro	
<b>Sweet Corn Cakes</b>	<b>\$8.00</b>
herb butter	

## SOUP & SALADS 3

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<b>Smoked Chicken Tortilla Soup</b>	<b>\$12.00</b>
achiote chicken, squash, zucchini, tomato-chile broth, queso fresco, lime	
<b>Carriqui Salad</b>	<b>\$12.00</b>
artisan greens, jicama, radish, lime, crispy hibiscus	
<b>Caesar Salad</b>	<b>\$14.00</b>
gem lettuce, topos, garlic, anchovies, parmesan	

## SIDES & ADD-ONS 7

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<b>Papas Bravas</b>	<b>\$10.00</b>
salsa macha, green onion	
<b>Crispy Brussels &amp; Cauliflower</b>	<b>\$13.00</b>
mole blanco, candied peanuts	
<b>Avocado</b>	<b>\$3.00</b>

<b>Chicken al Carbon</b>	<b>\$5.00</b>
<b>Barbacoa</b>	<b>\$5.00</b>
<b>Burnt Ends</b>	<b>\$5.00</b>
<b>Grilled Shrimp</b>	<b>\$9.00</b>

## SOUTH TEXAS FAVORITES <sup>9</sup>

<b>Cabrito (Birria)</b>	<b>\$29.00</b>
onion, cilantro, lime, served with rice and beans	
<b>Smoked Texas Brisket</b>	<b>\$27.00</b>
xni-pec, signature BBQ sauce, served with rice and beans	
<b>Grilled Ribeye Fajitas</b>	<b>\$29.00</b>
rajas, salsa, crema, served with rice and beans	
<b>Smoked Beef Cheek Barbacoa</b>	<b>\$23.00</b>
onions, cilantro, radish, served with rice and beans	
<b>Chicken al Carbon</b>	<b>\$25.00</b>
chicken breast, grilled onions, jalapeño salsa, served with rice and beans	
<b>Texas Gulf Shrimp</b>	<b>\$28.00</b>
avocado, lemon, chile butter, served with cilantro rice and salad	
<b>Blackened Fish a la Plancha</b>	<b>\$34.00</b>
herb salad, poblano-lime mayo, crispy garlic, served with cilantro rice	
<b>Smoked Country Fried Quail</b>	<b>\$29.00</b>
chow chow, sweet corn cake, local honey	
<b>Enchiladas</b>	<b>\$18.00</b>
choice of chicken or calabacitas, with salsa verde, quesillo, crema, served with rice and beans	

## SMOKEHOUSE PLATE <sup>1</sup>

<b>Smokehouse Plate</b>	<b>\$55.00</b>
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## STEAK <sup>1</sup>

### Carriqui T-Bone

Straight off our wood fired grill

#### AVAILABLE OPTIONS

16oz steak with herb butter: \$56.00

add grilled shrimp: \$12.00

## SWEETS <sup>6</sup>

<b>Flan</b>	<b>\$10.00</b>
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egg custard, dark caramel

<b>Crispy Churros</b>	<b>\$9.00</b>
with Mexican chocolate	
<b>Housemade Ice Cream</b>	<b>\$5.00</b>
vanilla	
<b>Housemade Sorbet</b>	<b>\$5.00</b>
daily flavors	
<b>Tres Leches</b>	<b>\$9.00</b>
milk, cinnamon, fresh fruit	
<b>Pecan Pie</b>	<b>\$9.00</b>
vanilla custard	

## MARGARITAS 4

<b>Carriqui Margarita</b>	<b>AVAILABLE OPTIONS</b>
tequila, fresh-squeezed lime juice, triple sec, served on the rocks or frozen	Upgrade to top shelf tequila: \$2.00 or premium tequila: \$4.00 Add a flavor: \$2.00
<b>Strawberry Margarita</b>	<b>\$12.00</b>
tequila, strawberry syrup, citrus salt rim	
<b>Mangonada Margarita</b>	<b>\$13.00</b>
frozen with fresh mango, spicy chamoy and Tajin rim	
<b>La Picosita</b>	<b>\$16.00</b>
chile-infused tequila, lime, angostura bitters, wildflower honey	

## COCKTAILS 9

<b>Carriqui Old Fashioned</b>	<b>\$15.00</b>
smoked peach whisky, brown sugar syrup, mole bitters, orange	
<b>Otto's Spritz</b>	<b>\$15.00</b>
gin, st. germain, thyme, lemon, prosecco, muddled cucumber	
<b>Texas Tiki</b>	<b>\$16.00</b>
yurapan rum, lemon, mango puree, crema	
<b>Emma in Bloom</b>	<b>\$16.00</b>
hendrick's gin, amaro, strawberry, lemon, rose water	
<b>Carriqui Ranch Water</b>	<b>\$14.00</b>
carbadeña tequila, lime juice, house cilantro syrup, soda	
<b>Curandero</b>	<b>\$15.00</b>
lalo tequila, mezcal, aloe vera juice, hibiscus grapefruit cinnamon shrub, lime	

<b>Como La Flor</b>	<b>\$14.00</b>
socorro blanco, aperol, orgeat, lime	
<b>Mezcal Negroni</b>	<b>\$14.00</b>
desolas mezcal, vermouth, campari, cyner, peychaud's bitters	
<b>Carraquillo</b>	<b>\$13.00</b>
lior 43, orange zest, cold brew	

## WINE 16

<b>Scarpetta Prosecco Brut</b>	<b>\$13.00</b>
Italy	
<b>William Chris Pet Nat Brut Rosé</b>	<b>\$14.00</b>
Texas	
<b>Peju Sauvignon Blanc</b>	<b>\$14.00</b>
California	
<b>Scarpetta Pinot Grigio</b>	<b>\$12.00</b>
Italy	
<b>Lorenza Rosé</b>	<b>\$14.00</b>
California	
<b>Decoy Pinot Noir</b>	<b>\$13.00</b>
California	
<b>Fossil Point Pinot Noir</b>	<b>\$15.00</b>
California	
<b>Skeleton Key Cabernet Blend</b>	<b>\$17.00</b>
Texas	
<b>Klinker Brick Brickmason Red Blend</b>	<b>\$14.00</b>
California	
<b>Moniker Chardonnay</b>	<b>\$13.00</b>
Mendocino County	
<b>Diatom Bar-M Vineyard Chardonnay</b>	<b>\$15.00</b>
California	
<b>Jordan Chardonnay</b>	<b>\$110.00</b>
California	
<b>Altocedro Malbec Mendoza</b>	<b>\$12.00</b>
Argentina	
<b>Priest Ranch Red Blend</b>	<b>\$92.00</b>
California	

**Black Tears Malbec**

Argentina

**Caymus Vineyards Cabernet Sauvignon**

**\$160.00**

California

**BEER** 11

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**Viva Amarillo Blonde**

**\$7.00**

Drafts

**Four Corners El Chingon**

**\$7.00**

Drafts

**Modelo Especial**

**\$7.00**

Drafts

**Rotating Seasonal Shiner**

**\$7.00**

Drafts

**Negra Modelo**

**\$6.00**

Bottles

**Shiner Bock**

**\$6.00**

Bottles

**Estrella Jalisco**

**\$6.00**

Bottles

**Dos XX**

**\$6.00**

Bottles

**Michelob Ultra**

**\$6.00**

Bottles

**Corona**

**\$6.00**

Bottles

**Athletic Golden N/A**

**\$6.00**

Bottles

**NON-ALCOHOLIC** 9

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**Daily Aguas Fresca**

**\$4.00**

Classics

**Iced Tea**

**\$4.00**

Classics

**Sweet Tea**

**\$4.00**

Classics

<b>Soda</b>	<b>\$4.00</b>
Classics	
<b>Coffee</b>	<b>\$4.00</b>
Classics	
<b>Cafe de Olla</b>	<b>\$4.00</b>
Classics	
<b>Sparkling Cucumber Mint</b>	<b>\$8.00</b>
Zero Proof	
<b>Spicy Piña</b>	<b>\$8.00</b>
Zero Proof	
<b>Back Porch Punch</b>	<b>\$8.00</b>
Zero Proof	

## PASTRIES <sup>4</sup>

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### BBQ Brisket Kolache

house smoked Texas brisket, pickled jalapeño

### Concha

Mexican sweet bread, streusel

### Cheddar Biscuit

jam and butter

### Sweet Corn Cake

herb butter

## BRUNCH PLATES <sup>6</sup>

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### Carrqui Breakfast

**\$17.00**

two eggs, house smoked bacon, crispy potatoes

### Avocado Toast

**\$16.00**

scrambled egg, arugula, pecan salsa

### Smoked Beef Cheek Barbacoa

**\$23.00**

onions, cilantro, tortillas

### French Toast

**\$16.00**

preserves, maple syrup, crema

### Chilaquiles

**\$17.00**

salsa verde, sunny egg, quesillo, crema, cracklings

### Biscuits & Gravy

**\$17.00**

green chorizo, sunny egg

## AT THE BAR + ON THE PATIO 12

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<b>Classic Nachos</b>	<b>\$10.00</b>
cheddar, refried beans, jalapeño	
<b>Ceviche Tostadas</b>	<b>\$12.00</b>
Texas redfish, avocado, olives, jalapeño	
<b>Mini Brisket Tacos</b>	<b>\$12.00</b>
xni-pec pico de gallo, jalapeño salsa	
<b>Country Fried Quail Bites</b>	<b>\$10.00</b>
local honey, salsa macha	
<b>Crispy Picadillo Tacos</b>	<b>\$8.00</b>
lettuce, pico de gallo, cheddar, crema	
<b>House Wine</b>	<b>\$8.00</b>
sparkling, white, or red	
<b>Draft Beer</b>	<b>\$5.00</b>
<b>Michelada</b>	<b>\$7.00</b>
modelo especial, house michelada mix	
<b>Sangria</b>	<b>\$10.00</b>
red wine, blackberry liqueur, triple sec, fresh fruit	
<b>Mojito</b>	<b>\$10.00</b>
fresh squeezed lime juice, rum, mint, simple syrup, sparkling water	
<b>Paloma</b>	<b>\$10.00</b>
blanco tequila, fresh lime, grapefruit soda	
<b>Carriqui Margarita</b>	<b>\$8.00</b>
frozen or on the rocks	

## TUESDAY TACO PLATTER 1

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<b>Tuesday Taco Platter</b>	<b>\$40.00</b>
smoked brisket, xni-pec, cabrito, oaxacan cheese, onions, cilantro, fried fish, cabbage, chipotle aioli, crispy picadillo, lettuce, pico, cheddar, crema,achiote chicken, caramelized onions	

## KIDS MENU 5

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<b>Quesadillas</b>	<b>\$8.00</b>
<b>Bean &amp; Cheese Taco</b>	<b>\$8.00</b>
<b>Chicken Taco</b>	<b>\$8.00</b>
<b>Chicken Enchilada</b>	<b>\$8.00</b>

**Veggie Enchilada**

**\$8.00**