

Paleteria San Antonio

510 S Alamo St Suite 104 78205-3208 · +12109546753 · Updated: Jun 10, 2026

[View online menu](#)



STARTERS 9

Navajo Fry Bread	\$8.00
whipped brown butter, spiced agave	
Handmade Burrata Cheese	\$16.00
blistered tomato, grilled sweet pepper, cilantro pesto	
Garden Crudit�	\$14.00
baby vegetables, avocado dip	
Crab Tostada	\$20.00
salsa verde, onion, lime, arugula	
Prime Beef Tartare*	\$24.00
slow-cooked egg yolk, shallot, dijonnaise	
Chorizo Deviled Eggs	\$12.00
chive, flake salt, crispy chorizo	
Grilled Oysters	\$22.00
chorizo butter, cotija, lime	
Kampachi Crudo*	\$19.00
tomatillo, lime, avocado, serrano	
Oysters*	\$4.00
mignonette, chipotle cocktail sauce, lime	

SOUP & SALAD 4

Green Pozole	\$12.00
roasted chicken, hominy, poblano, tomatillo, cilantro, cotija, radish	
Classic Caesar	\$14.00
romaine hearts, parmesan, toasted crouton, garlic dressing	
Kale & Apple	\$14.00
honeycrisp apple, arugula, white cheddar, candied pecan, market vinaigrette	
Heirloom Tomato & Cucumber	\$13.00
cilantro dressing, hominy, tomatillo, queso fresco	

PLATES 9

Chile Glazed Organic Half Chicken	\$32.00
broiled sweet potato, sweet pepper	
Kampachi Filet*	\$32.00
sweet corn purée, succotash, crispy sunchoke, pea tendril	
Verlasso Salmon	\$29.00
crispy kale, grilled squashes, sweet onion purée	
Braised Prime Short Rib	\$33.00
heirloom carrot, thick bacon, huitlacoche, molé jus	
Truffled Bucatini	\$22.00
beurre fondue, pecorino, parmigiano reggiano, black pepper	
Texas Oscar*	\$54.00
filet mignon, brown butter crawfish tails, hollandaise, blistered asparagus	
Rosewood Ranches Wagyu Ribeye*	\$49.00
red chile truffle butter, crispy potatoes	
Spicy Shrimp Pasta	\$27.00
chorizo, corn, poblano, trottole pasta, cilantro, cotija, mezcal	
Longbone Pork Ribeye - Signature Dish	\$36.00
tomatillo, hominy, spiced agave, grilled corn	

SIDES 5

Grilled Cauliflower	\$9.00
red chile glaze, cilantro dressing, crispy caper, lemon	
Asparagus	\$11.00
nopalito, chile crisp, lime	
Roasted Mushrooms	\$10.00
red wine jus, chive	
Esquites	\$9.00
hominy, grilled corn, charred jalapeño, cilantro, queso fresco	
Mac & Cheese	\$12.00
charred jalapeño, queso fresco, cotija, crispy tortilla crumb	

COCKTAILS 8

La Villita Margarita	\$15.00
espolon blanco, guava, watermelon, mezcal mist	
Espresso-A-Gogo	\$16.00
ketel one, luxardo coffee liqueur, espresso caviar	

Signature in Old San Antonio	\$16.00
elijah craig small batch, vanilla sugar, black walnut bitters	
Mezcal in The Garden	\$15.00
illegal mezcal, luxardo maraschino, green chartreuse, lime	
Texas Sun	\$15.00
las californias gin, aperol, luxardo apricot, strawberry oleo, lemon, bubbles	
Lavender in 1888	\$16.00
empress gin, vanilla, cream, egg white, fresh citrus	
Afternoon Smoke	\$16.00
dos hombres mezcal, crème de peche, lemon, blood orange soda	
Mules in The Summer of Plum	\$14.00
mint & plum infused vodka, giffard vanilla, ginger	

WHITE + ROSÉ 7

Giuliana D.O.C. Prosecco, Italy	\$13.00
Lucien Albrecht Cremant d'Alsace Brut Rosé	\$13.00
Una Lou Rosé	\$14.00
Simonnet-Febvre Saint-Bris de Sauvignon Blanc	\$14.00
Willamette Valley Vineyards Pinot Gris	\$14.00
Brew Cru Chardonnay	\$15.00
Patz & Hall Sonoma Chardonnay	\$17.00

RED 6

Cloudline Pinot Noir	\$15.00
Marques de Murrieta Rioja Reserva	\$18.00
Vietti Nebbiolo Perbacco Langhe	\$18.00
Dusted Valley Cabernet Sauvignon	\$19.00
Vina Cobos Felino Cabernet Sauvignon	\$15.00
Leviathan Red Blend	\$19.00

SPARKLING 6

Giuliana D.O.C. Prosecco, Italy	\$52.00
Lucien Albrecht Brut Rosé, Cremant d'Alsace, France	\$52.00

Schramsberg Blanc de Blancs Extra Brut, Napa Valley, California	\$85.00
Moët & Chandon Imperial Brut Champagne, France	\$120.00
Veuve Clicquot 'Yellow Label', Champagne, France	\$150.00
Krug 'Grand Cuvee', Champagne, France	\$310.00

OLD WORLD WHITE 17

Sauvion Chenin Blanc, Vouvray, France 2020	\$60.00
Trimbach 'Reserve', Pinot Gris, Alsace, France 2017	\$105.00
Ceretto 'Blange', Arneis, Langhe, Italy	\$60.00
Martin Codax Albarino, Rias Baixas, Spain	\$50.00
Lusco Albarino, Rias Baixas, Spain 2021	\$70.00
Valenciso 'Fermentado en Barrica', Rioja, Spain 2021	\$115.00
Terlato Pinot Grigio, Friuli, Italy 2022	\$55.00
Volpaia 'Prelius', Vermentino, Tuscany, Italy	\$70.00
Antinori Guado 'Al Tasso', Vermentino, Bolgheri, Italy 2022	\$65.00
Chateau de Selle 'Domaine Ott', Côtes de Provence, France 2021	\$115.00
Domaine Brun Avril, Châteauneuf-du-Pape, France 2020	\$140.00
Hugel Gentil Riesling, Alsace, France 2020	\$50.00
Domaine Vocoret & Fils 'Les Forêts', Chablis 1er Cru Vieilles Vignes, France 2020	\$125.00
Louis Latour, Corton Charlemagne Grand Cru, France 2020	\$450.00
Jean Louis, Chavy Puligny-Montrachet, France 2020	\$220.00
Pio Cesare l'Atro, Chardonnay, Langhe, Italy 2021	\$80.00
Chateau d'Esclans 'Whispering Angel', Côtes de Provence, France 2022	\$70.00

NEW WORLD WHITE 16

Flowers, Rosé of Pinot Noir, Sonoma Coast, California 2022	\$90.00
Penfolds 'Bin 51', Riesling, Eden Valley, Australia 2022	\$105.00
Willamette Valley Vineyards, Pinot Gris, Willamette, Oregon 2022	\$56.00
Dry Creek Vineyard, Sauvignon Blanc, Sonoma Valley, California 2021	\$60.00
Charles Krug, St. Helena, Sauvignon Blanc, Napa Valley, California 2022	\$65.00

Peter Michael, 'L'Apres Midi', Sauvignon Blanc, Knights Valley, California 2021	\$145.00
Cloudy Bay 'Te Koko', Sauvignon Blanc, Marlborough, New Zealand 2020	\$150.00
Shaw & Smith, Sauvignon Blanc, Adelaide Hills, Australia 2022	\$70.00
Honig Sauvignon Blanc, North Coast, California 2022	\$75.00
Penner Ash, Viognier, Oregon	\$85.00
Kistler 'Les Noisetiers', Chardonnay, Sonoma Coast, California 2021	\$145.00
Sanford, Chardonnay, Sta. Rita Hills, California 2021	\$90.00
Williams Selyem 'Drake Estate Vineyard', Chardonnay, Russian River Valley, California 2020	\$215.00
Kosta Browne 'One Sixteen', Chardonnay, Russian River Valley, California	\$175.00
Shaw & Smith 'M3', Chardonnay, Adelaide Hills, Australia 2020	\$90.00
Ridge Vineyards 'Adelaida Vineyard', Grenache Blanc, Paso Robles, California 2022	\$90.00

OLD WORLD RED 26

Domaine Chapel, Gamay Noir, Chiroubles, France, 2020	\$95.00
Remoissenet, Gevrey-Chambertin, France 2020	\$160.00
Bouchard Pere et Fils Pommard 1er Cru, France 2020	\$190.00
Val di Suga, Sangiovese, Rosso di Montalcino, Italy 2020	\$75.00
Domaine Lafage Cotes du Roussillon 'Tessellae" 2019	\$60.00
Marie de Beauregard, Chinon, France 2018	\$70.00
Renato Ratti Barbera d'Asti Battaglione, Piedmont, Italy 2021	\$60.00
Russiz Superiore Cabernet Franc, Collio, Italy 2021	\$80.00
Masi 'Costasera', Amarone della Valpolicella Classico, Veneto, Italy 2017	\$145.00
Il Poggione Rosso di Montalcino, Tuscany, Italy 2020	\$75.00
Castello di Monsanto Chianti Classico Il Poggio Riserva, Tuscany, Italy 2017	\$165.00
Felsina Chianti Classico Berardenga, Italy 2020	\$70.00
Clos du Mont Olivet, Côtes du Rhône Vieilles Vignes, France 2019	\$165.00
Domaine Brun Avril, Châteauneuf-du-Pape, France 2017	\$130.00
Marques de Murrieta Reserva, Rioja, Spain 2018	\$72.00
Numanthia, Toro, Spain 2017	\$130.00

Chateau Peyrassol Côtes de Provence, France 2018	\$105.00
Chateau de Beaucastel Châteauneuf-du-Pape, France 2020	\$165.00
Vietti Nebbiolo Perbacco, Langhe, Italy 2020	\$72.00
Pio Cesare Nebbiolo, Barolo, Italy 2018	\$155.00
Vietti Nebbiolo, Barolo Castiglione Italy 2019	\$130.00
Tignanello, Toscana Rosso, Italy 2019	\$300.00
Ornellaia 'Le Serre Nuove dell'Ornellaia', Bolgheri, Italy 2020	\$140.00
Echo de Lynch Bages, Pauillac, France 2020	\$70.00
Chateau Bourgneuf, Pomerol, France 2020	\$165.00
Alter Ego de Palmer, Margaux, France 2020	\$195.00

NEW WORLD RED 32

Chacra, "Treinta y Dos", Pinot Noir, Patagonia 2019	\$185.00
Robert Sinskey 'Pov,' Pinot Noir, Carneros, California 2018	\$110.00
Patz & Hall, Pinot Noir, Sonoma Coast, California 2018	\$95.00
Elk Cove, Pinot Noir, Willamette Valley, Oregon 2022	\$65.00
Soter Vineyards Ribbon Ridge, Pinot Noir, Willamette Valley, Oregon	\$125.00
Kosta Browne, Pinot Noir, Sta. Rita Hills, California 2021	\$180.00
Bergstrom 'Silice', Pinot Noir, Willamette Valley, Oregon 2021	\$185.00
Robert Craig, Black Sears Vineyard, Zinfandel, Howell Mountain, California 2019	\$120.00
Duckhorn, Merlot, Napa Valley, California 2021	\$105.00
Mantanzas Creek, Merlot, Alexander Valley, California 2019	\$70.00
Piedrasassi, Sebastiano Vineyard, Syrah, Santa Ynez Valley, California	\$105.00
Ashes & Diamonds, Cabernet Franc, Napa Valley, California	\$130.00
Two Hands, Angels' Share, Shiraz, McLaren Vale, Australia	\$70.00
Ridge Vineyards, Paganini Ranch, Zinfandel, Sonoma Valley, California	\$95.00
Luca 'Old Vine', Malbec, Mendoza, Argentina	\$75.00
Terrazas de Los Andes Reserva High Altitude Vineyards, Malbec, Mendoza, Argentina	\$65.00
Tablas Creek 'Esprit de Tablas', Adelaida District Red Blend, Paso Robles, California	\$155.00

Stags' Leap, Petite Sirah, Napa Valley, California	\$125.00
Stags' Leap 'Artemis', Cabernet Sauvignon, Napa Valley, California	\$75.00
Plumpjack, Syrah, Napa Valley, California	\$135.00
Leviathan, Red Blend, California	\$76.00
Charles Krug, Cabernet Sauvignon, Napa Valley, California	\$70.00
Frank Family, Cabernet Sauvignon, Napa Valley, California	\$115.00
Pine Ridge, Cabernet Sauvignon, Napa Valley, California	\$120.00
Honig, Cabernet Sauvignon, North Coast, California	\$105.00
Hdv Hyde de Villaine 'Belle Cousine', Red Blend, Napa Valley, California	\$175.00
Dominus Napanook, Red Blend, Napa Valley, California	\$165.00
Penfolds 'Bin 389', Cabernet/Shiraz, Barossa Valley, Australia	\$145.00
Chateau Montelena Estate, Cabernet Sauvignon, Napa Valley, California	\$300.00
Silver Oak Cellars, Cabernet Sauvignon, Alexander Valley, California	\$180.00
Dalla Valle, Cabernet Sauvignon, Napa Valley, California	\$450.00
Shafer 'One Point Five', Cabernet Sauvignon, Stag's Leap District, California	\$220.00

DRAFT 4

701 Sun Session IPA	\$8.00
Alamo Amber Lager	\$8.00
Hardwood Classics Pilsner	\$8.00
Phantom Fighter Kolsch	\$8.00

BOTTLES & CANS 10

Alamo City Golden Ale	\$7.00
Freetail Bowie Bock	\$7.00
Second Pitch Hefeweizen	\$7.00
Fire Eagle IPA	\$7.00
Austin Eastcider	\$6.00
Michelob Ultra	\$6.00
Coors Light	\$6.00

Modelo	\$6.00
Dos XX	\$6.00
Na Golden Ale	\$6.00

BOURBON / WHISKEY 41

1792 Small Batch	\$13.00
Angel's Envy Bourbon	\$17.00
Angel's Envy Rye	\$28.00
Balcones Baby Blue	\$14.00
Barrel Armeda	\$23.00
Barrel Dovetail	\$23.00
Basil Hayden	\$15.00
Blanton's	\$25.00
Brush Creek Bourbon	\$17.00
Brush Creek Rye	\$16.00
Buffalo Trace	\$12.00
Colonel E.H. Taylor Small Batch	\$20.00
Crown Royal	\$12.00
Eagle Rare 10 Yr	\$15.00
Elijah Craig	\$14.00
Elijah Craig Rye	\$14.00
Evan Williams	\$9.00
Four Roses Small Batch	\$11.00
High West Bourbon	\$14.00
Jameson	\$11.00
Jefferson's Ocean	\$20.00
Knob Creek Bourbon	\$14.00
Knob Creek Rye	\$14.00
Kurayoshi 12 Yr Malt Whisky	\$21.00

Longbranch Bourbon	\$14.00
Maker's Mark	\$12.00
Michter's Rye	\$17.00
Old Foreseter 100	\$11.00
Old Foreseter 1920	\$18.00
Still Austin Blue Corn Bourbon	\$16.00
Still Austin Bourbon	\$15.00
Suntory Toki	\$13.00
Treaty Oak Bourbon	\$12.00
TX Whisky	\$14.00
Weller 12 Yr	\$26.00
Weller Full Proof	\$24.00
Weller Single Barrel	\$22.00
Whistlepig Rye	\$26.00
Widow Jane 10 Yr	\$34.00
Woodford Reserve	\$13.00
Yamazaki 12 Yr	\$40.00

SCOTCH 11

Balvenie 14 Yr	\$28.00
Glenlivet 12 Yr	\$15.00
Highland Park 12	\$17.00
Highland Park 18	\$35.00
Johnnie Walker Black	\$12.00
Johnnie Walker Blue	\$50.00
Lagavulin 16 Yr	\$24.00
Macallen 12 Yr	\$23.00
Macallen 18 Yr	\$70.00
Oban 14 Yr	\$25.00

The Classic Laddie

\$17.00

CORDIAL / COGNAC 4

Hennessey	\$20.00
Hine Cognac	\$18.00
Martell Blue Swift	\$18.00
Remy Martin 1738	\$19.00

MEZCAL 13

Amaras Cupreata	\$20.00
Amaras Verde	\$10.00
Banhez Espadin Barril	\$13.00
Bozal Ensemble	\$16.00
Del Maguey Chichicapa	\$21.00
Del Maguey Vida	\$14.00
Dos Hombres	\$16.00
Ilegal Reposado	\$15.00
Koch El Mezcal	\$25.00
Los Vecinos	\$13.00
Mezcal Vago Espadin	\$18.00
Montelobos Ensemble	\$24.00
Montelobos Tobala	\$28.00

TEQUILA 24

Aguasol Blanco	\$13.00
Aguasol Reposado	\$14.00
Arette Anejo	\$20.00
Calirosa Anejo	\$19.00
Casa Dragones Blanco	\$22.00
Casa Noble Blanco	\$13.00

Casamigos Blanco	\$14.00
Casamigos Reposado	\$16.00
Clase Azul Reposado	\$38.00
Don Julio 1942	\$35.00
Don Julio Blanco	\$14.00
El Tesoro Anejo	\$19.00
Espolon Blanco	\$11.00
Espolon Reposado	\$12.00
Fortaleza Reposado	\$30.00
Lalo Blanco	\$14.00
Lunazul Blanco	\$9.00
Patron El Alto	\$40.00
Patron El Cielo	\$28.00
Patron Silver	\$14.00
Tequila Ocho Blanco	\$13.00
Tequila Ocho Reposado	\$16.00
Teremana Anejo	\$14.00
Teremana Reposado	\$12.00

NON-ALC 2

Tiger's Blood	\$10.00
guilt-free aperitif, fresh citrus, n/a bubbles	
Tepache in The Shade	\$10.00
fermented watermelon, pineapple, mint, tropical citrus	

FRESH PRESSED JUICE 3

Ginger Sunrise	\$8.00
golden beet, orange, ginger, turmeric	
Melon Berry Cooler	\$8.00
strawberry, watermelon	
Lean Green	\$8.00
kale, spinach, cucumber, green apple, lemon	

START YOUR DAY 3

Steel Cut Oatmeal	\$10.00
dried cherry, brown sugar, toasted pecan	
Avocado Toast	\$14.00
rustic bread, spiced seeds, mint	
Greek Yogurt Parfait	\$8.00
granola, berries, jam	

LUNCH PLATES 6

Classic Caesar	\$14.00
romaine hearts, parmesan, migas crouton, garlic dressing, white anchovy	
Corinne Cobb Salad	\$17.00
grilled chicken, avocado, tomato, bacon, scallion, black beans, bleu cheese, cobb dressing	
Brush Creek Wagyu Burger	AVAILABLE OPTIONS
lettuce, tomato, onion, special sauce	
	\$20.00
	Add: Thick-Cut Peppered Bacon: \$3.00
	Add: Fried Egg: \$2.00
Grilled Chicken Club Sandwich	\$17.00
cilantro marinade, thick bacon, pickled onion, avocado	
Greenhouse Campanelle	\$22.00
zucchini, nopales, hominy, pepita pesto, queso fresco	
Ora King Salmon	\$34.00
charred vegetable crust, grilled squashes, sweet onion purée	

BRUNCH PLATES 9

Eggs Your Way	\$18.00
choice of chicken sausage, pork sausage or bacon, breakfast potatoes, choice of toast	
Bacon Egg & Cheddar Sandwich	\$14.00
english muffin, scrambled eggs	
Banana Pancakes	\$15.00
bourbon maple syrup, whipped cream	
Wagyu Skillet	\$23.00
sweet pepper, grilled onion, grilled mushroom, sunny egg	
Spinach & Mushroom Egg White Omelet	\$17.00
havarti, breakfast potatoes, choice of toast	
Smoked Ham & Queso Fresco Omelet	\$18.00
breakfast potatoes, choice of toast	

Sweet Corn Cake Eggs Benedict	\$18.00
tomato & avocado salsa, classic hollandaise	
Grilled Chicken Tinga	\$23.00
tostada, red chile, black bean, shredded lettuce, pickled onion, fried egg	
Huevos Rancheros	\$17.00
mexican black beans, corn tortillas, lime crema, cilantro	

BRUNCH COCKTAILS 10

La Villita Margarita	
espolon blanco, guava, watermelon, mezcal mist	
Matcha in 1888	
empress gin, vanilla, matcha, cream, egg white, citrus	
Signature in Old San Antonio	
elijah craig small batch, vanilla demerara, black walnut bitters	
Mezcal in the Garden	
illegal mezcal, maraschino, spring herbs, honey, lemon	
Texas Sun	
zephyr gin, aperol, giffard abricot, strawberry oleo, lemon, bubbles	
Espresso-a-Gogo	
ketel one, mr. black coffee liqueur, sugar, espresso caviar	
Afternoon Smoke	
dos hombres mezcal, crème de peche, blood orange, bubbles, lemon	
Mules in the Summer of Plum	
mint & plum infused vodka, crème de mirabelle, ginger	
Tigers Blood	
blood orange, tropical citrus, n/a bubbles	
Tepache in the Shade	
fermented watermelon, pineapple, green tea, mint, citrus	

WHITE 7

Giuliana D.O.C. Prosecco, Italy	\$13.00
Lucien Albrecht Cremant d'Alsace Brut Rose	\$13.00
Una Lou Rose	\$14.00
Brew Cru Chardonnay	\$17.00
Patz & Hall Sonoma Chardonnay	\$15.00

Simonnet-Febvre Saint-Bris de Sauvignon Blanc	\$14.00
Willamette Valley Vineyards Pinot Gris	\$14.00

SANDWICHES 4

Brush Creek Wagyu Burger*	AVAILABLE OPTIONS
lettuce, tomato, caramelized onion, special sauce	\$20.00
	Add: Thick-Cut Bacon: \$4.00
Charred Vegetable BLT	\$16.00
heirloom tomato, eggplant "bacon", grilled zucchini, goat cheese spread	
Grilled Chicken Club	\$17.00
cilantro marinade, thick bacon, pickled onion, avocado, tomato	
Toasted Grilled Cheese	\$15.00
aged white cheddar, havarti, parmesan, kale and apple salad	

DESSERTS 5

Key Lime Pie	\$10.00
toasted meringue, graham cracker	
Peanut Butter Pie	\$10.00
oreo crust, chocolate ganache	
Chocolate Bread Pudding	\$10.00
brioche, salted caramel, à la mode	
NY Cheesecake	\$10.00
buttered graham crust, blueberry compote	
Tres Leches Cake	\$10.00
vanilla sponge, cream, strawberry	

DESSERT COCKTAILS 3

Brandy Alexander	\$16.00
hine cognac, sanko coffee infused biscotti liqueur, tiramisu cream	
Espresso-A-Gogo	\$16.00
ketel one, luxardo coffee liqueur, espresso caviar	
S+B Boulevardier	\$16.00
brush creek bourbon, strawberry infused campari, crème de banane	

DESSERT WINES 3

Vietti Moscato d'Asti	\$12.00
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Leitz Dragonstone Riesling	\$16.00
Sohm & Kracher Gruner Veltliner	\$15.00

FOOD 7

Chorizo Deviled Eggs	\$12.00
avocado farce, grilled corn, chamoy, cotija	
Handmade Burrata Cheese	\$16.00
blistered tomato, chipotle, cilantro pesto	
Classic Caesar	\$14.00
romaine hearts, parmesan, migas crouton, garlic dressing, white anchovy	
Brush Creek Wagyu Burger*	AVAILABLE OPTIONS
lettuce, tomato, onion, special sauce	
	\$20.00
	Add: Thick-Cut Bacon: \$4.00
Grilled Chicken Club	\$17.00
cilantro marinade, thick bacon, pickled onion, avocado	
Bistro Steak Frites	\$38.00
flat iron, garlic red chile butter, fries	
Ora King Salmon	\$34.00
charred vegetable crust, grilled squashes, sweet onion purée	

HAPPY HOUR DRINKS 6

House Red & White	\$6.00
Draft Beer	\$7.00
Corinne Classics	\$8.00
La Villita Margarita	
espolòn blanco, guava, watermelon, mezcal mist	
House Old Fashioned	
evan williams, black walnut bitters, vanilla sugar	
Espresso-A-Gogo	
ketel one, luxardo coffee liqueur, espresso caviar	