

The Rustic

1836 Polk St 77003-4214 · +18323217799 · Updated: Jan 14, 2026

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APPETIZERS 9

SMOKED DIP DUO

\$16.95

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

WILD BOAR MEATBALLS

\$13.95

with jalapeño jam

QUESADILLAS

AVAILABLE OPTIONS

choice of chicken tinga or pork carnitas

\$15.95

Choose smoked brisket: \$2.95

CHORIZO EMPANADAS

\$11.95

with chipotle garlic queso

STEAKHOUSE ONION RINGS

\$14.95

with jalapeño ranch

CRACKLIN' DEVEILED EGGS

\$10.95

our twist on the classic

TAMALES THREE WAYS

\$14.95

smoked brisket, chicken tinga, pork carnitas

CACTUS FRIES

\$10.95

beer-battered prickly pear cactus with jalapeño ranch

WOOD-GRILLED ARTICHOKE

\$14.45

chipotle aioli, grilled lime *when available

SOUPS & SALADS 8

CHICKEN TORTILLA SOUP

AVAILABLE OPTIONS

chicken tinga, avocado, grilled onions, poblano chiles

Cup: \$5.95

Bowl: \$10.95

WILD BOAR CHILI

AVAILABLE OPTIONS

cup - with cotija cheese. bowl - with jalapeño spoon bread and cotija cheese

Cup: \$8.95

Bowl: \$15.95

BLUE CHEESE WEDGE SALAD

\$11.95

Iceberg lettuce, blue cheese dressing, bacon, tomatoes, green onions

SPICY SALMON CAESAR SALAD **\$17.95**

Chipotle Caesar dressing, chopped romaine, garlic-parmesan crumble

THAT CHICKEN SALAD **\$16.95**

Seared chicken breast, spring mix, toasted pecans, red grapes, bacon, blue cheese, nutty croutons, pomegranate agave vinaigrette

HARVEST BOWL **\$16.95**

Chimichurri chicken, wood-grilled broccolini and portobello, baby kale, lemon honey vinaigrette

SHRIMP & AVOCADO SALAD **\$17.95**

Spring mix, tomato, jicama, cucumber, jalapeno, fresh herbs, lemon honey vinaigrette

HOUSE SALAD **AVAILABLE OPTIONS**

Spring mix, tomato, jicama, cucumber, jalapeno, lemon honey vinaigrette

\$7.95

Add chicken, shrimp, salmon:

\$8.95

JOE LEO TACOS 3

CHICKEN TINGA **\$16.95**

Tomatillo, fresh oregano, chipotle

SMOKED BRISKET **\$17.95**

Hardwood-smoked with ancho-chile, brown sugar

PORK CARNITAS **\$16.95**

Slow-cooked pork shoulder with orange peel, garlic, chile de árbol

SANDWICHES 5

THE RUSTIC BURGER* **\$18.45**

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

TEXAS HOT CHICKEN & CHEESE **\$17.45**

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

PORTOBELLO BURGER **\$18.95**

choice of panko-crusting or wood-grilled portobello, white cheddar, mustard, mayo, lettuce, tomato, pickles. Vegetarian

TEXAS CHEESESTEAK* **\$17.95**

shaved ribeye, pimento cheese, chipotle garlic queso, grilled onions, poblano chiles on jalapeño-cheddar bread

CHIPOTLE SALMON BURGER **\$17.95**

hand-chopped salmon patty, pico de gallo, chipotle aioli

LUNCH COMBOS 2

SOUP & SALAD **\$12.45**

a cup of Chicken Tortilla Soup and a House Salad

HALF SANDWICH & SOUP OR SALAD

\$15.45

choice of Texas Hot Chicken, Texas Cheesesteak or The Rustic Chicken Club & choice of cup of Chicken Tortilla Soup or House Salad

LUNCH FEATURES 3

THE RUSTIC CHICKEN CLUB

\$16.95

jalapeño-cheddar bread, bacon, mayo, shredded lettuce, pico de gallo, chipotle vinaigrette

CHICKEN CAESAR WRAP

\$14.45

flour tortilla, ancho-chicken, romaine, spicy caesar dressing, garlic-parmesan crumble served with a cup of Chicken Tortilla Soup or House Salad

JOE LEO TACOS

\$14.95

Tacos for One - choice of pork carnitas, smoked brisket or chicken tinga

SPECIALTIES 7

THE DRUNK CHICK

\$24.45

Beer can game hen, jalapeno spoon bread, ancho-lime butter *while it lasts

CENTER-CUT RIBEYE*

\$39.45

Hand-cut ribeye, ancho-lime butter, crispy fries with jalapeno ranch

CRAB CAKES

\$28.45

chile verde sauce, lump crab pico de gallo

CEDAR PLANK SALMON*

\$27.45

ancho-lime butter, corn & jalapeño tamale

TRIPLE CHOP*

\$33.95

Wood-grilled, bone-in pork chop, ancho-lime butter. *while it lasts, starting at 6pm *please allow 30 mins of cooking time

TEXAS QUAIL

\$28.95

molasses-brined Bandera quail, jalapeño spoon bread, chipotle vinaigrette, cilantro

MUSHROOM CHOP

\$17.45

with roasted garlic, chimichurri. Vegan

SIDES 5

JALAPENO SPOON BREAD

\$6.95

cornmeal, pickled jalapeño, sharp white cheddar, creamed corn

SHELLS & CHEESE

\$7.25

with garlic-parmesan crumble

SPICY TAMALES

\$6.95

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

WOOD-GRILLED BROCCOLINI

\$7.25

with roasted garlic

WOOD-GRILLED PORTOBELLO

\$7.25

with roasted garlic and chimichurri

DESSERTS 3

PEANUT BUTTER PIE

\$10.95

Chocolate ganache, roasted peanuts, bittersweet chocolate sauce

BANANA PUDDING

\$9.95

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

ICE BOX S'MORES

\$10.95

graham crackers, bittersweet chocolate, marshmallow whipped cream, house-made marshmallow

FROZENS 4

MARGARITA

House frozen margarita

FROSÉ

rosé & strawberry sorbet

THE LEGENDARY RUSTIC RITA

Socorro Blanco, house-made mango popsicle with Jalisco 1562

MULE

Vodka, ginger puree, fresh lime juice

AGAVE 11

SPICY RUSTIC WATER

El Jimador Blanco, jalapeño, fresh lime juice, tajín, Q Club Soda

HIBISCUS RUSTIC WATER

Mi Campo Blanco, hibiscus-mint tea, Q Club Soda

CLASSIC RUSTIC WATER

Maestro Dobel Diamante, fresh lime, Q Club Soda

HOUSE ROCKS MARGARITA

100% blue agave tequila blanco, Jalisco 1562, fresh lime

SPICY MARGARITA

Hornitos Reposado, Ancho Reyes Verde, mango

SKINNY MARGARITA

Tres Generaciones Blanco, Cointreau, Tres Agaves Agave Nectar, fresh lime

THE PEOPLE'S MARGARITA

Tremana Reposado, guava, fresh lime

TOP SHELF MARGARITA

LALO Blanco, Cointreau, Tres Agaves Agave Nectar, fresh lime

PALOMA

Espolòn, fresh grapefruit, Fever Tree Grapefruit Soda

PASSIONFRUIT SOUR

Ojo de Tigre Mezcal, passionfruit, chamoy, rosemary

PINEAPPLE SMOKE

Casamigos Blanco Tequila, Casamigos Mezcal, agave, pineapple, fresh lemon, cinnamon

WHISKEY 5

SPICY GOLD RUSH

Knob Creek Rye, lemon juice, hot honey

LYNCHBURG SOUR

Jack Daniel's, thyme simple syrup, Jalisco 1562, fresh lemon

COWBOY MULE

Pendleton Whisky, pomegranate, bitters, Fever Tree Ginger Beer

PEACH TEA

Yellow Rose Harris County Bourbon, iced tea, peach puree, fresh lemon

BOURBON OLD FASHIONED

Woodford Reserve, demerara, orange oil, orange bitters

VODKA & MORE 6

TITO'S LEMONADE

Tito's Handmade Vodka, Jalisco 1562, house-made lemonade

TROPICAL SPRITZ

Aperol, mango, pineapple, bubbles, Q Club Soda

ESPRESSO MARTINI

Ketel One, Licor 43, house-made cold brew, simple syrup

TEXICAN CANDY

Enchanted Rock Vodka, watermelon, fresh lime

LEMON DROP MARTINI

Zephyr Gin, Italicus Bergamot, fresh lemon, simple syrup

MULE

Hanson Organic Vodka, fresh lime, Fever Tree Ginger Beer

WINES - BOTTLES 13

PINOT GRIGIO, LA FIERA

Italy

AVAILABLE OPTIONS

5oz: \$9.45

8oz: \$14.45

Bottle: \$38.45

SAUVIGNON BLANC, NAPA CELLARS

California

AVAILABLE OPTIONS

5oz: \$10.45

8oz: \$15.45

Bottle: \$40.45

CHARDONNAY, JOEL GOTT

California

AVAILABLE OPTIONS

5oz: \$10.45

8oz: \$15.45

Bottle: \$40.45

CHARDONNAY, WILLIAM HILL

California

AVAILABLE OPTIONS

5oz: \$9.45

8oz: \$14.45

Bottle: \$38.45

ROSE, LE CHARME

France

AVAILABLE OPTIONS

5oz: \$9.45

8oz: \$14.45

Bottle: \$38.45

RIESLING, HEINZ EIFEL SHINE

Germany

AVAILABLE OPTIONS

5oz: \$10.45

8oz: \$15.45

Bottle: \$40.45

PINOT NOIR, COMPLICATED

California

AVAILABLE OPTIONS

5oz: \$11.45

8oz: \$17.45

Bottle: \$45.45

MALBEC, SANTA JULIA

Argentina

AVAILABLE OPTIONS

5oz: \$9.45

8oz: \$14.45

Bottle: \$38.45

CABERNET SAUVIGNON, JOEL GOTT

California

AVAILABLE OPTIONS

5oz: \$12.45

8oz: \$18.45

Bottle: \$46.45

CABERNET SAUVIGNON, PROPHECY

California

AVAILABLE OPTIONS

5oz: \$10.45

8oz: \$15.45

Bottle: \$40.45

RED BLEND, APOTHIC

California

AVAILABLE OPTIONS

5oz: \$9.45

8oz: \$14.45

Bottle: \$38.45

CAVA, MAS FI

Spain

AVAILABLE OPTIONS

5oz: \$9.45

8oz: \$14.45

Bottle: \$38.45

ROSE CAVA, MAS FI

Spain

AVAILABLE OPTIONS

5oz: \$9.45

8oz: \$14.45

Bottle: \$38.45

ZERO PROOF 7

BLUE RAZZLEBERRY

For kids! Blue raspberry-lime soda, cotton candy garnish

DESERT PEAR SPRITZ

prickly pear syrup, fresh lime, club soda

HIBISCUS MOCKARITA

hibiscus syrup, lime sour

FRENCH PRESS COFFEE

COLD BREW COFFEE

RICHARD'S RAINWATER

still or sparkling

JUICE

orange, grapefruit or pineapple

TEXAS BEERS ON TAP 28

6666 Grit & Glory

AMBER

8th Wonder Tex Blonde

BLONDE

Deep Ellum Dallas

BLONDE

Southern Star Bombshell

BLONDE

Karbach Crawford

BOCK

Shiner

BOCK

8th Wonder Dome Faux'm

CREAM ALE

Eureka Heights Buckle Bunny

CREAM ALE

6666 Grit & Glory Hazy Session

IPA

Eureka Heights Mini Boss

IPA

Four Corners Chingo Haze

IPA

Karbach Hopadillo

IPA

Karbach Hopadillo Hazy

IPA

Lone Pint Yellow Rose

IPA

Saint Arnold Art Car

IPA

Saint Arnold Banger

IPA

Shiner Tex Hex

IPA

Spindletap Houston Haze

IPA

Gristworkz Lightwerk

KÖLSCH

Karbach Love Street

KÖLSCH

Saint Arnold Lawnmower

KÖLSCH

Lone Star

LAGER

Karbach Clutch City

LAGER

The Rustic Lager

LAGER

Eight Elite Lager

LIGHT

Shiner Blonde

LIGHT

Saint Arnold H-Town

PILSNER

Galveston Island Tiki

WHEAT

IMPORTED & DOMESTIC BEERS ON TAP 12

Kona Big Wave

BLONDE

Angry Orchard

CIDER

Dos Equis

LAGER

Estrella Jalisco

LAGER

Stella Artois

LAGER

Yuengling

LAGER

Bud Light

LIGHT

Michelob Ultra

LIGHT

Miller Lite

LIGHT

Truly Wild Berry

SELTZER & MORE

Twisted Tea

SELTZER & MORE

Bell's Oberon Ale

WHEAT

BOTTLES & CANS 14

Karbach Crawford

BOCK

Shiner

BOCK

Karbach Love Street

KÖLSCH

Budweiser

LAGER

Corona Extra

LAGER

Dos Equis

LAGER

Heineken

LAGER

Bud Light

LIGHT

Heineken Silver

LIGHT

Heineken 0.0

NON-ALCOHOLIC

High Noon

SELTZER & MORE

Nütrl

SELTZER & MORE

Truly

SELTZER & MORE

Twisted Tea

SELTZER & MORE

LET'S JAM! (BRUNCH) 7

OUR DAILY BREAD

\$17.95

a seasonal assortment of local cheese and crackers, fresh fruit, seasonal brunch toasts & daily sweets

COUNTRY BAKED EGGS

\$17.95

white cheddar, chives & organic baby spinach

GREEN SALAD**\$17.95**

baby kale & pomegranate agave vinaigrette

BUTCHERSHOP SKILLET**\$17.95**

bacon & jalapeño-cheddar sausage

CHEESE & POTATO HASH**\$17.95**

oven-baked with cheddar cheese, jalapeño & grilled onion

TEXAS HOT CHICKEN**\$17.95**

spicy fried chicken

BABY FRIED TOAST**\$17.95**

hand-cut challah, soaked in vanilla custard & topped with house-made rosemary syrup

LET'S TOAST! (BRUNCH) 5**BRUNCH ROSÉ, INAZIO URUZOLA****\$6.95**

Spain

MIMOSA CARAFE

champagne & choice of orange, grapefruit or pineapple juice

BLOODY MARY PITCHER

with Enchanted Rock Vodka

BELLINI PITCHER

Enchanted Rock Peach Vodka, Combier Peche & frozen peaches

TROPICAL SPRITZ CARAFE

Aperol, mango, pineapple, bubbles, Q Club Soda

ZERO-PROOF (BRUNCH) 1**FRUITY PEBBLE FIZZ**

For Kids! vanilla-berry milk, whipped cream