

Esquire Tavern

155 E Commerce St 78205-2226 · +12102222521 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 8

Tacos Con Papas	\$6.00
mashed potato, chili coleslaw, salsa verde, crispy corn tortilla	
Texas Onion Dip	\$6.00
served with waffle-cut potato chips	
Fried Pickles	\$8.00
panko-breaded, ranch	
Chili-Salt Fries	\$6.00
ketchup, cumin aioli	
Deviled Eggs	\$7.00
free-range eggs, pink peppercorn, arugula	
Chalupitas	\$8.00
bell & evans chicken, chipotle refritos, sour cream, chimichurri, white cheddar, salsa verde	
Shrimp Toast	\$12.00
gulf shrimp mousseline, chèvre, jalapeño jelly, white bread	
Fried Plantains	\$9.00
huitlacoche salsa	

SOUP & SALAD 6

House Salad	\$9.00
mixed greens, roasted tomato, pickled red onion, cucumber, pepitas, croutons, basil vinaigrette	
Chicken Tortilla Soup	\$11.00
cotija cheese, avocado, sour cream, lime, tostadas	
Heirloom Tomato Salad	\$13.00
watermelon, feta cheese, dill, basil, cucumber vinaigrette	
Chicken Salad	\$11.00
bibb lettuce, apple, orange, pecan, tarragon, buttered saltine	
Kale Salad	\$9.00
baby kale, red grape, roasted peanut, golden raisin chutney, peanut vinaigrette	

Hanger Steak Salad	\$19.00
niman ranch hanger steak, mixed greens, roasted tomato, chèvre, croutons, basil vinaigrette	

SANDWICHES 6

Esquire Bologna Melt	\$13.00
thick-sliced bologna, american cheese, pickle, dijon mustard, aioli, sweet roll	
Muffuletta	\$17.00
olympia provisions mortadella, ham, salami, provolone, olive salad, sesame focaccia	
Pulled Pork Sandwich	\$12.00
ancho-braised pork, pickle, honey mustard, sweet roll	
Grilled Pimento Cheese	\$11.00
three-cheese blend, arugula, tomato, texas toast	
Chicken Sandwich	\$15.00
fried chicken mousseline, bacon, provolone, lettuce, tomato, aioli, sweet roll	
Shrimp Sandwich	\$17.00
gulf shrimp patty, chili coleslaw, tomato, tartar, sesame bun	

BURGERS 5

Esquire Cheeseburger	\$12.00
Texas beef, lettuce, tomato, pickle, ketchup, dijon mustard, sesame bun. Choice of white cheddar, smoked gouda, american, or provolone	
Bison Burger	\$16.00
thunder heart bison, white cheddar, pickled red onion, lettuce, remoulade, sesame bun	
Bacon Cheeseburger	\$14.00
texas beef, smoked gouda, niman ranch bacon, lettuce, tomato, aioli, sesame bun	
Lamb Burger	\$18.00
hudspeth river ranch lamb, herbed feta, mint, pickle, tomato chutney, tzatziki, sweet roll	
Wildcat Burger	\$16.00
texas beef, american, grilled pineapple, lettuce, red pepper jelly, habanero aioli, sweet roll	

PLATES 10

Big Red Empanada	\$14.00
big red-braised texas beef, salsa verde, chimichurri, sour cream, cilantro, puff pastry	
Frito Pie	\$14.00
pork & bean chili, gouda, onion dip, scallions	
Grits & Grillades	\$16.00
cajun beef stew, cheddar grits, scallion, garlic toast	

Lamb Lettuce Wraps	\$16.00
hudspeth river ranch lamb sausage, feta, pickle, tzatziki, cilantro, bibb lettuce	
Fish & Chips	\$16.00
beer-battered cod, fries, tartar sauce, lemon	
Chile Relleno	\$16.00
pulled pork, chipotle refritos, ranchero sauce, white cheddar, avocado	
Crispy Pork Belly	\$18.00
tenderbelly pork, green curry, sushi rice, watermelon, pickled watermelon, furikake, scallion	
Texas Wagyu Ribeye	\$32.00
grilled 12oz texas wagyu ribeye, garlic herb butter	
Tavern Chicken	\$18.00
bell & evans chicken breast, white bean salad, baby kale, peanut vinaigrette, golden raisin chutney	
Falafel	\$14.00
baba ghanoush, heirloom tomato, cucumber, pickled vegetable, tzatziki	

SIDES 6

Chili Coleslaw	\$4.00
Chili-Salt Fries	\$4.00
House Salad	\$4.00
Cheddar Grits	\$4.00
Curry Rice	\$4.00
White Bean Salad	\$4.00

SWEETS 4

Ice Cream	AVAILABLE OPTIONS
consult your server for flavors	\$6.00
	Make it a Float: \$2.00
Banana Pudding	\$9.00
vanilla pudding, whipped cream, banana, wafers	
Fried Apple Pie	\$9.00
vanilla bean ice cream, bourbon caramel sauce	
Chocolate Mousse	\$7.00
salted pecans	

DRINKS 10

Big Red	\$2.50
Diet Coke	\$2.50
Dr. Pepper	\$2.50
Iced Tea	\$2.50
Mexican Coca-Cola	\$3.50
Agua de Piedra	\$3.50
Limonada	AVAILABLE OPTIONS
	\$4.00
	Choice of Raspberry, Blackberry, Mint, or Cucumber (Each): \$0.50
Esquire Ginger Beer	\$4.00
St. Arnold Root Beer	\$4.00
French Press Coffee	\$5.00
rosella coffee: medium-dark roast or decaf	

LATE NIGHT 11

Chili-Salt Fries	\$6.00
Fried Pickles	\$8.00
Grilled Pimento Cheese	\$11.00
Esquire Bologna Melt	\$13.00
Pulled Pork Sandwich	\$12.00
Chicken Sandwich	\$15.00
Esquire Cheeseburger	\$12.00
Bacon Cheeseburger	\$14.00
Bison Burger	\$16.00
Shrimp Sandwich	\$17.00
Esquire Beef Hash	\$13.00

LUNCH ESPECIALS 5

Monday - Pulled Pork Sandwich & Waffle-Cut Potato Chips	\$9.99
Tuesday - Chicken Tortilla Soup & House Salad	\$9.99
Wednesday - Grilled Pimento Cheese & Fried Pickles	\$9.99

Thursday - Esquire BLT & Waffle-Cut Potato Chips	\$9.99
Friday - Esquire Cheeseburger & Chili-Salt Fries	\$9.99

HAPPY HOUR 7

\$3 off All Menu Cocktails & Wine by the Glass

\$1 off Texas Draft Beers

Jalapeños Rellenitos	\$3.00
Shrimp Toast	\$3.00
Green Eggs & Ham Nachos	\$3.00
Taco Con Papa	\$3.00
Deviled Eggs	\$3.00

HOUSE COCKTAILS 11

Soiled Dove	\$13.00
kirschwasser, rhum agricole vieux, dry curaçao, don's mix, lemon, demerara 151 rum, angostura bitters; shaken, served on crushed ice	
Bitter Coco	\$10.00
choice of spirit: esquire rum blend no. 13, blanco tequila, or vodka, coconut-campari, pineapple, lime, mineral water; shaken, served long	
Las Fronteras No Existen	\$13.00
mezcal, sotol, bacanora, raicilla, tequila, guatemalan coffee-amargo vallet, pineapple gum, fire & damnation bitters; stirred, served on the rock	
Wonderlust King	\$12.00
rye whiskey, amaro nardini, italian vermouth, xocolatl bitters, orange bitters; stirred, served up	
Inframundo Fizz	\$12.00
el mirador rum blend, pineapple, rosemary, lemon, egg white, mineral water; shaken, served up	
En Pointe	\$11.00
gin, lemongrass, lime, cilantro-wormwood bitters; stirred, served on the rock	
Commerce Street Fix	\$10.00
blanco tequila, chartreuse, pineapple, lemon, angostura bitters; shaken, served on crushed ice	
Texecutioner	\$11.00
mezcal, xtabentún, cocchi americano, grapefruit; shaken, served on the rocks	
Mirepoix	\$10.00
aquavit, carrot, onion, celery; shaken, served up	
Texas is the Reason	\$10.00
bonded corn whiskey, cynar, grapefruit, honey, brimstone, angostura bitters; shaken, served on the rocks	

Out to Lunch	\$13.00
dry-hopped cachaça-vermouth, kefir, strawberry, pineapple, grapefruit, orange; shaken, served on crushed ice	

CLASSIC COCKTAILS 12

Paloma	\$11.00
reposado tequila, grapefruit, lime, mineral water; shaken, served long	
Old-Fashioned	\$12.00
choice of spirit: rye whiskey, añejo tequila, or esquire single barrel rum blend no. 1 bitters, sugar, citrus oils; stirred, served on the rock	
Moscow Mule	\$10.00
vodka, esquire ginger beer, lime; served on crushed ice	
El Presidente	\$11.00
esquire "cuban" rum blend, blanc vermouth, dry curaçao, pomegranate grenadine; stirred, served up cocktail	
Nuestra Margarita	\$12.00
blanco tequila, reposado tequila, key lime, french triple-sec, kosher salt; shaken, served up, or on the rocks	
Creole	\$12.00
rye whiskey, italian vermouth, amer esquire, bénédictine; stirred, served on the rock	
Pimm's Cup	\$10.00
pimm's no. 1, cucumber, lemon, esquire ginger beer; shaken, served long	
Last Rit	\$11.00
esquire rhum blend no. 2, golden falernum, passion fruit, lime; shaken, served on crushed ice	
Old Pepper	\$11.00
bourbon whiskey, rye whiskey, lemon, ol' man worrell's hot sauce; shaken, served on crushed ice	
Hoar-Frost	\$12.00
gin, multi-island xo rum, french triple-sec, lemon, pomegranate grenadine; shaken, served up	
Pirate	\$14.00
cognac, rhum agricole vieux, strawberry, lemon; shaken, served up	
French 75	\$10.00
gin, lemon, sparkling wine; shaken, served up	

SPARKLING 3

Naveran Brut Cava, Penedès, Spain	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Charles Sparr Brut Rosé, Alsace, France	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$48.00
Henri Billiot Grand Cru Brut Réserve, Champagne, France	\$100.00

ROSÉ 1

Domaine des Baumard, Loire Valley, France	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00

WHITE 4

Cantina Kaltern Pinot Grigio, Alto Adige, Italy	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00

Adèle Rouzé Sauvignon Blanc, Loire Valley, France	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$48.00

Weixelbaum Grüner Veltliner, Kamptal, Austria	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00

Lava Cap Chardonnay, El Dorado, California	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$52.00

RED 4

Éric Chevalier Pinot Noir, Loire Valley, France	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$48.00

Fantino Rosso Dei Dardi Nebbiolo, Piedmont, Italy	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$48.00

Marcel Richaud Grenache Blend, Côtes du Rhône, France	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$52.00

Fossil Point Cabernet Sauvignon, Paso Robles, California	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$56.00

DRAFT 12

Künstler Brewing, San Antonio, Texas	\$6.00
consult your server for details	
Fretail Bat Outta Helles Lager, San Antonio, Texas	\$6.00
8th Wonder Dome Faux'm Cream AI, Houston, Texas	\$6.00
Hops & Grain the One They Call Zoe, Austin, Texas	\$6.00

High Wheel Hefeweizen, San Antonio, Texas	\$6.00
Freetail Original Amber, San Antonio, Texas	\$6.00
Ranger Creek Oatmeal Pale Ale, San Antonio, Texas	\$6.00
Lone Pint Yellow Rose IPA Magnolia, Texas	\$8.00
High Wheel 56" IPA, San Antonio, Texas	\$7.00
(512) Pecan Porter, Austin, Texas	\$6.00
Independence Convict Hill Stout, Austin, Texas	\$8.00
Texas Seasonal	\$7.00
consult your server for details	

BOTTLES 14

Alamo Golden Ale	\$5.00
Bohemia	\$6.00
Bud Light	\$4.00
Budweiser	\$4.00
Dogfish Head 90 Minute IPA	\$8.00
Dos Equis Lager	\$5.00
Left Hand Nitro Milk Stout	\$6.00
Miller Lite	\$4.00
Negra Modelo	\$6.00
Pacifico	\$5.00
Samuel Smith Organic Apple Cider	\$8.00
Shiner Bock	\$5.00
Stella Artois	\$6.00
Victoria	\$5.00

CANS 10

Argus Fermentables Apple Bomb	\$6.00
Aval Apple Cider	\$7.00
Oklyn Lager	\$6.00

Freetail Soul Doubt IPA	\$6.00
Guinness	\$6.00
Independence Stash IPA	\$6.00
Lone Star	\$4.00
Pearl	\$4.00
Real Ale Hans' Pils	\$6.00
Saint Arnold Santo Black Kölsch	\$6.00

ROSE 1

Chateau Goudichaud, Graves De Vayres, France	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00