

starters

BOUDRO'S BLOODY MARY

Texas-Style Bloody Mary with Spicy Pickled Long Beans

TEXAS TEA

Gin, Vodka, Rum, Triple Sec, lime, sugar and a splash of Coke with float of Tequila

PRICKLY PEAR MARGARITA

Tequila, Triple Sec and fresh lime juice frozen and layered with Prickly Cactus Pear Puree

TEXAS DRY

BEEFEATER MARTINI

Escabeche

HURRICANE

With Bacardi, Myers and Captain Morgan's rums and tropical fruit juices

STRAWBERRY CAIPIRINHA

Made with fresh strawberries, basil and serrano pepper muddled with mexican key lime, lots of ice and Cachaca

VINTAGE PORTS

CHILLED VODKAS

FIJI AND VOSS WATERS

salads and sandwiches

PULLED PORK SANDWICH \$11

Mesquite smoked pork shoulder with black pepper barbeque sauce, chile-pickled onions, Diane's pickles and apple and fennel citrus slaw

GRILLED CHICKEN SALAD \$10

Tender strips of grilled chicken, mixed greens, tomatoes, papaya slaw and roasted garlic asian dressing

BLACKENED YELLOWFIN TUNA SALAD \$13

Haricot verts, roasted red potatoes, mesclun lettuce, ruby red grapefruit, maple vinaigrette, Serrano honey aioli and pineapple pico de gallo

MESQUITE GRILLED SALMON SALAD \$13

Spinach leaves, thinly sliced red onions, orange slices, pecans and bacon-mustard dressing

BOUDRO'S BURGER \$10

1/2 lb. mesquite grilled black angus beef, white cheddar cheese, chile-pickled onions, ripe tomatoes, avocado salsa and fire fries

SMOKED SHRIMP AND PEPPER BACON CLUB SANDWICH \$14

On toasted brioche with applewood-smoked bacon, South Padre Island dressing served with homemade vegetable chips

CHICKEN AND AVOCADO BLT \$11

With spicy Basil pesto mayonnaise in a whole wheat wrap and veggie chips

WOOD-GRILLED RIBEYE SANDWICH \$16

Mounded with crispy onion rings, marinated vegetables, fire fries, chipotle ketchup and horseradish cream

on the side

BLACK BEANS \$2

With cheese, sour cream and salsa

FIRE FRIES \$3

GARLIC MASHED

POTATOES \$4

HOMEMADE VEGETABLE CHIPS \$3

Yucca, parsnip, sweet potato and red beet

BLACKENED TOMATO SALSA \$2

With tortilla chips

MIXED GREENS AND TOMATO \$5

Maple vinaigrette

lunches and appetizers

BLUE CRAB TOSTADA \$15

Gulf Coast seafood in a corn tortilla shell with tomato, avocado and melted jack cheese

GRILLED PORTABELLO TOSTADO \$12

On house made corn tortillas with black bean puree and queso fresco, served with jicama slaw, avocado and pico de gallo

GUACAMOLE FOR TWO \$11

Freshly prepared at your table with diced avocado, roasted tomato and serrano pepper, cilantro and fresh lime and orange juices

DUCK SPRINGROLLS \$11

Crispy fried confit of duck on a bed of mixed greens with ginger soy vinaigrette and apricot dipping sauce

TEXAS TAPAS \$12

Skewer of pork tenderloin al pastor with pineapple, grilled Hill Country Jalapeno sausage, smoked duck, spicy marinated vegetables, corn pudding and barbeque sauce

GULF COAST SEACAKES \$14

with lump blue crab, roasted corn sauce, jicama slaw and serrano aioli

soups

DUCK AND SAUSAGE GUMBO \$8

with three peppers and spicy Louisiana sausage

BLACK AND WHITE SOUP \$6

Black bean soup with sherry and white cheddar soup with peppers

CHICKEN AND TORTILLA CALDO \$7

with avocado, queso fresco, cilantro and calabacitas

tex-mex

EMPANADA LANGOSTA \$18

Pan-seared lobster tail on a pepper jack cheese and spinach empanada, with avocado, crème fraiche and red pepper chipotle beurre blanc

CHICKEN ENCHILADAS VERDES \$12

Corn tortillas filled with breast of chicken and topped with tomatillo sauce, queso fresco and sour cream with pico de gallo and black beans

CHICKEN FRIED RIBEYE \$18

With Southwest cole slaw, garlic mashed potatoes and black pepper gravy

BLACK BEAN GRIDDLE CAKE \$14

Five pepper piperade with guac, chargrilled romas and chickpea ragout, Yukon gold potatoes and crisp green beans, tomato concasse (Available all day - vegan and gluten free)

Lunch 11:00am to 3:00pm