

Vaquero

DINNER MENU

STARTERS

BLISTERED SHISHITO PEPPERS | Sesame, Garlic, Lemon, Parmesan \$8

FRIED CHEESE CURDS | Chipotle Ranch \$8

MEXICAN STREET CORN DIP | Lime Crème, Cotija, Cilantro, Tortilla Chips \$10

HOUSE WINGS | (Six or Twelve) Naked, Traditional, BBQ, Sweet Chili, Honey Sriracha, Lemon Pepper, Cajun Heat, Truffle Parmesan \$7/\$14

AHI NACHOS | Marinated Ahi, Dynamite Sauce, Cilantro \$14

HOUSE TORTILLA CHIPS | Guacamole, Queso and Salsa \$10

CRAB STUFFED FRIED AVOCADO | Remoulade, Peppadew Pepper Sauce \$16

MEATBALLS | Ground Bison, Veal and Pork, Smoked Tomato Marinara Sauce, Shaved Parmesan \$10

AHI TUNA TARTARE | Avocado, Black Garlic Shoyu, Wonton Chips, Toasted Sesame \$18

SHRIMP COCKTAIL | Grilled Lemon, Cocktail Sauce \$16

BRISKET TOSTADAS | Corn Tortilla, Mixed Cheese, Black Beans, Cilantro Crema \$14

PORK BELLY SLIDERS | Orange Chili Glaze, Hoisin Slaw, Jalapeno, Cilantro \$10

CHARCUTERIE

Circle T Ranch Salumis and Prosciutto
Domestic Artisan Cheeses (serves 2-3)

SOUPS

CUP | BOWL

VAQUERO BISON CHILI | SOUP OF THE DAY

SALADS

ANCIENT GRAINS BOWL | Quinoa, Lentils, Black Barley, Red Rice, Butternut Squash, Kale, Cucumbers, Hearts of Palm, Feta, Citrus Vinaigrette \$12

CAULIFLOWER RICE BOWL | Cauliflower, Lentils, Red Rice, Quinoa, Cherry Tomatoes, Cucumber, Hearts of Palm, Edamame, Feta, White Balsamic \$12

THAI CHICKEN | Romaine, Napa Cabbage, Bell Pepper, Carrot, Cucumber, Snow Peas, Toasted Almonds, Thai Vinaigrette \$14

ROASTED BEET | Gold and Red Beets, Crumbled Blue Cheese, Candied Macadamias, Baby Kale, Granny Smith Apple, Cider Vinaigrette \$14

COBB SALAD | Chicken, Romaine, Avocado, Tomato, Crumbled Blue Cheese, Egg, Bacon, Ranch \$14

ARUGULA | Cherry Tomatoes, Red Onions, Kalamata Olives, Cucumber Radish, Toasted Almonds, Goat Cheese Crumbles, Crispy Prosciutto, Blush Vinaigrette \$12

TOMATO CAPRESE | Beefsteak Tomatoes, Burrata Cheese, Cucumber, Shaved Red Onions, Garden Basil, Balsamic Glaze \$14

ICEBURG WEDGE | Crispy Bacon, Cherry Heirloom Tomato, Croutons, Blue Cheese Dressing \$10

TRADITIONAL CAESAR | Crispy Romaine, Parmesan, Garlic Croutons, Caesar Dressing \$10

Add Chicken Breast, Five Grilled Shrimp, Flat Iron Steak, Grilled Salmon

HAND TOSSED PIZZA

Pepperoni, Sausage, Bacon, Canadian Bacon, Chicken, Hamburger, Bell Peppers, Red Onions, White Onion, Mushrooms, Black Olives, Jalapenos, Pineapple, Tomatoes and Artichokes **Crusts: Traditional, Thin and Crispy, Cauliflower (GF)**

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SIGNATURES

ANGEL HAIR PASTA & MEATBALLS | House Meatballs, Marina Sauce and Shaved Parmesan \$18

PECAN AND PARMESAN CRUSTED TROUT | Autumn Wild Rice Pilaf, Broccolini, Sage Brown Butter Beurre Blanc \$24

MISO GLAZED SEA BASS | Wilted Spinach, Shiitake Pot Stickers, Miso-Sake Butter \$38

PAN SEARED ALASKAN HALIBUT | Butternut Squash and Pork Belly Risotto, Grilled Asparagus \$34

CEDAR SALMON | Honey-Sriracha Glaze, Stir Fry Vegetables, Wasabi Mashed Potatoes \$26

LAMB OSSO BUCCO | Horseradish Mashed Potatoes, Roasted Vegetables, Rosemary Jus \$32

DUROC PORK CHOP | Mashed Sweet Potatoes, Sautéed Green Beans, Apple-Cranberry Chutney \$26

ORGANIC BLACKENED CHICKEN BREAST | Cajun Dirty Rice, Sautéed Charred Broccolini, Creole Cream \$24

ENCHILADAS | Brisket or Chicken, Refried Beans, Spanish Rice, Tomatillo or Mole Sauce, Pico De Gallo \$20

VAQUERO BURGER | 8oz. Angus Burger, Cheese, Lettuce, Tomato, Onion, Brioche \$15

TURKEY or VEGGIE BURGER | Ground Turkey Patty or Beyond Burger Veggie Patty with Roasted Tomato, Alfalfa Sprouts, Avocado, Pepper Jack Cheese on Whole Wheat Bun \$15

BUTCHER BLOCK

TEXAS RAISED AKAUSHI BEEF

ALL SERVED WITH TWO SIDES

6 OZ. PETITE FILET MIGNON \$38

8 OZ. FILET MIGNON \$48

16 OZ. RIB EYE STEAK \$38

8 OZ. FLAT IRON STEAK \$28

SAUCES | Red Wine Demi | Creamy Horseradish
Peppercorn Demi

SIDES (\$5/\$7)

CRISPY FRIED BRUSSELS SPROUTS

GRILLED ASPARAGUS

SAUTEED BROCCOLINI

MASHED POTATOES

BAKED POTATO

BAKED SWEET POTATO

GREEN CHILI MAC N' CHEESE

SAUTEED WILD MUSHROOMS

BEER BATTERED ONION RINGS

SALT AND PEPPER FRENCH FRIES

SWEET POTATO WAFFLE FRIES

A PERFECT ENDING

House Made Desserts | Espresso | Lattes | Cappuccino | After Dinner Cocktails

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.
Modifications for allergies and dietary restrictions are always available.