

REATATM

RESTAURANT

LEGENDARY. TEXAS. CUISINE.

Brunch Menu – Saturday and Sunday Only

Biscuits and Gravy 9.95

Topped with Diced Elk Sausage and served with Fresh Fruit.

Fried Quail and Waffles 13.95

Cake Batter Waffles topped with Fried Quail and Sweet Potato Curls

☞ Reata Huevos Rancheros 14.95

Carna Asada topped with Eggs and Ranchero Sauce. Served with Rice and Beans.

Eggs Benedict 13.95

Served with Fresh Fruit and Asparagus.

☞ Chicken Chilaquiles 10.95

Topped with a Fried Egg and Hot Sauce.

☞ Shrimp and Grits 16.95

Four large Shrimp served with Chorizo, Pico de Gallo, Spinach and Tabasco.

Rancher's Choice

Served with Scrambled Eggs, Home Fries and your Choice of Meat.

Grilled Ham 13.95

4oz Chicken Fried Steak 14.95

☞ Indicates Gluten Free

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Lunch Menu

Starters

- ☞ Bacon Wrapped Shrimp with Cornmeal Star 12.95
- ☞ Tenderloin Tamales with Pecan Mash 11.95
- ☞ Jalapeno and Cheese Elk Sausage 10.95
- Tumbleweed Onion Rings with Spicy Serrano Ketchup 9.95
- ☞ Smoked Quail with Jalapeno Cheddar Grits with Molasses BBQ Glaze 11.95
- Fried Calamari with Cowboy Cocktail Sauce 12.95
- Bacon Wrapped Crab Stuffed Jalapenos 11.95
- Calf Fries with Cream Gravy 10.95
- Starter Sampler (two person minimum) 15.95 per person

Entrée Salads

- Chicken Caesar Salad with Asiago Cheese and Sourdough Croutons 11.95
- ☞ Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette 8.95
- Avocado Caesar Salad with Grilled Strip Steak and Cayenne Croutons 17.95
- Chef's Feature Salad 12.25
- Add Steak, Chicken or Shrimp to any salad 5.95

Lunch

- ☞ Grilled 6oz Petite Tenderloin 26.95
- ☞ Carne Asada with Reata's Cheese Enchilada 14.95
- Janie's Chipotle Meatloaf with Mushroom Gravy 9.95
- Sundance Grilled Cheese with Munster, Gruyere & Tomatoes 7.95
- Add Bacon, Spinach, or Ham- \$1.50 each
- ☞ Reata's Trio Platter 12.95
- Trio Platter comes with your choice of salad, fresh fruit and chicken.
- ☞ Grilled Chicken Breast Topped with a Tomato Bleu Cheese Salad 10.95
- ☞ Stacked Chicken Enchiladas with Tomatillo Cream Sauce 10.95
- Grilled Chicken Sandwich with Cheddar Cheese and Bacon 9.95
- Reata's Club Sandwich with House-Made Chips 9.95
- Southwestern Style Fish Tacos with Rice and Beans 11.95
- Tenderloin Tacos with Sundried Tomato Cream Sauce 12.95
- Sliced Bison, Fried Egg and Swiss Cheese Sandwich 12.95
- Smoked Pork Tacos with Jalapeno Mayo and Lime Garlic BBQ 10.95
- Chef's Featured Buffalo Burger 12.50

Afters

- West Texas Pecan Pie 7.50
- Homemade Banana Pudding 7.50
- Chocolate Bread Pudding Tamale 7.50
- Dutch-Oven Apple Crisp with Cajeta 7.50
- Molten Chocolate Cake with Drunken Berries 7.50

☞ **Indicates Gluten Free**

(some items not indicted may be modified to be gluten free)

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Plated Lunch Menu Options

Option 1

Salad

Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette 7.50

Lunch

Carne Asada topped with Reata's Cheese Enchilada 14.95

Grilled Chicken Breast Topped with a Tomato Bleu Cheese Salad 10.95

Stacked Chicken Enchiladas with Tomatillo Cream Sauce 10.95

Afters

Dutch-Oven Apple Crisp with Cajeta 7.50

West Texas Pecan Pie 7.50

Option 2

Salad

Caesar Salad with Asaigo Cheese and Sourdough Croutons 7.50

Lunch

Grilled 6 ounce Petite Tenderloin 26.95

Smoked Pork Tacos with Jalapeno Mayo and Lime Garlic BBQ 10.95

Featured Fish of the Day **Market Price**

Afters

West Texas Pecan Pie 7.50

Molten Chocolate Cake with Drunken Berries 7.50

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Plated Lunch Menu Options Continued...

Option 3

Lunch

Chicken Caesar Salad with Asiago Cheese and Sourdough Croutons 11.95

Southwestern Style Fish Tacos 11.95

Stacked Chicken Enchiladas with Tomatillo Cream Sauce 10.95

Afters

Chocolate Bread Pudding Tamale 7.50

West Texas Pecan Pie 7.50

Option 4

Lunch

Avocado Caesar Salad with Grilled Tenderloin and Cayenne Croutons 17.95

Grilled 6 ounce Petite Tenderloin 26.95

Grilled Chicken Breast Topped with a Tomato Bleu Cheese Salad 10.95

Afters

Molten Chocolate Cake with Drunken Berries 7.50

Homemade Banana Pudding 7.50

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Dinner Menu

Starters

- ☞ Bacon Wrapped Shrimp with Cornmeal Star 12.95
- ☞ Tenderloin Tamales with Pecan Mash 11.95
- ☞ Jalapeno and Cheese Elk Sausage 10.95
- Tumbleweed Onion Rings with Spicy Serrano Ketchup 9.95
- ☞ Smoked Quail with Jalapeno Cheddar Grits with Molasses BBQ Glaze 11.95
- Fried Calamari with Cowboy Cocktail Sauce 12.95
- Bacon Wrapped Crab Stuffed Jalapenos 11.95
- Calf Fries with Cream Gravy 10.95
- Starter Sampler (two person minimum) 15.95 per person

Salads

- ☞ Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette 7.50
- Caesar Salad with Asiago Cheese and Sourdough Croutons 7.50
- ☞ Reata's Wedge Salad with Pico Vinaigrette and Crumbled Bleu Cheese 7.50
- ☞ CF House Salad with Poblano Buttermilk 7.50

Mains

(All main entrees are served with a starch and vegetables)

- ☞ Charbroiled Rib Eye with Cook's Butter (14oz minimum) 2.75/oz
- ☞ Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce 39.95
- ☞ 16 oz. Cowboy Bone-In Rib Eye with Cook's Butter 48.95
- ☞ Carne Asada topped with Reata's Cheese Enchiladas 25.95
- ☞ Bacon Wrapped Lamb Loin with Stewed Sweet Potatoes 32.95
- ☞ Blackened Buffalo Rib Eye with Cook's Butter 52.95
- ☞ Martha's Vegetable Plate 16.95
- Citrus Crusted Chicken Breast with Rosemary Honey Mustard 17.95
- ☞ Grilled Chicken Breast topped with Tomato Bleu Cheese Salad 16.95
- ☞ Grilled Salmon with Seasonal Sauce 24.95
- ☞ Chicken Chile Rellenos served with Roasted Corn Chowder 17.95
- ☞ Grilled Mahi Mahi topped with Lobster Florentine 27.95
- Jalapeno Cilantro Crusted Texas Red Fish 26.95
- ☞ Pork Shank with Bacon Black-Eyed Pea Hash 26.95
- Featured Fish of the Day *Market Price*

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Dinner Menu Cont.

Sides

- œ Bourbon Cream Corn 6.95
- œ Jalapeno and Cheddar Grits 5.95
- œ Bacon Wrapped Asparagus 6.95
- œ Butter Roasted Mushrooms 5.95
- Jalapeno and Bacon Macaroni and Cheese 8.95

Afters

- West Texas Pecan Pie 7.50
- Homemade Banana Pudding 7.50
- Chocolate Bread Pudding Tamale 7.50
- Dutch-Oven Apple Crisp with Cajeta 7.50
- Molten Chocolate Cake with Drunken Berries 7.50

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Plated Dinner Menu Options

Option 1

Starter Sampler (15.95 per person)

(Includes- Tenderloin Tamales with Pecan Mash, Smoked Quail with Molasses BBQ Glaze and Jalapeno Cheddar Grits, Calf Fries with Cream Gravy, Jalapeno and Cheese Elk Sausage, and Bacon Wrapped Shrimp with Onion Jam and Cornmeal Star)

Salad

Field Greens with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette 7.50

Mains

Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce 39.95

Citrus Crusted Chicken Breast with Rosemary Honey Mustard 17.95

Grilled Mahi Mahi with Lobster Florentine Sauce 27.95

Afters

Dutch-Oven Apple Crisp with Cajeta 7.50

Molten Chocolate Cake with Drunken Berries 7.50

Option 2

Salad

Caesar Salad with Asiago Cheese and Sourdough Croutons 7.50

Mains

Charbroiled Rib Eye with Cook's Butter (14oz minimum) 2.75/oz

Bacon Wrapped Lamb Loin with Stewed Sweet Potatoes 32.95

Grilled Salmon with Seasonal Sauce 24.95

Afters

West Texas Pecan Pie 7.50

Chocolate Bread Pudding Tamale 7.50

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Plated Dinner Menu Options Continued...

Option 3

Salad

Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette 7.50

Mains

Bone – In Cowboy Rib Eye with a Cook's Butter 48.95

Grilled Chicken Breast topped with a Tomato Bleu Cheese Salad 16.95

Featured Fish of the Day *market price*

Afters

Dutch-Oven Apple Crisp with Cajeta 7.50

Chocolate Bread Pudding Tamale 7.50

Option 4

Salad

CF House Salad with Poblano Buttermilk Dressing 7.50

Mains

Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce 39.95

Jalapeno Cilantro Crusted Texas Red Fish 26.95

Citrus Crusted Chicken Breast with Rosemary Honey Mustard 17.95

Afters

Molten Chocolate Cake with Drunken Berries 7.50

West Texas Pecan Pie 7.50

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Please be aware that not all private dining spaces can accommodate a buffet. Ask your event coordinator for additional details.

Lunch Buffet Selections

Option 1

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette
Halved Reata Club Sandwiches with Smoked Bacon & Guacamole
Reata Chips
Seasonal Fresh Fruit Tray
Tray of Halved West Texas Pecan Pies and Homemade Cookies

*\$16.75 per person
(plus tax and gratuity)*

Option 2

Stacked Chicken Enchiladas with Tomatillo Cream Sauce
Chips and Salsa
Rice and Beans
Homemade Banana Pudding

*\$18.00 per person
(plus tax and gratuity)*

Option 3

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette
Grilled Chicken Topped with Tomato Salad and Crumbled Bleu Cheese
Mashed Potatoes
Seasonal Vegetables
Dutch-Oven Apple Crisp with Cajeta

*\$21.50 per person
(plus tax and gratuity)*



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Continued Lunch Buffet Selections

Option 4

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette
Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Mash
Rice and Beans
House-Made Chips and Salsa
Reata Guacamole
Dutch-Oven Apple Crisp with Cajeta

*\$23.00 per person
(plus tax and gratuity)*

Option 5

Beef and Chicken Fajitas (2 per person)
Flour Tortillas
Sour Cream, Cheese, Pico de Gallo
Rice and Beans
House-Made Chips and Salsa
Reata Guacamole
Tray of Halved Pecan Pies and Cookies

*\$26.50 per person
(plus tax and gratuity)*

Option 6

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette
Petite Grilled Tenderloin
Mashed Potatoes and Vegetables
Dutch-Oven Apple Crisp with Cajeta

*\$36.95 per person
(plus tax and gratuity)*



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Dinner Buffet Selections

Option 1

Passed Appetizer

Quesadilla Wrap with Guacamole and Crème Fraiche

Buffet

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette

Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Mash

Rice and Beans

House-Made Chips and Salsa

Reata Guacamole

Dutch Oven Apple Crisp with Cajeta

\$24.00 per person

(plus tax and gratuity)

Option 2

Passed Appetizer

Bacon Wrapped Chicken Medallion

Quail Tostada with BBQ Molasses

Buffet

Tenderloin Tamales with Sun Dried and Pecan Mash

Grilled Chicken Skewers with Tomatoes, Mushrooms, and Peppers

Bacon Wrapped Shrimp (3 per person)

House-Made Chips and Salsa

Reata Guacamole

Assorted Fresh Fruit and Cheese Tray

\$29.00 per person

(plus tax and gratuity)



Continued Dinner Buffet Selections

Option 3

Passed Appetizer

Braised Beef Crostini with Horseradish

Tomato Mozzarella Bruschetta

Buffet

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine

Citrus Crusted Chicken Breast with Rosemary Honey Mustard

Mashed Potatoes

Seasonal Vegetable

Buttermilk Pecan Biscuits and Jalapeno Cornbread Muffins

Raspberry Chocolate Mousse with Fresh Raspberries

\$32.75 per person

(plus tax and gratuity)

Option 4

Passed Appetizer

Cheese Wonton with Red Pepper Glaze

Jalapeno and Bacon Deviled Egg

Buffet

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine

Grilled Chicken topped with Tomatoes and Bleu Cheese

Bacon Wrapped Shrimp (2 per person)

Mashed Potatoes

Seasonal Vegetables

Chocolate Bread Pudding Tamale

\$38.00 per person

(plus tax and gratuity)



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Continued Dinner Buffet Selections

Option 5

Passed Appetizer

Green Chile Chicken Wonton
Stuffed Mushroom with Three Cheeses

Buffet

Caesar Salad with Asiago Cheese and Sourdough Croutons
Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce (6oz)
Mashed Potatoes
Butter Roasted Mushrooms
Dutch-Oven Apple Crisp with Cajeta

*\$42.50 per person
(plus tax and gratuity)*

Option 6

Passed Appetizer

Candied Bacon Lollipop
Mini Crab Cake with Red Pepper Remoulade

Buffet

Caesar Salad with Asiago Cheese and Sourdough Croutons
6 oz Grilled Mahi Mahi topped with Lobster Florentine
Beef Tenderloin Skewers with Tomatoes, Mushrooms and Peppers
Rice of the Day
Grilled Asparagus Spears
Chocolate Bread Pudding Tamale

*\$43.00 per person
(plus tax and gratuity)*



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Continued Dinner Buffet Selections

Option 7

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine
Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce (8oz)
Bacon Wrapped Shrimp (2 per person)
Mashed Potatoes
Seasonal Vegetables
Homemade Banana Pudding

*\$51.25 per person
(plus tax and gratuity)*

Please feel free to add any of the following items to any of the above options.

Passed Appetizer

Cheese Wonton with Red Pepper Glaze \$1.75
Jalapeno and Bacon Deviled Egg \$1.75
Bacon Wrapped Chicken Medallion \$1.95
Buffalo and Blue Cheese Meatball \$2.25
Elk Sausage with Jalapeno Cheddar Grits \$2.50
Cracked Pepper Tenderloin Bite \$2.95
Cold Jumbo Shrimp with Cocktail Sauce \$2.95

Sides

Jalapeno and Cheddar Grits \$2.95
Butter Roasted Mushrooms \$2.95
Jalapeno and Bacon Macaroni and Cheese \$2.95
Buttermilk Pecan Biscuits and Jalapeno Cornbread Muffins \$0.50

~Also refer to the Passed Appetizer and Placed Appetizer
Menus for substitutions.



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Cocktail Reception Menus

Menu Option 1 - \$19.75 per person

Passed Appetizers

Green Chile Chicken Wonton
Chilled Jumbo Shrimp with Cowboy Cocktail Sauce
Cheese Quesadilla Wrap with Guacamole and Crème Fraîche

Placed Buffet

House Made Chips and Salsa
Seven Layer Pinwheel
Assorted Fruit and Cheese Tray
Mini Tenderloin Steak Sandwiches

Menu Option 2 - \$20.75 per person

Passed Appetizers

Bacon Wrapped Chicken Medallions
Mini Crab Cakes with Red Pepper Remoulade
Stuffed Mushroom with Three Cheeses

Placed Buffet

House Made Chips and Salsa
Bacon and Red Bell Pepper Dip
Beef Tenderloin Tamales with Pecan Mash
Grilled Chicken Skewers with Tomatoes, Peppers and Onions
Tray of Halved West Texas Pecan Pies and Cookies



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Cocktail Reception Menus Cont.

Menu Option 3 - \$23.50 per person

Passed Appetizers

Tomato Mozzarella Bruschetta
Green Chile Chicken Wonton
Bacon Wrapped Shrimp

Placed Buffet

House Made Chips and Salsa
Reata Guacamole
Mini Reata Club Sandwich
Grilled Chicken Skewers with Tomatoes, Peppers and Onions
Jalapeno and Bacon Deviled Egg
Tray of Assorted Fresh Fruit and Cheese

Menu Option 4 - \$25.50 per person

Passed Appetizers

Quail Tostada with Cojita Cheese
Buffalo Bleu Cheese Meatballs

Placed Buffet

House Made Chips and Salsa
Reata Guacamole
Mixed Grill: Jalapeno and Cheese Elk Sausage and Smoked Quail on Jalapeno and Cheddar Grits
Chilled Jumbo Shrimp with Cowboy Cocktail Sauce (3 per person)

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Passed Appetizers

Quesadilla Wrap with Guacamole and Crème Fraiche 1.50

Chicken Quesadilla 1.95

œ Jalapeno and Bacon Deviled Egg 1.75

Cheese Wonton with Red Pepper Glaze 1.75

œ Stuffed Mushroom with Three Cheeses 1.95

Buffalo & Bleu Cheese Meatball with BBQ Molasses Glaze 1.95

œ Bacon Wrapped Chicken Medallion with BBQ Molasses Glaze 1.95

Tomato and Mozzarella Bruschetta 1.50

œ Quail Tostada with BBQ Molasses 1.95

Green Chile Chicken Wonton 2.50

Braised Beef Crostini with Horseradish 2.95

Shrimp Ceviche with Diced Avocado 2.50

œ Elk Sausage with Jalapeno Cheddar Grits 2.50

œ Candied Bacon Lollipop 2.50

Mini Crab Cake with Red Pepper Remoulade 2.75

œ Cold Jumbo Shrimp with Cowboy Cocktail Sauce 2.95

œ Cracked Pepper Tenderloin Bite 2.95

œ Bacon Wrapped Shrimp 3.25

(All Appetizers have a 20-piece minimum)

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Placed Appetizers

- œ House Made Chips and Salsa 1.95
- Seven Layer Pinwheel 1.95
- œ Reata Guacamole 2.50
- œ Cold Jumbo Shrimp with Cowboy Cocktail Sauce 2.95
- œ Grilled Vegetable Platter 2.95
- œ Assorted Fresh Fruit and Cheese Tray 2.95
- œ Bacon Wrapped Shrimp 3.25
- œ Grilled Chicken Skewers with Mixed Vegetables 3.50
- œ Beef Skewers with Mixed Vegetables 4.95
- Mini Club Sandwich 3.50
- Tenderloin Steak Sandwich 5.95
- Mini Sliders 3.50
(Beef, Chicken or Pulled Pork)
- œ Tenderloin Tamale with Sundried Tomato Cream & Pecan Mash 4.25
- œ Antipasto Skewer 4.95
- œ Avocado Bar 5.95
(Sliced Avocado served with Chicken Salad, Pico de Gallo & Shrimp Salad)
- œ Southwestern Salsa Bar 5.95
(House Made Chips, Salsa, Guacamole, & Bacon and Red Bell Pepper Dip)
- Fried Chicken Bites 6.95
(Includes Ranch, Honey Mustard & House Made BBQ Sauce)
- œ Mixed Grill 7.95
(Jalapeno & Cheese Elk Sausage and Smoked Quail on Jalapeno Cheddar Grits)

Chef's Charcuterie Pricing Available Upon Request

(All Appetizers have a 20-piece minimum)

œ **Indicates Gluten Free**

Dessert Buffet Options

Assorted Cookie & Halved Pecan Pie Tray 2.95

Assorted Cake Balls 2.25

Mini Molten Chocolate Cake with Fresh Raspberry 2.25

Vanilla Custard Stuffed Strawberry with Drizzled Chocolate Ganache 2.50

Mini Desserts 3.50

(Cheesecake, Petit Fours, & Vanilla Custard Fruit Tarts)

West Texas Pecan Pie with Star Shortbread Cookie 4.95

Banana Pudding topped with Cinnamon Sugar Fried Tortilla & Shortbread Cookie 4.95

Dutch-Oven Apple Crisp with Cajeta 4.95

Vanilla & Grand Marnier Custard Martini with Fresh Raspberries 4.95

Chocolate Bread Pudding Tamale with Jack Daniels Sauce 4.95

(All Dessert Buffet Options have a 20-piece minimum)



Beverages

All Beverages are Priced Based on Consumption

Iced Tea, Soda and Coffee \$2.95 with unlimited refills

Hot Tea \$2.95 per tea bag

Juice \$2.95 per glass

Espresso, Latte and Cappuccino \$3.50 per cup

Sarsaparilla Soda \$3.95 per bottle

Fiji Natural Artesian Water \$6.95 per bottle

San Pellegrino Sparkling Natural Water \$6.95 per bottle

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Bar Pricing

All Beverages are Priced Based on Consumption

Domestic and Imported Bottled Beer - \$4.50 to \$6.50

Assortment Available

Draft Beers - \$4.50 to \$6.50

IPA Draft

Blonde Draft

Seasonal Draft

œ *Specifics available upon request* œ

Premium Well Liquor - \$6.50 to \$7.50

Smirnoff

Beefeater

Jack Daniels

Jim Beam

Bacardi

Super - Premium Liquor - \$9.00 and Up

Wide Assortment Available

House Margaritas - \$10.95 to \$11.95

Margarita Fresca

Reata Grand

Reata Azul

Wines

See Wine List for Pricing