



STARTERS

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
⊛ Jalapeño and Cilantro Soup.	Bowl 6.95 Cup 5.95
Tortilla Soup.	Bowl 6.95 Cup 5.95
Chef's Daily Soup.	Bowl 6.95 Cup 5.95
⊛ Bacon Wrapped Shrimp.	12.95
Calf Fries with Cream Gravy.	10.95
Tenderloin Tamales with Pecan Mash.	11.95
Fried Calamari with Cowboy Cocktail Sauce.	12.95
Tumbleweed Onion Rings with Spicy Serrano Ketchup.	9.95
Jalapeño and Cheese Elk Sausage.	10.95
Bacon Wrapped Crab Stuffed Jalapeños.	11.95
Starter Sampler. (Two person minimum).	15.95 per person

Legendary History.

Reata, Spanish for "rope", is named for the majestic ranch in the 1950's epic movie "Giant," starring James Dean, Rock Hudson and Elizabeth Taylor. Based upon the famous novel by Edna Ferber, this legendary movie uniquely symbolizes the strength, spirit and excitement of the legendary days of the wide-open west.

Simply put, the first Reata Restaurant started when a hungry west Texas rancher had a hankerin' for some really great food. Al Micallef, owner of the CF Ranch, took his hunger into his own hands and partnered with Fort Worth businessman Mike Evans in 1995 and opened the first Reata Restaurant in Alpine, Texas. From Alpine grew the nationally renowned original Fort Worth location - survivor of one of the most destructive tornadoes in U.S. history. Our crowning glory, Reata at Sundance, opened in the heart of downtown Fort Worth in May 2002. It's been our distinct pleasure serving the fine folks of Alpine and Fort Worth over the past decade and we look forward to many more great years to come!

REFRESCOS

The Reata Grand with Sauza Extra Gold and Grand Marnier.	10.95
Cowboy Cosmopolitan with Dripping Springs Orange, Cointreau and Fresh Lime Juice.	10.95
⊛ Clear Fork Cherry Vodka Limeade.	10.95
Kosher Ketel with Ketel One Vodka and Claussen Pickle Juice.	10.95
Millionaire Margarita with Sauza Tres Generaciones Tequila, Grand Marnier 100th Anniversary and Fresh Lime Juice.	24.95
Billionaire Margarita with Avion Reserva 44, Grand Marnier 1880 and Fresh Lime Juice.	49.95
Fort Worth Old Fashioned.	12.95
Habanero Lime Margarita with Infused Patron.	11.95
Margarita Fresca with Sauza Hornitos Plata, Cointreau, and Fresh Lime Juice.	11.95



MAINS

Charbroiled Rib Eye with Cook's Butter. (14 oz minimum). <i>Our Charbroiled Rib Eye is well marbled to ensure great flavor. Please consider this when ordering.</i>	2.75/oz.
⊛ Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce.	39.95
Smoked Pork Shank with Bacon Black-Eyed Pea Hash.	26.95
⊛ Blackened Buffalo Rib Eye with Cook's Butter.	52.95
Reata's Chicken Fried Steak with Cracked Pepper Cream Gravy.	17.95
Citrus Crusted Chicken with Rosemary Honey Mustard.	17.95
Grilled Salmon with Featured Sauce.	24.95
Martha's Vegetable Plate.	16.95
Jalapeño Cilantro Crusted Texas Red Fish.	26.95
Grilled Mahi Mahi topped with Lobster Florentine.	27.95
Chicken Chile Rellenos served with Roasted Corn Chowder.	17.95
⊛ 16oz Cowboy Bone-in Rib Eye with Cook's Butter.	48.95
Grilled Chicken Breast topped with Tomato Bleu Cheese Salad.	16.95
Carne Asada topped with Reata's Cheese Enchiladas.	25.95
Bacon Wrapped Lamb Loin with Stewed Sweet Potatoes.	32.95
Featured Fish of the Day.	Market Price
Chef's Chop Feature.	Market Price
Featured Game. (Friday and Saturday Only).	Market Price

Legendary Cuisine.

Reata selects only the freshest whole foods to ensure we serve only the finest, and most flavorful, *Legendary Texas Cuisine* available. All of our foods are made to order, from scratch, for each and every meal. Our cuts are carefully chosen and our beef items feature choice selections that have been meticulously prepared to meet Reata's strict aging and taste standards. Reata also proudly offers a selection of premium beef menu items from CF Ranch's Highland Hereford Herd. Nestled in the Davis and Del Norte Mountains, the CF Ranch is one of the Southwest's largest family-owned commercial cattle operations - with cattle raising and ranching traditions over 100 years old.

Thank you for choosing Reata. We're committed to providing you with a legendary, western dining experience - filled with delicious foods, attentive service and Southern hospitality. We welcome your comments and suggestions. If you need something, please don't hesitate to ask us. We appreciate your business and hope to see you again real soon!

SIDES

⊛ Jalapeño and Cheddar Grits.	5.95
Bacon Wrapped Asparagus.	6.95
Bourbon Creamed Corn.	6.95
Butter Roasted Mushrooms.	5.95
Jalapeño and Bacon Macaroni and Cheese.	8.95

AFTER

⊛ Dessert Tacos with Caramelized Bananas and Chocolate Gravy.	7.50
Chocolate Bread Pudding Tamale.	7.50
⊛ West Texas Pecan Pie.	7.50
Dutch Oven Apple Crisp with Cajeta.	7.50
⊛ Molten Chocolate Cake with Drunken Berries and Vanilla Cream.	7.50
Creme Brulee.	7.50
Homemade Banana Pudding.	7.50
Seasonal Fruit Cobbler with Vanilla Ice Cream.	10.95

Please allow us to add a 20% service gratuity to all tables of six or more.

⊛ Reata Signature Dish

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October 2016

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RESTAURANT

LEGENDARY. TEXAS. CUISINE.