

# ENTREES

## BAJA TACOS 13

Flour or corn torillas with grilled fish or fried shrimp with honey-lime slaw. Served with refried black beans, fresh avocado and Abel's chipotle ranch on the side

## CAJUN CHICKEN PASTA 16

Grilled chicken tossed with penne pasta, bell peppers, onions and mushrooms in a creamy creole sauce and served with garlic toast

## BEER-BATTER FISH & CHIPS 14

Atlantic cod fried golden brown, Abel's hand-cut fries, jalapeño hush puppies and coleslaw. Served with cocktail and tartar sauce

## CHICKEN FRIED STEAK 16

House breaded and served with mashed potatoes, cream gravy and sauteed green beans

## CHICKEN PARMESAN 14

Chicken cutlet, breaded and fried, smothered with tomato sauce, mozzarella and parmesan cheeses, baked until the cheese is bubbly

## FRIED SHRIMP BASKET 14

Battered and fried shrimp served with jalapeno hush puppies and a side of Abel's chipotle ranch

## SEARED SALMON 15

Grilled or blackened Salmon over sauteed spinach with garlic, shallots and blistered tomatoes. Topped with a fresh lemon beurre blanc.

## AVOCADO PASTA SALAD 12

Fresh chopped avocado, rotini pasta, cherry tomatoes, sliced bacon, green onions and cilantro. Served cold and tossed in a creamy avocado dressing. Add chicken for \$4

# SANDWICHES

Served with Abel's homemade potato chips and a pickle spear. Substitute Abel's hand-cut fries, sweet potato fries or beer-battered onion rings for \$2. Add a side salad for \$4

## SOUTHWESTERN WRAP 10

Grilled chicken breast, cheddar jack cheese, spring greens, tomatoes, onions and Abel's chipotle ranch wrapped in a wheat tortilla

## CALI CHICKEN SANDWICH 11

Grilled chicken with pepper jack cheese, spring greens, avocado, tomato and chipotle mayo

## EL TORO 14

Shaved prime rib stacked high with grilled peppers and onion, smothered with queso on a toasted hoagie roll

## TURKEY & BACON CLUB 13

Triple decker premium smoked turkey & bacon sandwich, with cheddar, iceberg lettuce, tomato and mayo served on Texas toast

## THE JAMES\* 10

Fried egg, smoked turkey, honey-cured bacon and American cheese served on Texas toast

## FAMOUS FUMBLER 13

Chicken fried steak, bacon, cheddar jack cheese, jalapeños and roasted peppers

## SHRIMP PO'BOY 14

Battered and fried shimp, remoulade, tomato and lettuce on a hoagie

## ABEL'S HAND-CUT FRIES 3

## SWEET POTATO FRIES 5

## MASHED POTATOES 4

## SIDE SALAD 4

## ROASTED CORN 3

## BRUSSEL SPROUTS 4

## JALAPEÑO HUSH PUPPIES 3

## BEER-BATTERED ONION RINGS 4

## GREEN BEANS 3

## MAC AND CHEESE 3

## ASPARAGUS 3

## REFRIED BLACK BEANS 3

## COLESLAW 3

# SIDES

# BRUNCH

Saturday 11-3PM and Sunday 10-3PM. Add fruit \$2.95

## MIGAS\* 11

Scrambled eggs with cheddar jack cheese, tortilla chips, jalapeños, tomatoes, onions. Served with refried black beans and choice of flour or corn tortillas

## WEST TEXAS BREAKFAST\* 12

Scambled eggs, bacon, jalapeño cheese sausage link, redneck hashbrowns, and cheddar jack cheese served in a cast iron skillet

## THE SOUTHERN\* 12

Three eggs any style served with a house baked drop biscuit smothered in our sausage gravy and a jalapeño cheese sausage link

## EGGS FLORENTINE\* 12

Toasted English muffin topped with spinach, tomatoes, poached eggs and hollandaise sauce. Served with fruit

## CHOCOLATE CHIP SHORT STACK 11

Two fluffy chocolate chip buttermilk pancakes served with a side of bacon

## FRENCH TOAST 11

Thick Texas Toast, drenched in a creamy home-style batter toasted to perfection. Dusted with powdered sugar and drizzled with syrup

## BLACK RANCH TACO\* 11

Oversized flour tortilla loaded with scrambled eggs, chorizo, redneck hashbrowns, cheddar jack cheese and chopped bacon served with refried black beans

## HILL COUNTRY OMELETTE\* 12

Breakfast sausage, pico de gallo and cheddar jack cheese topped with roasted salsa, sour cream, fresh jalapeños and served with home fries

## VEGETARIAN OMELETTE\* 12

Sweet onions, red bell peppers, tomatoes, mushrooms, garlic, spinach and pepper jack cheese served with home fries

# BURGERS

Served with Abel's homemade potato chips. Substitute Abel's hand-cut fries, sweet potato fries or beer-battered onion rings for \$2. Add a side salad for \$4

## ABEL'S BURGER\* 11

Fresh ground patty with iceberg lettuce, tomato, red onions and pickles. Add cheddar, pepperjack, american or mozzarella cheese for \$1.50

## TEXAS BURGER\* 14

Fresh ground patty, honey cured bacon, jack cheddar cheese topped with shoestring onions and BBQ sauce. Served with iceberg lettuce, tomato, red onions and pickles

## GREEN CHILE CHEESE BURGER\* 13

Fresh ground patty, green chilies, pepper jack cheese, caramelized onions and chipotle mayo. Served with iceberg lettuce, tomato, red onions and pickles

## RANCH BURGER\* 12

Fresh ground patty with jack cheddar cheese drizzled in Abel's Ranch served with iceberg lettuce, tomato, red onions and pickles

## AUSTIN BURGER\* 13

Fresh ground patty, goat cheese, avocado, roasted red bell peppers, mixed greens and honey chipotle aioli

\*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.





# hello

## OYSTERS

### OYSTERS ON THE HALF SHELL\* MKT

Gulf or East coast served with cocktail sauce, horseradish, mignonette, and saltines ½ dozen / dozen

### CAJUN GRILLED OYSTERS 15

Seasoned gulf oysters smothered with lemon garlic butter and charred to perfection. Nine to an order

### FRIED OYSTERS 11

Cornmeal battered fried Gulf oysters served with spring greens, shaved fennel, sliced apples and remoulade sauce

## SOUPS

### TORTILLA SOUP CUP 6 / BOWL 9

Guajillo peppers, tomatoes, chicken broth, pulled smoked chicken breast, roasted corn, green chiles, avocado, queso fresco, tortilla chips and cilantro

### GUMBO CUP 7 / BOWL 10

Homemade with a dark savory roux, pulled chicken, andouille sausage and gulf shrimp served with white rice and green onions

## STARTERS

### CHIPS & QUESO 7 HH

Our fresh homemade queso! Try it Especial with ground beef, sour cream and pico for \$2 more

### THE TRIO 10

Homemade queso, guacamole and salsa served with tortilla chips

### FRIED CALAMARI 13

Flash-fried calamari served with cocktail sauce, remoulade and lemon wedges

### CHICKEN QUESADILLA 13

Oversized wheat tortilla grilled with Chicken, roasted green chiles, pico de gallo, Cheddar jack cheese and served with sour cream, guacamole, and pico de gallo on the side

### HOUSEMADE GARLIC HUMMUS 12 HH

Homemade roasted garlic hummus, topped with caramelized onions, feta cheese, and roasted red peppers. Served with toasted pita bread, carrots and celery

### RANCH STYLE JALAPEÑOS 13 HH

Bacon-wrapped chicken and monterey jack stuffed fresh jalapeños served with Abel's ranch

### 'GATOR BITES 13

Fried Louisiana alligator nuggets -- Cajun seasoned and served with remoulade and a lemon wedge

### MOZZARELLA STICKS 11 HH

Hand-breaded whole milk mozzarella served with Abel's ranch and marinara

### ABEL'S CHICKEN TENDERS 12

Crispy chicken breaded and fried with Abel's ranch. Buffalo style for \$0.75

### NACHOS PLATTER 12 HH

Massive homemade corn tortilla chips topped with roasted chicken, refried black beans and cheddar jack cheese; Served with pickled jalapeños, sour cream and our homemade guacamole and pico de gallo

## SALAD

### CHICKEN CAESAR SALAD 12

Grilled chicken over hearts of romaine tossed with Parmesan cheese, croutons and creamy homemade Caesar dressing

### SALMON SPINACH SALAD\* 15

Baby spinach tossed with a balsamic bacon vinaigrette and topped with grilled salmon, sliced apples, candied pecans and bleu cheese crumbles

### SHRIMP CHOPPED SALAD 15

Romaine and iceberg lettuce, feta, corn, tomatoes, hard-boiled egg, red onion and bacon tossed with apple cider vinaigrette

All of our dressings are Housemade and include: Abel's ranch, apple cider vinaigrette, bleu cheese, creamy caesar, Abel's chipotle ranch, or oil and vinegar

### HOUSE SALAD 9

Mixed greens with roasted red peppers, cucumbers, tomatoes and red onions served with apple cider vinaigrette dressing

### WEDGE SALAD 9

A crisp iceberg wedge topped with bacon crumbles, hard-boiled eggs, cherry tomatoes and bleu cheese dressing