Small Plates

**AHI TUNA** $18
Blackened seared Ahi Tuna with creamy ginger avocado sauce, soy infused jalapeños, fresh mango relish & roasted pepitas.

**CREAM OF ROASTED BUTTERNUT SQUASH, APPLE & GINGER SOUP** $8

**SEARED AHI TUNA SALAD** $20
Mixed greens with fresh avocado, green onion, rainbow carrots, roasted corn relish, and topped with seared blackened Ahi Tuna. Finished with cilantro agave dressing, roasted pepitas and tortilla strips.

Entrees

**CHIPOTLE SHORT RIBS** $32
Slow braised beef short ribs, chipotle demi-glace, roasted poblano mashed potatoes, brussels sprouts, roasted butternut squash, herb habanero butter, and rosemary.
*Pairing suggestion:* Robert Mondavi Reserve Cabernet / La Posta Bonarda

**SHORT RIB ENCHILADAS** $19
Slow braised beef short ribs, chipotle demi-glace, queso, Z'Tejas cheese mix, ancho mole sauce. Garnished with cotija, pickled onion, sour cream and served with seasonal rice and choice of beans.

**ACHIOTE SHRIMP ALFREDO PASTA** $21
Sauteed Achiote shrimp, roasted tomato, alfredo sauce, fettuccine pasta and fresh basil.

**MAPLE & AGAVE HALF CHICKEN** $20
Maple and agave grilled chicken, herb habanero butter, seasonal rice, brussel sprouts, roasted butternut squash, rosemary (GF 20)

Dessert

**GINGERBREAD APPLE CHEESECAKE WITH HOUSE MADE CHURRO** $10
Small Plates

Yuca Fries
infused chili oil, sriracha aioli, cotija, tajin, cilantro

Southwest Burger Sliders
chuck angus, jalapeno aioli, lettuce, tomato, havarti cheese, roasted poblano, onion ring

Aguachile Shrimp Ceviche
cured shrimp, onion, tomato, cilantro, mango relish, cilantro, pico, radish, habanero pepper, tajin

Chile Pork Verde
anahiem & tomatillo braised pork, mixed cheese, grilled serrano, choice of tortillas or chips

Catiish Beignets
buttermilk wash, cilantro slaw, achiote jalapeno aioli, tequila pineapple sauce, cotija, tajin, cilantro, lemon wedge

Z’Queso melted cheese, chipotle adobo salsa, pico de gallo, tortilla chips

Hand-Hacked Guacamole
avocado, red onion, corn relish, jalapeno, serrano, garlic, lemon, pico de gallo, cotija, fried flour tortilla bowl, lime wedge, cilantro, roasted salsa

Tejas Trio
guacamole, Z’Queso, roasted salsa

Salsa Trio
roasted tomato, tomatillo crudo & habanero salsas

Quesadilla mixed cheese, fajita peppers, avocado crema, cilantro, pico de gallo, cotija, grilled serrano, roasted tomato salsa

Shrimp Tostada Bites
corn tostada, guacamole, pico de gallo, cotija, cilantro pesto shrimp, agave cilantro dressing, microgreens, cucumber salad

Fried Tamale with Carnitas
green chile & cheese tamales, carnitas, green sauce, pickled onions, cotija, cilantro, lime wedge

Nacho Z’s
tortilla chips, Z’Queso, black beans, avocado lime crema, Z’Tejas cheese blend, pico de gallo, cotija, pickled onion


Soups & Salads

Chicken Tortilla Soup 9

Pork Pozole 9

Salads include choice of chicken, grilled salmon, grilled trout, barbacoa beef, carne asada or carnitas. Substitute fajita steak* or cilantro pesto shrimp 4

Baby Spinach & Bacon Salad
spinach, bacon, goat cheese, tomato, warm bacon dressing

Z’Salad
mixed greens, mixed cheese, bell pepper, tomato, tajin tortilla strips, choice of dressing

Southwest Crispy Chorizo Caesar Salad
romaine, pork chorizo, corn relish, black beans, parmesan, caesar dressing, pico de gallo, tajin tortilla strips

Z’Chopped Salad
romaine, black beans, jalapeno bacon, corn relish, avocado, pico de gallo, Z’Tejas cheese blend

Scratch Made Dressings: Southwest Ranch, Caesar, Vegetarian Caesar, Sesame Ginger, Cilantro Agave and Warm Bacon Vinaigrette

Specialties

Adobo Chorizo Meatloaf
pork chorizo, ground beef, habanero barbeque glaze, seasonal vegetables, roasted poblano & cheese, mashed potatoes, crispy jalapeno and onion coins

Stuffed Artichoke Chicken
mushroom, spinach, roasted garlic, artichokes, agave soy mustard cream, seasonal vegetables, roasted poblano & cheese mashed potatoes

Grilled Salmon*
seasonal rice, seasonal vegetables, served with choice of habanero herb butter or tequila pineapple glaze

Grilled Trout
cilantro pesto, bean & roasted corn salsa, seasonal vegetables, mango relish, microgreens

Chicken Fried Chicken or Steak
house-made seasoned flour, jalapeno-chorizo gravy, roasted poblano & cheese mashed potatoes, seasonal vegetables, choice of cilantro pesto chicken breast or strip loin

Diablo Pasta
spicy mango & pepper linguii, diabla cream sauce, habanero herb butter, roasted jalapenos, cotija, curiled red pepper

Seven Cheese Macaroni
oaxaca, monterey jack, asadero, white cheddar, american, cotija & parmesan cheese, chipotle puree, macaroni, pico de gallo, achiote chicken 17 / Z’s sausage 17 / vegetarian 13

Baseball Cut Top Sirloin
jalapeno bacon, grilled asparagus, roasted poblano & cheese mashed potatoes, habanero herb butter 26 diablo shrimp 5

Southwest Classics

served with seasonal rice and your choice of vegetarian black beans or pork borracho pinto beans

Classic Fajitas
julienned onion, poblano & red bell peppers, lime, guacamole, sour cream, pico de gallo, lettuce, mixed cheese, grilled jalapeno, green onion, choice of corn or flour tortillas

Chicken 19 / fajita steak* 25 / shrimp 25 / vegetable 16 / combination 26

Santa Fe Enchiladas
Z’Queso, Z’Tees cheese blend, corn tortillas smoked chicken with red sauce 15 barbacoa beef with green sauce 16 cheese with green & red sauces 15

Mushroom Enchiladas
cremini mushroom, avocado mango relish, Z’Tejas cheese blend, sour cream, ancho mole cream sauce, Z’Queso, corn tortilla 15

Shrimp Enchiladas
grilled cilantro pesto shrimp, Z’Tejas cheese blend, Z’Queso, avocado lime crema, sour cream sauce, corn tortilla 19

Smoked Chicken Chile Relleno
pecan, apicol, raisin, Z’Tejas cheese blend, green & red sauces, crispy jalapeno & onion coins, sour cream, cotija 19

Dos Fried Tamales
green chile & cheese tamales, green & red sauces, Z’Queso, pickled onions, cotija, cilantro, lime wedge 14 smoked chicken 8 / carnitas 5 / barbacoa beef 6 / carne asada 6 / pollo asado 5

Executive Chef Diego E. Balanos

*Steak and sausage are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**Sandwiches**
choice of seasoned wedge fries with garlic aioli, cinnamon & brown sugar sweet potato fries with jalapeno agave sauce or side Z'Salad

- **Z'Burger***
  1/2 lb. certified angus beef, havarti, jalapeno bacon, lettuce, tomato, red onion, pickles, jalapeno aioli 16

- **Chicken Avocado Sandwich**
cilantro chicken, havarti, avocado, lettuce, tomato, red onion, pico de gallo, jalapeno aioli 15

**Taquiza**

- **Street Tacos**
onion, cucumber, cilantro, lime wedge, choice of pollo asado, beef barbacoa or carne asada 12

- **Baja Catfish Tacos**
blackened catfish, cilantro coleslaw, mango relish, tequila pineapple sauce, lime wedge 12

- **Fried Fish Tacos**
beer-battered catfish, garlic aioli, cilantro coleslaw, roasted tomato salsa 12

- **Pork Carnitas Tacos**
avocado cream, white onion, radish, cilantro, lime wedge 12

- **Shrimp Tacos**
grilled cilantro pesto shrimp, mixed cheese, jalapeno bacon, tomatillo crudo salsa, pico de gallo, cotija, lime wedge 16

**Desserts**

- **Ancho Fudge Pie**
chocolate, pecan, walnut, whipped cream, cinnamon 7

- **Jalapeno Strawberry Tres Leches**
jalapeno agave sauce, whipped cream, strawberry flower, mint 8

- **Rum Raisin Bread Pudding**
cinnamon, vanilla, whipped cream 8

- **Flan de Coco con Dulce de Leche**
cococonut cream, vanilla, dulce de leche, whipped cream, roasted shredded coconut 8

  - a la mode 2
  - add dulce de leche or chocolate sauce 1

**Hand Crafted with Love**

- **Mango Peach Sweet Tea 5**
- **Strawberry Lemonade 5**
- **Watermelon Mango Lime Fizz 5**
- **Mango Craft Soda 5**
- **Cucumber Lime Sparkling Water 5**

**Beverages**

- **Soft Drinks 3**
- **Sweet or Unsweet Tea 3**
- **Acqua Panna 3**
- **Iced Coffee 3**
- **Coffee 4**
- **Mexican Coke 4**
- **Topo Chico 4**

**Handy Hour**
3PM - 6PM DAILY

- **$5 HOUSE MARGARITAS**
- **$2 OFF ALL OTHER MARGARITAS**
- **$2 OFF ALL WINE**
- **$1 OFF ALL BEER**

- **SALSA TRO**
roasted tomato, tomatillo crudo & haberno salsas 4

- **YUCA FRIES**
chili oil, sriracha aioli, cotija, tajin, cilantro 5

- **GRINGO TACOS**
seasoned ground beef, cilantro, onions, garlic, mixed cheese, lettuce, pico de gallo 6

- **FRIED TAMALE**
green chile cheese tamale, green sauce, pickled onions, cotija, cilantro, lime wedge 6

- **CATFISH BEIGNETS**
buttermilk wash, cilantro slaw, jalapeno aioli, tequila pineapple sauce, cotija, tajin, cilantro, lemon wedge 6

- **NACHO ZS**
tortilla chips, queso, black beans, avocado crema, Z'Tejas cheese blend, salsa fresca, cotija 8
  - add gringo taco meat or smoked chicken 5

- **CEBOLLAS LOCAS**
full pound beer battered onion rings, jalapenos coins, tajin, jalapeno aioli, cotija cheese 8
<table>
<thead>
<tr>
<th>DRINK</th>
<th>Recipe</th>
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<tbody>
<tr>
<td><strong>Agave Drinks</strong></td>
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<tr>
<td>Z'Tejas Margarita</td>
<td>Tajin and Salt Rim, Frozen or Rocks 8 add Fruzio with half Salt Rim or Chambord floater 3</td>
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<tr>
<td>Organic Margarita</td>
<td>Select Barrel of Maestro Dobel Diamante, Cointreau, Lime Juice, Agave 12</td>
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<tr>
<td>Mexican Martini</td>
<td>Select Barrel of Maestro Dobel Diamante, Cointreau, Olive Juice, Lime Juice, Agave 12</td>
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<tr>
<td>Watermelon Paloma</td>
<td>Select Barrel of Maestro Dobel Diamante, Watermelon Syrup, Lime Juice, Citrus Soda 13</td>
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<tr>
<td>Jalapeno Cucumber</td>
<td>Z'Tejas Spicy Maestro Dobel Diamante Tequila, Jalapeno, Cucumber, Lime Juice, Agave 11</td>
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<tr>
<td>Hard Day Margarita</td>
<td>1800 Reposado, Grand Marnier, Cointreau 11</td>
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<tr>
<td>Watermelon Strawberry Margarita</td>
<td>Gran Centenario Plata Tequila, Strawberry &amp; Watermelon Syrups, Lime Juice, Agave, Tajin 11</td>
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<tr>
<td>Skinny Margarita</td>
<td>Milagro Blanco, Lime Juice, Agave, Soda 10</td>
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<tr>
<td>Ranch Water</td>
<td>Milagro Reposado, Soda, Lime Juice 8</td>
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<tr>
<td>Paradise Margarita</td>
<td>Z'Tejas Margarita, Grand Marnier, flavor choice of Mango, Peach, Strawberry, Watermelon or Raspberry, Frozen or Rocks 11</td>
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<table>
<thead>
<tr>
<th>Cocktails</th>
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<tbody>
<tr>
<td>Watermelon Strawberry Mule</td>
<td>Hangar One, Strawberry and Watermelon Syrups, Lime Juice, Ginger Beer 11</td>
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<tr>
<td>Sazerac Old Fashioned</td>
<td>Sazerac Rye, Orange, Bitters, Simple Syrup, Luxardo Cherry 12</td>
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<tr>
<td>Raspberry Peach Cosmo</td>
<td>Hangar One Citron, Raspberry &amp; Peach Syrups, Cranberry &amp; Lime Juice, Blueberries or Raspberries 12</td>
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<tr>
<td>Z'Colada</td>
<td>Z'Tejas Margarita, Malibu Rum, Pineapple Juice, Condensed Milk, Coconut 12</td>
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<tr>
<td>Mango Peach Mimosa</td>
<td>Ruffino Prosecco, Mango and Peach Syrups, Fresh Orange Juice 7</td>
</tr>
<tr>
<td>Strawberry Mimosa</td>
<td>Ruffino Prosecco, Strawberry Syrup, Fresh Orange Juice 7</td>
</tr>
<tr>
<td>Classic Mimosa</td>
<td>Ruffino Prosecco, Fresh Orange Juice 7</td>
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</tbody>
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TEQUILA FLIGHTS

The Centenario Flight
Blanco, Reposado & Añejo by Gran Centenario 15

Three Amigos Flight
Reposados by Milagro, Maestro Dobel & Herradura 25

Extra Añejo Flight
Extra Añejes by 1800 Milenio, Dobel 50 & The Leyenda 70

WINE

Whites & Rosés Glass / Bottle
Bonterra Organic Rosé Mendocino, California 10 / 36
Trapiche Chardonnay Mendoza, Argentina 8 / 28
Benvolio Pinot Grigio Italy 9 / 32
Peter Yealands Sauvignon Blanc New Zealand 10 / 36
La Crema Chardonnay California 12 / 44
Hartford Court Chardonnay Russian River Valley, California / 58

Reds
Trapiche Cabernet Sauvignon Mendoza 8 / 28
Beringer Bourbon Barrel Age Cabernet California 8 / 28
La Posta Bonarda Mendoza, Argentina 11 / 40
La Crema Pinot Noir California 12 / 44
Alma Negra Red Blend Mendoza, Argentina / 58
Austin Hope Cabernet California / 68

Bubbles
Paul Chevalier Brut France 6 / 22
Marques de Caceres Cava Spain / 28

BEER

Seasonal & Local Craft Beers 7
Please see your server for selections!

Imported 6 Domestic 5 Non-Alcoholic 6
Corona Bud Light St. Pauli Girl
Pacífico Michelob Ultra
Dos XX Lager Miller Lite
Modelo Especial

ZERO PROOF

Handcrafted with love 5
Mango Peach Sweet Tea Acqua Panna 3
Strawberry Lemonade Topo Chico 4
Watermelon Mango Lime Fizz Mexican Coke 4
Mango Craft Soda
Cucumber Lime Sparkling Water
BRUNCH

CLASSICS
Capital Beef Barbacoa Omelet
3 eggs, barbacoa beef, z’tejas cheese blend, red enchilada sauce, pico de gallo, tortillas strips, served with papas bravas and choice of tortillas 14

Garden Omelet
3 eggs, sautéed mushroom, avocado, tomatoes, grilled asparagus, herb habanero butter, spinach, fajita peppers, z’tejas cheese blend, served with papas bravas and choice of tortillas 14

Z’Eggs
3 eggs any style, papas bravas, choice of tortillas, jalapeno bacon or z’sausage 12

Kahlua And Agave French Toast
texas toast, kahlua & vanilla dredge, orange zest, cinnamon, agave bourbon berry sauce, whipped cream, chocolate dipped strawberry 12

SPECIALTIES
Breakfast Fajitas
2 eggs any style, fajita peppers, papas bravas, guacamole, sour cream, pico de gallo, served with choice of beans, choice of tortillas and protein choice of beef, shrimp, chicken or veggie 17

Green Chile Pork & Tamale Eggs Benedict
chile pork verde, green chile & cheese tamales, chipotle hollandaise sauce, papas bravas, 2 poached eggs, chipotle puree 14

Huevos Rancheros
2 eggs any style, corn tortillas, papas bravas, black beans, braised barbacoa beef, z’texas cheese blend, red & green sauces, avocado, pico de gallo and cotija 14

Breakfast Enchiladas
2 enchiladas on flour tortillas, z’texas cheese blend, z’queso, red & green sauces, sour cream, cotija, pico de gallo, served with papas bravas, 2 eggs any style and choice of smoked chicken or barbacoa beef 14

Chorizo and Z’Sausage Migas
tortilla strips & scramble eggs, red sauce, chorizo, z’sausage, jalapeno, onion, sour cream, cotija, pico de gallo 14

SIDES
Papas Bravas  4
3 Bacon Strips  4
2 Eggs  3
1 Z’Sausage  3
Seasonal Fruit  3
Black Beans  3
Borracho Beans  3
1/4 Avocado  2
4 Corn or Flour Tortillas  2

DRINKS
Kahlua and Tequila Café 8
Jalapeno Bacon Wrapped Bloody Mary 7
Dulce de Leche Iced Coffee 6
Strawberry Mimosa 6
Mango Peach Mimosa 6
Bloody Mary 6
Orange Juice 5
Iced Coffee 4
Classic Mimosa 4
Coffee 3

Executive Chef Diego E. Bolanos

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
KID’Z MENU
10 years & under. All kid’z meals include choice of juice, tea, milk or soft drink.

LUNCH + DINNER $8
Z’SALAD
grilled or crispy chicken, romaine, tomato, z’tejas cheese blend, tortilla strips

NACHO Z’S
chips topped with z’queso, black beans, avocado lime crema,
pico de gallo, cotija

The following are served with your choice of black beans, wedge fries, sweet potato fries, rice, seasonal vegetables or fresh berries.

7 CHEESE MACARONI
add grilled or crispy chicken for $3

GRILLED CHEESE
texas toast, z’tejas cheese blend

QUESADILLA
z’tejas cheese blend, protein choice of chicken, veggies or cheese

CHEESEBURGER
havarti cheese, lettuce, tomato, pickles

GRILLED OR CRISPY CHICKEN STRIPS

BRUNCH $6
during brunch hours only

Z’EGGS
2 eggs any style, choice of papas bravas or fresh berries

BERRIES FRENCH TOAST
texas toast, vanilla, cinnamon, agave bourbon berry sauce, whipped cream, chocolate dipped strawberry

CHEESE OMELET
choice of papas bravas or fresh berries

SUNDAE $3