

{ DIPS TO SHARE }

GUACAMOLE 14.

mashed avocado, cilantro, jalapeño, tomato & onion
served mild, medium or hot

QUESO 8.

traditional: yellow cheese white: white cheese
tomatillos, serrano peppers jalepeños, roasted poblanos
& pico de gallo & pico de gallo

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add brisket 4. | skirt steak 4. | beef 2.
chorizo 2. | carnitas 2.

"BOB ARMSTRONG" 12.

your choice of traditional or white queso
with guacamole, ground beef
pico de gallo & sour cream

"MAG MUD" 10.

white queso, black beans
pico de gallo & guacamole

QUESO SAMPLER 14.

traditional queso, white queso & your choice of
"Bob Armstrong" or "Mag Mud"

{ TRADITIONAL APPETIZERS }

NACHOS 7.

corn tortilla chips topped with cheddar, monterey jack
house-pickled jalapeños & refried beans served with
guacamole, pico de gallo & sour cream

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add brisket 5. | grilled shrimp 5. | skirt steak 4. | beef 3.
grilled chicken 3. | chorizo 2. | carnitas 2.

QUESADILLA 6.

house made flour tortillas filled with cheese & jalapeño
chili served with guacamole, pico de gallo & sour cream

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add brisket 5. | grilled shrimp 5. | skirt steak 5.
grilled chicken 4. | mushroom blend with grilled corn 4.

TAMALES 10.

fresh masa steamed in corn husks
served with your choice of filling:
pork, red chile sauce
or shredded chicken, tomatillo sauce

{ SOUPS }

TEXAS RED CHILI

cup 6. | bowl 8.

TORTILLA SOUP

cup 7. | bowl 9.

shredded chicken in a pasilla chili broth served with
tomatoes, avocado, crema, fried tortilla strips & cheese

{ SALADS }

· ADD GRILLED CHICKEN 2. | GRILLED STEAK 4. | GRILLED SHRIMP 5. ·

HOUSE SALAD 13.

mixed greens, diced tomatoes, jicama
toasted chile-lime pecans, cotija cheese & guacamole
served with jalapeño ranch dressing

JAVELINA SALAD 14.

baby arugala, grilled nopales, diced tomato
toasted chile-lime pecans, pickled red onions & guacamole
served with pomegranate vinaigrette

{ TACOS }

· SERVED WITH HOUSE MADE FLOUR TORTILLAS ·

BRISKET 16.

slow cooked beef brisket, cheese, onions
& poblano peppers served with jalapeño gravy

CHICKEN 14.

grilled citrus marinated chicken, guacamole
pico de gallo, queso fresco & lettuce

MUSHROOM 13.

wild mushrooms, mixed roasted peppers, grilled corn
cotija cheese, guacamole & tomato

FISH 15.

grilled mahi-mahi, house pickled jalepeños
guacamole & queso fresco

LAMB 17.

slow roasted lamb, cooked barbacoa style, red chile sauce
salsa verde cruda & cotija cheese

AVOCADO 13.

fried avocado, black beans, pico de gallo
cheese & lettuce

SAN ANTONIO PUFFY TACO 16.

fried corn tortillas, spicy marinated pork shoulder
avocado, cotija cheese, pickled red onions & lettuce



JAVELINA 'FAMOUS FAVORITES'
our tribute to legendary texas dishes!

{ PARRILLADAS MIXTAS }

• TRADITIONAL, 65. SERVES 1-2 GUESTS • GRANDE, 125. SERVES 3-4 GUESTS •

each parrilladas mixtas is served on a mexican brasero with onions, red, green & poblano peppers along with all the trimmings - guacamole, pico de gallo, sour cream, jalapeño relish, jalapeño ranch rice & beans & house made flour tortillas

steak fajita, chicken fajita, bacon wrapped shrimp with jalapeño & cheese
carnitas, barbecued quail, jalapeño sausage

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add lobster tail mkt price | add charred octopus 12.

{ ENCHILADAS }

• SERVED WITH RICE & BLACK OR REFRIED BEANS •

ENCHILADAS DE TEJAS 17. JAVELINA
cheese, onions, red chili gravy, chili con carne
& house-pickled jalapeños

CHICKEN 17.
chipotle marinated chicken
roasted tomatillo sauce, cheese & onions

STEAK 22.
grilled skirt steak, cheese & sour cream sauce

SEAFOOD 24.
scallops, lump crab, jumbo shrimp cooked in escabeche
topped with a yellow pepper habanero sauce

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{ WEST TEXAS STACKED ENCHILADAS }

• 20. EACH | SERVED WITH RICE & BLACK OR REFRIED BEANS •

PORK
two corn tortillas stacked
with layers of slow cooked
pork & peppers with
green chile, onions cheese
& cilantro

LAMB
two corn tortillas stacked
with layers of lamb cooked
barbacoa style with
red chile sauce cheese
& onions

try it "Roosevelt" style, add a fried egg 2.

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{ FAJITAS }

• STEAK 25. | CHICKEN 21. | SHRIMP 25. | MIXED VEGETABLE 17. •

each fajitas is served on a sizzling comal with onions, red, green & poblano peppers along with all the trimmings - guacamole, pico de gallo, sour cream, jalapeño relish, jalapeño ranch, rice & beans & house made flour tortillas

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try it "sunset" style, add traditional & white queso, 2.

{ ENTREES }

• SERVED WITH RICE & BLACK OR REFRIED BEANS •

CHILE RELLENO 17. JAVELINA
poblano pepper, battered & fried, filled with
beef piccadillo, topped with melted cheese
toasted pecans, raisins & tomatillo sauce

CHICKEN FRIED STEAK 18.
beef top round pounded thin, marinated in
buttermilk, floured & fried & served in choice of style:

country - topped with cream gravy
cowboy - smothered in chili con carne & cheese

WOOD ROASTED QUAIL 25.
served over green chile sauce with a sweet corn tamale

PESCADO CILANTRO 23.
fresh fish of the day, battered & lightly fried, covered
in cilantro cream sauce & served with flour tortillas

COWBOY STEAK 38.
28 day aged 12 ounce bone-in ribeye served with a
cheese enchilada topped with tomato ranchero sauce

• please inform your server of any dietary restrictions •

{ SPECIALTY COCKTAILS }

· 13. EACH ·

MEXICAN MARTINI

reposado tequila, cointreau, olive juice
& fresh lime juice

PALOMA

blanco tequila, fresh grapefruit & lime juices
with pure cane sugar

ANEJO SOUR

anejo tequila, fresh lemon juice
egg whites, angostura bitters

SPICY NEGRONI

mezcal, campari, sweet vermouth
mole bitters, orange peel

OLD OAXACAN

mezcal, fresh lime juice, pure cane sugar, mint
& angostura bitters topped with sparkling wine

OLD FASHIONED

bourbon, angostura bitters
pure cane sugar, orange peel

BEE'S KNEES

gin, fresh lemon juice, local honey

TEXAS MULE

tito's vodka, fresh lime juice, ginger beer

{ MARGARITAS }

FROZEN

Traditional 10.
Specialty 12.
Strawberry 12.
Prickly Pear 12.
Avocado & Cilantro 14.
Sangria Swirl 14.

ROCKS 13.

Traditional • El Presidente • Jalapeno
Habanero Peach • Skinny • Tomatillo

{ DRAFT BEERS }

Shiner Bock 7.
Shiner Seasonal 8.
Pacifico 8.

{ BOTTLED BEERS }

Lone Star 5. Negra Modelo 8.
Corona 6. Modelo Especial 7.

Corona Light 6.

Woodcuck Apple Cider 7.
Captain Lawrence IPA 8.