

Plates

SMOKED BRISKET TACO NORTEÑO

Smoked brisket with avocado, cucumber, chicharones, and green chili vinaigrette served on a large flour tortilla \$13

CHICKEN FRIED CHICKEN

Buttermilk fried chicken smothered in chorizo verde gravy with sweet peas and green beans \$15

POZOLE ROJO

Guajillo chili broth braised pork shoulder and hominy with avocado, lime, cabbage, cilantro, radish and crispy tortillas \$11

CHULETA DE PUERCO

Annato and sour orange marinated pork chop with black rice, mojo de ajo, caramelized vidalia onions and a fried egg \$15

HAM & CHEESE TORTA AHOGADA

Smoked ham and muenster cheese on a griddled telera roll drowned in chile de arbol salsa with a fried egg, escabeche onions and cilantro \$12

TAMAL DE ELOTE CON CALABAZA

Sweet corn tamal with roasted delicata squash, banana peppers, sungold tomatoes, soft scrambled eggs and lime crema \$12

CHILE RELLENOS

Anaheim peppers with fresh farmer's cheese, chayote squash, pickled pasilla chiles and tomato-serrano broth \$13

RED CHILE ENCHILADAS

Corn tortillas and roasted chicken thighs with guajillo-anchito chile sauce, queso oaxaca, queso fresco, cilantro, onions and pickled serrano chiles \$13

\$1 ADD FOR FRIED EGG

Dove's

LUNCHEONETTE

Ceviche

COBIA
Dressed with salsa de guacamole, serrano chilis, cucumber, red onion, mint, jicama and fried yucca \$12

VUELVE A LA VIDA
Fresh seafood lightly marinated in tomato, orange and lime juice tossed with tomatoes, habanero, avocado and cilantro \$14

Vegetables

BETABELS
Roasted and chilled golden beets with pickled golden raisins, mint, sesame seeds and mole negro \$7

SUMMER TOMATO SALAD
Local tomatoes dressed in red wine vinegar and pumpkin seed oil, fresh farmer's cheese, pepitas and herbs \$9

GARDEN SALAD
Bibb and red oak lettuce, cucumbers, radishes, wax beans, red onions, fresh herbs, and Texas toast croutons, dressed in buttermilk vinaigrette \$9

PEPPER & POTATO HASH
Fried potatoes and shishito peppers with aioli, garnished with charred scallions and queso fresco \$7

ROASTED CAULIFLOWER
Cauliflower dressed with pipian verde, fried lemons and cornmeal fried hominy \$7

YELLOW WAX BEANS SALAD
Yellow wax beans, avocados, red onions and arugula dressed with a lime vinaigrette \$7

Sides

TEXAS TOAST \$2
GRITS \$4
CHILI CON CARNE \$4
BLOOD SAUSAGE \$4

Drinks

COFFEE
by dark matter coffee
DOVE'S HOUSE BLEND \$3
ICED COFFEE ON TAP \$4

TEAS
by rare tea cellars
DOVE'S ICED BLEND \$4
HOT
Black \$4
Green \$4
Herbal \$4

JUICE
fresh squeezed
ORANGE \$4
GRAPEFRUIT \$4

SODAS
MEXICAN
Coke \$3
Squirt \$3
Sprite \$3

DIET COKE \$3
BLENHEIM'S
GINGER ALE \$4
MARIA'S
GINGER BEER \$3
TOPO CHICO
MINERAL WATER \$2

DR BROWN'S
Rootbeer \$3
Black Cherry \$3
Cel-Ray \$3
Cream Soda \$3

Cocktails

THE SIXTH STAIRSTEP

Arette Reposado, red grapes, cubanelle pepper, agave, lime, St. George Absinthe \$8

CANTARITO

Lunazul Blanco, orange & grapefruit juice, salt, Mexican Squirt \$9

UPTOWN SHAKEDOWN

Calle 23 Blanco, Cocchi Americano, Green Chartreuse, cucumber, lime, celery bitters \$9

TEQUILA COBBLER

ROTATES SEASONALLY
Please see your server for current selection \$8

THE PALOMINO

Watermelon-infused Cocchi Rosa, Giffard Pamplemousse Liqueur, soda, aromatic bitters \$8

DOVE'S BLOODY MARY

CH Vodka, Dove's house mix, smoked black pepper, celery & root bitters \$9

Mezcal Tequila

ALIPUS

San Andres \$8
San Balthazaar \$8
San Juan \$8

DEL MAGUEY

Arroqueño \$15
Chichicapa \$10
Minero \$10
Pechuga \$25
San Luis Del Rio ... \$10
Santo Domingo ... \$10
Tepezate \$15
Tobala \$15

FIDENCIO

Big Star
Private Barrel \$9
Classico \$7
Sin Humo \$7

LEYENDA

Durango \$12
Guerrero \$12
Oaxaca \$10

MEZCAL VAGO

Elote \$10
Espadin \$10
Mexicana \$14

PIERDE ALMAS

Dobadaan \$14
Espadin \$10
Tobala \$17
Tobaziche \$17
Puritita \$6

MEZCALERO

#9 \$12
#10 \$12

CIELO ROJO

BACANORA

..... \$9

OCHO SIENTOS

SOTOL

..... \$9

BLANCO

Arette \$7
Cabeza \$7
Calle 23 \$6
Casa Noble \$8
Chinaco \$6
Coralejo \$6
Corazon \$6
Don Fulano \$8
Dulce Vida \$8
El Tesoro \$7
Fortaleza \$10
Hacienda De La Flor .. \$7
Herencia \$6
Herradura \$6
Lunazul \$5
Ocho \$8
Pueblo Viejo \$6
Siete Leguas \$7
Tapatio 110 \$9

REPOSADO

Arette Suave \$8
Calle 23 \$7
Casa Noble \$9
Dulce Vida \$9
Fortaleza \$12
Hacienda De La Flor .. \$9
Herradura \$8
Lunazul \$5
Ocho \$10
Pueblo Viejo \$7
Siete Leguas \$8

AÑEJO

Calle 23 \$7
Casa Noble \$10
Coralejo \$7
Don Fulano \$10
Dulce Vida \$11
El Tesoro \$9
Fortaleza \$15
Hacienda de la Flor .. \$10
Herencia \$12
Ocho \$11

EXTRA AÑEJO

Arette Gran Clase ... \$17
Ocho Extra Añejo ... \$20

Beer

DRAFT

NEGRA MODELLO
Mexican Dark Lager (5.4%) \$5
PACIFICO
Mexican Light Lager (4.5%) ... \$4

* Ask your server about our rotating draft selections

BOTTLES AND CANS

BOHEMIA
Mexican Lager (5.3%) \$4
SHINER "PREMIUM"
Texas Session Ale (4.4%) .. \$3 CAN
NEW BELGIUM "SHIFT"
Pale Lager (5%) \$5 CAN
GREAT DIVIDE "LASSO"
IPA (5%) \$5
OFF COLOR "TROUBLESOME"
Gose-Style Ale (4.3%) \$5
4 HANDS SINGLE SPEED
Blonde Ale (5%) \$5
FIRESTONE DBA
English / Special Bitter (5%) ... \$5

Wines

WHITES

'13 ANTIXIOLA TXAKOLINA
Spain \$8 / \$32
'12 HUFF KERNER
Germany \$7 / \$28
'12 DOMAINE DE L'ECU
MUSCADET
France \$8 / \$32

REDS

'13 DUBOST BEAUJOLAIS
GAMAY NOIR
France \$8 / \$32
'12 LAMBERT CHINON
CAB FRANC
France \$8 / \$32
'09 MOLETTIERI AGLIANICO
Italy \$9 / \$36

ROSÉ

'13 ANJOS VINHO VERDE
Portugal \$5 / \$20

\$1

ADD FOR COMPLETO