



TEXAS CUISINE

HOUSE MADE ON-SITE | TUESDAY - SUNDAY

APPETIZERS

- ★ **WEST TEXAS QUAIL BITES** \$12.95
Tender broiled quail breast wrapped in smoky bacon atop green chili cheese grits and bourbon bacon gravy
- GF **HILL COUNTRY SMOKED WHISKEY WINGS** \$9.95
Seven slow smoked jumbo wings flame kissed and tossed in our sweet and smoky whiskey glaze served with celery sticks and carrots and a side of our homemade ranch dressing
- CONCAN SHRIMP** \$12.95
Five jumbo gulf shrimp stuffed with smoked Gouda cheese and Anaheim chili pepper then wrapped in bacon and seared to perfection
- ★ **FRIO RIVER HOG WINGS** \$14.95
GF Three succulent pork shanks marinated and slow smoked in our secret hill country recipe, then flame kissed and tossed in our smoky whiskey glaze garnished with fresh honey lime cilantro slaw
- TEXAS FRIED MAC 'N' CHEESE** \$9.95
Our slow smoked Texas mesquite brisket blended with creamy mac 'n' cheese then deep fried to a golden brown
- ★ **RIVER TRASH** \$9.95
A hearty serving of fried onion straws, fried okra and hand sliced fried pickle chips served with our homemade ranch dressing
- COMPUESTO FLAMEADO** \$9.95
Creamy hill country queso, packed with spicy ground beef and topped with fresh avocado slices and homemade pico de gallo with a side dollop of sour cream and fresh fried tortilla chips
- BIG BEND BOTANAS** \$8.95
Homemade fire roasted salsa and creamy spicy queso served with fresh fried tortilla chips
- GF **CEVICHE** \$14.95
Gulf shrimp and snapper, lime juice, tri-colored peppers, jalapeno, jicama
- ★ **WILD BOAR EMPANADAS** \$11.95
Our homemade empanadas filled with slow raised boar shoulder, ancho chilies and cilantro crème
- ★ **TEXAS-SIZED FRIO PRETZEL** \$7.95
Bavarian style pretzel, beer cheese and ground mustard
- BRAISED PORK BELLY** \$10.95
Slow braised pork belly served on top of our green chili cheese grits.
- FRIED PICKLED OKRA** \$9.95
Hand battered pickled okra served with cumin buttermilk

HANDHELD

- UVALDE PULLED PORK SANDWICH** \$10.95
Slow roasted pork dressed with our house made BBQ sauce, served on a brioche bun with our house slaw and your choice of side
- FRIO BRISKET SANDWICH** \$10.95
Our slow smoked brisket dressed with our house made BBQ sauce, served on Texas toast with your choice of side
- ★ **SEADRIFT SHRIMP TACOS** \$15.95
GF Gulf shrimp served with our tangy slaw topped with our house made cilantro crème on corn tortillas.
Served with cilantro lime rice and black beans
- 44 FARMS BEEF TIP QUESADILLA** \$12.95
Seared beef tips, Mexican cheese blend, large flour tortillas, served with cilantro lime rice and black beans
- SMOKED CHICKEN & PEPPERED BACON TEX-ADILLA** \$9.95
A large flour tortilla stuffed with slow smoked chicken and peppered bacon with melted cheese
- ★ **THE FRIO BURGER** \$10.95
A half pound 44 Farms burger seasoned to perfection and served with lettuce, tomato, pickle and onion (*add cheese or bacon for \$1 each*)
Make it Chicken, grilled or crispy
- THE GUADALUPE PASS BURGER** \$13.95
A half pound 44 Farms burger topped with fire roasted chilies, peppered bacon, melted sharp cheddar cheese, a birds nest of onion straws, fried egg and a drizzle of our sweet and smoky whiskey glaze
Make it Chicken, grilled or crispy
- GF **ROCKPORT FISH TACOS** \$14.95
Fresh grilled mahi mahi served in warm corn or flour tortillas topped with our fresh honey chipotle lime slaw and drizzled with a homemade mango habanero sauce served with ciantro lime rice and black beans

ENTREES

★	CHIPOTLE SNAPPER	\$25.95
GF	Pan seared Gulf Snapper topped with shrimp and crab meat in a chipotle crème served with cilantro lime rice and green beans	
GF	CHICKEN ROULADES	\$14.95
	Chicken breast stuffed and rolled with corn, chorizo, mushrooms, bell peppers and cheese blend served with German potato salad	
	TEXAS BRAISED PORK SHANK	\$18.95
	Slow braised pork shank served on our green chili cheese grits topped with the braising vegetable reduction	
★	CAST IRON 44 FARMS BUTCHER STEAK	\$18.95
GF	10 oz. butcher center cut steak cooked in a cast iron skillet topped of with chili lime butter served with green beans and garlic mash	
	BRISKET ENCHILADAS	\$12.95
	Slow smoked brisket in flour tortillas with cheese and topped off with our house made red enchilada sauce served with cilantro lime rice and black beans	
GF	BEEF TIP KABOBS	\$12.95
	2 skewers of beef tips served over cilantro lime rice topped with cilantro crème	
★	WEST TEXAS PECAN CRUSTED BOURBON CHICKEN	\$14.95
	A marinated all white meat chicken breast crusted in west Texas pecans and pan seared to perfection, served over a garlic mash puree with a light bacon bourbon reduction	
	TEXAS BBQ SHRIMP & GRITS	\$16.95
	Fresh jumbo gulf shrimp skewer, fire grilled and drizzled with our house recipe sweet fire BBQ sauce with pea shoots and green chili cheese grits	
	CACTUS JACK GARNER CHOP	\$19.95
	Double bone-in pork chop, marinated to perfection and charbroiled to your liking. Placed atop a bed of our creamy garlic smash and topped with caramelized red onion and a savory demi glaze sauce	

CHICKEN FRIED

★	STUFFED CHICKEN FRIED CHICKEN	\$19.95
	A succulent chicken breast stuffed with hatch chilis and smoked gouda and fried to a golden brown and served with a side of your choice and grilled texas toast	
	PORK CHOPS	\$19.95
	2 hand battered pork chops served crispy over garlic mash, gravy and served with a side of your choice and grilled texas toast	
	44 FARMS CHICKEN FRIED STEAK	\$19.95
	Hand pressed, served over mash potatoes and gravy with a side of your choice and grilled texas toast	

SOUPS & GREEN STUFF

GF	PADRE ISLAND AHI SALAD	\$15.95
	Ahi Tuna steak, mixed greens, roasted corn, black beans, avocado, cilantro crème	
	CRAB STUFFED AVOCADO	\$15.95
	Avocado stuffed with a crab meat salad tossed in a lite crème served on a bed of spring mix	
GF	WEST TEXAS SUNSET SALAD	\$10.95
	Mixed greens, strawberries, raspberries, blueberries and spiced candied pecans with a strawberry vinaigrette <i>Add four shrimp (\$6.95)</i>	
GF	TEXAS WEDGE SALAD	\$9.95
	Wedge of Texas iceberg with smoked pepper bacon crumbles, crumbled bleu cheese and cherry tomatos <i>Add chicken (\$3.95) or four shrimp (\$6.95)</i>	
GF	CAESAR SALAD	\$9.95
	Crisp romaine hearts drizzled with Caesar dressing, cherry tomatoes and parmesan cheese	
GF	SOUP AND SALAD COMBO	\$9.95
	Your choice of a fresh garden side salad topped with diced tomato, cucumber, red onion and shredded cheese or a crisp Caesar salad topped with red onion and jalapeño Caesar dressing with a hot cup of Chef's soup du jour	
	CHEF'S SOUP DU JOUR	CUP \$5.95, BOWL \$9.95

SIDES

GARLIC SMASH	\$4.95
GREEN CHILI CHEESE GRITS	\$4.95
CILANTRO LIME RICE	\$4.95
GERMAN POTATO SALAD	\$4.95
GREEN BEANS	\$4.95
TUMBLEWEED ONION STRAWS	\$4.95
MAC 'N' CHEESE	\$4.95
FRIO SLAW	\$4.95
SIDE SALAD / SIDE CAESAR	\$4.95
FRESH CUT FRIES	\$4.95
CORN ON THE COB	\$4.95
CUP OF CHEF'S SOUP DU JOUR	\$4.95

DESSERTS

PRICKLY PEAR SORBET WITH SEASONAL FRUIT	\$8.95
A refreshing sorbet made from the sweet nectar of Texas cactus fruit served with a blend of seasonal berries	
CHESS PIE	\$7.95
A southern delicacy. Cool and sweet custard pie, served with homemade whipped cream	
SQUAW BREAD WITH HORCHATA ICE CREAM	\$7.95
Grandma's sweet dough, lightly fried and topped with sugar and cinnamon	
CAST IRON SKILLET S'MORES	\$8.95
The campfire favorite we all know and love!	

KIDS

(all kid's meals served with a choice of fries, green beans, corn on the cob or mac 'n' cheese)

MAC 'N' CHEESE		\$5.95
GRILLED CHEESE		\$5.95
CHICKEN TENDERS		\$6.95
QUESADILLAS		\$6.95
SLIDER		\$6.95