

*****The options aren't limited to this menu.**

Whatever you want, we can make happen. (Breakfast tacos, burgers, ribeyes, steaks, your catch of the day, etc.)

Mark is the owner and chef. He is a local New Braunfels-Texan.

He recently opened a Texas BBQ restaurant in Red Lodge, Montana.

Texas BBQ Menu

Proteins

- Texas Style Brisket
- Chicken (thighs)
- Smoked Turkey Breast
- Pulled Pork
- Sausage (Reg/Jalapeno Cheddar)
- Dino Ribs

Sides

- Mac and Cheese
- Burnt End Mac and Cheese
- Texas Beans
- Potato Salad

Others

- Brisket Sandwich
- Pulled Pork Sandwich
- The "Texan" (Customer choice of 3 meats, pickles, onions)



More Options

Fish Option

- Fried Whole Tilapia.
 - Fish is served whole, seasoned to perfection and dressed with a beautiful mango pico de gallo.

Chicken Options

- Pollo Rancheras
 - Chopped chicken things (skinless & boneless) braised slowly in a hearty homemade Ranchero Sauce.
- Pollo Con Chile Verde
 - Boneless Skinless thighs, pan seared and covered in my delicious homemade salsa verde.

Pork Options

- Pork Carnitas
 - Traditionally made pork carnitas. I make this dish a close to traditional as possible and top it with chopped cilantro, onion and lime juice.
- Pork Con Chile Verde
 - Same as the chicken option but with pork butt.

Beef Options

- Carne Guisada
 - Classically made, tender beef shoulder with a Texas twist. The meat is smoke for 2 hours before it is slowed cooked overnight in my homemade guisada stew.
- Barbacoa
 - Probably what I am most known for. Beef cheek, trimmed of almost all its fat, smoked for 2 hours and the slowed cooked overnight in a traditional beef stock.
- Beef Fajitas
 - Seasoned to perfection and grilled over open flames with your choice of toppings. Super Tender, mouthwatering juiciness.

Side Options

- Mexican Rice
- Charro Beans
- Refried Beans

*****And of Course Homemade tortillas!

