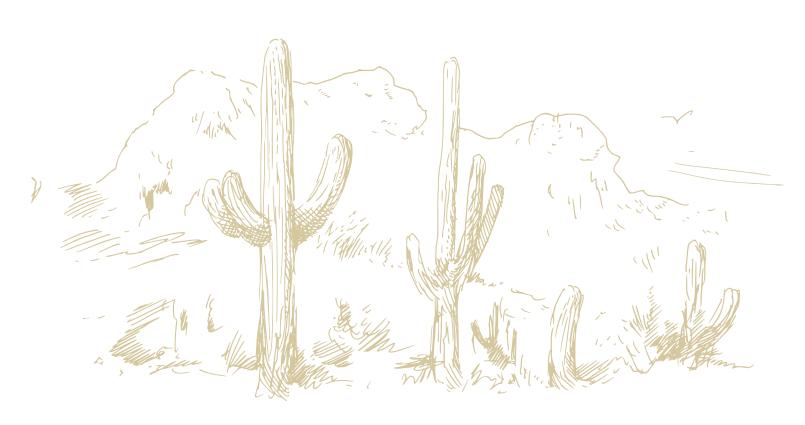


STEAKHOUSE & SALOON



MEAT YOUR FRIENDS HERE *



STARTERS

Cowboy Steak Nachos Homemade Chips, Chopped KC Steak, Refried Beans & Green Chile Queso Blanco.	KC Street Tacos Chopped KC Steak, Topped with Onion & Cilan Served with Lime & Pico de Gallo	
Served with a Side of Pico de Gallo	Fried Pickles & Jalapenos Battered & Fried Sorved with Banch Pressing	¢0.00
Bird on a Wire GF Bacon Wrapped Chicken, Jalapeno, Cream Cheese & Peach. Drizzled with BBQ Sauce & Jalapeno Jelly \$20.99	Chips, Salsa & Queso GF Green Chile Queso Blanco.	59.95
Fried Green Chile Mac n Cheese Battered & Fried Served with Chipotle Mayo	Served with Homemade Chips	. \$11.9
Tejas Salad Mixed Greens, Tomato, Red Onion, Egg, Croutons & Bacon	Tejas Chili Served with Cheese & Onions Bowl	SOU

HILL COUNTRY FAVORITES

Chicken Fried Favorites Buttermilk Battered & Fried. Served with Cream Gravy & Mashed Potatoes. Steak					
Fried Catfish Filet Golden Fried Catfish Filet. Served with Hush Puppies & Coleslaw. \$19.99					
Yard Bird Sandwich Crispy or Grilled Chicken Breast with Lettuce, Onions, Pickles & Tomatoes. Served with Steak Fries					
Tejas Steak Sandwich Sliced KC Style Steak, Smothered in Green Chili Queso Blanco & Melted Monterrey Jack, Topped with Pico de Gallo on a Brioche Bun. Served with Steak Fries. \$16.99					
Old Fashion Hamburger Angus Beef Patty with Lettuce, Onions, Pickles & Tomatoes. Served with Steak Fries					
Black Bean Chipotle Burger					

Black Bean Chipotle Southwest Patty with Lettuce, Onions, Pickles & Tomatoes. Served with Steak Fries \$13.99



Served With Choice of 2 Sides

	Ribey	ve	14	oz.
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Hand Cut & Seasoned with our House Seasoning. . \$45.99

New York Strip 12 oz.

Hand Cut & Seasoned with our House Seasoning. . \$38.99

Prime Rib (Limited Availability. See Server for Details)
Our Signature Ribeye Slow Smoked
Served with Au Jus & Horseradish Sauce \$45.99

Tejas KC Steaks

Made Famous in West Texas - Made Legendary at Tejas Steakhouse & Saloon

Featuring 44 Farms Texas Black Angus Beef Served in 2 oz. Medallions

KC for 1 8 oz	Choice of 2 Sides
KC for 2 18 oz,	Choice of 4 Sides
KC for 3 26 oz,	Choice of 2 <i>Family</i> Style Sides
KC for 5 48 oz,	Choice of 3 <i>Family</i> Style Sides

All Sides Available Family Style (serves 3-5) except Baked Potatoes & Wedge Salad. Upcharge for Asparagus & Side Salad.



HOUSE SPECIALTIES

Pollo de Cibolo

King Ranch Chicken

Pan de Campo

Pepper Steak

Grilled Quail

Bone-In Pork Chop



TEJAS SIDES

Tejas Bacon Green Beans GF Green Chile Mac n Cheese Steak Fries Sweet Potato Fries Mashed Potatoes
Sautéed Mushrooms & Onions GF
Sautéed Vegetable Medley GF
Sautéed Broccoli

Wedge Salad GF.... add \$7.00

Baked Potato.....add \$3.00

Side Salad GF.....add \$2.00

Grilled Asparagus GF. add \$1.00



"For years we served steaks out of our outdoor smokehouse during the rodeos. Popular because of the rich flavor, special rub and choice cuts, opening a steakhouse was a natural progression as the Tejas Rodeo Company grew. As our vision took shape for the design, we wanted to make sure that the result was a quality steakhouse where visitors would have a true Texas experience.

To start, we consulted culinary experts, but most importantly, we hit the road. From Alpine to Fort Worth, we crossed the state of Texas visiting the very best independent steakhouses. These well-known establishments offered quality food and unique atmospheres. We wanted to learn from the best and it was pretty tasty research! As our vision began to take shape, we decided the dining room would be a mini-museum allowing guests a glimpse into the Old West. Along with the original pieces of Western Art, we added photographs dating from the late 1800's and turn of the century Texas Rangers in full gear, famous Wild West Shows, and Rodeos.

The saddles, chaps, spurs, rifles, pistols and everything displayed are real and date back to the late 1800's to early 1900's. The oldest piece, and one of the most unique of the Winchester rifles, is the model 1866 Winchester. Manufactured in 1870 and nicknamed the 'Yellow Boy,' it hangs in a place of honor behind the bar right above the Judge Roy Bean oil painting.

Along with the authentic atmosphere we wanted to serve genuine cowboy dishes. Using old family recipes and cowboy cookbooks, all our food is scratch-made daily and will please the most discriminating palates.

Our signature menu item is the KC pan-seared steak. This type of steak may be well-known in West Texas, but no other steakhouse in Texas serves the KC steak like we do. We start by hand-cutting two ounce medallions of Premium Black Angus Beef from 44 Farms. Next, it's generously seasoned with our Tejas rub, pan-seared, and served in generous portions. This steak has so much flavor it melts in your mouth and has become our most popular item.

Tejas Steakhouse and Saloon has recieved many accolades over the years. The delicious menu selections and unique Texas experience we offer have even earned us the title of "The Best Steakhouse in San Antonio."

We want to thank you for dining with us at Tejas Steakhouse and Saloon. Whether you're local or passing through, we welcome you and hope you enjoy an authentic taste of Texas that is uniquely, Tejas."

Trey Martin
Co-owner

You may have noticed some of the icons on the front side of our menu. Just as Tejas Steakhouse is a local Texas operation, we do our best to support local Texas grown products. The signifies our commitment to using fresh, local, and sustainable products. We proudly serve 44 Farms Texas Black Angus Beef.



BEFR

DOMESTIC BOTTLES
Bud Light
Budweiser \$5.50
Coors Light
Coors
Lone Star
Lone Star Light \$5.50
Miller Light
Shiner Bock \$5.50
Shiner Light Blonde \$5.50

NON-ALCOHOLIC	BEER
Ziegenbock	\$7.00
White Claw	\$7.00
Michelob Ultra	\$7.00
Karbach Hopadillo IPA	\$7.00
Fireman's #4 Ale	\$7.00
Devils Backbone	. \$7.00
Blue Moon	. \$7.00
Austin Eastciders	\$7.00

IMPORTED BOTTLI	70
Corona Extra	\$7.00
Dos Equis	\$7.00
Modelo	\$7.00
Pacifico	\$7.00
IMPORTED DRAFT	
Modelo 16 oz	
Modelo 16 oz	

Heineken 0.0 \$4.00 Bud Zero. \$4.00

COCKTAILS

Paloma
El Jimador Tequila, Grapefruit Soda &
Lime Juice
Ranch Water
El Jimador Tequila, Club Soda &
Fresh Lime Juice\$9.00
Texas Sunrise
Deep Eddy Vodka or El Jimador Tequila,
Orange Juice, Grenadine & Cherries \$9.00
Dirty Bulverde Martini
Deep Eddy Vodka or Tanqueray Gin,
Dry Vermouth, Olive Juice &
Jalapeno Stuffed Olive
Bloody Mary
Deep Eddy Vodka, Zing Zang, Worcestershire,
Tabasco, Olives & Lime \$11.00

Old Fashion
Devil's River Whiskey, Orange, Angostura
Bitters & Black Cherries
Lemon Drop Martini
Deep Eddy Lemon Vodka, Triple Sec
& Fresh Lemon Juice
Long Island Iced Tea
Gin, Tequila, Vodka, White Rum, Triple Sec, Lemon
Juice, Simple Syrup & Cola \$13.00
Mules
Deep Eddy Vodka, Devil's River Whiskey, or Jameson
Irish Whiskey, Fresh Lime Juice
& Ginger Beer
Margarita

El Jimador Tequila, Triple Sec, Sweet n' Sour



WINE LIST

BUBBLES	GLASS	BOTTLE	REDS		
HOUSE SPARKLING BRUT	\$7.00	\$21.00	RED BLEND	GLASS	BOTTLE
MIMOSA	\$7.00	\$24.00 (4)	CONUNDRUM, CA	\$9.00	\$27.00
LUNETTA PROSECCO 187ML	\$7.00		STERLING DARK, CA	\$11.00	\$33.00
HOUSE CABERNET SAUVIGNON	\$7.00	\$21.00	PESSIMIST, Paso Robles, CA	\$13.00	\$39.00
HOUSE CHARDONNAY	\$7.00	\$21.00	JACK CELLARS, Paso Robles, CA	\$12.00	\$36.00
			PINOT NOIR MATUA, New Zealand	GLASS \$9.00	BOTTLE \$27.00
			KENDALL JACKSON, CA	\$15.00	\$45.00
WHITES			BELLE GLOS, CA	\$20.00	\$60.00
SAUVIGNON BLANC MOHUA, Marlborough, NZ	GLASS \$10.00	BOTTLE \$30.00	ZINFANDEL EDMEADES, <i>Mendocino, CA</i>	GLASS \$12.00	\$36.00
CHARDONNAY KENDALL JACKSON, CA	GLASS \$10.00	BOTTLE \$30.00	MALBEC CATENA, Argentina	GLASS \$15.00	\$45.00
LA CREMA, Monterey, CA	\$12.00	\$36.00	MERLOT STERLING, <i>Napa, CA</i>	GLASS \$16.00	BOTTLE \$48.00
PINOT GRIGIO	GLASS \$12.00	BOTTLE \$36.00	FOLIE A DEUX, Sonoma, CA	\$13.00	\$39.00
SAN ANGELO, Italy			CABERNET SAUVIGNON	GLASS	BOTTLE
RIESLING	GLASS	BOTTLE \$26,00	JOEL GOTT, CA	\$12.00	\$36.00
DR. LOOSEN, Paso Robles, CA	\$12.00	\$36.00	ALEXANDER VALLEY VINEYARDS, CA	\$20.00	\$60.00
MOSCATO SAND POINT, CA	GLASS	BOTTLE \$27.00	AUSTIN HOPE, Paso Robles	\$22.00	\$66.00
SAND FOINT, CA	\$9.00	727.00	FAUST, Napa Valley, CA		\$160.00
			CAYMUS, Napa Valley, CA		\$170.00
TEXAS			SILVER OAK, CA		\$150.00
RED BLEND MCPHERSON CELLARS "LES COPAINS".	GLASS \$13.00	BOTTLE \$39.00			
DUCHMAN	\$17.00	\$51.00			
CABERNET SAUVIGNON MESSINA HOF PRIVATE RESERVE	GLASS \$15.00	BOTTLE \$45.00			
LLANO BOURBON BARREL	\$17.00	\$51.00			