

TEJAS

STEAKHOUSE & SALOON



TEJASRODEO.COM

EST.



2006

Starters

FRIED PICKLES & JALAPENOS

Buttermilk Battered & Fried
Served with Ranch Dressing\$9.99

CHIPS, SALSA & QUESO

Green Chile Queso Blanco.
Served with Homemade Chips\$11.99

COWBOY STEAK NACHOS

Homemade Chips, Chopped KC Steak,
Refried Beans & Green Chile Queso Blanco.
Served with a Side of Pico de Gallo... \$24.99
Half Order\$12.99

BIRD ON A WIRE

Bacon Wrapped Chicken, Jalapeno,
Cream Cheese & Peach.
Drizzled with BBQ Sauce\$20.99

Soups & Salads

TEJAS CHILI

Served with Cheese & Onions
Cup \$5.79 Bowl\$9.79

TEJAS SALAD

Mixed Greens, Tomato, Red Onion, Egg,
Cucumber, Shredded Cheddar,
Croutons & Bacon\$12.99
Add Sliced KC Steak.....\$13.99
Add Grilled Chicken\$9.99

ICEBERG WEDGE SALAD

Red Onion, Bacon, Cherry Tomatoes, Blue Cheese
Crumbles & Blue Cheese Dressing.\$11.99

CAESAR SALAD

Chopped Romaine Lettuce, Shredded Parmesan
Cheese, Croutons & Caesar Dressing\$11.99
Add Grilled Chicken.....\$9.99

SOUP OF THE DAY

Cup\$5.79 Bowl\$9.79

Tejas Favorites

POLLO DE CIBOLO

Grilled Chicken Breast Smothered in Green Chile Queso Blanco, Topped with Avocado & Pico de Gallo.
Served with Sautéed Vegetable Medley.....\$19.99

PAN DE CAMPO

An Invention of South Texas Vaqueros, This Camp Bread is Made from Our House Biscuit Dough,
Drizzled with Pesto Mash & Topped with Chopped KC Steak, Roma Tomatoes,
Mushrooms, Onions, Arugula, Shredded Mozzarella & Parmesan Cheese\$18.99

CHOPPED PEPPER STEAK

100% Chopped Angus Beef Stuffed with Peppers, Mushrooms & Onions.
Served with Mashed Potatoes\$17.99 Con Queso\$18.99

CHICKEN FRIED FAVORITES

Buttermilk Battered & Fried.
Served with Cream Gravy & Mashed Potatoes.
Steak\$19.99 Chicken\$18.99

YARD BIRD SANDWICH

Crispy or Grilled Chicken Breast with Mayo, Lettuce, Onions, Pickles & Tomatoes.
Served with Steak Fries.....\$14.99

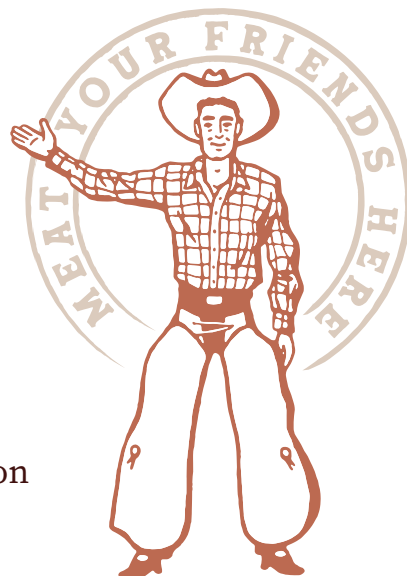
TEJAS STEAK SANDWICH

Chopped 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, Mustard & Mayo.
Served with Steak Fries\$13.99

Steaks



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	\$34.99
KC for 2 - 18 oz, Choice of 4 Sides	\$64.99
KC for 3 - 26 oz, Choice of 2 Family Style Sides	\$99.99
KC for 5 - 48 oz, Choice of 3 Family Style Sides	\$169.99

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

RIBEYE 12 OZ.

Hand Cut

Seasoned with our House Seasoning.

Served With Choice of 2 Sides \$45.99

PRIME RIB (Limited Availability. See Server for Details)

Our Signature Ribeye Slow Smoked

Served with Au Jus & Horseradish Sauce

Served With Choice of 2 Sides \$45.99

Tejas Sides

Tejas Bacon Green Beans
Green Chile Mac n Cheese
Steak Fries

Mashed Potatoes
Sautéed Mushrooms & Onions
Sautéed Vegetable Medley
Sautéed Broccoli

Grilled Asparagus add \$1.00
Baked Potato add \$3.00
Side Salad add \$2.00
Wedge Salad add \$7.00
Caeser Salad add \$7.00

A 20% Service Fee Will Be Added To Parties of 6 or More

Beer

DOMESTIC BOTTLES

Coors Light.....	\$5.50
Coors Banquet.....	\$5.50
Miller Light.....	\$5.50
Shiner Bock.....	\$5.50
Lone Star Light	\$5.50
Lone Star.....	\$5.50
Michelob Ultra	\$7.00
Blue Moon	\$7.00

Karbach Hopadillo IPA ..	\$7.00
Devils Backbone Belgian..	\$7.00
Fireman's #4 Ale	\$7.00

DOMESTIC DRAFT

Shiner Bock 16 oz	\$6.50
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NON-ALCOHOLIC BEER

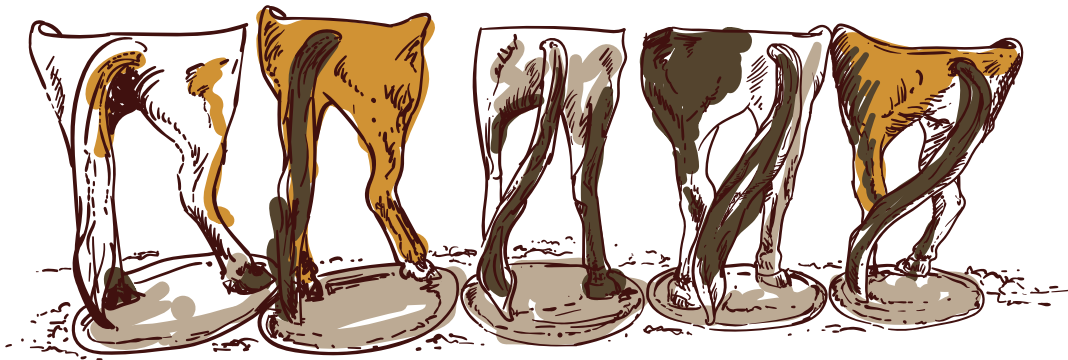
Heineken 0.0	\$7.00
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IMPORTED BOTTLES

Corona Extra	\$7.00
Dos Equis	\$7.00
Modelo Especial	\$7.00

IMPORTED DRAFT

Modelo Especial 16 oz...	\$8.00
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Cocktails

PRICKLY PEAR MARGARITA

A Sweet Twist on our House Margarita, Showcasing San Antonio's own Brushfire Farms Prickly Pear Syrup Shaken With Fresh Sage..... \$12.00

DIRTY BULVERDE MARTINI

A Classic Dirty Martini, Flavored with Zesty Jalapeno Brine and Garnished with Jalapeno-Stuffed Olives. \$13.00

EL VAQUERO

The West Texas Cousin to Our Classic Old Fashion, This Drink Features Desert Door, a Texas Oak-Aged Sotol..... \$13.00

WICKED FELINA Devils River Bourbon, Desert Door Texas Oak-Aged Sotol, Citrus Juices and a Touch of Hot Honey - She's a Sneaky One.. \$16.00

COWGIRL COFFEE Devils River Coffee Bourbon, Chocolate Syrup and Cream - This is How Cowgirls Do Milkshakes..... \$10.00

CIBOLO CHISPA

A San Antonio Favorite, The Chispa Offers a Lighter Take on the Classic Margarita, Naturally Sweetened with Agave and Orange Juice..... \$12.00

FIRST RODEO

Indulge in the Sweet and Tart Notes of a Cherry Limeade, Featuring Tito's Vodka - The Perfect Way to Cool Down at Tejas Rodeo. \$10.00

GOLD BUCKLE

A Tejas Gold Rush Made with Devils River Bourbon, Lemon and Honey for a Golden, Flavorful Experience..... \$12.00

STRAWBERRY ROAN

Gin, Elderberry, Fresh Muddled Strawberries and Bubbly Prosecco Come Together in a Vibrant Floral Spritzer. \$13.00

BOOTS ON THE BEACH

Crafted with Dark Rum, Coconut Cream and Fresh Fruit Juices, This Drink is a Refreshing Tropical Treat. \$12.00

**ENJOY
A DRINK**



Please Drink Responsibly 3000454

Wine List

WHITE WINES

GLASS BOTTLE

MOHUA SAUVIGNON BLANC Marlborough, New Zealand	\$10	\$26
LUNETTA PROSECCO Veneto, Italy	\$10	
KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY California	\$12	\$32
LA CREMA MONTERREY CHARDONNAY California	\$15	\$40
SAN ANGELO PINOT GRIGIO Toscana, Italy	\$12	\$32
DR LOOSEN RIESLING Mosel, Germany	\$10	\$26
SAND POINT MOSCATO California	\$7	\$20

TEXAS

MCPHERSON CELLARS LES COPAINS RED BLEND West Texas	\$12	\$32
LLANO BOURBON BARREL TEMPRANILLO High Plains	\$17	\$46
DUCHMAN FAMILY WINERY MONTEPULCIANO Hill Country	\$14	\$38
MESSINA HOF PRIVATE RESERVE CABERNET High Plains	\$12	\$32



RED WINES

GLASS BOTTLE

JACK CELLARS THE COLONEL RED BLEND Paso Robles, California	\$12	\$32
CONUNDRUM RED BLEND California	\$14	\$38
DAOU PESSIMIST RED BLEND Paso Robles, California	\$20	\$54
MATUA PINOT NOIR Marlborough, New Zealand	\$10	\$26
KENDALL JACKSON VINTNER'S RESERVE PINOT NOIR California	\$13	\$35
BELLE GLOS PINOT NOIR Santa Maria Valley, California	\$20	\$56
EDMEADES MENDOCINO RED ZINFANDEL California	\$12	\$32
CATENA ZAPATA MALBEC Mendoza, Argentina	\$15	\$40
FOLIE A DEUX MERLOT California	\$12	\$32
STERLING VINEYARDS MERLOT Napa Valley, California	\$16	\$42
JOEL GOTT CABERNET California	\$12	\$32
ALEXANDER VALLEY CABERNET Sonoma, California	\$17	\$46
AUSTIN HOPE CABERNET Paso Robles, California (1 Liter BTL)		\$86
FAUST CABERNET Napa Valley, California		\$130
CAYMUS CABERNET Napa Valley, California		\$140
SILVER OAK CABERNET Sonoma, California		\$144

TEJAS

STEAKHOUSE & SALOON

“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! 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