

BRUNCH

El Paso Benedict

Two Housemade Biscuits with
Poached Eggs, Roasted Tomato
Topped with Chili Lime Hollandaise
Cowboy Red Roasted Potatoes
12

Lox Salad

Baby Kale and Spinach
House Smoked and Cured Salmon,
Cilantro Dill Cream Cheese Dressing,
Fried Capers, Pickled Red Onions,
Bagel Croutons
14

Corned Beef Hash

House-made Corned Beef Topped with
Two you call it Eggs
Corn and Black Bean Succotash
Cowboy Red Roasted Potatoes
15

Chicken and Waffles

Sourdough Waffle
Extra Crispy Chicken Tenders
Bourbon Maple Syrup
Garnished with
Brown Butter Whipped Cream
Add Two "you call it" Eggs for 3
14

Breakfast Torta

Two "you call it" Eggs on a
Brioche Bun with
Black Bean Spread, House Bacon, Avocado,
Arugula, Seared Tomato, Chipotle Aioli
Served with Cowboy Red Roasted Potatoes
12

The "Cure" Burger

House Ground Brisket,
Ribeye and Flank Steak Patty
On a Brioche Bun with Michelada
Sauce, Fried Egg, Applewood
Smoked Bacon, Arugula and Red Onion
Cowboy Red Roasted Potatoes
17

Chilaquiles Rojos

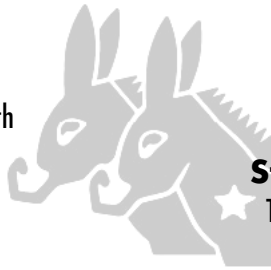
Fried Corn Tortilla with Red Chili Sauce
Topped with Crema, Queso Fresco,
Red Onion
and Two Fried Eggs
Served with Borracho Beans
11

Strawberry Flapjacks

Three Fresh Strawberry Flapjacks
Bourbon Maple Syrup
Garnished with Brown Butter
Whipped Cream
10

Breakfast Tacos

Three Breakfast Tacos of your choice:
Chorizo, Egg, Cheese
Bacon, Potato, Egg
Brisket, Egg, Cheese
Egg White, Peppers & Onions,
Corn & Black Beans Choice of Flour or
Corn Tortilla Served with
House-made Salsa
8



TWO MULES
CANTINA

APPETIZERS

“Michi” Ceviche

Charred Shrimp, Grilled White Onions, Cherry Tomatoes, Avocado, Michelada Sauce, Grilled Onions
Served with Tortilla Chips and Housemade Salsa
11

Border Tuna

Citrus and Chili Marinated Tuna Avocado, Cilantro, Red Onion
Served with Tortilla Chips and House-made Salsa
12

Brisket Frito Pie

Frito Chips topped with Traditional Texas NO BEAN Chili House Brisket, Shredded Cheese, Caramelized Onions, and Pickled Jalapenos
8

Smoked Barbacoa Mini Tostadas

Tostada topped with Black Bean Puree, Avocado, Cherry Tomatoes, Shredded Lettuce, Shredded Smoked Barbacoa, and Queso Fresco
9

Al Pastor Empanadas

Three House Made Empanadas stuffed with Roasted Pork, Queso Fresco, Cilantro, Escabeche, Salsa de Arbol
8

Elotes

Grilled Corn, Queso Fresco, Chipotle Aioli, Paprika, Chili Powder, Lime Wedges
7

Queso Flameado

Tableside Flaming Cheese, Rajas
Served with Corn or Flour Tortillas Add Chopped Brisket or Pastor \$4
10

Chicken Flautas

Shredded Chicken Flautas Topped with Shredded Lettuce, Diced Tomato.
Topped with Charred Onion Crema and Queso Fresco
8

Texas Trio

Traditional Chili con Queso
House-made Guacamole and Salsa
Served with Tortilla Chips
11

SALADS

Tequila Grilled Chicken Salad

Sliced Grilled Tequila Lime Chicken Corn and Black Bean Succotash, Diced Avocado, Escabeche on Romaine Lettuce
Served with Cilantro Ranch
13

Citrus and Chili Lime Tuna

Marinated Citrus and Chili Lime Tuna, Red Onion, Cucumber, Avocado, Cherry Tomato, Queso Fresco, Garlic Croutons on Arugula
Served with Cilantro Ranch
18

Southwest Caesar

Spiced Parmesan Tuiles, Guajillo Caesar, Roasted Red Pepper, Garlic Croutons tossed In Romaine Lettuce
11

Brisket Torta

Smoked Brisket, House Pickles, Escabeche, Red Onion, Arugula, Bourbon BBQ and Chipotle Mayo
In Bolillo Bread

13

El Pastor Torta

Grilled Pineapple, Roasted Pork Shoulder, Southwestern Slaw, Seared Tomatoes in Bolillo Bread

11

Torta Cubana

Chorizo, Sliced Ham, Pulled Pork, Oaxaca, Diced Jalapeno, Chipotle Mayo
In Bolillo Bread

13

Texican Burger

House Ground Brisket, Ribeye and Flank Steak Patty
Applewood Smoked Bacon, House Pickles, Caramelized Onions, Avocado, Chipotle Mayo on a Brioche Bun

17

Smoked Salmon "Burger"

House Cured and Smoked Salmon Dressed Cucumber, Dill Aioli, Arugula, Sliced Tomato on a Brioche Bun

18

Smoked Barbacoa or Carne Asada Tacos

Choice of Three Barbacoa or Carne Asada Tacos
Diced onions, Cilantro, Lime Wedges

11

Grilled Pork Chop

Bone-in Grilled Pork Chop topped with Fennel and Apple Compote
Served with Smoked Cheddar Polenta and Blistered Cherry Tomatoes

18

Shrimp and Chorizo "Fideo"

Grilled Shrimp Chorizo Toasted Fideo
Charred Onions, Squash, Zucchini,
Topped with Queso Fresco

13

Cochinita Pibil

Achiote Marinated, Smoked, and Sous Vide Pork Shoulder
Served with "Pan Sauce," Spring Onions and Grilled Vegetables

17/25

Grilled Fish Taco

Three Grilled Seasonal Texas Gulf Fish Southwest Slaw
Choice of Flour or Corn Tortilla Served with Housemade Salsa

11

Carne Asada

Marinated Flank Steak
Papas Bravas with Spicy Tomato Aioli Corn and Black Bean Succotash

16/24

Poblano Chicken Enchiladas

Three Shredded Chicken Enchiladas topped
With Poblano Crème Sauce
and Queso Fresco

12

SIDES

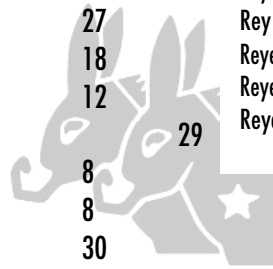
Calabacitas	
(Mexican Squash with Tomato and Onion)	4
Corn and Black Bean Succotash	3
Borracho Beans	4
Southwest fries	3
Cilantro Lime Rice	3

Tequila

1800 Reposado	11
Siete Leguas Silver	15
Siete Leguas Anejo	14
Avion Silver	12
Casa Dragones Blanco	21
Casa Dragones Joven	84
Casa Noble Reposado	16
Casa Noble 2yr Anejo	18
Casamigos Anejo	14
Casamigos Blanco	12
Casamigos Reposado	12
Cenote Blanco	12
Cenote Reposado	14
Clase Azul Anejo	150
Clase Azul Plata	21
Clase Azul Reposado	27
Codigo 1530 Rosa	18
Corralejo Reposado	12
Jose Cuervo Extra Anejo	
Jose Cuervo Gold	8
Jose Cuervo Silver	8
Don Julio 1942	30
Don Julio 70th	23
Don Julio Anejo	12
Don Julio Reposado	12
El Jimador Blanco	6
El Jimador Reposado	6
El Tesoro Anejo	12
El Tesoro Reposado	12
Fortaleza Anejo	18
Fortaleza Blanco	15
Fortaleza Reposado	12
Herradura Ultra Anejo	16
Herradura Double Barrel	15
Herradura Silver	14
Milagro Silver	9
Patron Anejo	18
Patron Reposado	16
Patron Silver	12
Republic Plata	12
Republic Anejo	14
Republic Reposado	10

Mezcal

Alipus San Andres	9
Alipus San Baltazar	9
Alipus San Juan	9
Alipus San Luis	12
Alipus Santa Ana	9
Clase Azul	72
Del Maguey Chichicapa	14
Del Maguey Crema	10
Del Maguey Madrecuixe	32
Del Maguey Minero	15
Del Maguey Pechuga	68
Del Maguey San Luis Del Rio	24
Del Maguey Vida	10
El Silencio Espadin	10
Ilegal Joven	12
Montelobos	12
Rey Campero Espadin	10
Rey Campero Jabali	18
Reyes y Cobardes Cupreata	12
Reyes y Cobardes	12
Reyes y Cobardes Salmiana	12



29

SOTOL

Desert Door Texas	22
Hacienda De Chihuahua	12
Hacienda De Chihuahua	24
Hacienda De Chihuahua	13
Hacienda De Chihuahua	11

Whiskey

Angel's Envy	12	Knob Creek	11
Balcones BabyBlue	10	Knob Creek Rye	10
Balcones SingleMalt	16	Larceny	8
Basil Hayden	12	Maker's Mark	12
Blantons	15	Maker's Mark 46	13
Booker Noes	15	Maker's Mark 90	14
Bowan Bros Small	13	Michter's Small Batch	10
Buffalo Trace	14	Old Forester	9
Bulleit	10	Rebecca Creek Blend	9
Bulleit Rye	10	Sazerac Rye 6yr	12
Canadian Club	8	Seagrams 7 Crown Blend	7
Crown Royal	9	Southern Comfort	8
Eagle Rare 10yr	12	Stagg JR	13
Elijah Craig	11	Templeton Rye 4yr	11
Forty Creek	8	Tullamore Dew	9
Four Roses	8	TX Blended	10
Four Roses Small	10	TX Straight	12
Gentleman Jack	12	Weller Bourbon	11
Herman Marshall	9	Westland Single Malt	18
High West	10	Whistlepig Straight Rye 10yr	13
Jack Daniel's	9	Wild Turkey 101	6
Jack Daniel's Single Barrel	15	Wild Turkey Long Branch	8
Jameson	11		
Jameson Cask Mate IPA	11		
Jameson Cask Mate Stout	11		
Jim Beam	10		

Cocktails

Classic Margarita

El Jimador Silver Tequila, Fresh Lime Juice, Cointreau

10

Diablo Margarita

Herradura Silver Tequila, Muddled Fresh Jalapeno, Fresh Lime Juice, Cointreau

11

Mezcal Mule

Del Maguey Espadin Mezcal, Fresh Squeezed Lime Juice, Spiced Ginger Beer

12

Sotol Sangria

Desert Door Sotol, Sangria, Cranberry Cocktail

12

Tequila Old Fashion

Corralejo Anejo Tequila, Orange Bitters, Agave Nectar, Luxardo, and Orange Garnish

12

Gunslinger Bloody Mary

Deep Eddy Vodka, House Spiced Bloody Mary Mix, Pickled Garnish, Slab of Brisket

15

Texican Michelada

House Spiced Michelada Mix, Choice of Beer

7

HAPPY HOUR

Drinks

Tecate and Lone Star Longnecks

3

House Margarita

4

House Red and White Wine

5

Diablo Margarita

6

Mezcal Mule

7

Food

Beef Empanadas

5

Chicken Flautas

5

Barbacoa Tostadas

5



TWO MULES
CANTINA

Wine List

SPARKLING:

Villa Sandi Prosecco 10/40
Italy

Steorra Brut Sparkling Rus 12/48
River, California

Mumm Napa Brut Rose 75
California

Taittinger Brut Champagne 120
France

Rose:

Famille Perrin 10/40
Cotes-du-Rhône Reserve, Fr

Whites:

Castello Banfi Pinot Gris 10/40
Tuscany, Italy

McPherson Viognier 10/40
Texas \$10 / \$40

Nobilo Sauvignon Blanc 9/36
New Zealand \$9 / \$36

Fall Creek Chardonnay 10/40
Texas \$10 / \$40

Cambria Chardonnay 13/46
Santa Maria Valley, CA

Sonoma Cutrer Chardonna 15/60
Russian River, CA

Dr. Loosen Riesling 9/36
Germany

Duchman Vermentino 12/48
Texas

Reds:

Meiomi Pinot Noir 12/48
California

Siduri Pinot Noir Willamette 15/60
Valley

Becker Vineyards Iconoclast Cabernet 10/40
Sauvignon, Texas

MERF Cabernet Sauvignon Columbia 13/46
Valley, Washington

Fortress Cabernet Sauvignon Sonoma, 15/60
California

The Federalist Red Blend 14/56
Texas High Plains

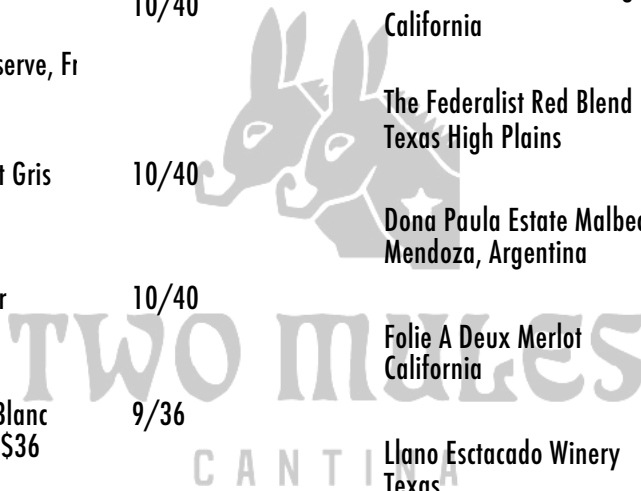
Dona Paula Estate Malbec 10/40
Mendoza, Argentina

Folie A Deux Merlot 12/48
California

Llano Esczacado Winery 12/48
Texas

Caymus Cabernet 130
Napa Valley, CA

Silver Oak Cabernet 175
Napa Valley, CA





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