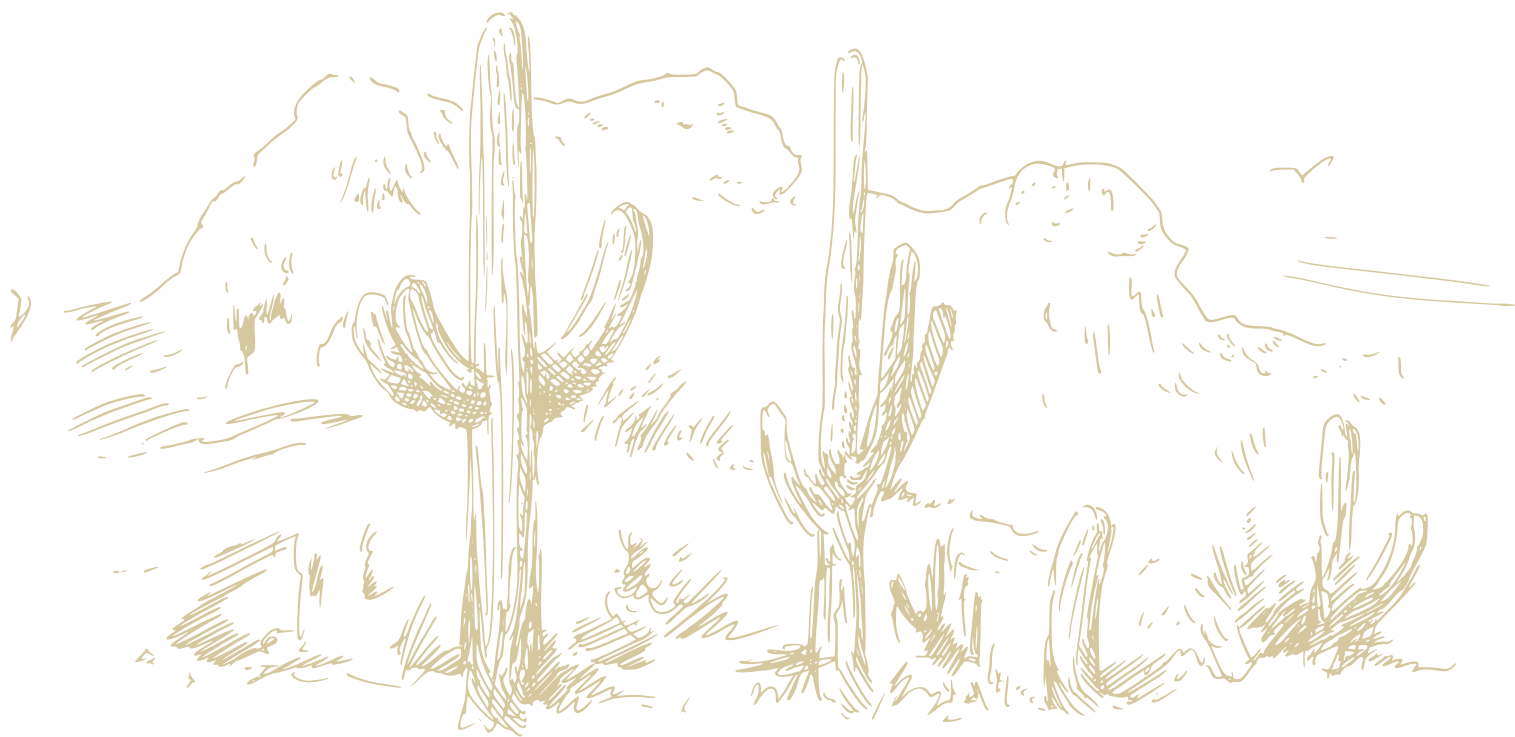

★

TEJAS



STEAKHOUSE & SALOON




MEAT YOUR FRIENDS HERE




★ MEAT YOUR FRIENDS HERE ★

STARTERS

 **Quail on a Wire**
 Bacon Wrapped Quail, Jalapeño, Pepper Jack Cheese
 and Smoky BBQ Sauce 16.99

Fried Pickles & Jalapeños
 Battered and Fried
 Served with Ranch Dressing 12.99

 **Cowboy Steak Nachos**
 Chips, Refried Beans, Pico de Gallo, Jalapeños, KC
 Steak, and Green Chile Queso 18.99

Chips & Queso
 Queso Blanco with Roasted Anaheim Chilies &
 KC Seasoning
 Served with Homemade Chips 9.99



House Salad or Wedge Salad
 10.29

 **Tejas Grilled Salad**
 Served with Tomato, Red Onion, Egg, Avocado, Croutons
 and Bacon w/ 44 Farms KC Style Steak . . . 20.99
 w/ Chicken . . . 17.99
 w/ Shrimp. . . 27.99

Salads & Chili


STEAKS

*All steaks and entrees are served with
 your choice of 2 sides or 1 side and a side salad.*

Ribeye

Black Angus 12 oz . . . 45.99
 Hand cut 12 oz, seasoned with our house seasoning.
 Served with 2 sides.

KC STYLE STEAKS

Our 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 10 oz. 34.99
 KC for 2 20 oz. 62.99
 KC for 3 30 oz. 99.99
 KC Family Style 56 oz 162.99

★
 A 20% Service Fee will be added to all parties of 8 or more.

★ MEAT YOUR FRIENDS HERE ★

All Chef's Specialties served with your choice of 2 sides or 1 side and a side salad.

SPECIALTIES
CHEF'S



Chicken Fried Steak

Buttermilk Battered and Golden Fried.
Topped with Creamy Gravy.
Steak 22.99
Chicken 22.99



Tejas Street Tacos

3 KC Steak Tacos Topped with Onion and
Cilantro. Served with Limes 18.99
Add Pico de Gallo and Cheese. \$1.00

Yardbird Sandwich

Crispy or Grilled, with Pickles, Lettuce, Onions, and
Tomatoes. Served with Steak Fries 13.99

Tejas Burger

Brisket and Chuck Patty Blend, Pickles, Lettuce,
Onions, and Tomatoes. Served with Steak Fries. . . . 13.99

★ SANDWICHES ★

★ Things We Don't Rope ★

Each item served with your choice of 2 sides

Pollo de Cibolo

Grilled Chicken Breast, Pepper Jack Cheese,
Avocado, and Pico de Gallo 25.99

Seafood Platter

Fried, Grilled or Blackened 'Catch of the
Day', (3) Shrimp and Hush Puppies . . . 34.99

Shrimp Entree

8 shrimp cooked to your preference . . . 26.99

★ SIDES ★

Steak Fries 4.79
Whipped Potatoes 4.79
Green Chili Mac and Cheese. 4.79
Sautéed Vegetable Medley 4.79
Loaded Baked Potato 9.99

Green Beans 4.79
Grilled Asparagus 5.79
Sautéed Broccoli 4.79
Sautéed Mushrooms & Onions . . 4.79
Cilantro-Lime Rice 4.79

A 20% Service Fee will be added to all parties of 8 or more.



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! 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.

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.

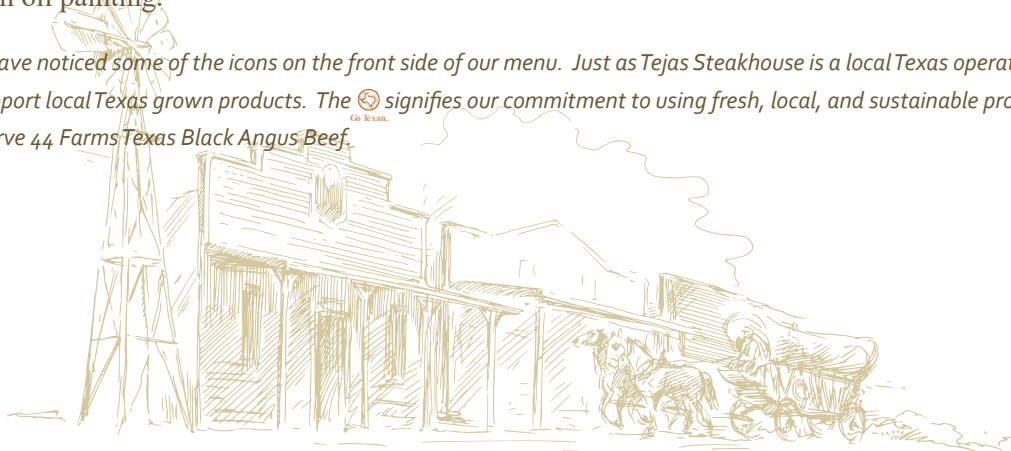
Along with the authentic atmosphere we wanted to serve genuine cowboy dishes. Using old family recipes and cowboy cookbooks, all our food is scratch-made daily and will please the most discriminating palates.

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 received 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





MEAT YOUR FRIENDS HERE



BEER

DOMESTIC (BOTTLE)

Angry Orchard	5.00
Blue Moon	5.00
Bud Light	5.00
Budweiser	5.00
Coors	5.00
Hecho	7.00
Lone Star	5.00
Lonestar Light	5.00
Miller Lite	5.00
Corona Seltzer	5.50
Shiner	5.00
Shiner Light	5.00
Smirnoff Ice	6.00
Tecate	5.00
Truly	6.00
Michelob Ultra	5.00
White Claw	6.00

Yuengling	5.00
ZeigenBock	5.00
McConauhaz (IPA)	6.00
Hoppy Duck (IPA)	5.00
Hopadillio (IPA)	6.00
Soul Doubt (IPA)	5.00
Axis (IPA)	5.00
San Antonio Pale Ale	5.00
Puro Pills	5.00
Citrus Trap	5.00
Bat-Outta-Helles (German-Style Lager)	5.00
Fireman's 4 Blonde	5.00
Devil's Backbone	5.00
Angry Orchard Cider	5.00

IMPORTS (BOTTLE)

Corona Extra	5.50
Corona Premier	5.50
Dos Equis	5.50
Modelo	5.50
Modelo Negro	5.50

NON-ALCOHOLIC BEER

Heineken 0.0	4.00
O'Douls	4.00



COCKTAILS

Paloma

El Jimador Tequila, Grapefruit Soda & Lime Juice 7.50

Ranch Water

El Jimador Tequila, Club Soda & Fresh Lime Juice 7.50

Texas Sunrise

Deep Eddy Vodka or El Jimador Tequila, Orange Juice & Grenadine 7.50

Bloody Mary

Deep Eddy Vodka & Bloody Mary Mix . . . 8.50

Old Fashion

Devil's River Whiskey, Muddled Orange & Angostura Bitters 11.00

Dirty Martini

Dripping Springs Vodka or Hendrick's Gin, Dry Vermouth, Olive Juice & Olives . . . 10.00

Lemon Drop Martini

Deep Eddy Lemon Vodka, Triple Sec & Fresh Lemon Juice 11.00

Long Island Iced Tea

Gin, Tequila, Vodka, White Rum, Lemon Juice, Triple Sec, Simple Syrup & Cola 11.00

Margarita

El Jimador Tequila, Triple Sec, Sweet n' Sour, Fresh Lime Juice 7.50

Mimosa

Orange Juice, Pineapple, or Cranberry . . . 7.50

Mules

Deep Eddy Vodka, Jameson Irish Whiskey, or Devil's River Whiskey, Fresh Lime Juice & Ginger Beer 10.00



★ WINE LIST ★

BUBBLES

LA MARCA Prosecco, <i>IT</i>	8.00	24.00
WYCLIFF Brut Sparkling, <i>CA</i>	10.00	30.00
WYCLIFF Brut Rosé Sparkling, <i>CA</i>	10.00	30.00
PERRIER-JOUET Champagne, <i>FR</i>		92.00
MIMOSA	7.00 (for 2)	20.00
.		(for 4) 30.00

WHITES

LOVE BLOCK Sauvignon Blanc, <i>Marlborough, NZ</i>	10.00	30.00
WHITHAVEN Sauvignon Blanc, <i>Marlborough, NZ</i>	12.00	36.00
CANYON ROAD Pinot Grigio, <i>CA</i>	7.00	21.00
CANYON ROAD Chardonnay, <i>CA</i>	7.00	21.00
JOSH CELLARS CRAFTSMAN COLLECTION Chardonnay, <i>CA</i>	10.00	30.00
JACK CELLARS Chardonnay, <i>CA</i>	10.00	30.00
WILLIAM HILL CENTRAL COAST Chardonnay, <i>CA</i>	10.00	30.00
KENDALL-JACKSON Chardonnay, <i>CA</i>	10.00	30.00
UNWINED RUSSIAN RIVER VALLEY Chardonnay, <i>CA</i>	12.00	36.00
THE PALM PROVENCE Rosé by Whispering Angel, <i>FR</i>	13.00	39.00
J. LOHR BAY MIST Riesling Paso Robles, <i>CA</i>	8.00	24.00
BAREFOOT Moscato, <i>CA</i>	7.00	21.00
LARGE TWINS Moscato, <i>Lodi, CA</i>	10.00	30.00

REDS

DREAMING TREE Pinot Noir, <i>CA</i>	10.00	30.00
GRAYSON Pinot Noir, <i>CA</i>	13.00	39.00
JOSH CELLARS CENTRAL COAST Pinot Noir, <i>CA</i>	14.00	42.00
BELLE GLOS Pinot Noir, <i>CA</i>		79.00
CANYON ROAD Merlot, <i>CA</i>	7.00	21.00
FREI BROS RESERVE Merlot, <i>Sonoma, CA</i>	13.00	39.00
VELVET DEVIL Merlot, <i>Washington</i>	13.00	39.00
RUTA 22 Malbec, <i>Mendoza, Argentina</i>	10.00	30.00
STERLING DARK Red Blend, <i>CA</i>	9.00	27.00
JACK CELLARS "THE COLONEL" Red, <i>Paso Robles</i>	12.00	36.00
JOSH CELLARS BOURBON BARREL Cabernet Sauvignon, <i>CA</i>	12.00	36.00
BIG SMOOTH Zinfandel, <i>Lodi, CA</i>	12.00	36.00
SEGHEGIO Old Vine Zin, <i>Sonoma County, CA</i>		89.00
CANYON ROAD Cabernet Sauvignon, <i>CA</i>	7.00	21.00
JOSH CELLARS CRAFTSMAN COLLECTION Cabernet Sauvignon, <i>CA</i>	11.00	33.00
BIG SMOOTH Cabernet Sauvignon, <i>Lodi, CA</i>	12.00	36.00
JOSEPH CARR Cabernet Sauvignon, <i>Paso Robles, CA</i>	12.00	36.00
DREAMING TREE Cabernet Sauvignon, <i>CA</i>	13.00	39.00
ALEXANDER VALLEY VINEYARDS Cabernet Sauvignon, <i>Knights Valley, CA</i>	14.00	42.00
SESSI NAPA VALLEY Cabernet Sauvignon, <i>CA</i>		54.00
BERINGER KNIGHTS VALLEY Cabernet Sauvignon, <i>Knights Valley, CA</i>		60.00
HOING Cabernet Sauvignon, <i>Napa, CA</i>		72.00
GROTH Cabernet Sauvignon, <i>Oakville, CA</i>		130.00
FAUST Cabernet Sauvignon, <i>Napa Valley, CA</i>		130.00
CAYMUS Cabernet Sauvignon, <i>Napa Valley, CA</i>		145.00
SILVER OAK Alexander Valley, <i>CA</i>		165.00

