

BANDERA

STARTERS

DIP DUO 14

jalapeño queso and guacamole with chips

HOUSE-SMOKED SALMON 21

served with chef's dressing and toast points

NICE LITTLE HOUSE SALAD 12

mixed greens, pickled carrots, goat cheese

GRILLED ARTICHOKEs *limited availability!* 20

We grill only heirloom artichokes from Castroville, California. Highly seasonal, we'll serve them whenever they are available.

SIDES

Braised Red Cabbage with Goat Cheese 9

Broccoli with Reggiano 9 • Coleslaw 8

Cucumber Salad 9 • Emerald Kale Salad 11

French Fries 8 • Pomme Purée 9

CORNBREAD BITES

Iron skillet cornbread 4



FLYING CHICKEN

Food To Go — Order Online:
BanderaRestaurants.com

Culinary Manager: Kevin Taylor

**Our Caesar Dressing & Margaritas are made with farm fresh raw eggs*

WOOD-FIRED ROTISSERIE

At Bandera we choose only the highest quality rotisserie meats which we slowly cook over a hardwood fire in our custom stone oven.

BANDERA-STYLE ROASTED CHICKEN with apricot glaze and cucumber salad 28

ROTISSERIE CHICKEN AND BARBECUE RIB COMBO served with coleslaw 36

SALADS & SANDWICHES

CAESAR SALAD grated Reggiano, rustic croutons, our Caesar dressing (*add chicken +6*) 12

EMERALD KALE & ROASTED CHICKEN SALAD fresh herbs, roasted peanut vinaigrette, Reggiano 23

THE MACHO SALAD with roasted chicken, avocado, chopped dates, goat cheese, choice of dressing 26
Champagne Vinaigrette • Buttermilk Garlic

CHEESEBURGER fresh-ground chuck, served all the way, with melted cheddar 24

FAMOUS FRENCH DIP SANDWICH thinly sliced prime rib on a toasted French roll 26

CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw 23

—Please choose French fries or coleslaw

ENTRÉES

CHEESE AND VEGGIE ENCHILADA with sunny-side egg, kale salad in roasted peanut vinaigrette 23

SEATTLE-STYLE BARBECUE SALMON filleted in-house, grilled, and served with cucumber salad 35

WOOD GRILLED LOCAL SAUSAGES & CHICKEN THIGH with our custom mustard and coleslaw 23

DOUBLE-CUT PORK CHOP with Pommery mustard sauce, braised red cabbage, pomme purée 38

BARBECUE BEEF RIBS slow cooked with Texas Hill Country barbecue sauce, served with coleslaw 38

THE HAWAIIAN rib-eye steak with pineapple-soy-ginger marinade, served with French fries 49

WOOD GRILLED RIB-EYE seasoned and hardwood grilled, with blue cheese tomatoes 49

USDA PRIME CENTER-CUT FILET hand-selected, with broccoli and pomme purée 65

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared "medium well" or above. We are concerned for your well-being, if you have allergies please alert us, as not all ingredients are listed. We hope you enjoy your time with us. Bon Appétit!

— CASHLESS PAYMENT ONLY —

VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED