

# DINNER MENU

# THE LOCAL FIX

## SHARABLE PLATES

- TRIPLE THREAT HOUSEMADE CHICHARRONES.** . . . . . \$8.95  
basket of seasoned cracklin pork rinds, with a trio of dipping sauces:  
bacon habanero jam- salsa fresca- pepper relish
- LOADED QUESO.** . . . . . \$9.95  
roasted poblano queso blanco, texas chili, avocado smash, sour cream,  
pico de gallo, roasted jalapeno, basket of blue corn tortilla chips  
• additional basket of chips. . . . . add \$1.95
- BUTTERMILK FRIED GREEN TOMATOES** . . . . . \$10.95  
jalapeno ranch dipping sauce
- NASHVILLE HOTS CHICKEN SLIDERS (3).** . . . . . \$12.95  
hot honey glazed chicken tenders, chipotle aioli, garlic pickle chip, fresh  
baked slider buns
- ASIAN CHICKEN LETTUCE WRAPS** . . . . . \$11.95  
ginger sesame stir-fried ground chicken, mushrooms, water chestnuts,  
green onion, shredded carrot, cilantro, crispy threads, lettuce cups
- BLACKENED BLUE AHI TUNA.** . . . . . \$13.95  
blackened blue ahi tuna with avocado-mango pico de gallo, cucumber,  
chipotle aioli, blue and red tortilla chips
- FIRECRACKER CALAMARI.** . . . . . \$12.95  
tempura fried calamari, sweet thai chile sauce, lemon aioli
- TEXAS CHILI or SOUP DU JOUR.** . . . . . \$6.95

## SALADS

- FLAME-GRILLED CAESAR SALAD.** . . . . . \$12.95  
grilled romaine heart drizzled with authentic tijuana caesar cardini  
dressing, toasted pepitas, crumbled cotija, charred lime, crostini crouton
- CHINESE CRUNCH** . . . . . \$12.95  
asian lettuce blend, cabbage water chestnuts, carrot, cucumber, green  
onion, cilantro, sesame ginger dressing, crispy threads
- SPINACH PECAN SALAD.** . . . . . \$12.95  
baby spinach, dried fruits, pickled red onion, praline pecans, uvalde  
honey mustard dressing
- Add to any salad:
- add boiled egg . . . . . add \$1.95
  - add avocado . . . . . add \$1.95
  - add herb grilled chicken breast . . . . . add \$4.95
  - add bbq burnt ends . . . . . add \$5.95
  - add shrimp . . . . . add \$6.95
  - add grilled salmon. . . . . add \$7.95
  - add seared ahi tuna. . . . . add \$8.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

If you have any questions about food allergies or dietary restrictions, please  
let your server know.

## SANDWICHES & BURGERS

- all sandwiches served with fresh blue and red corn tortilla chips &  
pickles
- make it a wrap . . . . . add \$.95
  - add avocado . . . . . add \$1.95
- LOCAL FIX CLUB.** . . . . . \$8.95  
hearty whole wheat, house roasted turkey, shaved mesquite ham,  
bacon, havarti cheese, tomato, green leaf lettuce — chipotle aioli
- FIX CHIX** . . . . . \$12.95  
herb grilled chicken breast, melted pimento cheese brulee, bacon  
habanero jam, green leaf lettuce, sweet brioche bun
- BYOB "BUILD YOUR OWN BURGER"** . . . . . \$12.95  
flame grilled 6 oz angus burger patty, colby jack cheese, sweet brioche  
bun served with lettuce, tomato, red onion, pickle chip on the side  
toppings available:
- roasted green chiles. . . . . add \$.95
  - fried egg. . . . . add \$1.95
  - avocado . . . . . add \$1.95
  - pimento cheese . . . . . add \$1.95
  - chili . . . . . add \$1.95
  - bacon habanero jam . . . . . add \$1.95
  - bacon (2) . . . . . add \$2.95
- LOCAL TACOS (3)**  
cotija, chipotle aioli, pico, pickled red onion
- w/ grilled chicken . . . . . \$12.95
  - w/ grilled shrimp . . . . . \$14.95
  - w/ pulled pork. . . . . \$12.95
  - add avocado slices. . . . . add \$1.95

## ENTREES

- OVEN-BAKED POTATO (sweet potato available)**
- **standard** (butter/sour cream/cheddar/green onion/bacon). . . \$7.95
  - **rancher** (burnt ends or pulled pork, queso, pico de gallo,  
jalapeno) . . . . . \$8.95
  - **gardener** (pesto alfredo with sauteed mixed veggies) . . . . . \$9.95
  - **Texas ranger** (chili/shredded cheddar/sour cream/  
green onion) . . . . . \$9.95
- LOADED MAC N' CHEESE**  
baked cavatappi pasta, four cheese alfredo, topped w/ buttered ranch crumbs
- w/ pulled pork. . . . . \$8.95
  - w/ burnt ends . . . . . \$9.95
  - w/ nashville hots chicken tenders . . . . . \$8.95
- LINGUINE PESTO POMODORO** . . . . . \$10.95  
basil pesto garden vegetables, housemade pomodoro cream, linguine,  
buttered parmesan crumbs
- add chicken. . . . . \$14.95
  - add shrimp . . . . . \$15.95
  - add salmon. . . . . \$16.95
- gluten-free pasta available
- FLAME GRILLED 100Z. NY STRIP** . . . . . \$26.95  
housemade ranchero sauce, choice of side
- ANCHO AGAVE GLAZED PORK LOLLIPOPS** . . . . . \$18.95  
braised & glazed pork wings w/ cracklin crumble, choice of side
- BEER BRAISED BEEF SHORT RIBS** . . . . . \$18.95  
two fall off the bone tender beef short ribs with rich brown gravy,  
choice of side

# DINNER MENU



## SIDES

- .....\$4.95
- linguine alfredo
- 4-cheese mac n cheese
- crispy baked potato wedges with lemon garlic aioli
- crispy baked sweet potato wedges
- roasted poblano rice casserole
- sauteed garden vegetables
- cotija lime broccoli
- creamy coleslaw
- fruit cup

## TIKES & TOTS

- children 12 and under** .....\$6.95
- choose 1 side: steamed broccoli – fruit cup – fresh carrots
- grilled toastie: ham, turkey or plain cheese
- grilled chicken tenders
- buttered noodles
- mac n cheese
- alfredo pasta
- gluten-free pasta available

## DESSERTS

- **creme brulee butter cake** with whipped cream ..... \$7.95
- **cajeta filled churros** with oaxacan fudge dip ..... \$7.95
- **chocolate chip & pecan pie** with whipped cream ..... \$7.95
- **capirotada bread pudding** w/hot buttered rum raisin sauce ..... \$7.95
- **homestyle vanilla ice cream** with oaxacan fudge sauce ..... \$4.95
- **ice cream scoop** ..... \$2.95
- **mixed berry chantilly** ..... \$2.95

## BEVERAGES

### COFFEE & ESPRESSO (all coffees served as 16oz cups)

- DRIP COFFEE ..... \$3.25
- AMERICANO ..... \$5.25
- ICED COFFEE ..... \$6.25

### MILK SELECTIONS:

2% Milk is the standard choice  
Whole Milk, Almond Milk or Oat Milk are available

- CAFE' LATTE ..... \$6.25
- CAPPUCCINO ..... \$5.25
- CARAMEL MACCHIATO ..... \$7.25
- CHAI LATTE ..... \$6.25
- ESPRESSO SHOT ..... single \$2.00 double \$3.00

### COLD BEVERAGES

- ICED TEA ..... \$3.00
- FOUNTAIN SODAS ..... \$3.00
- BOTTLED BEVERAGES & WATER ..... \$3.00 & up
- ORANGE JUICE, MILK, CHOCOLATE MILK ..... \$3.00

All of our coffee is 100% certified Organic and Fair Trade.  
Sourced from Big Bend Coffee Roasters (Marfa, TX)

## SPECIALTY COCKTAILS

### MIMOSA

- GLASS ..... \$6.00
- CARAFE ..... \$20.00
- Champagne and Orange Juice (Cranberry or Grapefruit juice are also available)

### BLOODY MARY

- .....\$12.00
- Tito's Vodka and The Local Fix's Savory House Tomato Mix. It's like a meal in a glass.

### MICHELADA

- .....\$10.00
- Your choice of beer, served with our House Tomato Mix, in a chamoy and tajin rimmed schooner.

### TEXAS RAMBLER

- .....\$12.00
- Milagro Silver Tequila or Tito's Vodka, Rambler sparkling grapefruit spring water, fresh lime and grapefruit juice.

### TLF OLD FASHIONED

- .....\$14.00
- Classic cocktail made with Bulleit Rye Whiskey which tastes sweet, spicy and smooth.

### TLF HOUSE MARGARITA

- .....\$9.00
- Our perfected traditional margarita served on the rocks.

### CHISPA

- .....\$12.00
- A "skinny" play on a margarita using fresh lime juice, orange juice, agave and Milagro Silver Tequila.

### CADILLAC MARGARITA

- .....\$15.00
- Our boozy top shelf Margarita with Cointreau and Milagro Reposado Tequila.

### 43 ESPRESSO MARTINI

- .....\$15.00
- Licor 43, Tito's Vodka, Irish Cream and Espresso. Perfect for breakfast or dessert.

### HOUSE WHITE AND RED WINE

6oz	9oz	Bottle
\$9.00	\$12.00	\$30.00

### BEER

- Local Rotation ..... \$5.00/\$6.00
- Domestic/Import ..... \$5.00/\$6.00

*Happy Hour*

2 to 5 pm • Monday – Friday

**HALF-PRICE  
APPETIZERS & COCKTAILS**