

BREAKFAST MENU

served until 11 am

THE
LOCAL FIX

BREAKFAST PLATES



AVOCADO TOAST\$11.00

Two whole grain toast slices topped with smashed avocado, blistered heirloom tomatoes, queso fresco, toasted pepitas, lemon infused olive oil, sea salt, and cracked pepper.
• Add two eggs your way - \$2.95



RANCH HAND BREAKFAST.....\$12.00

Two eggs your way served with country fried breakfast potatoes, buttered toast, and your choice of house made sausage, applewood smoked bacon or grilled ham steak.



THE FIX BISCUIT & GRAVY.....\$12.00

Texas sized split buttermilk biscuit toasted then finished with our bacon and sausage cream gravy. Served with fried breakfast potatoes.
• Add two eggs your way - \$2.95



SOUTH TEXAS CARNE GUISADA\$14.00

Tender beef cuts stewed with our house blend of chilis and spices. Served with fried country potatoes, refried beans, two eggs your way, and corn or flour tortillas.
• add avocado slicesadd \$2.00
• add shredded cheeseadd \$1.00



HUEVOS RANCHEROS\$12.00

Two eggs your way finished with our smokey ranchero salsa. Served with refried beans, fried country potatoes, and corn or flour tortillas.

BUILD YOUR OWN OMELET

Served with country fried breakfast potatoes.



BUILD YOUR OWN\$12.00

Three fresh eggs folded with your choice of three ingredients.
— additional ingredients.....\$1.00 ea
• bacon • cheddar • spinach • bell pepper
• crumbled sausage • mozzarella • cherry tomato • pico de gallo
• ham • pepperjack • red onion • roasted poblano
• mushroom • chorizo

UNIQUELY UVALDE



SWEET POTATO HASH\$12.00

Diced sweet potatoes grilled with chorizo and heirloom tomatoes then finished with queso fresco, avocado, cilantro and two eggs your way.



CHICKEN & WAFFLES.....\$16.00

Jumbo Belgian pecan waffle topped with crispy fried chicken breast, praline butter, powder sugar & hot maple syrup.



STEAK & EGGS.....\$16.00

Hand cut 6 oz prime steak grilled to temperature of choice then finished with blue cheese herb butter. Served with fried country potatoes and two eggs your way.



UVAL-MEX MIGAS.....\$14.00

Four eggs scrambled with Fix made sausage, pecan smoked bacon, al-amo chorizo, pico de gallo, & crispy tortilla strips. Finished with melted pepper jack cheese, smoked salsa Verde, and smoked ranchero.



FROM THE GRIDDLE

Your choice of • Buttermilk Pancakes, • Belgian Waffle, • Banana Nut Waffle*, • Lemon Berry Pancakes or • Chocolate Chip Pancakes.

SINGLE PANCAKE.....\$5.00
SHORT STACK (2).....\$9.00
FULL STACK (3).....\$13.00
BELGIAN WAFFLE.....\$9.00
BANANA NUT WAFFLE.....\$12.00

BREAKFAST SIDES

PECAN SMOKED BACON (2).....\$3.00
FIX MADE BREAKFAST SAUSAGE (2).....\$4.00
EGGS YOUR WAY (2).....\$3.00
BREAKFAST POTATOES.....\$3.00
TOAST.....\$2.00
MIXED BERRIES.....\$5.00

LUNCH MENU

serving from 11am — 5 pm

THE LOCAL FIX

BISTRO SALADS



ELOTE PASTA SALAD\$8.00
Al dente orecchiette pasta tossed with creamy poblano dressing then finished with roasted corn, black beans, queso fresco, chili lime salt, charred lime & fresh cilantro.



GREEN GODDESS PASTA SALAD\$8.00
Al dente gemelli pasta tossed with green goddess dressing then finished with cherry heirloom tomatoes, diced avocado, baby spinach & queso fresco.



GRILLED CHICKEN CAESAR SALAD\$15.00
Crisp chopped greens tossed in our Caesar dressing then finished with grilled chicken, tajin crusted croutons, queso fresco, toasted pumpkin seeds, & charred lime.



TEXAS WEDGE SALAD\$15.00
Split baby gem lettuce topped with cherry heirloom tomatoes, crispy bacon, diced avocado, chopped eggs, & blue cheese crumbles. Finished with blue cheese dressing & crispy onion straws.
• Add a grilled 4 oz. Sirloin for \$6.95



POTEET BERRY SALAD\$15.00
Crisp chopped greens tossed in champagne vinaigrette then finished with blueberries, blackberries, strawberries, crispy chickpeas, avocado, pickled red onions & queso fresco.

HANDHELDS

— all served with choice of hand cut fries, house fried potato chips, or chips & salsa



LOCAL FIX CLUB\$14.00
Toasted multigrain bread layered with house smoked turkey, smoked ham, cheddar, Havarti, sliced tomatoes, crispy romaine lettuce, and roasted garlic aioli. Finished with two deviled eggs.



TEXAS HOT CHICK\$14.00
Marinated chicken breast double battered then fried to a crispy perfection. Finished with our spicy fix hot sauce and pickles. Served on a toasted brioche bun. *Sub grilled chicken for no extra charge.

SOUTHERN STAPLES



CHICKEN POT PIE\$15.00
Slow roasted chicken stewed with a melody of rainbow carrots, onions, Celery, peas, herbs and spices. Finished with flakey pie crust.



TEX-RANCH CASSEROLE\$15.00
Layers of slow roasted chicken, corn tortillas, onions, bell peppers, garlic, tomatoes, and jalapenos in creamy chicken sauce then finished with pepper jack cheese and baked to perfection.



BLACKENED SALMON BOWL\$16.00
Fluffy basmati rice topped with blacked salmon, diced avocado, sliced cucumbers, blistered tomatoes, and roasted corn salsa. Finished with lemon dill cream and micro herbs.



STEAK FRITES\$18.00
6 oz. Hand cut sirloin grilled to your preferred temperature. Served on a bed of truffle parmesan fries then finished with roasted pepper salsa and garlic herb butter.

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.



REXALL SMASH BURGER\$14.00
Two angus beef patties seasoned, grilled, and smashed. Topped with melted cheese, caramelized onions, and fix burger sauce.



SANDWICH & SALAD COMBO\$12.00
Your choice of ½ Fixed Club or Single Patty Rexall Smash Burger and choice of side salad, Elote Pasta salad, or Green Goddess Pasta salad.

GRAB & GO MENU

THE
LOCAL FIX

BEVERAGES

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

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

MILK SELECTIONS:

Whole Milk, Almond Milk or Oat Milk are available

FLAVORS:

Hazelnut, Caramel, Mocha, White Mocha, Vanilla Almond or Seasonal Offerings

- CAFE' LATTE\$6.25
Double shot of espresso finished with steamed milk and foam. Create your local favorite by adding Hazelnut, Caramel, Mocha, White Mocha or any of our seasonal offerings.
- CAPPUCCINO\$5.25
Double shot of espresso finished with steamed cream and foam.
- CARAMEL MACCHIATO\$7.25
Double shot of espresso finished with steamed milk, velvety caramel, and light foam.
- CHAI LATTE\$6.25
Hot chai tea finished with steamed milk, foam, and spices.
- ESPRESSO SHOT single \$2.00 double \$3.00
- MATCHA LATTE\$7.25
Matcha tea steamed with milk & light foam.



Chai Latte

Iced Coffee

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.

COCKTAILS

43 ESPRESSO MARTINI\$15.00

Licor 43, Tito's Vodka, Irish Cream and Espresso. Breakfast or dessert.

MIMOSA

GLASS\$6.00 CARAFE 32 OZ\$20.00
Champagne and Orange Juice.

BLOODY MARY\$12.00

Tito's vodka shaken with our Local Fix bloody mary mix. Salted and garnished.

MICHELADA\$10.00

Your choice of beer stirred into our Local Fix michelada mix. Served in a chamoy and tajin rimmed glass.

FREDERICKSBURG PEACH BELLINI\$6.00

Our house blend of Fredericksburg peach puree mixed with champagne then finished with peach liquor.

FRESH & READY



YOGURT & GRANOLA PARFAIT\$6.00

Greek vanilla yogurt, mixed berries, granola, local honey, and toasted pepitas



FRESH BAKED MUFFINS\$5.00

Your choice of Blueberry Crumble, Mountain Berry, Pistachio, Red Velvet, or Banana Nut.



QUICHE TARTS\$8.00

Fresh baked using local eggs and fresh ingredients.



FRESH SALADS\$11.00

A rotation selection of fresh greens and seasonal selections.



PASTA SALADS\$8.00

Made with fresh pasta and seasonal ingredients.

Happy Hour

2 to 7 pm • Monday – Friday

HALF-PRICE COCKTAILS