

AFTER DARK DINNER MENU

SHAREABLES

FRIED TATER SKINS \$14

Crispy fried tater shells loaded with twice-baked potatoes, smoked cheddar cheese, garlic butter, sour cream, and micro herbs.

FIXTABULOUS CALAMARI \$15

Fresh calamari rings and sweet cherry peppers lightly dusted in our cornmeal breading then flash fried. Served with smoked tomato remoulade and fresh lemons.

LUMP CRAB NACHOS \$16

Light and crispy pasta chips topped with fresh lump crab, black olives, red onions, Alfredo sauce, manchego, and shaved Parmesan. Finished with blackened spice and micro herbs.

LOADED QUESO \$16

A shareable portion of our Fix-made queso topped with chorizo, pico de gallo, sour cream, guacamole, and roasted Fresno chili. Served with crispy tortilla chips.

JALAPEÑO POPPER EGGROLLS \$14

Three Fix-made eggrolls filled with smoked cheddar, roasted jalapenos, & crispy bacon. Drizzled with peach BBQ and jalapeno ranch.

FRIED MAC & CHEESE BITES \$16

Fix-made Cowboy Mac & Cheese rolled into perfect bites then double battered with toasted bread crumbs and fried to a gooey perfection! Drizzled with jalapeno ranch and served with smokey tomato dipping sauce.

ARTISAN BURGERS

Served with choice of fries, tater tots, or onion rings.

ALL AMERICAN \$17

Two 5 oz. Wagyu beef patties seasoned, grilled, and smashed. Topped with double American cheese, lettuce, tomato, onions, pickles, and Fix burger sauce. Served on a toasted brioche bun.

STEAK HOUSE* \$17

10 oz. Wagyu beef patty seasoned and grilled medium. Topped with melted muenster cheese, tomato jam, arugula, crispy fried onions, & Fix steak sauce. Served on a toasted brioche bun.

TRUFFLE SHUFFLE* \$18

10 oz. Wagyu beef patty seasoned and grilled medium. Topped with melted truffle cheese, grilled mushrooms, arugula, fried egg, and truffle aioli. Served on a toasted brioche bun.

MANCHEGO MAMBO* \$18

10 oz. Wagyu beef patty seasoned and grilled medium. Topped with melted manchego cheese, fig jam, caramelized shallots, and arugula. Served on a toasted brioche bun.

SOUPS & SALADS

CHICKEN & DUMPLINGS \$12

Slow-roasted chicken in rich stock with rainbow carrots, onions, celery, spinach, butter, and cream, finished with ricotta-stuffed dumplings.

SHRIMP TORTILLA SOUP \$14

Enjoy a comforting bowl of tender Gulf shrimp in a rich tomato-chile broth, topped with crispy tortilla strips, fresh avocado, cotija cheese, and sour cream, accompanied by cilantro lime rice.

FIX TACO SALAD \$17

Fried flour tortilla bowl filled with romaine, charro beans, tomatoes, charred corn salsa, sour cream, black olives, gaucamole, cheddar, and choice of beef, chicken, or shrimp fajita.

CHICKEN CAESAR SALAD \$17

A mix of romaine and gem lettuce with grilled chicken. Finished with Asiago croutons, shaved Parmesan, and Fix made Caesar dressing.

SOUTH TEXAS COBB \$17

Mixed greens are layered with grilled chicken, crisp bacon bits, manchego cheese, charred corn salsa, avocado, and chopped hard-boiled egg. Finished with crispy tortilla strips and Fresno chiles. Served with avocado ranch.

BISTRO STYLE PASTAS

Served with garlic bread and choice of small house or Caesar salad.

CHICKEN ALFREDO \$19

Fresh fettucine tossed with Fix-made Alfredo. Finished with a sauteed mushrooms, grilled chicken, hand shaved parmesan, and herbs.

COWBOY MAC & CHEESE \$18

Trottole pasta tossed in a delicate five cheese sauce then baked to perfection. Finished with toasted bread crumbs and crispy bacon.

CREAMY SHRIMP PESTO \$20

Fresh fettuccine tossed in our creamy pesto. Finished with lemon herb grilled shrimp, blistered tomatoes, parmesan, and herbs.

LOCAL FIXIN'S

TAMMY'S MEATLOAF \$19

A blend of Angus and Wagyu beef smoked, grilled, then finished with tomato glaze and fried onions. Paired with garlic whipped mashed potatoes and seasonal vegetables.

COUNTRY FRIED STEAK \$20

Enjoy tender Angus beef cutlets, double-battered and fried to golden perfection, topped with smoked tomatillo gravy and micro herbs. Served with garlic mashed potatoes and sautéed French green beans.

Please note to ensure the integrity and quality of some menu items that modifications or substitutions may not be possible.

+Eating raw or undercooked animal products—such as meats, poultry, seafood, shellfish, and eggs—can increase the risk of foodborne illness.+

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BUTCHER BLOCK

Add 3 bacon wrapped crab stuffed shrimp for \$8

WHISKEY GLAZED PORK CHOP \$22

Double bone in Duroc pork chop smoked and grilled, then finished with Peach Crown Royal BBQ sauce and crispy fried onion straws. Paired with garlic whipped mashed potatoes and honey glazed rainbow baby carrots.

FLAME GRILLED RIBEYE \$29

12 oz. Prime cut ribeye seasoned and grilled over open flames to your desired temperature. Finished with garlic herb butter and crispy fried onion straws. Paired with garlic whipped mashed potatoes and sautéed green beans.

TOP SIRLOIN \$27

10 oz. Prime cut sirloin seasoned and grilled over open flames to your desired temperature. Finished with garlic herb butter and crispy fried onion straws. Paired with garlic whipped mashed potatoes and seasonal vegetables.

UVAL-MEX

GRILLED FIXJITAS New! (FAJITAS)

Your choice of ½ lb. fajita beef, chicken, mixed, or shrimp, served sizzling hot with grilled onions and bell peppers. Served with warm tortillas, cilantro lime rice, choice of beans, fresh pico de gallo, sour cream, guacamole, and shredded cheddar.

FOR ONE \$20 FOR TWO \$34

GORDITA QUESADILLAS \$18

Two sope quesadillas stuffed with manchego and pepper jack cheese, and your choice of barbacoa, chicken or beef fajita. Finished with charred corn salsa, jalapeno ranch, and avocado.

SMOTHERED BURRITO \$18

Large flour tortilla stuffed with barbacoa, onions, and cilantro. Then smothered with our Fix queso and finished with pico de gallo. Served with cilantro lime rice and choice of beans.

PUFFY TACOS \$18

Three large puffy tacos stuffed with your choice of shrimp, beef or chicken fajita. Finished with lettuce, tomato, and cheese. Served with cilantro lime rice and choice of beans.

FROM OUR CHEF

We're passionate about fresh, delicious food! Your meal is crafted with the finest ingredients and cooked only after you place your order. This means every bite is as fresh as can be. Because of this, and our commitment to quality, wait times can sometimes fluctuate during peak times. We truly appreciate your patience and can't wait for you to enjoy your meal!

BOAT & NET

EL RANCHERO SNAPPER \$23

Grilled snapper atop our smoked ranchero sauce, then finished with arugula cotija salad, crema, and cilantro. Paired with crispy grilled corn ribs and grilled asparagus.

LEMON DILL SALMON \$22

8 oz. Atlantic salmon seasoned and grilled over open flames to your preferred temperature. Finished with lemon dill sauce, fresh dill, and lemons. Paired with garlic whipped mashed potatoes and grilled asparagus.

COASTAL LUMP CRAB CAKES* \$25

Two fresh lump crab cakes resting on a bed of garlic whipped mashed potatoes and grilled asparagus. Finished with lemon dill sauce, fresh dill, and lemons.

GULF SHRIMP BASKET \$23

Your choice of Grilled or Fried jumbo gulf shrimp. Resting on a bed of fries with crispy grilled corn ribs. Served with cocktail or tarter sauce and lemons.

SWEET ENDINGS

BANANA BURLEE PUDDING \$8

Fix made banana pudding layered with whipped cream and wafers, finished with brûléed bananas and caramel sauce.

TRIPLE BERRY SHORTCAKE \$8

Citrus olive oil cake topped with macerated strawberries, blackberries, and blueberries. Finished with whipped cream, strawberry sauce, and fresh mint.

CHEF'S BREAD PUDDING \$9

A true Southern indulgence. Decadently rich, New Orleans-style bread pudding baked with a sweet, creamy custard and studded with premium white chocolate morsels. Crowned with a warm, luscious, house-made Whiskey Glaze and vanilla bean ice cream.

ALA CARTE SIDES

Add any side to your dish or on the side for only \$4

GARLIC WHIPPED MASHED POTATOES
SAUTEED GREEN BEANS
SEASONAL VEGETABLES
GRILLED ASPARAGUS
HONEY GLAZED RAINBOW CARROTS
ROASTED RAINBOW POTATOES
CRISPY GRILLED CORN RIBS
REFRIED BEANS
CHARRO BEANS
CILANTRO LIME RICE
FRENCH FRIES
ONION RINGS
TATER TOTS

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