

THE LOCAL FIX

SOUPS & SALADS

CHEF'S SOUP

Chef's freshly prepared soup.

\$8 (8 oz. Cup) - \$14 (16 oz. Bowl)

SOUTH TEXAS GUMBO

Smoked sausage, chicken, & shrimp. Served over Spanish rice & finished with fried okra.

\$8 (8 oz. Cup) - \$14 (16 oz. Bowl)

TACO SALAD \$15

Choice of beef, chicken, or mixed fajita, charro beans, corn salsa, sour cream, guacamole, & pico.

CHICKEN CAESAR \$15

Romaine, croutons, Parmesan, Caesar dressing.



TEXAS COBB \$15

Mixed greens, chicken, bacon, cheese, corn salsa, avocado, egg, tortilla strips.

HANDHELDS

Served with French Fries

B.L.T. CLUB \$14

Toasted brioche, Fix smoked bacon, lettuce, tomatoe, peppercorn aioli.

TAVERN CHICKEN SANDWICH \$14

Toasted brioche, fried chicken with ancho hot honey, pepper jack, fried egg, crispy onions, peppercorn aioli.

BRISKET PO'BOY \$15

Hoagie bun, smoked brisket, cheddar, pickled onions, pickles, BBQ Lime aioli.



VAQUERO SHRIMP PO'BOY \$15

Hoagie, vaquero shrimp, lettuce, tomatoes, pickles, remoulade.

TEXAS PHILLY \$15

Hoagie, ribeye, peppers, onions, poblano queso.

WHISKEY BURGER \$16

Brioche bun, 8 oz. wagyu patty, gouda, mushrooms, crispy onions, bourbon glaze, peppercorn aioli.

ALL-AMERICAN SMASH BURGER \$15

Brioche bun, 2 smash patties, American cheese, lettuce, tomato, onion, pickles, burger sauce.



SHAREABLES

QUESO FUNDIDO \$15

Melted cheese, burnt ends, pico, tortilla chips.

BOURBON GLAZED WINGS

Toss in Fix-made bourbon glaze or classic Buffalo. Served with ranch or blue cheese.

\$14 (6 Wings) \$18 (12 Wings)

FIXJITA NACHOS \$15

Fajita beef or chicken, refried beans, cheese, pico, sour cream, guacamole, & jalapenos.

• Substitute brisket for \$3



JALAPENO POPPER EGGROLLS \$14

Three eggrolls served with BBQ ranch.

FRIED GREEN TOMATOES \$12

Served with smokey tomatoe remoulade.

VAQUERO SHRIMP \$14

Tossed in ancho hot honey. Served with BBQ ranch.

ROASTED POBLANO QUESO \$12

Served with tortilla chips

SHAREABLE SAMPLER \$20

Poblano Queso, 6 Wings, Jalapeño Popper Eggrolls, & Fried Green Tomatoes

FIXJITAS (FAJITAS)

Served with tortillas, Spanish rice, choice of beans, pico, sour cream, guacamole, and cheddar.

BEEF \$19 / \$36

CHICKEN \$16 / \$30

SHRIMP \$22 / \$38

BEEF & CHICKEN \$18 / \$34

BEEF & SHRIMP \$21 / \$37

BISTRO STYLE PASTAS

Served with house or Caesar salad & garlic bread

CHICKEN ALFREDO \$14 / \$18

Fettuccine, Fix Alfredo, grilled chicken, shaved Parmesan.

BUFFALO MAC & CHEESE \$14 / \$18

Creamy mac & cheese with Buffalo sauce and Bacon Bits.

CAJUN SHRIMP ALFREDO \$15 / \$19

Fettuccini, Cajun Alfredo, smoked sausage, shrimp and shaved parmesan.

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.

Please note: A 20% gratuity will be added for parties of 6 or more.

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LOCAL FIXINGS

Served with choice of Two Sides

TAMMY'S MEATLOAF\$14 / \$19

Blended angus and wagyu beef smoked meatloaf finished with tomato glaze & crispy fried onions



CHICKEN FRIED STEAK\$15 / \$20

Double-battered fried beef cutlets finished with Shiner Bock cream gravy.

BOAT & NET

ANCHO GLAZED SALMON BOWL\$18

Ancho-glazed salmon, Spanish rice, avocado, corn salsa, cucumbers, pickled onions & BBQ lime aioli.



VAQUERO SHRIMP & GRITS \$22

Cheesy grits, vaquero shrimp, corn salsa, pickled onions, BBQ lime aioli, & chives.

— Items below served with choice of Two Sides. —

BLACKENED SNAPPER \$24

10 oz. blackened snapper finished with lemon butter.

LEMON DILL SALMON \$22

8 oz. Atlantic salmon filet grilled to desired temperature. Finished with lemon butter.

SOUTHERN SIDES

- SEA SALT & PEPPER FRIES
- GARLIC MASHED POTATOES
- SEASONAL VEGETABLES
- HONEY GLAZED CARROTS
- ASPARAGUS
- GREEN BEANS

- SPANISH RICE
 - CHARRO BEANS
 - REFRIED BEANS
 - FRIED ONION RINGS*
 - MACARONI & CHEESE*
- *additional cost items

SMOKED & GRILLED

Served with choice of Two Sides

FLAMED GRILLED RIBEYE

Prime hand-cut ribeye grilled over open flames to your desired temperature. Finished with garlic butter.

\$18 (6 oz.) - \$30 (12 oz.)

T-BONE PORK CHOP \$24

12 oz. Duroc T-Bone grilled over mesquite. Finished with bourbon glaze & crispy onions.

WAGYU CHOPPED STEAK \$20

10 oz. Texas wagyu chopped steak topped with grilled mushrooms, onions & brown gravy.

SMOKED TURKEY DINNER\$16 / \$22

Mesquite-smoked turkey breast finished with brown gravy & cranberry sauce.

MESQUITE SMOKED BRISKET

Prime Angus brisket smoked low & slow.

\$20 (Half Pound) - \$36 (Full Pound)

SWEET ENDINGS

CHEF'S BREAD PUDDING \$9

White chocolate chip bread pudding finished with vanilla bean ice cream & bourbon caramel sauce.



BANANA PUDDING \$8

Banana pudding layered with Nilla wafers, bananas & whipped cream.

LONE STAR SHEET CAKE \$8

Texas sheet cake baked in a skillet finished with warm fudge icing, candied pecans & whipped cream.

BOURBON PECAN PIE \$9

Warm bourbon pecan pie topped with vanilla bean ice cream, whipped cream & whiskey caramel sauce.

BEVERAGES

ICED TEA \$3

SODA (PEPSI PRODUCTS) \$3

FLAVORED LEMONADE (no free refills) \$4

- Choose • Strawberry, • Watermelon, • Raspberry, • White Peach, or • Prickly Pear

FAMILY MEALS

FEEDS UP TO 4 ADULTS

FIXJITAS

Served with tortillas, Spanish rice, choice of beans, pico, sour cream, guacamole, and cheddar.

- \$65 Beef skirt steak
- \$54 Chicken
- \$60 Beef & Chicken
- \$68 Shrimp
- \$67 Beef & Shrimp

Ask about our to-go family meals

- Fully cooked
- Family-style portions
- Simply reheat and serve
- Warm, effortless meals everyone will love!

MESQUITE-SMOKED BBQ

Served with choice of two family sides and buttermilk biscuits.

- \$40 Sausage
- \$46 Turkey Breast
- \$68 Brisket
- \$54 Sausage & Brisket
- \$58 Brisket & Turkey
- \$62 Brisket, Sausage, & Turkey