



# STARTERS

- GUACAMOLE** \$10  
*Topped with queso fresco*
- SHISHITO PEPPERS** \$11  
*Lightly seasoned with sea salt, served with ponzu sauce*
- YELLOWTAIL CRUDO** \$16  
*Delicately sliced yellowtail, drizzled with citrus and yuzu sauce*
- CRISPY CALAMARI** \$14  
*Lightly battered, golden fried rings, served with house dip*
- SHRIMP TOSTADA** \$14  
*Lime-cured shrimp with mango and avocado*

# MAINS

- CHICKEN SANDWICH** \$17  
*Crispy chicken fillet topped with chipotle coleslaw and fresh pickles, served on a toasted brioche bun, with a side of seasoned fries*
- FISH AND CHIPS** \$16  
*Golden beer-battered fish fillets, with a side of seasoned fries and coleslaw*
- WAGYU BURGER** \$22  
*Wagyu beef topped with crisp bacon, white cheddar, caramelized onions and jalapeños, served on a brioche bun, with a side of seasoned fries*
- BUFFALO CHICKEN WINGS** \$13  
*Served with celery and carrots and a side of ranch*
- CARNITAS TACOS (3)** \$16  
*Slow-cooked pork carnitas on hand-made corn tortillas, topped with pico de gallo and salsa verde*
- SHRIMP SCAMPI** \$17  
*Shrimp sautéed in a rich garlic butter sauce with a hint of white wine, tossed in angel hair*
- SURF & TURF** \$31  
*Sirloin steak, shrimp and drizzled with rich garlic herb butter, served with a side of broccolini*
- GRILLED CHICKEN QUESADILLA** \$12  
*Marinated grilled chicken, melted cheddar and pico de gallo on a handmade corn tortilla*



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# SIDES

- PARMESAN ASPARAGUS** \$8  
*Sprinkled with freshly grated Parmesan cheese and a touch of lemon zest*
- SEASONED FRIES** \$6  
*Tossed in herbs and spices*
- CAESAR SALAD** \$12  
*Crisp romaine tossed in our house-made Caesar dressing. Add chicken +\$6*

# COCKTAILS

- RECREATION CLASSIC** \$13  
*El Jimador, Naranja Liqueur, lime, organic agave, salt*
- 1630 SMASH** \$14  
*Pendleton Whisky, lime, mint, and blackberries*
- ESTE GIMLET** \$15  
*Empress Gin, lime, organic agave*
- CHILI WATERMELON MULE** \$14  
*Por Osos, watermelon, lime, spicy tincture, ginger beer, jalapeños*
- NIGHT OUT MARGARITA** \$15  
*Lalo, Naranja Liqueur, lime, organic agave, fresh blackberries, rosemary*
- HOMBRES<sup>2</sup>** \$16  
*Dos Hombres, Naranja Liqueur, lime, mango, organic agave, habanero*
- CARAJILLO** \$12  
*Licor 43, Espresso, orange garnish, topped coffee beans*
- RANCH WATER** \$14  
*Carabuena, lime, club soda*
- BARREL AGED OLD FASHION** \$22  
*Garrison Brothers, sugar, bitters, garnished with orange peel*

# DESSERTS

- GELATO** \$8