



APPETIZERS

THE SAMPLER • 19

Chicken quesadillas, ground beef nachos, chicken flautas, chile con queso sour cream

TAMALES • 8 • 13

Choose three or six handmade mild pork or chicken tamales

SHRIMP CEVICHE • 11

A generous portion of boiled shrimp tossed in a zesty lime, tomato, onion & jalapeno

CHIPOTLE SHRIMP • 12

Shrimp tossed in a zesty lime butter served over cilantro rice, side of black beans

Guacamole + Queso

QUESO (SM/MED/LG) • 4 • 8 • 12

BRISKET QUESO • 13

DOS QUESO • 13 GROUND BEEF +2

Our famous queso topped with fresh guacamole

MAXIMO QUESO DIP • 14

Refried beans, taco meat, queso, guacamole, sour cream, tomatoes & black olives

QUESO FUNDIDO • 14

CHICKEN FAJITA +2 BEEF FAJITA +5
Sauteed onions, mushrooms, poblanos with monterrey jack cheese. Choose chorizo, ground beef or jalapeno sausage

GUACAMOLE (SM/MED/LG) • 4 • 8 • 12

BACON GUACAMOLE • 12

Topped with applewood smoked bacon

ENSALADA & SOUP

TORTILLA SOUP • MED 7 • LRG 11

ADD AVOCADO +2

ENSALADA DE CASA • 6

A fresh garden salad with tomatoes, red onions, blended cheese, salsa ranch

TACO SALAD • 14

SUB CHICKEN FAJITA +3

Mixed greens, blended cheese, black beans, avocado, tomatoes, onions, black olives, tortilla chips & ground beef, salsa ranch

FIESTA SALAD • 17

SUB BEEF FAJITA / BRISKET +5

Mixed greens, grilled chicken fajitas, avocado, jicama, tomato, red onion, blended cheese, blue corn tortilla strips with toasted pepitas, tequila lime vinaigrette

SALMON SALAD • 19

Mixed greens, mango, avocado, red onion, tomatoes, blended cheese, toasted pepitas, mango vinaigrette

Quesadillas

BEEF FAJITA 18 • 21
CHICKEN FAJITA 15 • 18
GRILLED VEGGIE 11 • 14
BRISKET 19 • 22

Nachos

GROUND BEEF 12 • 15
CHICKEN FAJITA 14 • 17
BEEF & CHICKEN 17 • 20
BEEF FAJITA 18 • 21

Served with guacamole, sour cream, pickled jalapenos

ENCHILADAS

Served with rice & refried beans.

SUB HOUSE SALAD FOR RICE & BEANS +1.95

CHEESE • 14

(2) Chile con carne & cheese blend

BEEF • 15

(2) Chile con carne & cheese blend

CHICKEN TINGA • 15

(2) Choice of salsa verde, red sauce or sour cream sauce

SHRIMP • 19

(2) Topped with, avocado & tomato in a creamy white wine sauce, cilantro rice & black refried beans

BRISKET • 19

(2) Topped with diablo sauce & monterrey jack cheese

TACOS & BURRITOS

TACO DINNER • 14

Choose two ground beef or chicken tinga, soft or crispy, with rice & beans

TACOS AL CARBON • 18

MIXED FAJITA +3 BEEF FAJITAS +5

Two flour tortillas served with chicken, guacamole and pico de gallo with rice & beans

CABO TACOS • 17

SUB MAHI +5

Corn tortillas filled with grilled tilapia or shrimp, lettuce mixture, pico de gallo, chipotle crema, cilantro rice & black beans

BEEF BRISKET TACOS • 17

Two corn tortillas with brisket topped with diablo sauce, red onions, mexican crema and cilantro, rice & beans

CHICKEN FLAUTAS • 14

Two chicken tinga flautas served with queso, sour cream, refried beans & rice

BEEF BURRITO • 15

SUB BEEF FAJITA +5

Ground beef, refried beans, queso topped with meat sauce, refried beans & rice

CHICKEN BURRITO • 15

Chicken fajita, refried beans, queso topped with sour cream sauce, refried beans & rice

Combos & Rellenos

Served with rice and beans

FIRE ROASTED CHILE RELLENOS • 20

One smoked chicken & one beef brisket chile relleno topped with diablo sauce & monterrey jack cheese

LA EMMA • 17

Roasted chile relleno with smoked chicken, topped with diablo sauce & a cheese enchilada

LAGUNA • 17

Two cheese enchiladas, a crispy beef taco & a pork tamale

EL PASO • 18

Two beef enchiladas, a crispy beef taco & a pork tamale

MIGUEL • 19

Two chicken enchiladas, a chicken taco al carbon & a chicken tamale

REAL • 20

Two cheese enchiladas, a crispy beef taco & brochette shrimp

PLATO VALLARTA • 20

A beef and a cheese enchilada & carbon beef fajita
Served with guacamole, pico de gallo





MESQUITE *Fired* FAJITAS

An aged outside skirt steak with a house marinade, cooked over an open flame grill. All fajitas and family platters served with rice, beans, pico de gallo, guacamole, cheese and house made tortillas.

FAJITAS *Medium serves 1-2 Large serves 2-3*

CHICKEN	21 • 42
BEEF	32 • 57
MIXED	27 • 48
SHRIMP	24 • 43
VEGGIE	18 • 30

Great Additions

- + BROCHETTE SHRIMP (3) • 12
- + BACON WRAPPED QUAIL (2) • 14
- + JALAPENO SAUSAGE • 6
- + RIBS • 11
- + COZUMEL SHRIMP (4) • 10

FAMILY PLATTERS

Serves 3-4

- COMAL • 84
Bacon wrapped quail, beef fajita, chicken fajita and cozumel shrimp
- GUADALUPE • 87
Beef fajita, chicken fajita, shrimp brochette and ribs

Half off CHICKEN FAJITA WEDNESDAY

Wednesdays after 4:00

LARGE CHICKEN FAJITA • 21 | TO-GO 23
A pound of our famous mesquite grilled fajitas, house made tortillas, cheese, pico de gallo with rice and beans

DISCOUNTS AND CERTAIN DATES WILL NOT BE APPLICABLE TO THIS PROMOTION

MESQUITE GRILLED

Served with rice & beans

FAMOUS SHRIMP BROCHETTE • 23
A skewer of mesquite-grilled shrimp, stuffed with jalapeno, monterrey jack cheese, wrapped in bacon with dos pico de gallo

DOS PORK RIBS • 30
Tender slow smoked pork ribs served with dos pico de gallo

DOS RIOS GRILL • 32
Two skewers of mesquite-grilled beef & chicken fajitas, bacon-wrapped shrimp with dos pico de gallo

PLATO MAZATLAN • 26 | 31 SUB BEEF FAJITA
Brochette-style shrimp with chicken fajitas, guacamole, and pico de gallo

CANCUN • 25 | 30 SUB BEEF FAJITA
Jumbo broiled butterflied shrimp with chicken fajitas, guacamole, pico de gallo

COZUMEL • 22
Jumbo broiled butterflied shrimp with mexican butter and dos pico

MATAMORES • 28 | 33 SUB BEEF FAJITA
Tender slow smoked pork ribs and chicken fajitas, guacamole and pico de gallo

PALOMA • 28 | 33 SUB BEEF FAJITA
Two brochette style quail with ancho glaze and chicken fajitas, guacamole and pico de gallo

Seafood

Served with cilantro rice & black beans

MAHI CHIPOTLE • 29 | 22 SERVED NAKED
With chipotle lime butter, shrimp, avocado, tomatoes

MAHI MARISCO • 29
With shrimp, avocado in a white wine cream sauce

VERACRUZ • 29 | 23 SERVED NAKED
Grilled redfish with shrimp and fresh mango, toasted pepitas, cilantro lime butter

PLATO ACAPULCO • 34
Grilled redfish and shrimp brochette topped with avocado & pico de gallo

ATLANTIC SALMON • 20
Grilled Salmon served with cilantro rice and black beans

Desserts

SOPAPILLA PILA • 7
Lightly fried flour tortillas with fresh strawberries, whipped cream & chocolate sauce

CHURROS • 7
Rolled in cinnamon sugar topped with chocolate sauce

SOPAPILLA • 6
Lightly fried flour tortilla with powdered sugar, cinnamon & honey

TRES LECHES • 8
Traditional vanilla cake soaked in three milks, topped with a Kahlua meringue & fresh fruit

FLAN • 6
A light Mexican custard with caramel sauce

Consuming raw or uncooked poultry, seafood, shellfish or eggs may increase risk of food-borne illness. All items are cooked to order or raw. Allergens are present in this location and we cannot guarantee any item to be allergen free. Gluten Free items are prepared in the same facility as wheat items. Some fish may contain small bones. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

***20% gratuity will be added to parties of 10 or more**

LUNCH MENU

*Complimentary tea w/
any lunch entree*

11:00-3:00 • Weekdays Only

No substitutions or discounts on lunch specials please

\$13 LUNCH SPECIALS

RELLENO & TACO

A fire roasted poblano with chicken or brisket and your choice of a crispy beef or chicken taco, cilantro rice & black refried beans

CHICKEN QUESADILLA

With guacamole, sour cream & jalapenos

CHIPOTLE SHRIMP

Shrimp tossed in a zesty lime butter served over cilantro rice with a side of black beans

QUESADILLA & CRISPY BEEF TACO

Chicken quesadilla & beef taco with guacamole & sour cream, rice & refried beans

TRADITIONAL TACO SALAD | SUB CHICKEN +2

Mixed greens, blended cheese, black beans, avocado, tomatoes, onions, black olives, tortilla chips & ground beef, salsa ranch

SUPERIOR

A cheese enchilada, carbon chicken fajita, rice & refried beans, guacamole, pico de gallo

FISH TACO & BEEF ENCHILADA

With cilantro rice & black refried beans

MESQUITE GRILLED

Served with rice & beans

MIXED GRILL • 15

A skewer of mesquite-grilled beef & chicken fajita, bacon wrapped shrimp, vegetables & dos pico

PLATO MAZATLAN • 17 | SUB BEEF +5

Three brochette style shrimp, chicken fajitas with cheese & pico de gallo

DOS PORK RIBS • 15

Tender slow smoked pork ribs served with dos pico de gallo

\$12 Lunch Specials

Served with rice & beans

CHOOSE TWO ITEMS

Pork tamale	Crispy Chicken Taco
Chicken flauta	Crispy Beef Taco
Beef Enchilada	Tortilla Soup
Chicken Enchilada	House Salad
Cheese Enchilada	

CHICKEN FAJITA PLATE | SUB GUACAMOLE +4

Served with sour cream, cheese, beans & rice

WEEKDAY HAPPY HOUR *Tuesday thru Friday*

Drinks 11:00-6:30

HOUSE MARGARITA • 5
RAPIDS | SANGRIA + RITA • 5
DRAFTS • DOLLAR OFF
DRAFT MICHELADAS • 4
HOUSE WINE • 4
RED SANGRIA • 5

*Flavored
Margaritas • 7*
MANGO
PEACH
STRAWBERRY
RASPBERRY
BLACKBERRY
PRICKLY PEAR

Food 3:00-5:00 | \$6.95

In house only

STREET TINGA TACOS

Two chicken tinga with red onion, cilantro, cojita cheese and green sauce

TAMALE COMBO

Choose two tamales, chicken or pork with sour cream sauce

FLAUTAS

Two chicken tinga flautas served with queso

QUESADILLAS

Four chicken quesadillas served with sour cream

ARBOL RIBS

Four ribs grilled

19.208V2

Margaritas

SIGNATURE CHILI MANGO MARGARITA | 12

Our signature drink served up frozen, rimmed with tajin and chamoy. Served with a tamarind candy straw.

All margaritas are made in house with fresh squeezed lime juice.

HOUSE MARGARITA

Choose from frozen or on the rocks ♦ 8
Make it grande +3

MULE MARGARITA

Patron Silver, Paula's, lime juice, mint leaves and ginger beer ♦ 12

THE REPUBLIC

Choose Republic Plato. Served with Paula's liqueur, made in Austin ♦ 13
Make it grande +3

DOS RIOS RITA

Dos Rios Blanco, mandarine, simple syrup & lime ♦ 13 Make it grande +3

EL MAYOR

El Mayor Reposado, Gran Marnier, lime juice, simple syrup and orange juice ♦ 11

SKINNY RITA

Milagro Silver, Cointreau, Tres Agave Organic Nectar, lime juice and soda water ♦ 11

PATRON MARGARITA

Patron Silver Tequila, Paula's, lime juice, orange juice and simple syrup ♦ 13

ULTIMATE BEER RITA

Dos Rios House margarita with an ice cold Modelo or Corona ♦ 14

MARGARITA PITCHER

House Margarita on the rocks only.
Must serve 2+ guests ♦ 30

FLAVORED RITAS

Choose from frozen or on the rocks 9 ♦ 12

PRICKLY PEAR
STRAWBERRY
JUST PEACHY
RASPBERRY
BLACKBERRY

COCKTAILS

REPUBLIC RANCH WATER

Republic tequila, topo chico, and lime ♦ 12

REPUBLIC OLD FASHIONED

Our old fashion republic mix with Republic Whiskey ♦ 12

PINA COLADA

Our twist on a traditional Pina Colada, Malibu, heavy cream and pineapple juice served on the rocks ♦ 10

MEXICAN MARTINI

Tres Agaves infused with jalapeno, Cointreau, lime juice, olive juice, simple syrup and orange juice ♦ 12

BLUEBERRY ROSA

Codigo Rosa tequila, Mandarin triple sec, simple syrup, muddled blueberries and mint ♦ 11

Wine & Sangria

SYCAMORE LANE CHARDONNAY ♦ 7

SYCAMORE LANE CABERNET ♦ 7

MOSCATO ♦ 7

NOBLE VINES PINOT GRIGIO ♦ 7

KIM CRAWFORD SAUVIGNON BLANC ♦ 10

JOEL GOTT CABERNET ♦ 11

WHITE SANGRIA

White wine, peach, topped with seasonal fruit ♦ 8

RED SANGRIA

Red wine topped with seasonal fruit ♦ 8

premium tequila
SERVED UP | PRICE PER SHOT

Tequila
CÓDIGO
1530°

BLANCO ♦ 18
ANEJO ♦ 30

Tequila
Clase Azul

PLATA ♦ 20



CASA DRAGONES

SILVER ♦ 18

JOVEN ♦ 60

CERVEZA

BEER PITCHER

Choose a draft beer | Must serve 2+ guests

PREMIUM

BOTTLES ♦ 7

Blue Moon
Dos XX
Corona
Corona Premier
Pacífico
Stella Artois
Tecate
Tecate Light

DRAFT 7 ♦ 8.5

Modelo Especial
Negra Modelo
Pacífico
Corona Premier

DOMESTIC

BOTTLES ♦ 4.95

Budlight
Budweiser
Miller Lite
Coors Light
Michelob Ultra
Shiner Bock

DRAFT 5.5 ♦ 7

Budlight
Michelob Ultra

CRAFT

BOTTLES ♦ 7

Hopadillo IPA

DRAFT

Market price
Seasonal Tap

WEEKDAY HAPPY HOUR *Tuesday thru Friday*

Drinks 11:00-6:30

- HOUSE MARGARITA • 5
 - RAPIDS | SANGRIA + RITA • 5
 - DRAFTS • DOLLAR OFF
 - DRAFT MICHELADAS • 4
 - HOUSE WINE • 4
 - RED SANGRIA • 5
- Flavored Margaritas • 7*
- MANGO
 - PEACH
 - STRAWBERRY
 - RASPBERRY
 - BLACKBERRY
 - PRICKLY PEAR

Food 3:00-5:00 | \$6.95

In house only

- STREET TINGA TACOS**
Two chicken tinga with red onion, cilantro, cojita cheese and green sauce
- TAMALE COMBO**
Choose two tamales, chicken or pork with sour cream sauce
- FLAUTAS**
Two chicken tinga flautas served with queso
- QUESADILLAS**
Four chicken quesadillas served with sour cream
- ARBOL RIBS**
Four ribs grilled





Half off **CHICKEN FAJITA**
WEDNESDAY
Wednesdays after 4:00

LARGE CHICKEN FAJITA • 21 | TO-GO 23

A pound of our famous mesquite grilled fajitas, house made tortillas, cheese, pico de gallo with rice and beans.

**DISCOUNTS AND CERTAIN DATES WILL NOT BE
APPLICABLE TO THIS PROMOTION**

Have you tried us?

**THE
REEL
SEAFOOD & GRILL**

The Reel Seafood and Grill is located in the Westpointe HEB center, just up the street. It is owned by the same local family and focuses on the same high quality, hand prepared, crafted cuisine. We would love for you to stop by and try our dishes from our hand-cut fish, fried seafood, gumbo and etouffee to steaks, burgers, salads and pastas!

Join us Tuesday's for Oyster Specials & Saturdays on the patio for live music and Sangria. Follow us on social media for more details.

FAMILY TO-GO MENU'S | DUE TO MARKET CONDITIONS, PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

THE REEL SEAFOOD & GRILL

830-214-6103
1683 HWY 46 W. SUITE 235

APPETIZERS (SERVES ABOUT 4-6)

SHRIMP GUMBO \$31
1/2 gallon, celery, onion, bell pepper, tomato, spices and white rice

HOUSE SALAD 17.95
Croutons, baby tomatoes, red onion, bacon, cheddar and choice of dressing on the side

GREEK SALAD 20.95
Fresh vegetables, kalamata olives, peppers, oregano and feta cheese with greek dressing

LB. BOILED SHRIMP \$23

ENTREES (SERVES ABOUT 6-8)

CHICKEN PASTA \$49
SHRIMP PASTA \$49
SHRIMP ETOUFFEE \$42
CRAWFISH ETOUFFEE \$52
SHRIMP GUMBO \$35
SHRIMP & GRITS \$47

SIDES

(SERVES ABOUT 10) ALL SIDES \$22

**MASHED POTATOES, CHEESE GRITS,
JAMBALAYA, DIRTY RICE, RED BEANS
AND RICE, POTATOES AU GRATIN**

FRIED PLATTERS (SERVES ABOUT 6-8)

1.5 DOZEN CHICKEN TENDERS \$20
1 LB. CRAWFISH \$30
1 LB. CATFISH \$28
1 LB. SHRIMP \$28
1 LB. TILAPIA \$22

DESSERT

BREAD PUDDING \$33
KEY LIME PIE \$16

MARGARITA

20 OZ. HOUSE MARGARITA \$12
ADD FLAVOR +\$1

**CURBSIDE OR DELIVERY MAY BE
AVAILABLE UPON REQUEST**

We make our items from scratch, therefore, some large orders may require at least **24 hours advance notice.**

Please notify us if you would like to schedule a larger order for pick up or delivery so that we can be sure to have your order ready when you are.

All menu items and prices are subject to changes and revisions without notice. Please call for inquiries.



830-609-9556
1281 N Academy Ave

FAMILY FAJITA PACKS

Our fajita platters include rice and beans, guacamole, pico de gallo, sour cream, cheddar cheese and tortillas.

FAJITA PACK 1
1/2 lb. ea. Chicken & beef fajita
\$50.95 • 2-3 guests

FAJITA PACK 2
1 lb. ea. Chicken & beef fajita
\$99.95 • 4-6 guests

FAJITA PACK 3
1.5 lbs. ea. Chicken & beef fajita
\$146.95 • 7-10 guests

FAJITA PACK 4
2 lbs. ea. Chicken & beef fajita
\$193.95 • 11-14 guests

FAJITA PACK 5
3 lbs. ea. Chicken & beef fajita
\$285.95 • 15-18 guests

FAJITA PACK 6
4 lb. ea. Chicken & beef fajita
\$359.95 • 19-23 guests

ADD ON'S

QUESO
1/2 gallon | \$26 Quart | \$15

GUACAMOLE
1/2 gallon | \$26 Quart | \$15

HOUSE SALAD
Serves 5-6 guests | \$14.95

BROCHETTE SHRIMP | DOZEN | \$28.95

RIBS | 1/2 RACK | \$15.00

BEEF FAJITAS | PER LB. | \$36.95

CHICKEN FAJITAS | PER LB. | \$19.95

GRILL. VEGETABLES | PER LB. | \$11.95

SHRIMP FAJITA | PER LB. | \$22.95

MARGARITA
20 OZ. HOUSE MARGARITA \$12
ADD FLAVOR +\$1

TAMALES, ENCHILADAS, TACOS

ENCHILADA PACK
Serves 2-3 guests | Choice of chicken, beef or cheese served with rice beans chips and salsa. \$27.95

DOZEN TAMALES (SERVED CHILLED, READY TO HEAT)
Choose chicken, pork or a combination. \$17 | **add green or meat sauce \$2.95**

TACO PACK | BUILD YOUR OWN
Choice of crispy taco shells or soft tortillas. Choose beef, chicken or a combination. Serves 2-3 \$24.95

DESSERTS

CAFE MOLE
Home-made brownie with caramel sauce
Serves 12 | \$28.95

TRES LECHES
Traditional vanilla cake soaked in three milks, topped with Kahlua meringue and fresh fruit
Serves 12 | \$42