



## LUNCH & DINNER

11 a.m. – 10 p.m. Mon – Fri  
3 p.m. – 10 p.m. Sat & Sun

### TACOS

*Served on heirloom corn (v/gf) or Sonoran wheat flour tortilla*

**Wild Boar Pibil** w/ Radish, Cilantro & Pickled Red Onion \$6

**Wild Boar al Pastor** w/ Seasonal Fruit, Cilantro & Onion \$6

**Wild Boar Carnitas** w/ Pickled Onion & Cilantro \$6

**Venison-Sweet Potato Mole** w/ Crema & Herbs \$6

**Pollo Pipián** w/ Pipian Rojo, Greens & Chicken Skin Chicharrones (n) \$6

**Grilled Mushroom** w/ Greens, Herbs, Refried Black Beans & Salsa de Yema (v) \$6

**Gulf Shrimp & Wild Boar Chorizo** w/ Pecan-Árbol Salsa, Spicy Bone Broth, Cilantro & Avocado (n) \$6

### SIDES

**Grilled Corn Esquites** w/ Chile Butter, Cotija & Morita Mayonnaise \$5

**Salt Roasted Beets** w/ Fermented Greens, Herbs & Recado Negro (v) (n) \$5

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### KIDS TACOS

**La Paloma** Chicken & Rice on Flour \$3

**El Ezra** Bean & Cheese on Flour (v) \$3

**La Penny** Cheese Quesadilla on Flour (v) \$3

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### DRINKS

**Iced Café de Olla** \$3

**Brown Rice & Pecan Horchata** (n) \$4

**Agua Fresca** \$4

**Rambler Sparkling Water** \$2

### POSTRES

**Churros** w/ Mill-King Cajeta \$4

**Paletas** Seasonal Flavors \$4

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Everything is from around here. All of our produce, fruit, meats, cheese, olive oil and milk comes from Texas sources; much of it comes from the Austin area. Our seafood is caught in the Gulf or the freshwater rivers of Central Texas, or is raised aquaponically. Invasive feral hogs and exotic deer are trapped in the wild throughout the Hill Country. We use freshly rendered lard (non-hydrogenated) for our flour tortillas. Many of our dry goods are locally sourced, and most are organic. Please ask any staff member for more details.

(v) vegetarian-friendly (n) contains nuts