

## http://shreveport.onthegodelivery.com

## Toise

lejas		
Appetizers	<b>Burgers &amp; Sandwiches</b>	Sides
201. Popcorn Shrimp \$16.00	Our burgers are a blend of striploin and	
Lightly hand battered and flash	brisket, ground fresh daily. All burgers	702. Sauteed Spinach & Onion \$5.00
fried, served with ancho remoulade &	and sandwiches come with your choice	703. Roasted Vegetables \$4.00
fresh lemon 202. Tuna Stack \$15.00	of our hand cut fries, side salad or	704. Chorizo Creamed Corn \$6.00
Chili & Lime Grilled Tuna Served	charro beans. A cup of chili or soup of	705. Sauteed Mushrooms \$5.00
Rare with guacamole, tortillas chips &	the day may be substituted for \$3.	706. French Fries \$4.00
Black Bean Pico, fresh jalapenos,	501. TEJAS Burger \$13.00	
sweet chili & lime sauce. **Vegan Option: Substitute fresh apples or	Fresh half pound burger on a	708. Cilantro Lime Rice \$4.00
pineapple.	toasted brioche bun, fully dressed with mayo, mustard, lettuce, pickle,	709. Green Beans \$4.00
203. Grilled Guac \$16.00	onion & tomato.	710. Side Salad \$4.00
Grilled avocado, roasted corn,	502. Patty Melt \$13.00	
black beans, pico, chimichurri & fresh chips. **Vegan:	Fresh half pound burger, topped	Cream
204. Pork Roll \$11.00	with sauteed onions & poblano peppers on Tejas cheese toast with	712. Bacon & Cheddar Grits \$5.00
Shredded pork cochinta in a crispy	smoked habanero sauce.	713. Garlic Cotija Mashed \$5.00
spring rolls with shredded lettuce	503. Grilled Chicken & \$10.00	Potatoes
carrots, green onions & cilantro.	Mushroom	714. Roasted Red Potatoes \$4.00
Agave mustard, & smoked habanero Worcestershire sauces.	Grilled chicken breast and sauteed	Desserts
205.Tejas Nachos \$16.00	mushrooms, caramelized onions,	801. Mini Chocolate Bundt \$5.00
Fresh chips topped with charro	Monterey jack cheese & mayo on toasted ciabatta bread.	Cake
beans, jack & cheddar, BBQ sauce,	504. Shrimp Poboy \$15.00	Peanut Butter Icing and Chocolate
pico, guacamole, pickled jalapeno slices, choice of pulled pork or	Fried Louisiana gulf shrimp with	Syrup
brisket.	ancho remoulade, lettuce tomato &	802. Cheesecake Jar \$7.00
206. Queso 10oz. \$10.00	pickle 505. BLT & G \$10.00	Strawberry Compote
Jack & Cheddar cheese, roasted	Toasted ciabatta dressed with	003. Butter i ecan Creme \$0.00
green chilis, fresh chips. Add Chorizo +\$3	guacamole, tomato & smoked bacon,	Brulee
208. Queso 16oz. \$14.00	ranch dressed iceberg lettuce.	Smooth and creamy with a hint of butter pecan.
Jack & Cheddar cheese, roasted	506. Nicole's Chicken Salad \$9.00	·
green chilis, fresh chips. Add Chorizo	Sandwich	<u>Kid's Menu</u>
+\$4	Roasted chicken salad with corn, peppers & onions, served on brioche	CHILDREN 12 & UNDER ONLY
209. Brisket Quesadillas \$10.00	bun with lettuce & tomato.	901. Kids Chicken Strips & \$7.00
Corn tortilla, mushrooms, brisket, Jack cheese, Cholula sour cream.	507. Brisket Cheese Steak \$13.00	Fries
210. Cheese Fries \$13.00	Sandwich	902. Kids Grilled Cheese & \$6.00
Shredded Monterey & Cheddar,	Our chopped beef brisket on a	Fries
melted over fresh cut fries, jalapeno,	po-boy bun with mayo, sauteed peppers & onions, jack cheese.	903. Kids Plain Chicken Wings \$7.00
green onion & bacon, Cholula cream. Add chorizo or brisket +\$5	poppore a ornorio, jack oriocco.	& Fries
	<u>Entrees</u>	904. Kids Hamburger & Fries \$7.00
<u>Tejas Wings</u>	601. Chicken Fried Steak \$17.00	<u>Beverages</u>
JUMBO WINGS, HAND BREADED &	Hand tenderized and battered new	1001. Coke 20 oz. \$2.65
FRIED \$11/HALF DOZEN/\$17/DOZEN	york strip, roasted garlic & cotija cheese mashed potatoes, jalapeno	1001. Coke 20 02. \$2.65
301. Parmesan & Truffle*	cream gravy and green beans.	1002. Diet Coke 20 02. \$2.65
Sauce: smoked habanero sauce	602. Baja Ťuna Š25.00	1004. Dr. Pepper 20 oz. \$2.65
*House Speciality 302. Sweet Chili & Lime	Citrus-Pepper Seared Ahi Tuna	1005. Cranberry Juice \$2.65
Sauce: Agave mustard	Steak, grilled and served rare over cilantro-scallion rice, sesame spinach	1006. Lemonade 20 oz. \$2.65
303. Chipotle Orange	& onion, sweet ancho citrus glaze	1007. Sweet Tea 20 oz. \$2.65
Fresh oranges, sesame seeds	603. Grilled Quail \$26.00	
304. BBQ	Two marinated quail. grilled and	•
Sauce: Chipotle ranch	served over garlic mashed potatoes,	
305. Garlic & Parmesan	warm five onion relish & green beans.	
Sauce: Blue cheese dressing 306. Bourbon Glaze	604. Grilled Ribeye \$39.00	
Green onions	14oz Angus ribeye, rioja garlic	
308. Nekkid	butter, roasted chili au gratin	
No breading "wet" or sauce on the	potatoes, sauteed mushrooms 605 Steak & Shrimp \$36.00	

605. Steak & Shrimp

Grilled 8oz. Angus New York Strip with 3 gulf shrimp broiled in garlic

butter, Parmesan Truffle fries, roasted vegetables 1

\$36.00

**Soups & Salads** 401. Tejas Brisket Chili 7OZ \$7.00

side.

## CUP

Hand trimmed brisket, slow simmered old west recipe. topped with red onion, cheddar & croutons.

402. Tejas Brisket Chili 1OZ \$9.00 BOWL

Hand trimmed brisket, slow simmered old west recipe. topped with red onion, cheddar & croutons.

403. Tejas Brisket Chili 16OZ\$14.00 BIG BOWL

Hand trimmed brisket, slow simmered old west recipe. topped with red onion, cheddar & croutons.

404. Soup of the Day 7oz. CUF\$7.00 Chef's choice soup varies daily.

405. Soup of the Day 10oz. \$9.00 BOWL

Chef's choice soup varies daily.
406. Soup of the Day 16oz BI\$14.00
BOWL

Chef's choice soup varies daily.

407. Soup & Salad \$11.00 Chili or soup of the day & side

408. Spinach Salad \$7.00

Brown sugar & orange vinaigrette, fresh orange segments, red onion, bacon & a touch of balsamic.

409. Iceberg Salad \$7.00
Crisp iceberg, tomato, cucumber,
bacon & red onion, choice of
dressing.

410. Caesar Salad \$7.00

Romaine lettuce tossed in our
Caesar dressing, parmesan cheese,
Tejas toast croutons & bacon. \*\*Can
be prepared Gluten Free

## 606. TEJAS Tortilla Salad

Mixed greens, tossed in Chipotle Ranch, crisp corn tortilla strips, avocado, tomato, red onion, black beans, jack cheese & bacon, your choice of Grilled Chicken \$14, Grilled Steak \$16, Grilled Shrimp \$18, or Quail \$18.

607. Chipotle Chicken Pasta \$16.00

Penne pasta in spicy chipotle alfredo sauce, topped with crumbled queso fresco and grilled chicken. Substitute shrimp or quail for \$4.

609. Roasted Chicken Breast \$18.00

10oz, bone-in, skin-on breast with fresh herbs & garlic, green chili cream, cilantro rice & roasted vegetables.