

HUISACHE GRILL

and wine bar

appetizers

Batch of Fried Oysters | **20**
dressed field greens and jalapeño tartar sauce/cocktail sauce

Shrimp and Green Onion Cakes | **14**
dressed field greens and jalapeño tartar sauce

Fried Brie* | **13**
with raspberry chipotle sauce, dressed greens, candied pecans & Granny Smith apples

Broiled Spinach & Artichoke Dip | **14**

Vera Cruz Style Shrimp Cocktail | **14**
with sliced avocado

Chips and Three Salsas | **8**
house-made cilantro-tomatillo, black bean and red salsa

Charcuterie Board | **18**
three meats, three cheeses, house marinated Cerignola olives,
local honeycomb and house-made crackers

sandwiches

All sandwiches served with your choice of soup, house salad or fries.

Turkey Sandwich | **14**
Sliced turkey, bacon and jack cheese with avocado slices,
spinach, tomato, onion and zesty mayonnaise on toasted sourdough bread

Grilled Salmon Sandwich | **16**
Fresh grilled salmon with dressed field greens, sliced tomatoes, thin sliced cucumbers and lime aioli on toasted ciabatta bun

Grilled Chicken Sandwich | **15**
Seasoned grilled chicken, sliced tomatoes, dressed field greens, melted jack cheese, grilled onions, avocado slices, zesty mayonnaise on a toasted potato bun

Grilled Pork Sandwich | **15**
Slices of grilled pork tenderloin with grilled onions, spinach, mayonnaise, jack cheese and our raspberry chipotle sauce on a toasted bun

California Sandwich | **14** *Vegetarian*
Sliced avocado, tomatoes, onion, havarti cheese, crispy mushroom,
Thousand Island dressing and dressed field greens on toasted ciabatta bread
add grilled or blackened chicken | **4**

Cheezy Burger | **18**
Akaushi Yoakum, Texas grass-fed beef – 8-oz. patty cooked to order topped with melted cheddar, mayo, deli mustard, dressed field greens,
tomato and fried onion chips on a toasted ciabatta bun

Mediterranean Lamb Burger | **20**
Marinated fresh ground lamb with tzatziki sauce, feta crumbles, mayonnaise, dressed field greens and pickled red onions on a toasted ciabatta bun

Substitute 1.50
small spinach salad
Caesar salad
kale Caesar salad
sweet potato fries 2.50
sweet potato wedges 2.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Asterisk * - Contains Nuts

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soups and salads

Huisache Chicken Tortilla | Cup 5 Bowl 6.5

House-Made Soup & Salad Combo
Your choice of a bowl size serving of Chicken Tortilla or Soup of the Day
and your choice of salad:
Garden Salad | **12**
*Spinach Salad | **14**
Caesar Salad | **14**
Kale Caesar Salad | **14**
add grilled or blackened chicken | **4**

'303' Seafood Salad GF | **20**
Our version of the Nicoise salad – grilled salmon and cocktail shrimp over salad greens, with green beans, olives, new potatoes, cucumber, roasted red peppers, and feta crumbles

Three Salad Sampler* GF *(without the bread)* | **14**
Our own Waldorf chicken salad, made with toasted pecans;
a taster of Shrimp Louis salad with sliced avocado;
and a fresh spinach salad tossed in fat-free raspberry vinaigrette with mango, toasted almonds and dried cranberries.
Served with a slice of our house-made tea bread

Spinach Salad* GF *(except oysters)* | **13**
Spinach and field greens, Blue Cheese crumbles, chopped apples, roasted red peppers, red onion, bacon and spiced pecans
add seasoned grilled chicken | **17**
add 4 ounce salmon filet | **19**
add grilled quail, 5 grilled shrimp or 5 fried oysters | **21**

Asian Salmon Salad Plate* | 17
Charbroiled marinated salmon, served with an Asian dipping sauce, sliced tomatoes and cucumbers, and a salad of curry ginger dressed field greens with mango and almonds

Southwest Blackened Chicken Salad | **15**
Mixed greens, fried onion chips, tomato, Cheddar and Monterrey Jack cheeses, sliced avocado, crunchy lime jicama sticks and black bean salsa.
substitute sliced beef medallions 18

Grilled Sliced Duck Breast Salad* | 19
Duck breast over field greens, mango, jicama, crispy fried wontons, cashews, fresh mint, cilantro and basil, with a side of ginger soy dressing

Caesar Salad | 12
Chopped romaine, tossed in our house Caesar dressing, with roasted tomatoes, croutons & house made crackers
add seasoned grilled chicken | **16**
add 4 ounce salmon filet | **18**
add grilled or blackened quail, 5 large shrimp or 5 fried oysters | **20**

Ask about our soup of the day.

Salad Dressings:
Ranch
Balsamic Vinaigrette
Creamy Gorgonzola
Honey Dijon
No Fat Raspberry Vinaigrette
1000 Island
Caesar's

Side Salads
Mixed Green Salad 4.50
Caesar, Kale Caesar or Spinach* Salad 5.50

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entrees

All entrees served with your choice of soup or house salad.

*Small spinach salad, Caesar salad or kale Caesar salad can be substituted for our house salad for an additional charge of 1.50

Split plates include side portions for a charge of 5.00

Sides
5-oz Chicken Breast 4.00
5-oz Duck Breast 10.00
Semi-boneless Quail 8.00
3 Skewered Shrimp 6.00
6 Fried Oysters 12.00

Vegetable Sides
Sautéed Kale 4.50
Sautéed Green Beans 4.50
Sautéed Broccoli 4.50
Sautéed Vegetables 4.50
Sautéed Spinach 5.50

Side of Fries 4.50
Sweet Potato Fries 6.50
Sweet Potato Wedges 6.50

Substitutions:
Sautéed Spinach 1.50
Sweet Potato Fries 2.50
Sweet Potato Wedges 2.50

Hot and Crunchy Trout* | 24
Farm raised rainbow trout filet dredged in a crunchy sesame almond seasoned breading, pan-fried in smoky infused oil, served with jalapeño tartar sauce, herbed baby potatoes and sautéed broccoli

4 Jumbo Bacon Wrapped Shrimp | 26
4 Jumbo Shrimp filled with Monterey Jack cheese and poblano strip, wrapped with bacon. Served raspberry-chipotle sauce, cilantro sweet corn rice and sautéed broccoli

Salmon GF **- your choice of one of three ways | 24**
Seattle Style - *filet baked in parchment paper with parmesan, tomato & white wine*
Blackened or
Oven Broiled
Served with jalapeño tartar sauce, herbed baby potatoes, and sautéed spinach

Penne Pasta Grill
A bowl of penne pasta tossed with white wine parmesan cream sauce, sun-dried tomatoes, spinach, mushrooms, and artichoke hearts.
Topped with toasted breadcrumbs and parmesan cheese
All vegetable | **18**
Add grilled chicken breast | **22**
Add 6 grilled shrimp | **26**

Basil Grilled Chicken Breast | 22
Grilled chicken breast topped with fresh basil butter. Served with sweet potato wedges, sliced tomato and sautéed kale

Charbroiled Chicken Yucatan | 22
Crispy grilled chicken infused with spices, smoky diced bacon and garlic. Served with cilantro-tomatillo sauce, cilantro sweet corn rice, and sautéed vegetable medley

Parmesan Breaded Chicken Breast | 24
Chicken breast stuffed with artichoke hearts, spinach, cheeses and mushrooms. Served with a side of penne pasta tossed with white wine parmesan cream sauce, and sautéed vegetable medley

Vegetable Plate GF **| 22**
A sampler of good things from the garden
Sauteed mushrooms, kale, broccoli, blistered tomatoes, artichoke hearts, and herbed baby potatoes, garnished with grilled green onion and balsamic drizzle

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Mixed Grill GF | **40**
Two 2-oz. beef medallions, a semi-boneless blackened quail, three skewered spicy shrimp and poblano bacon wrapped chicken. Served with creamy horseradish sauce and Dijon/Merlot sauces, grilled jalapeños, herbed baby potatoes and sautéed kale
A sampler of good things from the grill

Choice Rib-Eye Steak GF | **42**
A Texas favorite. A 16-oz. boneless rib-eye, well marbled for flavor, grilled with cracked black pepper and sea salt. Served with horseradish cream sauce, herbed baby potatoes and sautéed vegetable medley

Jalapeño Cheese Chopper | 24
Charbroiled 8-oz. chopped sirloin Akaushi grass-fed beef from Yoakum, Texas. Topped with melted cheeses and fried jalapeño slices. Served with hand-cut sweet potato wedges and sautéed fresh green beans

Chateauloin Steak GF | **36**
A 7-oz. choice sirloin steak grilled as you like it, topped with creamy blue cheese butter and button mushrooms sautéed in Port wine. Served with herbed baby potatoes and sautéed vegetable medley

Pecan Dusted Pork Tenderloin Medallions* | 24
Three pecan dusted pork tenderloin medallions with a grilled apple slice and Jack Daniels butter sauce. Served with herbed baby potatoes and sautéed fresh green beans

Classic Chicken Fried Steak | 22
Large, double battered Angus beef cutlet topped with cream gravy. Served with French fries and sautéed fresh green beans

Mix and Match Combo GF | **32**
Pick two items - your choice:
Three 2-oz. beef medallions with creamy horseradish cream sauce and Dijon/Merlot sauces;
3 skewered spicy shrimp with basil butter;
Char-broil grilled duck breast with apricot dipping sauce;
or Blackened semi-boneless quail with Jack Daniels butter sauce.
A 'double' order of beef medallions has five 2-oz medallions.
Served with herbed baby potatoes and sautéed fresh green beans

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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Please Note:
substitutions and additional sides may be an extra charge

20% gratuity may be added to parties of 8 or more.

Ask your server to see our house made dessert menu

Corkage fee $25.00

beverages

Iced Tea, Peach Mango, Coffee, Hot Tea | **3**
Lemonade & Soda, Hot Tea (*includes 1 refill)* | **3**
Hot Tea Choices… Green, Earl Gray or Wild Berry Hibiscus – decaf
San Pellegrino, *bottle* | **3.50**

about us

The Beginning

After years in the restaurant business and undertaking the renovation of several historic homes in New Braunfels, we decided to combine our eclectic blend of experiences and try constructing and operating a restaurant of our own. Aside from wanting to establish a creative and comfortable space, we wanted to draw from the diverse cultural and culinary influences of the Texas Hill Country for a fresh, new dining experience.

The Building

We pinned our dreams on a small building that had more holes in its walls than wall, little street presence and the charm of an active railroad track fifteen feet away. But the space had lots of history. Originally built in the 1920's, during the 1930's it was a storage shed for the A-Cafe Restaurant located in the larger building facing San Antonio Street. It was a residence during the 40's, and Schmaltze's Chili Bowl from the 1950's, followed by Roma's Chili Bowl. Roma's served what was considered the best chili in town, providing lunches to Mill Street High School students and railroad crews alike. A progression of other restaurants in the building served up Greek, Chinese and Mexican food. One year it was the site of the local Jaycee's Halloween Haunted House, and it has also been used as a feed store and an antique shop.

We spent a lot of time extensively renovating the building. If you are curious, the room with the leaping cat painting constituted the entire original dining room. The Huisache Grill opened its doors in October 1994, though that turned out to be just the beginning of a long-term, multi-faceted project.

Continued Growth

It quickly became apparent that we would need to expand the restaurant. A year-long project was finished in 1999 that transformed the restaurant. A new dining area offered a soaring ceiling and a fireplace. The Tietze cabinet Shop, circa 1887, was renovated and incorporated into the dining operations. The kitchen was expanded, and a large bar was created. The day we finally opened the wall between the two spaces was exciting for all, but probably more so for the staff who finally had elbow room for food prep and service.

Continued success brought about the need for an expanded vision. Late in 2007, we added a new area that acts as an outdoor living room, offering a comfortable area for guests waiting for open tables or simply lounging. A second bar serves up appetizers, beer and wine. The unique contemporary space features a series of rolling doors allowing us to open the entire south wall when the weather is inviting.

The Grassmarket

While the Huisache Grill has been the focus of our energies, we found time for renovating buildings and creating retail space on what was the old Tietze family homestead. We relocated and restored historic buildings to fill in the area and created a pedestrian zone. The Holz Building along San Antonio Street was extensively reworked. That building has quite a history itself. In addition to the previously mentioned A-Cafe Restaurant, it alternately has been an early Western Union office, a Western Auto store, a ballet studio, a Harley Davidson showroom and even a bookie joint. We gained both another retail venue and parking space with the purchase of the original 1940;s Wuest's Grocery Store building. With Businesses stretching from the north side of San Antonio Street to south of Cross street, we decided it was time to label the entire complex. And thus "Grassmarket" was conceived.

In addition to the Huisache Grill, the businesses of Princess Be, The Shed, Art Cottage, Lot 59, The Crossing, and Clay Casa add to the exciting dynamic of Grassmarket. We, along with the staff and all the merchants, are proud of this dining and shopping destination in Historic downtown New Braunfels. We hope you enjoy your visit and come back often to see what new things we have cooked up.



~Lynn and Don Forres