

Ancho's

Smaller Plates

Crab Tostones 13
guacamole

Ancho's Fire-Kissed Quesadilla 12
house-smoked chicken* or beef brisket / green chiles
caramelized onions / oaxaca cheese / guacamole
salsa / cilantro-lime cream

Shrimp-Avocado Ceviche* 13
chips

Loaded Carnitas Crisp 12
slow-roasted house-marinated pork shoulder / refried black beans
shredded cheese / fresh jalapeño / pico de gallo
cilantro-lime cream

Country Fried Oyster* 12
spicy remoulade / celery leaves / radish / fresno chili

Texas Black Garlic Hummus 10
porcini-dusted kettle chips / grilled baby carrots

House Made Tortilla Chips & Trio 13
charred tomato chipotle / tomatillo / queso

Wings 12
buffalo or honey sambal / blue cheese or ranch dressing
celery sticks

Bowls

Jalapeño Corn Soup 7
gluten-free and vegan upon request

Capital Favorite Beef Chili & Jack Cheese 8
fritos

Caesar Taco Bowl 12
baby romaine / caesar dressing / queso fresco / pico de gallo
crisp tortilla bowl
with grilled chicken* / beef fajita* / salmon* or shrimp* 16

Salmon Salad* 10
baby spinach / grape tomatoes / cucumber
chile powder / lemon vinaigrette

Grilled Chicken Red, White & Blue* 14
field greens / strawberries / green apples / toasted walnuts
blue cheese crumble / white balsamic vinaigrette

Sweeter Plates

Tres Leches Cake 8
fresh berries

Chocolate Shiner Bock Cake 8
berry sauce / fresh berries

Handhelds

Downtown Burger* 17
drunken goat cheese / orange-jalapeño jam / fried kale
pickled red onion / toasted potato roll

Beyond® Burger* 15
100% vegan and gluten-free patty / avocado / red pepper aioli
cheddar / frito corn chips / toasted potato roll

BYOB Burger* 10
half pound angus patty / toasted potato roll
choice of three (cheddar, blue cheese, american, swiss,
pepper jack, provolone, sautéed mushrooms, caramelized onions,
refried beans, applewood smoked bacon, pickled jalapeños,
fried egg)

Blackened Fish Tacos* 14
seared catch of the day / marinated cabbage / cilantro crema
pico de gallo

Croissant Sandwich 12
smoked turkey / avocado / applewood smoked bacon
provolone / chipotle mayonnaise

12" Stone Oven Baked Pizza 10
pepperoni or margherita

Larger Plates SERVED AFTER 5 PM

all steaks served with maitre d' red wine-porcini butter

Pan-Seared Chicken Breast Verde* 27
kale cabbage plantain hash / roasted sweet pepper mojo

Grilled Chili-Dusted Ribeye* 43
couscous mac & cheese / grilled baby carrots

Texas Black Garlic Shrimp Pasta* 28
linguine / tomatoes / peppers / onions / creamy black garlic sauce

Grilled Atlantic Salmon* 32
chipotle mashed sweet potatoes / corn pico de gallo

Pan-Seared 1855 Filet Mignon* 45
herbed potato rounds / broccolini

Vegan Quinoa Pilaf 27
green bean-garbanzo hash / cashews / smoked tomato purée
cilantro aioli

 gluten-free  vegan



Roasted Banana Chocolate Mousse 8
caramel sauce / bananas brûlée

Warm Pecan Pie 9
vanilla bean ice cream / bourbon glaze

Parties of 6 persons or more, 20% service charge will be added to the check.

For allergy, gluten-free or vegetarian options please ask your server.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.