

BOTANAS

HAPPY HOUR every day 3-7

DOS SALSAS V GF

El Chile's signature salsa a la charra and spicy habanero salsa. house corn totopos. 5/2 **HH**

EL SAPO QUESO

creamy queso blanco. house corn totopos. 9/6 **HH**

MAKE IT BIG +3

MAKE IT SPICY chipotle & rajas +2

MAKE IT AWESOME guac & black beans +3

GUACAMOLE V GF

lime spritzed avocado, tomatoes, red onion & cilantro. house corn totopos. 10/7 **HH**

ONION RINGS V

Texas-grown, sweet onions dunked in house-made buttermilk batter. served with chipotle ketchup or Sriracha aioli. 6

LONGHORN FISH BASKET

buttermilk battered Texas black drum, fries, fire-roasted jalapeños & Sriracha aioli. Texas toast. 14

QUESO FRIES V

fries or sweet potato fries smothered in creamy queso blanco. 8/5 **HH**
add poblanos & onions +2 (V),
add chile con carne +4

CHINO WINGS GF

tossed in spicy chino wing sauce. celery, carrots & blue cheese dressing. 10/7 **HH**

CHILITO PIE GF

corn totopos smothered in creamy queso blanco, chile con carne, pico & fire-roasted jalapeños. 8/5 **HH**

JALAPEÑO POPPERS V

crispy cheddar jalapeños, pickled red onions & poblano ranch. 11

CANTINA BURGERS

our hand formed, all natural, black angus beef patties are cooked all the way through on a flat top grill & served on ButterKrust buns with fries.

upgrade to queso fries, sweet potato fries, or onion rings (+\$2)

upgrade to chile con queso fries (+\$3) add a fried egg to any burger (+\$2)

EL CLÁSICO

beef patty, lettuce, tomato, red onion, pickles, mayo & mustard. 10

LA CHEESEBURGER

beef patty, american cheese, lettuce, tomato, red onion, pickles, mayo & mustard. 11

EL GRINGO

beef patty, rajas con queso, lettuce, tomato, red onion, pickles & mustard. 11

EL CHILITO

beef patty, cheddar, fire-roasted jalapeños, lettuce, tomato, red onion, pickles, mayo & mustard. 12

CHARLIE'S SPECIAL

beef patty, applewood smoked bacon, cheddar, fire-roasted jalapeños, lettuce, tomato, red onion, pickles, mayo & mustard. 13

EL SAN ANTONIO

beef patty, tostadas, black bean refritos, fire-roasted jalapeños, jack cheese, pico, lettuce, guacamole & crema. 13

EL CHILE

Texas toast, beef patty, chile con carne, cheddar, fire-roasted jalapeños, lettuce, tomato, red onion, pickles & mustard. 14

LA CHORI-PICA

beef patty, chorizo, jack cheese, fire-roasted jalapeños, lettuce, pico, guacamole & crema. 14

EL AZUL

beef patty, spicy chino wing sauce, applewood smoked bacon, blue cheese & onion rings. 14

CHALUPA BURGER GF

beef patty, black bean refritos, fire-roasted jalapeños, jack cheese, pico, lettuce, guacamole & crema. served between two corn tostadas. no bun. 13

EL FRÍJOLITO V

black bean refritos, grilled queso panela, mushrooms, rajas, tostadas, pico, lettuce, guacamole & crema. 12

EL POLLITO

grilled chicken breast, jack cheese, mushrooms, rajas, guacamole & Sriracha aioli. 13

LAMBURGUESA

hand formed lamb patty, grilled queso panela, lettuce, cucumber slices, pickled red onion & Sriracha aioli. 15

EL PESCADOR*

Texas toast, buttermilk battered Texas black drum, lettuce, tomato, pickled red onion & Sriracha aioli. 15

¡Y MÁS!

EL SAPO COBB SALAD GF

romaine, chicken, blue cheese, bacon, avocado, hard boiled egg, tomatoes, red onion & kalamata olives. 14

ENSALADA DE LA CASA V

romaine, tomatoes, carrots, cucumber, avocado, red bells, cheddar & house crispy croutons. small 6/large 10

add chicken breast +5, add buttermilk battered Texas black drum +7,
add lamb patty +6

poblano ranch | lemon cider vinaigrette
creamy blue cheese

EL CHILE DOG

foot-long all beef frank, chile con carne, cheddar, red onion & mustard. fries. 10

CRISPY DOG

foot-long all beef frank stuffed with cheddar, wrapped in corn tortillas & crispy fried. lettuce, pico & crema. fries. 11

BOTANAS Y BURGERS



@elsapo_atx



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HAPPY HOUR EVERYDAY 3-7

\$3 DOS XX • \$4 JACKED SANGRÍA • \$5 MARGARITAS DE LA CASA • \$6 O GURL!

ALL DAY DRINK SPECIALS OPEN-CLOSE

MEZCAL MONDAY
\$4 MEZCAL MULES

MARGARITA TUESDAY
\$5 MARGARITAS DE LA CASA

WHISKEY WEDNESDAY
\$4 JACK DANIEL'S

TEQUILA THURSDAY
\$4 EL JIMADOR SHOTS

O GURL! IT'S FRIDAY!
\$6 O GURL!

COCTELES

JACKED SANGRÍA

Spanish red, Jack Daniels, crème de cassis & fresh fruit juices. 8/5 **HH**
pitcher 39/29 **HH**

LA GÜERA

strawberry-blueberry-raspberry-blackberry-infused vodka, lemon & agave. 8

SWIRLING SMOKE

mezcal, grilled pineapple, lime, agave & El Chile rim. 10

DIABLITO

pineapple + habanero infused El Jimador reposado, chamoy, triple sec, chile mango horns & El Chile rim. 10

BUFFALO STANCE

pecan infused bourbon, demerara syrup & angostura bitters. 10

SUREÑO

gin, muddled cucumber, lime, mint, agave & press. 10

DUST DEVIL

rye whiskey, St. Germaine, lemon, apple cider & Hellfire bitters. 10

MEZCAL MULE

mezcal, house made ginger beer & lime. 8 add chambord floater +2

MICHELADA

Dos XX, house bloody mix, lime, Cholula, & Worcestershire. 7

BLOODY MARY

serrano + cilantro infused vodka, house bloody mix, lime, Cholula, olive brine & El Chile rim. 8/5 **BRUNCH**

BLOOD ORANGE MIMOSA

blood orange & sparkling wine over ice. 7/4 **BRUNCH**
carafe 19/15 **BRUNCH**

VINO

- Fall Creek Vineyards Chardonnay 8/32
- Becker Vineyards Provençal Rosé 8/32
- Becker Vineyards Iconoclast Cabernet Sauvignon 8/32

- We are unable to accept American Express.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MARGARITAS

DE LA CASA

El Jimador reposado, triple sec, lime & agave. frozen or rocks. 8/5 **HH**
pitcher 39/29 **HH**

O GURL!

frozen margarita, chamoy, chile mango horns, cherry bomb, El Chile rim. 9/6 **HH**
pitcher 45/35 **HH**

SANGRÍA SWIRL

frozen margarita, jacked sangría. 9/6 **HH**
pitcher 45/35 **HH**

MARACUYÁ

frozen margarita, passion fruit purée & El Chile rim. 9/6 **HH & BRUNCH**
pitcher 45/35 **HH & BRUNCH**

SKELETON DANCE

El Jimador reposado, puréed watermelon, Tabasco, lime, agave & El Chile rim. 9

EL OSITO

Herradura reposado, blood orange, lime, agave, grapefruit bitters & El Chile rim. 10

SKINNY

El Jimador reposado, lime, agave, soda. rocks. 9

CERVEZA

ON TAP

choose between a pint/pitcher

- Austin Beer Works Fire Eagle IPA 5.5/18
- Austin Beer Works Pearl Snap Pilsner 5.5/18
- Live Oak Hefeweizen 5.5/18
- Fourth Tap's Long Walk (Grapefruit IPA) 5.5/18
- Real Ale Firemans 4 Blonde Ale 4/14
- Full Sail Brewing Company Session Lager 4.5/15
- Lonestar 3/14
- Dos XX 4/12 | 3/10 **HH**

MEXI-CANS

- Modelo Especial 4
- Corona Light 4.5
- Tecate 3.5
- Big Ass Pacífico (24oz) 7

CIDER

- Austin Eastciders 6
- Austin Eastciders Hopped 6

POSTRES

LOS SHAKES

vanilla, chocolate or strawberry ice cream, whipped cream & a cherry. 5

LOS SUNDAES

vanilla, chocolate or strawberry ice cream, chocolate sauce, cajeta caramel, whipped cream, chile glazed pecans. 6

BRUNCH SATURDAYS, SUNDAYS & HOLIDAYS 11-3

\$4 BLOOD ORANGE MIMOSA • \$5 BLOODY MARY • \$6 MARACUYÁ MARGARITA • \$15 BLOOD ORANGE CARAFE

EL HUEVÓN \$10 - BUTTERKRUST BUN, CHORIZO, 1 FRIED EGGS, CHEDDAR & MAYO. FRIES

TEXAS SCRAMBLE SANDWICH \$10 - SCRAMBLED EGGS & JACK ON TEXAS TOAST, AVOCADO & SRIRACHA AIOLI. FRIES
ADD CHORIZO +2, ADD 2 SLICES OF BACON +3

LA CRUDA \$13 - BEEF PATTY, 2 FRIED EGGS ON TEXAS TOAST TOPPED WITH QUESO & GUACAMOLE. FRIES

BREAKFAST CHALUPAS \$10 - 2 TOSTADAS, SCRAMBLED EGGS, BLACK BEAN REFRIITOS, MUSHROOMS, JACK, AVOCADO & PICO. FRIES
ADD CHORIZO +2, ADD 2 SLICES OF BACON +3