




HUISACHE GRILL
and wine bar

appetizers

Batch of Fried Oysters | 9.50

Chicken Fried Portabella Mushroom Wedges | 7.50

With gorgonzola sauce.

Campechana | 7.50

Vera Cruz style shrimp cocktail with sliced avocado.

Fried Brie with Raspberry Chipotle Sauce | 6.50

Served with candied pecans.

Broiled Spinach & Artichoke Dip | 7.50

Dusted with breadcrumbs and parmesan cheese

Shrimp and Green Onion Cakes | 6.00

Chips and Salsas | 4.00

Cilantro, hot sauce and avocado pico de gallo salsas.

Artisan Cheese Sampler | 9.00

With handmade crackers.

Turkey Sandwich | 8.95

Sliced turkey, bacon and jack cheese on toasted sourdough bread with avocado slices, mayonnaise, spinach, tomato & onion.

Grilled Salmon Sandwich | 8.95

Fresh grilled salmon on toasted bun with dressed field greens, sliced tomatoes, thin sliced cucumbers and herb cream cheese.

Grilled Portabella Mushroom Sandwich | 7.95

With melted jack cheese, grilled tomatoes, red onions, spinach and chipotle mayonnaise on a toasted bun.

Grilled Chicken Sandwich | 8.95

With roasted red peppers, grilled spinach, jack cheese, onion and avocado mayonnaise on a toasted bun.

Grilled Pork Sandwich | 8.95

Slices of grilled pork tenderloin on a toasted bun with grilled onions, mayonnaise, jack cheese and our raspberry chipotle sauce.

California Sandwich | 7.95

Avocado and jack cheese with herb cream cheese spread, sliced cucumbers, tomatoes, red onion and dressed field greens on toasted multigrain bread.

Cheezy Burger | 9.95

Akaushi grass-fed beef from Yoakum, Texas. 7-oz patty cooked to order. Melted farmland cheddar, Dijon mustard, mayo, dressed field greens, tomato and onion.

Hot Ham and Gouda Sandwich | 8.50

Grilled cheese for grown-ups! Thin sliced Black Forest ham on a marble rye bun, melted Gouda cheese, spicy mustard, caramelized onions and dressed field greens.

sandwiches

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

Substitute small spinach salad or Caesar salad for \$1.50

Huisache Chicken Tortilla | Cup 3.75 Bowl 4.95

Soup & House Salad Combo | 7.95

A bowl size serving of soup with our house salad.

Soup & Choice of Spinach or Caesar Salad Combo | 8.95

A bowl size serving of soup with either of our special salads.

303 Salad | 9.50

Our version of nicoise salad, with new potatoes, grilled artichoke hearts, tomatoes, sliced egg and green beans, and choice of 5 grilled shrimp or a salmon filet.

Three Salad Sampler | 9.50

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 vinaigrette with oranges, toasted almonds and dried cranberries.

Spinach Salad | 7.50

Spinach with field greens, blue cheese crumbles, chopped apples, sweet red peppers, bacon and roasted pecans.

Add seasoned grilled chicken | 8.95

Add grilled quail, 5 large shrimp, salmon filet or 6 fried oysters | 10.95

Asian Salmon Salad Plate | 8.95

Charbroiled marinated salmon, served with an Asian dipping sauce, sliced tomatoes and cucumbers, and a salad of ginger dressed field greens with orange and almonds.

Southwest Grilled Salad

Tossed greens, tomato, cheddar and

Monterrey jack cheeses, with tortilla strips and pico de gallo.

With blackened, sliced chicken breast | 8.95

With grilled, sliced steak cooked to order | 9.50

Grilled Chicken Caesar Salad | 8.95

With parmesan crisp and house-made croutons.

Assorted Mixed Greens Salad | 3.95

Small Spinach Salad | 4.95

Iced Tea / Raspberry Herbal Tea-Decaf | 1.75

Coffee / Espresso | 1.75

Sodas | 1.75

Glass of Fresh Lemonade, *with one refill* | 2.25

Mineral Waters | 1.75

soups and salads

Ask about our soup of the day.

Salad Dressings:

Ranch

Balsamic Vinaigrette

Creamy Gorgonzola

Honey Dijon

No Fat Raspberry Vinaigrette

1000 Island

Caesar's

beverages

main courses

Main Courses are served with your choice of our house salad or a cup of soup & sourdough rolls with real butter.

Small spinach salad or Caesar's salad can be substituted for our house salad for an additional charge of 1.50.

Split plates include generous side portions for a charge of 3.00.

Hot and Crunchy Trout | 15.95

Farm raised rainbow trout filet dredged in a crunchy sesame almond seasoned breading, pan-fried in smoky infused oil, served with house made tartar sauce, roasted new potatoes and broccoli.

Crispy Fried Catfish Rockefeller | 12.95

Filets of southern catfish served over sauteed spinach with bacon, sweet potato fries and remoulade sauce.

Salmon - your choice of one of three ways | 15.50

Seattle Style - filet baked in parchment paper with parmesan and tomato
Blackened - served with remoulade sauce
Oven Broiled - served up with house tartar sauce
All served with roasted new potatoes and grilled spinach.

Fresh Grilled Amberjack Filet | 15.95

8-oz. filet topped with lemon garlic butter and bay shrimp. Served with new potatoes and a vegetable medley.

Penne Pasta Grill | 10.95

Tossed with herbed parmesan cream sauce, roasted red peppers, mushrooms, fresh spinach and artichoke hearts.

Add grilled chicken breast | 12.95

Add 6 grilled shrimp | 14.95

Charbroiled Rosemary Chicken Breast | 14.50

Marinated in olive oil, lemon and fresh rosemary. Served with roasted potatoes and a vegetable medley.

Charbroiled Chicken Yucatan | 14.50

Crispy grilled chicken infused with spicy, smoky diced bacon and garlic. Served with cilantro cream sauce, new potatoes and a vegetable medley.

Parmesan Breaded Chicken Breast | 14.50

Filled with artichoke hearts, spinach, cheeses and mushrooms and penne pasta tossed with herbed parmesan cream sauce. Served with a vegetable medley.

Mixed Grill | 20.95

Semi-boneless blackened quail, 3 grilled scampi shrimp, two 2-oz. beef tenderloin medallions and a taster of grilled duck breast with cranberry-orange chutney. Served with sweet Texas mustard sauce, sliced jalapenos, roasted new potatoes and a vegetable medley. A sampler of good things from the grill.

Choice Rib-Eye Steak | 22.95

A Texas favorite. A 14-oz. bone-in rib-eye, well marbled for flavor, grilled with cracked black pepper and sea salt. Served with horseradish sauce, new potatoes and seasonal vegetable medley.

Blue Cheese Steak | 16.95

A 7-oz. choice sirloin steak grilled as you like it, topped with creamy blue cheese butter and button mushrooms sautéed in garlic butter.
Served with roasted new potatoes and a vegetable medley.

West Coast Flat Iron Steak | 14.95

A 9-oz. lean, tender steak - full of flavor with garlic butter sauce and fried onion chips. Served with roasted new potatoes and a vegetable medley.

Jalapeno Cheese Chopper | 13.95

Charbroiled 7-oz. chopped sirloin Akaushi grass-fed beef from Yoakum, Texas. Topped with melted cheeses and battered fried jalapeno slices and served with sweet potato fries and a vegetable medley.

Peppered Angus Beef Tender Tails | 18.50

Four grilled 2-oz. medallions, with two dipping sauces - a creamy horseradish and a Dijon/Merlot. Served with roasted new potatoes and a vegetable medley.
Add blue cheese butter and mushrooms for 3.00

Mix and Match Combo | 17.95

Pick two items - your choice:

Two 2-oz. beef filet medallions with horseradish and Dijon/Merlot sauces;
3 large shrimp cooked in garlic butter, broiled with breadcrumbs and parsley;
Char-broil grilled duck breast with cranberry orange chutney;
or Blackened semi-boneless quail.
Served with roasted new potatoes and a vegetable medley.

Pecan Dusted Boneless Pork Chops | 15.95

Two boneless 4-oz. center-cut loin chops, served with apple brandy butter sauce, roasted new potatoes and a vegetable medley.

Classic Chicken Fried Steak | 12.95

Large, double battered Angus beef cutlet topped with our cream gravy.
Served with roasted new potatoes and a vegetable medley.

Caramel Flan <i>with toasted almonds</i>	6.00
Crème Brulee	6.00
Green Apple Tart <i>a la mode with sea-salt caramel sauce</i>	6.50
Hot Fruit Crisp of the Day <i>with vanilla bean ice cream</i>	6.00
Chocolate Buttermilk Cake	6.50
<i>with bitter chocolate frosting, ice cream and rum sauce</i>	
Lemon Chess Pie <i>with fresh blueberry compote</i>	5.50
Mexican Chocolate Mousse	4.25
Cheesecake of the Day	5.50
Toasted Almond Nut Ice Cream Ball <i>topped with rum sauce</i>	5.00
Italian Cream Cake	5.00
Whole Italian Cream Cake	25.00

Please Note:

We charge extra for substitutions and extra dressings.

There is a \$10.00 corkage fee and 17% gratuity for parties of 8 or more.

Thanks for your understanding.

desserts

All desserts are handmade from original recipes.

about us

The Beginning | After years in the local 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 20'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 Tool barn, which dates to 1887, was renovated and incorporated into the dining operations. The kitchen was expanded and a new, 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.

Grassmarket | While the Huisache Grill was 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 infill 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 can vouch for the current tenants. We gained both another retail venue and parking space with the purchase of the original 1940's Wuests 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 Potting Shed, Bisque Bistro, Duckworth Violin, Retha's Boutique and The Crossings 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