

hamburger
chicken breast · chili
froglegs · enchiladas · turkey
nachos · eggs

tater

ATRIUM

taco



fajita

cake

roast

ho

apple

soup

ice

cake

CAFE

pizza

apple pie · pear

roast beef · shrimp · pasta · fajitas · ice cream · pecan pie

TRIUM CAFE

BUCKET OF SIX LONGNECKS

Domestic \$12.00
Imported \$14.00

SLUSH FUN! Chills even the hottest blooded
strawberry - Melon - or Banana \$3.25
Virgin \$2.50

BERRY LIGHT Cranberry and Lemonade
..... \$1.50

WINE - A - RITA \$3.25
STRAWBERRY DAIQUIRI \$3.25
PEPPERMINT ICED TEA \$1.25

WINE COOLERS

Bartles and James \$2.25
California Cooler \$2.25

FUZZY NAVEL it's love at first sip. Peach
Schnapps with Fresh Orange Juice \$3.25

PINA COLADA \$3.25
MARGARITAS \$3.25
FRESH LEMONADE \$1.25

SOUPS AND APPETIZERS

Ranchers Soup of the day \$1.95
Onion Soup \$2.25
Pecos River Bowl of Chili \$2.95
Chilled Gazpacho \$1.95
Shrimp Cocktail \$6.25

Queso Flameados \$3.95
Fajita Nachos \$4.25
Chili con Queso \$2.95
Taterskins \$3.25
Tossed Greens \$1.95

Basket of Assorted Fresh Fried Veggies \$3.50

FAJITAS ANDALE!

Beef \$10.75 Chicken \$ 9.75
Seafood \$11.75

Served with Flour Tortillas, Cheese,
Guacamole, Sour Cream & Pico de Gallo.

Extra Condiments \$.50 each

try it with Red or White Sangria

Pitcher \$6.50
Half Pitcher \$3.50

Saving room for Dessert?
Ask about a Half order of Fajitas.

**BASKET OF CAJUN SEASONED FRIED
FROGLGEGS** Served with Chips and two sauces
..... \$6.75

WALTER'S ENCHILADAS Shrimp, Crabmeat,
Cream Cheese, Ricotta Cheese, Jack Cheese. Served
with Tomato Cream Sauce \$6.25

IDAHO TACO Giant baked potato filled with
chili, Topped with Cheese, Peppers, Onions and
Tomatoes. Served with Tortilla Chips, Salsa, Sour
Cream and Guacamole \$5.75

BASIC BURGER (Robby's Recipe!) 8 ounces
of Lean Ground Beef, plain or with Cheese. Served
on Toasted Onion Rolls, Side of Fries \$5.50

SOUTHERN FISH FRY Cornmeal breaded
Catfish. Nacho Chips and two Sauces \$6.25

DOUBLE QUESADILLAS (everybody's favorite)
Ham, Cheese, Refried beans, Flour Tortillas,
Guacomole and Salsa \$5.75

THE BORDER PATROL Two 4 oz. delicious
Burgers topped with Chili and Cheese, Guacamole
and Salsa. Complimented by Toasted Onion Rolls
..... \$5.95

HOW ABOUT A COLD BREW?

BE DIFFERENT

FRESH PASTA AND SEAFOOD Variety
of Fresh Pastas, Seasonal Fresh Fish, Garlic,
Mushrooms, Tomato, Herbs and White Wine Sauce
..... \$6.95

CREOLE PECAN CHICKEN BREAST
Sauteed Chicken Breast, Creole Mustard Cream
Sauce Topped with Toasted Pecans \$7.75

COCONUT SHRIMP Butterfield, Coconut
Breaded Shrimp served with Tangy Orange
Sauce and Cocktail Sauce \$9.96

BBQ BEEF BROCHETTE Marinated tender
morsels of Beef with Peppers, Mushrooms, Onion
and Tomato. Served with a hearty portion of
Fries and Veggies \$8.25

PARMEAN CHICKEN AND PASTA Tender
Chicken strips, Peppers, Garlic, Onions and
Mushrooms \$7.25

CATTLEMAN'S CALL
New York Strip Steak \$9.95
Blackened Prime Rib \$8.95
Ground Chuck Steak with
Smothered Onions \$6.50

ATRIUM CAFE

PEDRO'S SINGLE PIZZAS

1. Mushrooms, Onions & Mozzarella
2. Seasonal Vegetables, Herbs,
Mozzarella & Gouda
3. Sausage, Pasta & Mozzarella
4. Check with Pedro

\$5.50 each

EGGS, RIGHT NOW?

- 2 Eggs your style with Bacon or Sausage
or
3 Egg omelette with Bacon and Cheese

\$4.95

LIGHT AND LIVELY

CATCH OF GALVESTON Shrimp and
Crabmeat Salad served on Datanut bread
with Tropical Fruits \$6.95

**ORIENTAL STIR FRIED VEGETABLE
SALAD** Served on Crisp Rice Noodles,
Sesame Herb Dressing \$5.95

CREATE YOUR OWN SANDWICH
Any combination. Roastbeef, Turkey, Ham,
Pastrami, American, Swiss, Provolone, Jalapeno
Cheese. Your choice of Breads with Croissant
..... \$5.50

SOUP N' A HALF Cup of Ranchers Soup of the
Day and a Half Sandwich of your choice .. \$4.50

DAILY FRESH FISH And colorful Vegetables
Steamed in Oriental Basil Butter \$9.95

BLACKENED CHICKEN BREAST Topped
with Jalapeno Butter, Plain or with Salsa .. \$7.25

TROPICAL ITCH Refreshing Cool Seasonal
Fruit, Cinnamon bread, Margarita Lime Sherbert
..... \$5.95

BLACKENED SEAFOOD SALAD Fresh
Blackened Chunks of Fish, Served on Nopales
..... \$6.95

FROM BEAUMONT TO EL PASO
Mixed Greens, Roast Beef, Ham, in Tortilla Shell,
Richly garnished and served with Your choice of
Dressing \$6.25

PERFECTLY STEAMED GREENS
Oriental Basket filled with Colorful Steamed
Vegetables, Basil Butter \$5.50

ORIENTAL STIR FRIED BEEF Tender
Beef with Oriental Vegetables, Served in a Tortilla
Shell \$6.25

SWEET SURRENDER

Fudge Brownie with Vanilla Ice Cream \$3.75

Bread Pudding with Whiskey Sauce \$2.25

All American Mudd Pie \$3.25

Almond Flan with Cream de Noyaux \$2.95

Burnt Creme with Caramel Sauce \$2.95

Chocolate Waffle, Vanilla Cream Sauce,
Ice Cream and Chocolate Sauce \$3.95

Don't leave without this one!

Apple Pie or Pecan Pie \$1.95

a La Mode \$2.75

Banana Fantasy, Two scoops of Ice Cream,
Two toppings, Lots-o-Nuts, Whipped Cream
and a Banana \$3.95

Ice Cream \$1.75

Freshly Made Malts or Floats \$2.50

On the Run?

Fly with a Dove Bar \$3.25

or an Ice Cream Cone \$1.75

MORE DESSERTS!

See our Display of Cakes, Pies, Tortes and Fruit Tartlets From our Very own Bake Shop.

BEVERAGES

Fresh Ground and Brewed Mocha Java or Swiss
Water Process Columbian Decaffeinated ... \$.95
Selection of Herbal and Regular Teas \$.95
Cinnamon Hot Chocolate \$.95
Whole or Skim Milk \$.95

Espresso \$1.95
Cappuccino \$2.50
Assorted Soft Drinks \$1.25
Iced Tea \$.95

**N.A.-A.C.
Cafe + Coffee Shop
Menus**

**TRIUM
CAFE**

SPARKLING WINES
AMERICAN

100	Korbel Natural Guerneville, Sonoma	Half	Bottle \$21.50
101	Domaine Chandon, Brut Youthville, California		22.75
104	J. Rogets	By the Glass	12.00 2.75

HOUSE WINES

250	Sebastiani Chenin Blanc White Zinfandel Red Zinfandel	By the Glass	2.50 12.00
251	Riverside Farms French Colombard White Zinfandel Red Zinfandel	By the Glass	2.50 11.00

TEXAS WINES
WHITE

420	Ste. Genevieve, Chenin Blanc	11.25
430	Pheasant Ridge, Sauvignon Blanc	16.00

BLUSH

500	Ste. Genevieve, Barbera, Blanc	11.25
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RED

650	Barbera, Ste. Genevieve	14.75
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AMERICAN
WHITE WINES

403	Chateau Ste. Michelle, Chardonnay		18.25
410	Clos Du Bois, Sonoma, Chardonnay	11.25	17.00
423	Kenwood, Sonoma Valley, Chenin Blanc		13.75
424	Chateau Ste. Michelle, Washington Chenin Blanc		12.50
436	Groth, Napa, Sauvignon Blanc		13.75
440	Parducci, Mendocino, French Colombard		11.25
451	Chateau Ste. Michelle, Washington Riesling		12.50
460	Mark West, Russian River Valley Gewurztraminer		14.75

BLUSH

510	Simi, Rose of Cabernet	12.50
501	Kenwood, White Zinfandel	11.25

AMERICAN
RED WINES

603	Rutherford Hill Partners, Napa Cabernet Sauvignon	16.00	
609	Amity Vineyards, Reserve, Oregon Pinot Noir	17.00	
621	Sutter Home, Amadoe, Napa Zinfandel	8.00	12.50
630	Louis Martini, Napa, Merlot	12.50	
640	Saintsbury Garnet, Napa Pinot Noir	16.00	