FLAVORS FROM SUNNY LATITUDES

TEXAS EGG ROLLS
Habanero chile spiced chicken, Jack cheese, corn and black beans. Served with Texas Spiced Sour Cream, salsa roja and Jalapeño Pesto Cream. $6.50

ROASTED JAMAICAN CHICKEN WINGS
Chicken wings marinated with spicy Jerk seasoning and oven roasted. Served with Calypso Peanut Sauce and Mango Ginger Sauce. $6.50

CRACKLING CALAMARI
Lightly battered and fried to a golden brown. Served with Sun-Dried Tomato Aioli and Mojo Sauce. $6.95

HOMEMADE WEST TEXAS CORN BREAD
Served with Orange Honey Butter. 95¢

REAL GARLIC BREAD
Sourdough boule basted with Garlic Parmesan Butter and baked in our wood burning oven. Served with roasted garlic. $2.95

SEASONAL HOMEMADE SOUP
Ask your server for today’s selection. $3.95

WOOD-FIRED PIZZA
Authentic hand-stretched crust topped to order and baked in our wood-fired oven. To insure the highest quality, all of our pizzas are delivered pronto.

ROASTED GARLIC
Fontina, mozzarella, Parmesan and Romano cheeses topped with marinara sauce, fresh Roma tomatoes, roasted garlic and fresh basil. $8.95

PEPPERONI
Lots of pepperoni, sautéed mushrooms, marinara sauce, oregano, basil, fontina, mozzarella, Romano and Parmesan cheeses. $9.95

DANCING CHICKEN
Chicken breast basted with Ancho Chile Barbeque Sauce, fontina, mozzarella, smoked Gouda, red onions and cilantro. $9.95

FRESCO SALADS

CILANTRO CAESAR
Fresh Romaine tossed with Cilantro Caesar Dressing, fresh tomatoes, pepitas and Romano cheese. $7.95 with Wood-Fired Chicken add $1.95 smaller portion $5.95

WILD WEST CHICKEN
Crispy chicken tenders and fresh greens tossed with Ranch Dressing, smoked bacon, chopped eggs, tomatoes, Tillamook Cheddar, ripe avocados and West Texas Corn Bread Croutons. $8.95

CALYPSO CHICKEN
Grilled Jerk-spiced chicken breast and fresh salad greens tossed with Honey Lime Dressing, cherry tomatoes, tortilla strips, sesame seeds, Mandarin oranges and Calypso Peanut Sauce. $8.95
TODAY'S FRESH FISH
Selected and prepared fresh daily.
Served with an Aztec Sweet Corn Cake and fresh salsa.
Accompanied with your choice of Fresh Roasted Vegetables,
Moroccan Couscous or Coconut Rice & Black Beans. MKT

STEAKS
We serve only USDA choice cuts of aged Nebraska corn fed beef seasoned with
infused olive oil, coarsely ground black pepper, red pepper, salt and garlic.
Each steak is cooked on a wood burning grill and served with
Homemade Mashed Potatoes topped with red wine gravy,
Fresh Roasted Vegetables and Caribbean Onion Rings.

AUSTIN
12 ounce Center Cut Sirloin $12.95

TRAVIS
9 ounces of Tenderloin Filet Medallions $18.95

CROCKETT
14 ounce New York Strip $17.95

BOWIE
18 ounce bone-in Rib Eye Steak $18.95

PASSPORT FLAVORS
SOUTHWESTERN BARBECUE RIBS
Baby back ribs slow-roasted and basted with Ancho Chile Barbecue Sauce.
Served with French Fries and Homemade Garlic Slaw. $15.95

RODEO GRILL CHICKEN
Grilled chicken breast marinated and basted with fresh herbs and spices.
Served with Homemade Mashed Potatoes and Fresh Roasted Vegetables. $10.95

CUBANO PORK ROAST
Seasoned with cracked pepper, oregano and garlic, then slow roasted.
Served with Coconut Rice & Black Beans, caramelized bananas and Mojo Sauce. $12.95

FAJITAS TROPICALE
Your choice of 12 ounces of Jerk-spiced chicken breast,
Jerk-spiced steak or a combination of both.
Served with Fresh Roasted Vegetables, homemade guacamole, fresh salsa,
Texas Spiced Sour Cream, flour tortillas, and Coconut Rice & Black Beans. $14.95

EXTRAS
Fresh Roasted Vegetables $2.25
Homemade Garlic Slaw $1.50
Real Garlic Bread $2.95
House Salad $3.25
Moroccan Couscous $1.95
French Fries $1.95
Homemade West Texas Corn Bread 95¢
Homemade Mashed Potatoes $1.95
Coconut Rice & Black Beans $1.95
PASTA

MEDITERRANEAN HARVEST
A light blend of fresh zucchini, mushrooms, and sun-dried tomatoes, sautéed with olive oil, shallots and garlic, then tossed with bowtie pasta, Kalamata olives, and Romano and Parmesan cheeses. $11.95
with Wood-Fired Chicken add $1.95

TUSCAN FETTUCCINI ALFREDO
Fresh mushrooms, garden peas, sun-dried tomatoes, and artichoke hearts sautéed then tossed with fettuccini and creamy Alfredo sauce.
Topped with Romano and Parmesan cheeses, $9.95
with Wood-Fired Chicken add $1.95

PASTA POMODORO
Hand broken Ziti noodles tossed with Pomodoro sauce, fresh basil, artichoke hearts, tri-colored peppers and Kalamata olives.
Topped with mozzarella, Romano and Parmesan cheeses, $10.95
with Wood-Fired Chicken add $1.95

BURGERS
Fresh ground chuck seasoned with Cowboy Spices then wood-fired.
Served on your choice of a toasted bun or grilled focaccia bread with fresh tomatoes, Romaine lettuce, pickles and red onions.
Accompanied with French Fries or Moroccan Couscous.

THE CLASSIC BURGER
Served with a delicious Mayo-Mustard spread, $6.95

CHEESE BURGER-CHEESE BURGER
Smoked Gouda or Tillamook Cheddar served with Sun-Dried Tomato Aioli, $7.95

ISLAND CLASSIC

BARBADOS CHICKEN SANDWICH
Jerk-spiced chicken breast grilled and topped with seared fresh pineapple, red onions, tomatoes, pickles, Romaine lettuce and Jerk Mayonnaise.
Accompanied with French Fries or Moroccan Couscous, $8.95

REWARDS

KEY LARGO LIME PIE
Homemade with Key lime juice, baked graham cracker crust and topped with whipped cream, $4.95

RIVIERA BREAD PUDDING
The new classic made with fresh French bread, pineapple, plump raisins and Turbinado sugar.
Topped with French vanilla ice cream and Cinnamon Rum Sauce, $6.95

SOFT DRINKS
Pepsi $1.50
Dr. Pepper $1.50
San Pellegrino $1.50
Paradise Iced Tea $1.50
Thomas Kemper Root Beer on draft $1.75

ESPRESSO
Espresso $1.50
Caffe Latte $2.25
Caffe Mocha $2.45
Cappuccino $2.25
## WINE

<table>
<thead>
<tr>
<th>Wine Style</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td><strong>Chardonnay</strong></td>
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<tr>
<td>Robert Mondavi Woodbridge</td>
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<tr>
<td>Kendall Jackson Reserve</td>
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<tr>
<td>Columbia Crest</td>
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<tr>
<td><strong>White Zinfandel</strong></td>
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<td>Robert Mondavi Woodbridge</td>
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<tr>
<td><strong>Pinot Grigio</strong></td>
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<td>Santi “Single Vineyard”</td>
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<td><strong>Riesling</strong></td>
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<tr>
<td><strong>Merlot</strong></td>
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<tr>
<td>Dunnewood</td>
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<td><strong>Cabernet Sauvignon</strong></td>
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<tr>
<td><strong>Champagne</strong></td>
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<td>Domaine Ste. Michelle</td>
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<tr>
<td>Moe Chandon</td>
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</table>

To expedite service, we open all wine bottles before presentation to the table.

## BEER

### Bottled Beer

- Red Stripe
- Pacifico
- Budweiser
- Miller Light
- Coors Light
- Samuel Adams
- Pete’s Wicked Ale
- Corona
- Corona Light
- Dos Equis
- Molson Ice
- Heineken
- Amstel Light
- Foster’s
- Bass Ale
- O’Douls Non-alcoholic

### Draft

- Bud Light
- Miller Genuine Draft
- Henry’s Private Reserve
- Red Hook ESB
- Alaskan Amber
- Widmer Hefeweizen
- Pyramid Wheaten
- Pyramid (Rotational)
- Full Sail
- Aviator
- Deschutes
National Restaurant Association
Menu Collection

SAND BAR
MARGARITAS

SAM HOUSTON
An island standard. Patron Anejo Tequila, Cointreau, Grand Marnier® plus lemon and lime juices, shaken not stirred. $5.25

COASTAL
Straight from the beach. Gold tequila blended with fresh lemon and lime juices. Frozen or on-the-rocks. $4.50

CARIBBEAN GOLD
Jose Cuervo® Gold Tequila and Grand Marnier® blended with lemon and lime juices. Served frozen or on-the-rocks. $4.95

TIJUANA BLUES
Sure to chase away the blues. A combination of gold tequila, blue curacao plus lemon and lime juices. Served frozen or on-the-rocks. $4.50

BERRY BERRY GOOD
A blend of strawberries, gold tequila combined with lemon and lime juices, served frozen. $4.50

MANGO-MANGO
A light and refreshing frozen blend of mangos, gold tequila, and lemon and lime juices. $4.50

PEACH CONGA
A peachy twist. Gold tequila blended with peaches, and lemon and lime juices. Served frozen, of course. $4.50

BOAT DRINKS

RUM RUNNER
A tart and spicy blend of dark rum with blackberry brandy and banana liqueur. $4.50

STRAWBERRY DAIQUIRI
Even better than on the islands. $4.50

BAHAMA MAMA
A delicious blend of Malibu® Coconut and gold rum topped with banana liqueur, pineapple and orange juices. $4.50

TEXAS TWISTER
The perfect twist combines vodka, rum, tequila, Cactus Juice and Thomas Kemper Root Beer with a hint of sweet & sour. $4.95

PIÑA COLADA
The best this side of the islands. $4.50

WILD WILD WEST
Walk on the wild side. Absolut® Citron Vodka, Chambray, pineapple and cranberry juices served on-the-rocks. $4.95

GOOMBY SMASH
Silky smooth. A combination of Malibu® Coconut and dark rum blended with banana liqueur, orange and pineapple juices. $4.95

MARTINI ISLAND

TROPICALE
Escape to the islands with the cool blend of Caribbean Cane Vodka and Key Largo Schnapps. $4.95

SUNTINI
Heat up with a unique combination of vodka, Midori and pineapple juice. $4.95

PALM SPRING
A splash of white creme de cacao. Simply sinful. $4.95

PRICKLY RITA
Jose Cuervo® Gold Tequila and Cactus Juice. $4.95

SANDY BEACH
Stoli Ohranj with a splash of white creme de cacao. Simply sinful. $4.95

CARIBBEAN COCOA
Straight from the islands. Caribbean Cane Vodka and white creme de cacao. $4.95

JAVA HUT

CAFÉ REGGAE
Gold rum, Tia Maria, dark creme de cacao and freshly brewed coffee. $4.50

ISLAND NUT
An island classic. Baileys® Irish Cream, Frangelico and freshly brewed coffee. $4.50

CAFÉ MADRID
Grand Marnier, Tia Maria, dark creme de cacao and freshly brewed coffee. $4.50

SANDWICHES

PEACHY KEEN
Sliced peaches, cream of coconut, lime juice and vanilla blended to frosty perfection. $2.95

THE TROPICS
A non-alcoholic Piña Colada made with fresh strawberries and ripe bananas. $2.95

Gift certificates are available in $5, $10 and $25 denominations. Please ask your server for details.
We offer a smoke-free environment. We reserve the right to refuse service to anyone. All items are subject to the appropriate sales tax.
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