



BALCONES SHARE MENU

*Meat Options; Chopped Brisket, Pulled Pork, Jalapeño Ched Sausage
Vegan Option: Smoked Jack Fruit. All Smoked with blend of oak and hickory.*

Taco Flight

Choice of meat, pickles, onions, jalapeños, cheese, choice of sauces or salsas (up to 4), on red corn or flour tortillas.

3 Tacos \$9 1 Taco \$3 Add cream corn for 50¢

11th Street

Choice of meat, grilled spicy hatch peppers, whisky braised onions, and white queso, on toasted ciabatta. **\$7** Add second Meat \$2

El Oso

Choice of smoked meat, creamed corn & peppers, Mozzarella cheese, Aztec Sauce, on a pretzel bun. **\$7** Add second Meat \$2

Brazos Nachos

Choice of meat, on top of blue corn tortilla chips, 10-2 & 4 pinto beans, bbq sauce, white queso sauce, & apple jalapeño salsa. Add. House ranch & jalapeños by request

Regular \$7 Large \$11

Vaquero Dog

100% Texas Akaushi Beef Dog, smoked & flash grilled, served with your choice of toppings.

\$6

Blue Corn Chips w/

Red Salsa **\$4** Apple Jalapeño Salsa **\$4** Queso **\$4**

SIDES

10-2 & 4 pinto beans **\$3** Creamed corn n peppers. **\$3** Salted Kettle Chips **\$2**

Thursday & Friday: Smoked & Fried Wings- 6 wings, veggies, house ranch **\$9**

SAUCES

Lions Breath- Dijon, Vinegar, & Baby Blue. **Smoldering-** Apple, Chipotle, & Brimstone

Downtown- Soy, Brown sugar, Rumble. **Aztec-** Chocolate, peanut, chili

Good Morning- Hoisin, sesame, onion. **Classic-** Tomato, Mustard, Molasses

House Ranch- herb, garlic, touch of chili

(Tax included all prices)