



MADE-TO-ORDER
GUACAMOLE

with chips, salsa, and choice of three toppers

TOPPERS: bacon, queso fresco, roasted garlic, chicharron, toasted pepitas, pickled onion
9 MED / 13 LG

add \$1 per additional topper

BEBIDAS

AGUA DE PIEDRA / 5
22 oz., Sparkling or still

MEXICAN COKE / 4

JARRITOS / 4
Assorted bottled Mexican sodas

FOUNTAIN DRINKS / 3

THANK YOU FOR
YOUR CONTINUED
SUPPORT.

From our chefs and staff to our friends and family, every person's safety is our priority. We have increased operational measures such as tests, protective equipment, and additional cleaning hours needed to safely serve you. If you have any questions, please don't hesitate to request a manager.

*Fresh fish may contain small bones. Some wines and maraschino cherries contain sulfites. Some dishes contain bacon (lucky you), and some contain nuts. Food is cooked to order. Consuming raw or undercooked meats, poultry, shellfish, oysters, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRIMERO

CAMPECHANA EXTRA / 18

A refreshing Mexican-style seafood cocktail with avocado, fire-roasted Anaheim chiles, and pico de gallo

NACHOS	6 PC	10 PC
BEEF*/CHICKEN/CARNITAS	10	16
GRILLED SHRIMP with crispy bacon	12	18

Individual tostadas with refried beans and blended cheeses, oven-baked, served with guacamole, sour cream, pico de gallo, and jalapeños

QUESADILLAS	4 PC	8 PC
BEEF*/CHICKEN/CARNITAS	10	17
GRILLED SHRIMP with crispy bacon	13	20

Handmade flour tortillas with blended cheeses, toasted a la plancha, served with guacamole, sour cream, pico de gallo, and jalapeños

ENSALADA Y SOPA

1836 SALAD* / 16

Mesquite-grilled chicken breast, heirloom tomato, roasted corn, onions, mixed field lettuces, crispy bacon, Mexican white cheese, candied pecans, tortilla chips, avocado, 1836 dressing
> Grilled shrimp + \$10

AVOCADO, TOMATO & CUCUMBER SALAD / 8

Our version of the house salad
> Beef*/chicken/carnitas + \$8
> Grilled shrimp + \$10

CHILE CON QUESO	MED	LG
REGULAR	7	9
PICADILLO ground beef, onions, tomatoes	+2	+3
ALL THE GOODE STUFF pico de gallo, sour cream, picadillo, guacamole	+3	+4

PORK & GREEN
CHILI EMPANADAS / 8

Handmade pies stuffed with our pork green chile guisada, served with avocado crema

TAQUITOS DORADOS / 9

Crispy taquitos stuffed with smoked chicken and Mexican cheese, served with avocado crema

GRILLED ROMAINE
SALAD / 10

Mesquite-grilled romaine hearts, tomato, chile-spiced pepitas, queso fresco, croutons, chive Parmesan dressing
> Beef*/chicken/carnitas + \$8
> Grilled shrimp + \$10

TORTILLA SOUP

Red chile and roasted chicken stock, hand-shredded chicken, avocado, cilantro, traditional garnishes
Cup \$6 / Bowl \$10

PARRILLADA FAMILIAR

\$110 GRILLED OVER MESQUITE WOOD
Serves 4-6 people



INCLUDES

1 LB	BEEF,* CHICKEN, OR COMBO
1/2 LB	CARNITAS
2	QUAIL
1	JALAPEÑO CHEESE SAUSAGE
4	MESQUITE GRILLED SHRIMP

Served with handmade tortillas, cheese, sour cream, guacamole, salsa, pico de gallo, jalapeño lime butter, rice, and beans. Fajitas also include an empanada.

FAJITAS	1/2 LB	1 LB
BEEF*	27	49
CHICKEN	21	36
BEEF FILET*	40	75

FAJITA ADD ONS	\$
3 LAGUNA MADRE SHRIMP	12
3 GRILLED SHRIMP	9
CARNITAS	8
QUAIL (EACH)	9
JALAPEÑO CHEESE SAUSAGE	6

PLATOS All plates served with rice and beans

TRES HOMBRES / 17

(2) Cheese enchiladas, crispy beef taco, handmade tamale

TACOS AL CARBON / 17

(2) Beef*/chicken fajita or carnitas tacos on handmade tortillas with pico de gallo, sour cream, cheese, guacamole

TACOS DE MARISCOS* / 19

(2) Mesquite-grilled marinated redbfish or shrimp tacos, spicy cabbage slaw, avocado, radish

TAMALE DINNER / 14

(3) Pork tamales topped with chili con carne

CRISPY TACOS / 15

(3) Beef picadillo tacos, lettuce, tomato

NO. 2 / 19

Beef fajita taco al carbon*, chicken enchilada, handmade tamale

ENCHILADAS All plates served with two enchiladas, rice, and beans

CLASSIC CHICKEN / 16

Fresh corn tortillas rolled with hand-pulled chicken, sharp cheddar and American cheeses, and homemade chile gravy

CLASSIC CHEESE / 15

Fresh corn tortillas rolled with sharp cheddar and American cheeses, and homemade chile gravy

BEEF / 16

Fresh corn tortillas rolled with seasoned lean ground beef (ground fresh daily in our kitchens), onion, tomato, bell pepper, and garlic

VERDES / 16

Fresh corn tortillas rolled with hand-pulled chicken and Mexican white cheese with roasted salsa verde, and avocado

EXTRAS / 4

- MEXICAN RICE
- REFRIED BEANS
- A LA CHARRA BEANS

SOUTH TEXAS & RANCH INSPIRED

Served with a la charra beans, Mexican rice, handmade tortillas, and an empanada

REDFISH ON THE HALF SHELL* / 30

Fresh, farm-raised Texas redfish, flavorfully seasoned and mesquite-grilled, basted with our chile-lime butter

CARNITAS / 22

Marinated, braised, and crisped pork (a three-day preparation process), served with cilantro, escabeche onions, and fresh salsa verde

GRILLED TEXAS QUAIL / 27

(2) Semi-boneless farm-raised Texas quail, marinated and grilled over mesquite

LAGUNA MADRE SHRIMP / 29

Jumbo wild-caught Gulf shrimp stuffed with jalapeño and cheese, wrapped with bacon and slow-roasted over mesquite embers

TAMPIQUEÑA / 29

Mesquite-grilled carne asada steak served with cheese enchilada

DESSERTS / 6

BRAZOS BOTTOM PECAN PIE*

Our luscious original since 1977, homemade with farm-fresh eggs and all-natural pecans

CHOCOLATE CREAM PIE

A Goode Company classic topped with whipped cream, chocolate shavings, and toasted almonds

TRES LECHEs

Homemade sponge cake with sweetened milk and meringue

DRINKS

DAMN GOODE MARGARITA / 9

Tequila Arette Blanco, lime, orange liqueur. Frozen or rocks.

MARGARITA FLACA / 12

Tequila Ocho Plata, lime, dry curaçao

CANTINA MARGARITA / 15

123 Tequila Añejo, lime, orange liqueur

CANTINA OLD FASHIONED / 15

Goode Co Single Barrel El Tesoro Reposado, Tequila Arette Reposado, Licor 43

SANGRIA ROJA / 9

Spanish Tempranillo, spices, citrus, berries

PALOMA FRESCA / 11

Blanco Tequila, grapefruit juice, lime, Topo Chico

CATEGORY 5 MARGARITA / 10

Frozen Damn Goode Margarita, hurricane mix

STRAWBERRY HABANERO MARGARITA / 12

Tequila Arette Blanco, Ancho Reyes, strawberry, lime, orange liqueur, habanero bitters

WATERMELON MEZCAL MARGARITA / 11

Ilegal Joven Mezcal, watermelon, lime, orange liqueur

MEXICAN MARTINI / 12

Tequila Ocho Plata, lime, dry curaçao, olive

DAMN GOODE MIXTO / 10

Damn Goode Margarita topped with sangria

SPARKLING SANGRIA / 10

Prosecco, St-Germain, aloe liqueur, citrus

ROASTED POBLANO MARGARITA / 12

El Silencio Mezcal, ancho verde, lime, orange liqueur

BEER

Domestic 5 / Premium 6

MICHELADA NEGRA +\$1

Choice of beer, lime, tajin, Michelada mix

WINE (GLS/BTL)

Belstar Prosecco 9 / 32

Matteo Pinot Grigio 9 / 32

Clos LaChance Chardonnay 14 / 50

Flaco Tempranillo 9 / 32

Cannonball Cabernet 11 / 40

Studio Rosé by Miraval 13 / 48