

THE
HEAT
OF
MEXICO

THE
HEART
OF

TEXAS

THIS IS HOW WE SERVE TEXAS

OUR STORY: GENERATIONS IN THE MAKING



EMMA "NANNY" GOODE

BACK IN '77, our family opened a little barbeque place off Kirby Drive, with the mission to share and preserve the rich cooking traditions of Texas. It all went so nicely we decided to keep a Goode thing going. From barbeque to seafood to Tex-Mex and more, the restaurants we've opened in the decades since our first are a celebration of the Goode family's heritage—each one a distinct product of our cultural and culinary experiences across this great and varied region.

OUR KITCHEN & CANTINA showcases the foods and customs we grew up with on both sides of the border: smoky flavors of a South Texas ranch, inspired by the vaqueros of cattle drives years ago. Shrimp, crab and red snapper pulled fresh from the Gulf, mastered over many summers along the coast. The homespun plates of our grandmother—an immigrant from Tampico, Mexico, whose colorful concoctions still brighten this menu, whose memory lives on in our kitchens. And, of course, the heaping platters of fajitas over mesquite that made our Goode Co. grills famous.

OUR PREPARATIONS

Our days begin roasting chiles and tomatoes, rolling fresh tortillas in our bakery, and wringing every last drop of Ruby Red grapefruit for cocktails. We hand-grind our own sausage and hand-trim every ounce of meat in our butchery, then anoint it with the savory seasonings and marinades we've honed over generations. Time is our favorite ingredient and hands are the most important tools in our kitchen, because there's just no flavor like quality. Simple as that.

OUR PARTNERS

The ways we serve Texas go beyond serving food. We make every effort to support other businesses and causes in our communities and to partner with organizations who seek to promote, protect, and celebrate our diverse food cultures and unique ecosystem.

FOUNDING MEMBERS OF:



OUR PRODUCERS

We couldn't keep our doors open without our longstanding network of friends, farmers and suppliers who work tirelessly to support our restaurant on a daily basis.

W & W SHRIMP

wild-caught Gulf Shrimp
Palacios, Texas

HOLMES CHICKEN

Nixon, Texas

PECAN GROVE PECANS

Pecan Grove, Texas

TURTLE CREEK AQUA FARMS

Palacios, Texas

STROOPE HONEY FARMS

Pearland, Texas

BROKEN ARROW RANCH

Ingram, Texas

LONE STAR GOAT CHEESE

Cleveland, Texas





8 MED / 12 LG

MADE-TO-ORDER
GUACAMOLE

with chips, salsa and
choice of three toppers

TOPPERS: bacon, queso fresco,
roasted garlic, chicharron,
toasted pepitas, pickled onion
add \$1 per additional topper

PRIMO TOPPERS: blue crab
or gulf shrimp, add \$4

EVERYTHING: add \$5

TRY OUR

**DAMN GOODE
MARGARITA**

9 GLS / 12 PINT / 24 PITCHER

FROZEN or ROCKS

PRIMERO

CAMPECHANA EXTRA.....16

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 <i>with crispy bacon</i>	12	18
JUMBO LUMP CRAB	14	20

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

QUESADILLAS	4 PC	8 PC
BEEF/CHICKEN/CARNITAS	9	16
GRILLED SHRIMP <i>with crispy bacon</i>	12	20
JUMBO LUMP CRAB	14	22

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

TAQUITOS DORADOS.....9

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

JALAPEÑO RELLENOS.....9

Jalapeño toreados stuffed with homemade chorizo, Mexican cheese, served with border-spiced crema

PORK & GREEN CHILE EMPANADAS.....8

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

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

ENSALADA Y SOPA

TAMPICO.....18

Jumbo lump crab, mixed field lettuces, avocado, Ruby Red grapefruit, tomato, Cotija cheese, green chile vinaigrette

1836.....16

Mesquite-grilled chicken breast, mixed field lettuces, crispy bacon, Mexican white cheese, candied pecans, avocado, 1836 dressing

GRILLED ROMAINE SALAD...10

Mesquite-grilled romaine hearts, tomato, chile-spiced pepitas, queso fresco, croutons, chive Parmesan dressing

- > Beef fajita / chicken / carnitas \$8
- > Grilled shrimp / jumbo lump crab \$10

AVOCADO, TOMATO & CUCUMBER SALAD.....8

Our version of the house salad

- > Beef fajita / chicken / carnitas \$8
- > Grilled shrimp / jumbo lump crab \$10

CHICKEN TORTILLA SOUP

Red chile and roasted chicken stock, hand-shredded chicken, avocado, cilantro, traditional garnishes

Cup \$6 / Bowl \$10

SOPA DE LA TEMPORADA

Cup \$5 / Bowl \$9

PARRILLADA FAMILIAR

\$110 GRILLED OVER MESQUITE WOOD

Serves groups of 4-6 people

INCLUDES:

1	LB FAJITAS (beef / chicken / combo)
1	JALAPEÑO CHEESE SMOKED SAUSAGE
2	TEXAS QUAIL
4	JUMBO GULF SHRIMP
1/2	LB PORK CARNITAS

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



FAJITAS

	1/2 LB	1 LB
BEEF	26	48
CHICKEN	20	35
COMBO	24	42
BEEF FILET	40	75

FAJITA COMBOS

<i>Beef or chicken, with your choice of:</i>	\$
FAJITAS Y QUAIL	29
FAJITAS Y LAGUNA MADRE SHRIMP	29
FAJITAS Y JUMBO SHRIMP	28
FAJITAS Y CARNITAS	26
SUB BEEF FILET	+10

SOUTH TEXAS & RANCH INSPIRED

Served with papas con chorizo, a la charra beans, handmade tortillas and empanada

TEXAS QUAIL	(2) Semi-boneless farm-raised Texas quail, marinated and grilled over mesquite	27
REDFISH ON THE HALF SHELL	Fresh farm-raised Texas redfish, flavorfully seasoned and mesquite-grilled, basted with our chile-lime butter	29
GULF RED SNAPPER	Fresh-caught snapper anointed with our signature marinade and grilled over mesquite	33
LAGUNA MADRE SHRIMP	Jumbo wild-caught Gulf shrimp stuffed with jalapeño and cheese, wrapped with bacon and slow-roasted over mesquite embers	29
CARNITAS	Marinated, braised and crisped pork (a three-day preparation process), served with cilantro, escabeche and fresh salsa verde	21
TAMPIQUEÑA	Mesquite-grilled carne asada steak served with cheese enchilada SUB: Filet + \$10	29
FILETÉ	Butterflied beef tenderloin steak with chimichurri, avocado pico de gallo	39

ADD TO ANY DISH: *Laguna Madre shrimp \$5 ea / Grilled jumbo shrimp \$4 ea*

PLATOS

All plates served with rice and beans

TACOS DE MARISCOS.....19

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

CHICKEN FLAUTAS.....15

(3) Crispy corn tortillas stuffed with smoked chicken, Mexican cheese, roasted salsa verde, topped with lettuce, crema, pico de gallo and queso fresco

TRES HOMBRES.....17

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

NO. 2.....19

Beef fajita taco al carbon, chicken enchilada, handmade tamale

COMIDA DELUXE.....22

(¼ lb) beef fajitas, smoked chicken flauta, handmade tamale, served with tortillas

TACOS AL CARBON.....16

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

CRISPY TACOS.....14

(3) Beef picadillo tacos, lettuce, tomato

OLD NO. 7.....15

Crispy beef taco, cheese enchilada, pork carnitas tostada

TAMALE DINNER.....14

(3) Pork tamales topped with chile con carne

TOSTADAS COMPUESTAS 2 CT

BEEF / CHICKEN / CARNITAS 16

GRILLED SHRIMP / JUMBO LUMP CRAB 19

Handmade corn tostadas with beans, cheese, lettuce, pico de gallo, crema, avocado, salsa verde

BEBIDAS

AGUA DE PIEDRA, 22 OZ > Sparkling or still 5

JARRITOS > Assorted bottled Mexican sodas 4

MEXICAN COKE > 4

FOUNTAIN DRINKS > 3

ENCHILADAS

All plates served with two enchiladas, rice and beans

CLASSIC CHEESE / 14

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

CLASSIC CHICKEN / 15

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

BEEF / 15

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

CRAB / 19

Fresh corn tortillas rolled with Texas blue crab, spinach, Mexican white cheese, served with smoked tomato cream sauce

VERDES / 16

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

EXTRAS / 3

MEXICAN RICE

REFRIED BEANS

A LA CHARRA BEANS

ELOTE-STYLE CREAMED CORN

PAPAS CON CHORIZO