

AUGUST 13TH - 27TH

RESTAURANT WEEK 2022

THE
RUSTIC
SAN ANTONIO

DINNER

includes starter, dinner entrée, & dessert | \$39 per person

FIRST COURSE

choice of

DOUBLE QUESO

pimento, chipotle garlic queso

CHORIZO EMPANADAS

with chipotle garlic queso

CRACKLIN' DEVEILED EGGS

our twist on the classic

SECOND COURSE

choice of

THE RUSTIC BURGER

No. 9 sauce, house-smoked brisket, white cheddar, green chile, grilled onion with smoked salt potato chips

THE DRUNK CHICK

beer can game hen, jalapeño spoon bread, ancho-lime butter

WOOD-GRILLED SALMON CAESAR*

whole-leaf romaine, parmigiano reggiano, crushed croutons

MUSHROOM CHOP

with roasted garlic and chimichurri

THIRD COURSE

choice of

MIXED BERRY TRIFLE

vanilla cake, macerated fresh berries, whipped cream

PEACH COBLER

whipped cheesecake, brown sugar peaches, rosemary oatmeal crumble

KEY LIME PIE

chilled lime custard, graham cracker crust, whipped cream

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of food borne illness*

\$3 FROM EVERY DINNER BENEFITS CULINARIA AND THE PROGRAMS IT SUPPORTS.
THANK YOU FOR YOUR SUPPORT! - KYLE & JOSH



CULINARIA