

MARIACHI BRUNCH SERIES

MARIACHI NOCHISTLAN

\$25 BRUNCH
BUFFET
\$20 MIMOSAS BY THE
BOTTLE

8.28.22 9.11.22
9.18.22 9.25.22

Time

2

FIESTA



PLEASE JOIN US TO CELEBRATE

El Patio's

2ND BIRTHDAY

DJ
Face Painter
Bounce House
Drink Specials

Thursday, September 15th
5:00PM - 9:00PM



THE REALM

CASTLE HILLS

EL PATIO

MEX + TEX GRILL & BAR

LUNCH SPECIALS

TUES-FRI 11AM-3PM

TACO SALAD

Beef Picadillo
Taco Salad in
Mini Taco Shell

SOUP & SALAD

Barbacoa de Res
Soup (Cup)
House Salad

ENCHILADAS

CRB Enchilada
Beef Picadillo Enchilada
Poblano Tinga Enchilada
Cheese Enchilada
Veggie Enchilada
(Choose 2)

\$9

QUESADILLAS

Monterrey (Veggie)
Puebla (Roasted
Chicken)
Sonora (Carne
Asada)

NACHOS

Roasted Chicken
Beef Picadillo
Chicken Tinga

BBQ CHICKEN SANDWICH

Onion Straws
BBQ Sauce
Lettuce
PepperJack

EL PATIO TACOS

Beef Picadillo
Pollo Rostisado
Chicken Tinga
Veggie
(Choose 2)

HAPPY HOUR



TUES-FRI 11AM-6PM

\$5 House Margaritas \$5 House Wine
\$4 House Liquor \$3 Domestic Drafts

WE CATER!

EMAIL INFO@ELPATIOMEXTEX.COM FOR MORE INFO

EVERYDAY IS AN  DAY!

 Follow us @ElPatioMexTex for Specials and Events! 

HAPPY HOUR 

TUES-FRI 11AM-6PM

\$5 House Margaritas \$5 House Wine
\$4 House Liquor \$3 Domestic Drafts

TACO TUESDAY

EL PATIO TACOS

Chicken Tinga
Carne Asada
Pollo Rostizado
Veggie

*served with cilantro, onion, limes, and your
choice of tortilla. Barbacoa Tacos for \$3*

\$2

TEX WEDNESDAY

TEXAS QUESO

*gold cheese blend with diced tomatoes
and green chilis*

SKILLET COOKIE

*chocolate chip cookie with chocolate ice
cream and abuelita's chocolate syrup*

\$5

THIRSTY THURSDAY

EL PATIO MARGARITA

Rocks or Frozen

*Add a Topper - 1
strawberry | mango | watermelon
Add a Floater - 2
Grand Marnier | Cointreau | sangria*

\$5



EL PATIO

COCKTAIL MENU

El Patio Margarita

-8

Rocks or Frozen

Add a Topper - 1

strawberry | mango | watermelon

Add a Floater - 2

Grand Marnier | Cointreau | sangria

La Jefa

Herradura Silver, Grand Marnier, fresh lime juice, agave, and an extra Herradura Reposado Topper

13

Jalapeno Cucumber Margarita

Patron Silver Tequila, jalapeno puree, organic cucumber juice, organic lime juice, organic agave nectar

14

Coronita

El Patio Frozen Margarita topped with a 7oz.

Coronita

11

Agridulce Margarita

Don Julio Blanco Tequila, sour apple schnapps, blue curacao, fresh lime juice, organic agave nectar, splash of Sprite

13

Mango Chamoy Margarita

Tanteo Jalapeno Tequila, fresh lemon and lime juice, mango, house-made chamoy

10

Don Margarita

sharable margarita shaken tableside with Don Julio Blanco, Cointreau, fresh lime juice, agave nectar

36

Don Julio Cantarito

Don Julio Blanco Tequila, grapefruit soda, lime juice, and grapefruit juice

12

El Patio Michelada

Fruta - fresh watermelon oranges and pineapple

10

Mariscos - crispy tostada, octopus white fish ceviche, and shrimp

14

El Patio Mojito

Captain Morgan White Rum, fresh lime juice, and fresh mint

Add a flavor- 1

mango | strawberry | watermelon

9

Smoked Old 1942

Don Julio 1942 Tequila, orange bitters, Luxardo cherry, orange peel, organic agave nectar

26

Peach Pucker Smash

Bulleit Bourbon, fresh lemon juice, dry curacao, creme de peche, Luxardo sour cherry syrup, peach puree

13

Lemon Raspberry Cooler

Deep Eddy Lemon Vodka, raspberry puree, St. Germain Elderflower, fresh lime juice, Luxardo sour cherry syrup

12

Prickly GINger Cactus

Empress Gin, prickly pear puree, fresh pineapple juice, fresh ginger juice, and fresh lemon juice

13

Socorro Cantarito Gigante

sharable Socorro Reposado & Illegal Mezcal cantarito (Serves 2-4 people)

48

Rio Tropical

Malibu Rum, fresh orange juice, pineapple juice, and peach schnapps

10



EL PATIO

SPIRITS, BEER &
WINE

Tequila

Blanco:

1800, Casamigos, Don Julio, El Jimador, Hornitos, Herradura, Manik, Patron, Socorro

Reposado:

1800, Casamigos, Don Julio, Hornitos, Herradura, Manik, Patron, Socorro

Anejo:

Casamigos, Don Julio, Herradura, Patron, Socorro

Premium:

Cincoro, Don Julio 1942, Clase Azul, Soledad 8 yr.

Beer:

Blue Moon
Bud Light, Budweiser
Coors Light
Corona
Corona Light
Dallas Blonde IPA (Can)
Deep Ellum IPA (Can)
Dos Equis
Elite Eight (Draft)
Heineken 0%
Michelob Ultra
Miller Lite
Modelo Especial
Modelo Negra
Pacifico
Shiner
Sol
Tecate
Victoria
Yuengling

Whiskey:

Basil Hayden
Bulleit
Crown Royal
Kikori
Jameson
Makers Mark
Redwood Empire
TX Whiskey
Woodford Reserve

Scotch:

Chivas
Dewars
Glenlivet
Johnny Walker
McAllen 12

Vodka:

Deep Eddy
Dripping Springs
Grey Goose
Ketel one
Titos

Rum:

Bicardi
Captain Morgan
Malibu

Gin:

Empress
Nolets
Tanquary

Wine:

Red: Cabernet, Malbec, Merlot, Pinot Noir
White: Champagne, Chardonnay, Moscato, Pinot Grigio, Sauvignon Blanc, Rose

HAPPY HOUR



TUES-FRI 11AM-6PM

\$5 House Margaritas \$5 House Wine
\$4 House Liquor \$3 Domestic Drafts

EL PATIO

MEX + TEX GRILL & BAR

STARTERS

TORRE DE MARISCOS* - 15

Seafood Tower Layered with White Fish Ceviche, Boiled Shrimp, Octopus, and Cucumber-Avocado Relish. Drizzled with Spicy Lime-Tequila Glaze

BACON-JALAPENO SHRIMP* - 15

Seasoned Shrimp Stuffed with Slivers of Jalapeno and Asadero Cheese Wrapped in Crispy Bacon topped with El Patio BBQ Sauce.

COCTEL DE CAMARONES* - 16

Boiled & Seasoned Shrimp, Pico de Gallo, Cucumbers, Avocado, and Valentina Hot Sauce

EL PATIO QUESO

Mex Style- 12 - Mexican Cheese Blend, Grilled Poblanos, and Pico de Gallo. Served with Flour Tortillas. **Add Brisket, Roasted Chicken, Chicken Tinga, or Al Pastor Pork - 2**

Tex Style- 10 - Fresh Cheese Blend, Diced Tomatoes, and Green Chilis. Topped with Pico de Gallo. **Add Brisket, Roasted Chicken, Chicken Tinga, or Al Pastor Pork - 2**

MEX-TEX GUACAMOLE - 12

Fresh Guacamole with Pico de Gallo, Lime Juice, and Cilantro. Served with Beef Chicharonnes

ROASTED CHICKEN AVOCADOES- 14

Avocado Quarters topped with Smoked Chicken, Queso Fresco, Pico de Gallo, and Salsa Verde.

BACON MAC N' CHEESE BITES - 12

Homemade Macaroni and Cheese bites with bacon dipped in Panko Breadcrumbs, Lightly Fried and Served with BBQ Jalapeno Ranch.

CRISPY JALAPENO SAUSAGE POPPERS - 11

Served with BBQ Spiced Jalapeno Ranch.

EL PATIO VOLCANES (NACHOS) - 12

Mex Style- Crispy Tostadas with your choice of Carne Asada, Pork Al Pastor, Roasted Chicken, Chicken Tinga, or Smoked Brisket. Topped with Refried Beans, Mexican Cheese Blend, Guacamole, Pico de Gallo and Sour Cream.

Tex Style- Crispy Tortilla Chips topped with Texas Queso, Pico de Gallo, Chili con Carne, Jalapeno Sausage, and Sour Cream

PATIO DORILOCOS - 8

Nacho Cheese Tortilla Chips, Pickled Pork Skins, Pico de Gallo, Cucumbers, Peanuts, House Chamoy, and Valentina

HANDHELDS

EL PATIO TACOS (3)

Chopped Onion, Cilantro, Limes, Mexican Rice, Refried Beans and Salsa

Barbacoa con Beef Consomme - 13

Carne Asada - 12

Pollo Rostizado - 11



Fresh Veggie - 10

Chicken Tinga - 12

Beef Picadillo - 12

Southwest Shrimp* - 15

Southwest Tilapia* - 14

EL PATIO QUESADILLAS

Sonora - 15 - Flour Tortilla, Carne Asada, Shredded Cabbage, Cheese, Cilantro, and Onions

Acapulco* - 16 - Flour Tortilla, Marinated Shrimp, Asadero Cheese, Lettuce, Tomato and Avocado

Monterrey - 12 - Flour Tortilla, Cheese Blend, Asparagus, Squash, Red Bell Peppers, Zucchini

Puebla - 13 - Flour Tortilla, Cheese Blend, Pollo Rostizado, Red Bell Peppers, Green Bell Peppers, Grilled Onions

Quesabirria - 14 - 3 Corn Tortillas dipped in beef consomme, Asadero Cheese, Cilantro, and Onions

SMOKEY QUESO MINI FLAUTAS - 11

Your Choice of Smoked Brisket or Pollo Rostizado. Served with Guacamole, Crema, and a Smokey Queso Dipping Sauce.

EL PATIO CHIMICHANGA - 16

Large Flour Tortilla stuffed with your choice of Brisket or Shredded Chicken. Mixed Cheese, Refried Beans, and Pico de Gallo. Lightly fried and topped with Smokey Queso. Served with your choice of side.

Substitute Fajita Chicken or Ribeye Beef- 2

TORTA AHOGADA - 14

Roasted Pork, Refried Beans, Spicy Tomato Broth, and a Pickled Red Onion-Habanero Slaw. Served with your choice of side.

SOPE DE PANELA - 11

Your choice of Carne Asada, Pork Al Pastor, Roasted Chicken, Chicken Tinga, or Smoked Brisket with Refried Beans, Grilled Panela, Lettuce, Pico de Gallo, Crema, and Salsa Verde.

MEX-TEX BURGER* - 14

Our Signature Ground Beef Blend, Texas Queso, Fried Onion Straws, Fried Jalapenos, and Fresh Brioche Bun. Served with your choice of side.



substitute for the Beyond™Burger - 3

SMOKED BRISKET SLIDERS - 16

Smoked Brisket, Pepper Jack Cheese, El Patio BBQ Sauce, Onion Straws, and BBQ Jalapeno Ranch. Served with your choice of side.

EL PATIO ELOTE | LOADED MASHED POTATOES | BBQ STEAK FRIES | MEXICAN RICE REFRIED BEANS | FRESH FRUIT | BLACK BEANS | SEASONAL MIXED VEGETABLES HOUSE SALAD | MAC & CHEESE

SALADS

SOUTHWESTERN CHICKEN SALAD - 14

Mixed Greens, Roasted Chicken, Black Beans, Queso Fresco, Corn Relish, Chorizo Crumbles, Spiced Pecans, and Avocado. Served with a Avocado-Cilantro Vinaigrette

EL PATIO TACO SALAD - 15

Iceberg Lettuce, Carne Asada, Black Beans, Roasted Corn, Pico de Gallo, Shredded Cheese, Asadero Cheese, Chorizo Crumbles, Guacamole, and Sour Cream. Served with a BBQ Spiced Jalapeño Ranch.

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

Parties of 8 or more are subject to a automatic 20% gratuity

EL PATIO

MEX + TEX GRILL & BAR

ENTRADAS

CRB ENCHILADAS - 16

Corn Tortillas, Roasted Chicken and a Mexican Cheese Blend. Topped with Cilantro-Sour Cream Sauce. Served with Mexican Rice and Refried Beans

BRISKET ENCHILADAS - 17

Corn Tortillas, Smoked Brisket, and Mexican Cheese Blend. Topped with Chipotle Cream Sauce, Served with Mexican Rice and Refried Beans

POBLANO TINGA ENCHILADAS - 16

Corn Tortillas, Chicken Tinga, and Mexican Cheese Blend. Topped with Poblano Cream Sauce, Served with Mexican Rice and Refried Beans

TRES AMIGOS ENCHILADAS - 17

Beef Picadillo, Chicken Tinga, and CRB enchilada topped with Mexican Cheese Blend. Served with Mexican Rice and Refried Beans.

HONGO ENCHILADAS - 15

Corn Tortillas, Button Mushrooms, Spinach, and Panela Cheese topped with Poblano Cream Sauce. Served with Black Beans and Grilled Vegetables

ENMOLADAS CON POLLO - 17

Corn Tortillas filled Panela Cheese, Cilantro, and Onion. Served with a Roasted Chicken Leg, Mexican Rice, Lettuce, Crema and our El Patio Mole Sauce.

CEDAR PLANK SALMON* - 21

Atlantic Salmon topped with a Chile Butter Sauce. Served with Grilled Seasonal Vegetables and Mexican Rice

SMOKED MAR Y TIERRA* - 28

Beef Tenderloin Medallions brushed with Ancho BBQ Sauce and topped with Flame-Grilled Chipotle Butter Shrimp. Served with Mex-Mashed Potatoes and Grilled Vegetables.

COCHINITA PIBIL - 23

Slow Roasted Pork in our Achiote Marinade served with Black Beans, Mexican Rice, Pickled Red Onion-Habanero Slaw and Corn Tortillas.

EL PATIO CHILE RELLENO - 18

Fresh Poblano Pepper stuffed with Mexican Cheese and Topped with Your Choice of Smoked Brisket, Pollo Rostizado, Chicken Tinga, or Carne Asada. Served with Refried Beans and Mexican Rice

MEX MILENESA DE POLLO - 18

Cracker Crusted Chicken Breast topped with a Poblano Cream Sauce. Served with Mexican Rice along with a bed of Mixed Greens, Tomatoes, Red Onions, and a Jalapeno Tequila dressing

TEX CHICKEN FRIED STEAK - 19

Southwest seasoned Ribeye Steak topped with Chorizo Gravy. Served with Loaded Mashed Potatoes and Onion Rings

SHAREABLES

TEXAS BBQ SAMPLER - 38

BBQ Brisket Sliders, Jalapeno Sausage, BBQ Smoked Chicken Legs, BBQ Jalapeno Ranch Slaw and Spiced Steak Fries

TROMPO CON PULPO - 35

Mini Rotisserie Carved Tableside - Achiote marinated octopus served with fresh tortillas, cilantro, onions, and limes

TROMPO AL PASTOR*

Chicken for Two- 32 Ribeye Steak for Two - 46
Pork Al Pastor for Two- 36

Chicken for Four - 60 Ribeye Steak for Four- 88
Pork Al Pastor for Four - 68

Mini Rotisserie Carved Tableside - Served with Mexican Rice, Refried Beans, Fresh Tortillas, and Cilantro, Onions, and Fresh Lime.

PARRILLADAS* (FAJITAS)

Combo for One (Choice of two) - 22
Chicken for One - 17 Ribeye Steak for One - 25
Shrimp for One - 18

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Combo for Two (Choice of two) - 44
Chicken for Two - 34. Ribeye Steak for Two- 50
Shrimp for Two - 36

Served with Braised Onions, Roasted Bell Peppers, Mexican Rice, Refried Beans, Fresh Tortillas and Condiments

Skillet Chocolate Chip Cookie - 7

with Abuelita Syrup and Vanilla Ice Cream

Mom's Capirotada - 6

warm mexican bread pudding served with vanilla ice cream and caramel drizzle

Chocolate Tres Leches Cheesecake - 8

DESSERTS

CARRITO DE POSTRES

Build your own dessert cart served in a Mexican Traditional Paleta Cart - 16

Choice of any 2:

Churros | Sopapillas | Ice Cream

(Chocolate or Vanilla)

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