

STRAY HORSE

FREE TO WANDER

APPETIZERS

Guacamole & Chips queso fresco, cilantro, corn fried chips with homemade salsa (GF, VG)	\$14
Street Corn Dip valentina, tajin, corn chips (GF, VG)	\$14
Empanada Trio with Guacamole chile con carne, pollo con rajitas, frijoles con queso	\$17
Fried Polenta Cheesy Bites jalapeño and cheddar sausage and smoked chipotle crema	\$15
Sweet Potato & Chorizo Croquette queso fundido	\$16
Birria Quesa-Tacos escabeche slaw and salsa (GF)	\$19
Sous Vide Octopus Tacos charred Spanish octopus, habanero red onion relish, purple cabbage, chile ancho crema (GF)	\$18
Veggie Avocado Tacos tempura battered avocado, escabeche slaw, pico de gallo, avocado crema (VG)	\$18
Honey Lime Mole Chicken Wings buttermilk ranch, carrot and celery (GF) <i>(contains nuts)</i>	\$20

ENTREES

Tex-Mex Bowl fire roasted corn, brown rice, escabeche slaw, vegan chorizo, black beans, queso fresco, avocado crema (VG)	\$24
The Burger 8-oz beef patty, sharp cheddar cheese, bib lettuce, beefsteak tomato, red onion, house made pickles, spicy aioli, french fries	\$23
Chipotle Butter Rubbed Snapper fire roasted baby potatoes, baby zucchini, avocado and tomato sauce vierge (GF)	\$35
Grilled Chicken with Chocolate & Peanut Mole poblano and smoked chorizo lime rice pilaf, charred corn relish, mole	\$38
Short Rib Birria creamy oaxaca polenta, grilled baby peppers, escabeche slaw (GF)	\$40
Rib Eye Steak roasted fingerling potatoes, grilled broccolini, poblano steak butter (GF)	\$50

SALADS & SOUPS

Jean's Chicken Tortilla Soup chicken stock, grilled chicken, rajitas, black beans, avocado crema, tortilla chips	\$16
Grilled Treviso & Baby Green Salad parmesan cheese, brioche crouton, baby heirloom tomatoes, caesar vinaigrette	\$17
Barrio Chop Salad chopped romaine, radicchio, queso fresco, grape tomatoes, avocado, roasted pepitas, chipotle ranch (GF)	\$18
Tex-Mex Panzanella brioche croutons, jicama, cucumber, queso fresco, baby tomatoes, arcadian greens, ancho chile vinaigrette	\$18

Add Protein:
salmon +\$10 chicken breast +\$7 shrimp +\$7

DRY AGE PRIME COWBOY STEAK

32 oz. Porter House Steak
feeds 1-2 guests

COMES WITH
family style salad | chocolate stuffed churros

SERVED WITH
roasted smashed fingerling potatoes,
charred broccolini, poblano steak Butter

\$170

DESSERTS

Chocolate Stuffed Churros cinnamon sugar rubbed, fresh cajeta sauce (VG)	\$10
Mezcal Espresso Panna Cotta espresso and candied walnut crunch (VG)	\$10
Spiced Chocolate Tart Shell spiced chocolate mousse and wild berry and red sorrel salad (VG)	\$10

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