

(ES-TRAY-UH, JUST SAYIN')

AROUND OUR TABLE,  
ALL ARE WELCOME



HECHO EN D-TOWN

CHIPS & SALSA \$6

BRUNCH

SATURDAY AND SUNDAY

10AM-2 PM

CHICKEN & WAFFLES \$15

Cheddar waffle topped with fried chicken, fried egg, our signature cheese blend, white gravy and chives.

IT'S ALL GRAVY BABY! \$11

Texas toast, maple sausage white gravy, fried egg, Valentina hot sauce and fresh parsley. Substitute Buttermilk Biscuit for \$1

MEG'S CHILAQUILES \$12

A super tasty scramble of eggs, chorizo, corn tortilla chips, queso fresco, jalapeño salsa. Served w/ homemade warm flour tortillas. Just the ticket for last night's misadventures.

BANANAS FOSTER FRENCH TOAST \$12

Texas toast, Manatawny Four Grain Whiskey caramelized bananas, candied bacon, whipped mascarpone & powdered sugar

BRISKET BISCUIT \$16

Homemade biscuit topped with smoked brisket, cheese, fried egg, pico de gallo, and guacamole.

Served with a side of whipped duck fat. Which is bomb. Trust us.

TEXAS FRENCH TOAST \$8

Whipped honey butter, maple syrup and powdered sugar

BREAKFAST QUESADILLA \$9

Scrambled eggs and our signature cheese blend. Choice of bacon, maple sausage or chorizo. Topped with Mexican crema

BREAKFAST BURGER \$14

6 oz. Angus beef steak burger, American cheese, maple sausage, fried egg and lettuce on a toasted brioche bun served with breakfast potatoes

CLASSIC BREAKFAST \$9

Two eggs, choice of meat, breakfast potatoes and toast

BRISKET HASH \$16

Sliced brisket, potatoes, pickled jalapenos, peppers, onions & scrambled eggs drizzled with BBQ mop sauce. Served with flour tortillas.

STEAK AND EGG TOSTADA \$16

Crispy tortilla, char-grilled flat iron steak, refried black beans, scrambled eggs, pico de gallo, avocado, queso fresco and jala-

BREAKFAST TACOS

\*ALL TACOS SERVED ON ESTRELLA'S HOMEMADE FLOUR TORTILLAS, CORN AVAILABLE ON REQUEST\*

CHORIZO, EGG AND CHEESE \$4

TEXAS BRISKET AND FRIED EGG \$6

BACON, EGG AND CHEESE \$4

BEAN, EGG AND CHEESE \$3.50

REFRIED BEAN AND CHEESE \$3

POTATO, EGG AND CHEESE \$3.50

MAPLE SAUSAGE, EGG AND CHEESE \$4

MIGAS \$4

Crumbled corn tortillas, guajillo salsa, scrambled egg, tomato, onion, and Estrella cheese blend

H-TOWN TACO \$8

Refried black bean, Texas style smoked brisket, thick sliced bacon, Estrella cheese blend and a fried egg

SHAREABLES

SMOKED CHICKEN WINGS \$14

Served with queso fresco dipping sauce

Choice of: Diablito, Mango Habanero, BBQ or Honey Hot

CARAMELIZED GARLIC GUACAMOLE \$11 (V)

Smashed avocado, red onion, cilantro, lime and jalapeño served with tortilla chips

BRISKET FRIES \$12

Seasoned fries topped with smoked brisket & queso

QUESO & CHIPS SMALL \$7/ LARGE \$13

Add \$3

Austin Style—topped with guacamole, sour cream & chorizo

Loaded—topped with smoked pork, queso fresco, pickled jalapeno, guajillo salsa & cilantro

SIGNATURE TACOS

\*ALL TACOS SERVED ON ESTRELLA'S HOMEMADE FLOUR TORTILLAS, CORN AVAILABLE ON REQUEST\*

CARNITAS \$7

Smoked pork, guajillo salsa, avocado, pickled jalapeños, pickled red onions & cilantro

TEXAS STYLE BRISKET \$8

Texas style brisket, fire roasted tomato salsa, fresh jalapeños & crispy fried onions

BRAISED BLACK BEAN TACO \$6 (V)

Braised black beans, chile-lime slaw, avocado, Mexican crema & cilantro

SPICY SOUTHERN FRIED CHICKEN \$7

Chile-lime slaw, pickled red onions, house made pickle chips, Diablito sauce and Mexican crema

BRUNCH COCKTAILS & COFFEE DRINKS



MIMOSA \$5

Wyndridge cider, freshly squeezed orange juice

BLOODY MARY \$7

Three Bitches Vodka, house made bloody mary blend, freshly squeezed lime juice

SCREWDRIVER \$7

Three Bitches Vodka and freshly squeezed orange juice

MIMOSA-ISH \$8

Bluebird Rum, Wyndridge sparkling cider, freshly squeezed orange juice

BRUNCH-A-RITA \$9

Silver tequila, peach schnapps, triple sec, orange juice and Wyndridge cider

FRESHLY BREWED DRIP COFFEE \$2.50

FULL-BODIED MONACO ROAST

DOUBLE ESPRESSO \$2.25

CAPPUCCINO \$3.50

COLD BREW \$3

CAFFE MOCHA (HOT OR ICED) \$4

LATTE (HOT OR ICED) \$4.50

CHAI LATTE (HOT OR ICED) \$4

FLAVORS— CARAMEL, VANILLA, MOCHA AND HAZELNUT

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## SALADS

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### CHARRED STEAK SALAD \$16

Romaine, arugula, pico de gallo, fresh jalapeño, queso fresco, crispy tortillas and chile-lime vinaigrette

### COBB SALAD \$15

Romaine, fried chicken, crumbled bacon, avocado, chopped tomato, hard-boiled egg, queso fresco and jalapeno ranch

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### BAMBINOS INCLUDES APPLESAUCE & DRINK

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### FRENCH TOAST STICKS \$6

### LIL' CLASSIC BREAKFAST \$7

one egg, choice of breakfast meat and breakfast potatoes

### CHICKEN TENDERS \$7

### SINGLE TACO \$7

Choice of Brisket & Cheese, Carnitas & Cheese, Bean & Cheese or breakfast taco

### TEXAS TOAST GRILLED CHEESE \$7

### TEXAS HOT DOG \$7

## Happy Endings

### TEXAS SHEET CAKE FOR TWO \$10

Chocolate cake, chocolate fudge icing and salted pecans

### TRES LECHES CAKE \$7

White sponge cake with sweet cream, cinnamon & seasonal berries

### CHURROS Y CHOCOLATE \$7

Fried churros tossed in cinnamon sugar. Served with chocolate dipping sauce

### FLAN \$7

Creamy custard with caramel sauce

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## SIDES

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BACON \$3

MAPLE SAUSAGE \$3

JALAPENO SAUSAGE \$3

CHORIZO \$3

BUTTERMILK BISCUIT W/ WHIPPED HONEY BUTTER \$2

BREAKFAST POTATOES \$2

TOAST \$1.50

REFRIED BLACK BEANS \$2

AVOCADO \$2

EGG \$2

TORTILLAS- 3 / \$1.50

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## BEBIDAS

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MINERAGUA SPARKLING WATER \$3

ICED TEA \$2.50

FOUNTAIN DRINKS \$2.50

(BOYLAN'S CANE SUGAR SODAS: COLA, DIET, CREAMY RED BIRCH BEER, LEMONADE, GINGER ALE, LEMON-LIME )

**BOOK YOUR NEXT PARTY HERE**

**OR**

**HAVE US CATER**

**ASK YOUR SERVER FOR DETAILS**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS