

Dorrego's



At the Bar

DE la CASA- margarita marinated grilled chicken, field greens, roasted sweet red peppers, heirloom cherry tomatoes, sliced cucumbers, shredded carrots and red onions, tossed with a chimichurri vinaigrette \$14

CAPRESE SALAD- fresh sliced mozzarella, chimichurri marinated heirloom tomato slices, fresh basil leaves, Texas EVOO, cracked black pepper, and sea salt \$11

CARPACCIO- thin sliced beef, scallion aioli, chimichurri oil, fried capers, salt, cracked black pepper, shaved parmesan cheese, and an arugula salad \$15

DORREGO'S SHRIMP COCKTAIL- chilled poached shrimp tossed with house made roasted salsa, diced avocado, roasted red peppers, cucumbers, red onions and fresh cilantro \$10

FIESTA CHIPS- chili con queso, guacamole and salsa served with fresh tortilla chips \$10

PATAGONIAN WINGS- buffalo chimichurri sauced wings with ranch dip \$11

BAKED or FRIED EMPANADAS

For Authentic Argentinian Empanadas please allow 15 minutes for fresh baking

Masa & Queso Empanada- a pair of soft cheese, sweet corn and fresh thyme \$7

Beef Empanada- a pair of ground beef, potatoes, roasted red peppers, onion, diced egg and cumin \$7

Chicken Vegetable & Ricotta Empanada- a pair of pulled whole chicken, tomatoes, zucchini, yellow squash and ricotta \$7

Consuming raw or undercooked meats, poultry, seafood and unpasteurized milk may increase your risk of foodborne illness.

20% Gratuity added to bills for groups of 8 or more.

QUESOBURGER-grilled 8oz burger, topped with gratinado cheddar, green leaf lettuce, heirloom tomato slice and red onion. Served on a toasted brioche bun with fried potatoes. \$15 Add a fried egg\$1.50 or Bacon\$2 Avocado \$2

SKILLET MUSSELS-fresh PEI mussels, chorizo, beer, and lemon segments \$11

BANDERA QUAIL & WAFFLES-bacon & scallion studded mini waffles with buttermilk soaked fried semi-boneless Bandera quail served with a Cholula infused maple syrup \$20

CHARCUTERIE PLATE- thin sliced prosciutto, capicola, bresaola, olives, sundried tomatoes, and two assorted cheeses. Served with crackers and crostini's \$15

FRIED STUFFED OLIVES-queen green olives assertedly stuffed with gorgonzola, chorizo, and tuna \$9

MARGHERITA PIZZA-fresh mozzarella, heirloom tomatoes, and basil \$12

PEPPERONI PIZZA-sliced peperoni, tomato sauce, and mozzarella \$13

GRILLED VEGGIE PIZZA-roasted garlic spread, slow roasted tomatoes, onions, mushrooms, mixed peppers and mozzarella cheese \$12

PEAR, GORGONZOLA AND ROSEMARY PIZZA-poached pear, gorgonzola cheese crumbles and fresh rosemary EVOO \$15