

Appetizers

Mexican Shrimp Cocktail

Jumbo Shrimp, Cucumber, Celery, Red Onion, Jalapeno, Avocado and Clamato
Served with house Tortilla Chips

15

Spinach and Artichoke Dip

Homemade dip served with your choice of Wheat Bread or Tortilla Chips

10

Check out our Tapas Menu for more appetizers

Salads

El Capitan Salad

Spring Mix, Carrots, Pecans, Mandarin Oranges, Cranberries and Feta Cheese served
with a Cumin-Lime Vinaigrette

Wedge Salad

Iceberg wedge topped with Bacon Bits, Tomato, Red Onion,
Blue Cheese crumbles and Ranch dressing

Greek Salad

Romaine, Feta Cheese, Tomatoes, Red Onions, Kalamata Olives and Pepperoncini Peppers
served with a Red Wine Vinaigrette

House Salad

Spring Mix, Tomatoes, Carrots, Red Onions, Cheddar and Monterey Jack Cheese
with a Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce topped with freshly grated Parmesan Cheese,
Croutons and Caesar dressing

6

Add Grilled Chicken or Shrimp to any Salad / +9

Add Salmon / +14

All pecans are grown and bought locally in Van Horn, TX

Entrees

14oz Hand-Cut Ribeye

Served with our house Herb Butter, Mashed Potatoes and Grilled Asparagus

32

Add sautéed Shrimp for \$8 Add sautéed Mushrooms \$4

Pistachio Fried Steak

A house favorite! 8oz Sirloin in a Hand Crusted Pistachio Breading served with
Jalapeno Gravy, Mashed Potatoes and Grilled Asparagus

20

Chipotle Raspberry Pork Chop

French Cut Pork Chop grilled with a Chipotle Raspberry Sauce
served with Mashed Potatoes and Green Beans

20

Pecan Crusted Salmon

Baked Salmon in a Hand Crusted Pecan Breading served with
Basmati Rice and Green Beans

25

El Capitan Half Chicken

Smoked Half Chicken served with a house White Sauce,
Mashed Potatoes and Green Beans

18

Penne La Florentine

House Alfredo Sauce with Penne Pasta, Onions, and Spinach
Topped with diced Tomatoes and Parmesan Cheese

Chicken 17 Shrimp 18 Combo 20

Parmesan Chicken

Parmesan Chicken breast served on a bed of Penne Pasta topped with
House Red Sauce and Mozzarella Cheese

15

Gopher Hole Burger

Seasoned Ground Beef served with Cheddar, Lettuce, Tomato, Red Onion, Pickle
and House-Cut Fries

Add Bacon or Mushrooms \$2

12

Sub Chicken Breast

Sub Veggie Patty 10

Ask your server for our selection of homemade desserts

Draft Beers

Guinness Stout

Ask your server about our Texas Tap selections. All draft beers are Texas made & loved

Imported Beers

3.50

Dos Equis (Mexico)
Negro Modelo (Mexico)

Craft & Specialty Beers

3.75

Dream Crusher Double Red IPA (TX)
Shiner Bock (TX)
Alaskan Amber (AK)
Fat Tire Amber Ale (CO)
Mosaic IPA (TX)
Blue Moon (CO)

Domestic Beers

3.50

Lone Star (TX)
Bud Light (MO)
Miller Light (WI)
Coors Light (CO)
Michelob Ultra (MO)

White Wines – Dry

Thinkers Blanc	Bending Branch (TX)	Notes of floral honeysuckle and orange peel \$10/\$35
Pinot Grigio	Italo Cescon (Italy)	A pleasant wine made from natural white grapes \$10/\$35
Sauvignon Blanc	Ranga Ranga (CA)	Natural acidity & freshness \$8/\$26
Chardonnay	Thomas Henry (CA)	Blend of pear & apple aromatics, clean & smooth \$8/\$26
Chardonnay	Red Label Saint Clair (NM)	Buttery Chardonnay with hints of pineapple \$10/\$35

White Wines – Semi Sweet & Sweet

Moscato	Pizzolato (Italy)	Tasty wine, semi sweet and sparkling \$9/\$28
Opening Ceremony	The Austin Winery (TX)	Rosé blend of Malbec and Malvasia Bianca \$8/\$26

Red Wines – Dry

Tannat	Bending Branch (TX)	Blue & blackberry fruits, dark chocolate & spices \$10/\$35
Thinkers Red	Bending Branch (TX)	Dark blueberry, blackberry & dark chocolate \$10/\$35
Work Horse	The Austin Winery (TX)	Fun blend of Malbec, Cabernet and Bordeaux \$12/\$38
Syrah	Piñamora (Mexico)	Silky red wine made in the Chihuahuan desert \$15/\$45
Coste di Moro	Lunaria (Italy)	Biodynamic & vegan. Notes of black fruits \$9/\$28
Malbec	Dos Fincas (Argentina)	Blend of black currants, tannins, spices, and cassis \$8/\$26
Cabernet	Meadowcroft (CA)	Dark, ripe berries with a hint of olive and fig \$15/\$45
Cabernet	Thomas Henry (CA)	Rich red fruits, French Bordeaux \$8/\$26
Merlot	St Clair (NM)	Dry with notes of roasted walnut, toast and oak \$8/\$26
Pinot Noir	Thomas Henry (CA)	Strawberry, cherry notes with soft tannins \$9/\$28

Red Wines – Semi Sweet & Sweet

Rojo Dulce	Los Muertos (NM)	Sweet red, ripe plum and hints of spice \$8/\$26
Port	St Clair (NM)	Aromas of hazelnut, candy apple, ginger and brandy \$10/45