

# RODEO SPECIALS

## CHAMORRO DE TERNERA (OSSO BUCCO) EN SALSA DE CHILE DE ARBOL

veal shank osso bucco stewed in a roasted tomato and chile de arbol sauce served over southern grits

## MIXIOTE HIDALGUENSE

spiced lamb shank wrapped in agave parchment and steamed served with mexican rice + stewed black beans

## FILETE CON TUÉTANO EN TABLA DE SAL

16 oz. charbroiled beef tenderloin flambéed with tequila served table side with two roasted bone marrow boats served with roasted cilantro potatoes + roasted garlic

## VEAL CHOP

14 oz charbroiled veal chop served with roasted potatoes + grilled asparagus

## LAMB CHOPS

charbroiled lamb chops served over creamy mashed potatoes + sautéed purslane

## COWBOY STEAK

24-26 oz charbroiled bone in ribeye served with roasted potatoes + sautéed spinach

## CHULETERO IBERICO (PORK CHOPS)

14 oz iberico bone in pork loin served over creamy garlic mashed cauliflower + charred roasted asparagus

## TOMAHAWK STEAK

32-34 oz bone in frenched ribeye served table side with roasted cilantro potatoes + roasted garlic

*add roasted bone marrow boat + \$12*

**ASK ABOUT OUR FAJITA FEAST SPECIAL THIS MONTH!**

## COCKTAILS

### ROYAL BLACKBERRY MOJITO

*crown royal blackberry, lime, agave, topo chico*

### BOOT SCOOTIN' RITA

*casamigos, cointreau, lime + agave served in a cowboy boot mug*



*Wear your 2026 HLSR badge and enjoy a FREE large queso or queso flameado on us. Cheers to rodeo season at Picos!*