

# SUPPER MENU

## STARTERS

### FROG LEGS 19

grilled or fried, garlic mashed potatoes, hatch green chili aioli\*

### POINT JUDITH FRIED CALAMARI\* 19

chipotle sauce, green goddess, charred lemon

### CRISPY OYSTERS\* 24

Texas Gulf fried oysters, jalapeño remoulade, green goddess, charred lemon

### JUMBO LUMP CRAB CAKE\* 24

pan-roasted, jalapeño remoulade, leafy greens, lemon vinaigrette, charred lemon

### CAMARONES RELLENOS\* 24

Texas Gulf shrimp, applewood smoked bacon, cheddar-asadero cheese blend, jalapeño, chipotle sauce, crispy cotija grit fries

### RANCH 616 QUESO 16

house-made four cheese dip, queso cotija, crispy flour tortillas, El Milagro chips

**ADD GRILLED SHRIMP +6 VACIO STEAK +6 LIME PEPPER CHICKEN +5**

### THE MARIA 19 <sup>GF</sup>

jalapeño popper dip with applewood bacon, avocado crema dip, borracho pinto bean dip, El Milagro chips, mixed farm vegetables, toreados

### ELOTE CORN RIBS 18 <sup>GF</sup>

quartered cut fried corn ribs, citrus-bbq seasoning dusted, cotija, cilantro, Valentina-lime aioli, 616 BBQ- jalapeno ranch

### CHILE ROJO WILD BOAR GUISADO 21

Broken Arrow Ranch wild boar slow braised in house pepper sauce, escabeche, queso panela, cilantro, grilled flour tortillas

### TRUNGALÉ'S SHRIMP CEVICHE\* 21 <sup>GF</sup>

lime, tomato, red onion, serrano, cilantro, avocado, smoked sea salt corn chips

### QUESADILLA OF THE DAY 18

refried charro pinto beans, Oaxacan-pepper jack cheese, crunchy house slaw, crema

**ASK YOUR SERVER ABOUT THE PROTEIN OF THE DAY!**

### CALDO DE POLLO 16 <sup>GF</sup>

12hr roasted chicken stock, chicken thighs, calabaza, carrots, celery, red potatoes, sweet corn, cilantro, Ranch rice

### RANCH SLICE OF ICE 16 <sup>GF</sup>

iceberg wedge, applewood bacon, baby heirloom tomato, pickled red onion, smoked blue cheese crumbles, buttermilk blue cheese dressing

### THE 616 COBB SALAD 19 <sup>GF</sup>

blackened chicken, romaine, baby heirloom tomatoes, hard-boiled egg, English cucumber, applewood bacon, candied pecans, avocado, cotija, choice of lime cilantro vinaigrette or 616 Ranch dressing

### CHIPOTLE CAESAR 16

whole hearts of romaine, cotija croutons, cotija, chipotle caesar dressing\*

**ADD GRILLED SHRIMP +8 CHICKEN +8 STEAK +10 SALMON +10 TO ANY SALAD**

## PATRON PLATTER 80

**A PLATTER OF RANCH CLASSICS TO BE SERVED WITH THE INTENT TO SHARE!**

Point Judith fried calamari, fried frog legs, camarones relLENOS, crispy green beans, Kevins sugar-cured semi-boneless grilled quail, Ranch house sauces. serves 4-6

20% gratuity added to all parties of 6 or more.

\* consuming raw or undercooked food may increase your risk of foodborne illness, especially if you already present certain medical conditions.



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## ENTREES

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### TOMAHAWK PORK CHOP\* 46<sup>GF</sup>

Texas honey & achiote lime marinated, sauteed green beans, garlic mashed potatoes, ancho-guajillo sauce, granny smith & honey crisp apple chutney

### RANCH RIBEYE & FRITES\* 65<sup>GF</sup>

16oz Goodstock by Nolan Ryan ribeye, crispy fries, Ranch 616 steak sauce

### RIBEYE TAMPIQUENA 55<sup>GF</sup>

10oz Goodstock by Nolan Ryan ribeye topped with smoked blue cheese crumbles, applewood bacon, two enchiladas rancheras, Ranch rice, charro pinto beans **ADD FRIED EGG\* +2**

### 616 BEEF TENDERLOIN\* 65<sup>GF</sup>

8oz Goodstock by Nolan Ryan filet, loaded mashed potatoes, lime-herb roasted broccolini, habanero-cabernet demi-glace

### SOUTH TEXAS MIXED GRILL 65<sup>GF</sup>

chile rojo wild boar guisado, flour tortillas, Kevin's sugar-cured semi-boneless grilled quail, heartbrand beef akaushi cheddar jalapeño sausage, lingonberry BBQ, duck fat marble potatoes, local vegetables

### GRILLED LAMB CHOPS 68<sup>GF</sup>

three grilled Australian lamb chops, chipotle-raspberry-bourbon glaze, applewood bacon-smoked bleu cheese garlic mashed potatoes, sauteed green beans & charred corn relish

### 616 HERB ROASTED HALF CHICKEN 29

24hr herb marinated roasted half chicken, oak smoked garlic pepper salt, jalapeno havarti garlic mashed potatoes, agave-togarashi glazed baby heirloom carrots, wild mushroom red-eyed gravy

### CHICKEN FRIED STEAK 32

hand-breaded steakhouse cubed strip, garlic mashed potatoes, local vegetables, black pepper-applewood bacon cream gravy

### JALAPEÑO MAIZE CHICKEN 24<sup>GF</sup> OR TROUT 27\*

corn tortilla crusted, cilantro, garlic, jalapeño, Ranch rice, charro pinto beans, chipotle sauce

### ED'S EL CAMINO TACOS\*

### CRISPY FISH 22 OR BLACKENED SHRIMP 25

choice of crispy fish or blackened shrimp tacos (3), crunchy house slaw, chile-lime vinaigrette, Ranch rice, charro pinto beans, corn or flour tortillas

### ROASTED CHICKEN KING RANCH CASSEROLE 29

layered corn tortillas, pico de gallo, hatch green chili mushroom bechamel, oaxacan-pepper jack-cheddar cheese, cilantro, oven roasted chicken thighs, crispy avocado, Ranch rice, Charro Pinto beans

### DIVORCED LOCKHART QUAIL 35

Kevin's sugar-cured semi-boneless grilled quail and one crispy fried semi-boneless quail, house ranchero and verde sauces, garlic mashed potatoes, local vegetables

### SEARED SALMON\* 34

tri-color israeli couscous, tomato, red onion, jalapeño, cilantro, grilled asparagus, cotija, orange-caper-lime verde vinaigrette

### TEXAS RED SNAPPER\* 48<sup>GF</sup>

pan-roasted snapper, blackened shrimp, smoked gouda grits, sautéed spinach, spiced grape tomato-white wine butter broth

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## SIDES

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TODAY'S LOCAL VEGETABLES 10<sup>V, GF</sup>

LOADED GARLIC MASHERS 10<sup>GF</sup>

SMOKED GOUDA GRITS 10<sup>V, GF</sup>

SAUTEED GREEN BEANS 10<sup>GF</sup>

DUCK FAT MARBLE POTATOES 10<sup>GF</sup>

GRILLED ASPARAGUS 10<sup>V, GF</sup>

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## DESSERTS

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### BANANA PUDDING 10

layers of housemade banana pudding, fresh banana slices, whipped cream, vanilla wafers

### CHOCOLATE CHUNK SKILLET COOKIE 10

warm chocolate chip cookie, served with Amy's Mexican Vanilla ice cream, candied pecans & caramel drizzle

### TRES LECHES 10

three milks-soaked vanilla sponge cake, seasonal topping, whipped cream, feuilletine cookie flakes

