

Brunch Menu – Saturday and Sunday Only

Pecan Biscuits and Gravy \$13

Topped with Diced Elk Sausage and served with Fresh Fruit.

Fried Quail and Waffles \$16

Cake Batter Waffles topped with Fried Quail served with Fresh Fruit

œ Reata Huevos Rancheros \$16

Carne Asada topped with Eggs and Ranchero Sauce. Served with Rice and Beans.

Eggs Benedict \$16

Served with Fresh Fruit and Asparagus.

œ Chicken Chilaquiles \$15

Topped with a Fried Egg and Hot Sauce.

œ Shrimp and Grits \$17

Four large Shrimp served with Chorizo, Pico de Gallo, Spinach and Tabasco.

Rancher's Choice

Served with Scrambled Eggs, Fresh Fruit, Home Fries and your Choice of Meat.

Grilled Ham \$15

4oz Chicken Fried Steak \$16

***For Parties of 16 or more an abbreviated menu will be offered**

œ Indicates Gluten Free

REATATM RESTAURANT

LEGENDARY. TEXAS. CUISINE.

Lunch Menu

Starters

☞ Bacon Wrapped Shrimp with Cornmeal Star \$14

☞ Tenderloin Tamales with Pecan Mash \$17

☞ Jalapeno and Cheese Elk Sausage \$14

Tumbleweed Onion Rings with Spicy Serrano Ketchup \$13

Fried Calamari with Cowboy Cocktail Sauce \$15

Bacon Wrapped Crab Stuffed Jalapenos \$14

Calf Fries with Cream Gravy \$12

Starter Sampler \$40

(Servers 2 to 5-Includes- Two Tenderloin Tamales with Pecan Mash, Two Smoked Quail Halves with Molasses BBQ Glaze and Jalapeno Cheddar Grits, Four Calf Fries with Cream Gravy, Two Jalapeno and Cheese Elk Sausage Links, and Two Bacon Wrapped Shrimp with Onion Jam and Cornmeal Star)

Entrée Salads

Chicken Caesar Salad with Asiago Cheese and Sourdough Croutons \$15

☞ Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette \$10

Avocado Caesar Salad with Grilled Strip Steak and Cayenne Croutons \$21

Chef's Feature Salad \$17

Lunch

☞ Grilled 6oz Petite Tenderloin \$34

☞ Carne Asada with Reata's Cheese Enchilada \$17

Janie's Chipotle Meatloaf with Mushroom Gravy \$14

Grilled Cheese with Munster, Gruyere & Tomatoes \$12

Add Bacon, Spinach, or Ham- \$2.00 each

☞ Grilled Chicken Breast Topped with a Tomato Bleu Cheese Salad \$14

☞ Stacked Chicken Enchiladas with Tomatillo Cream Sauce \$15

Club Sandwich with House-Made Chips \$15

Southwestern Style Fish Tacos with Rice and Beans \$16

Tenderloin Tacos with Sundried Tomato Cream Sauce \$16

Smoked Pork Tacos with Jalapeno Mayo and Lime Garlic BBQ \$15

Chef's Featured Buffalo Burger \$17

Afters

West Texas Pecan Pie \$11

☞ Homemade Banana Pudding \$11

Chocolate Bread Pudding Tamale \$11

Dutch-Oven Apple Crisp with Cajeta \$11

Molten Chocolate Cake with Drunken Berries \$11

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Plated Lunch Menu Options

Option 1

Salad

Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette \$10

Lunch

Carne Asada topped with Reata's Cheese Enchilada \$17

Grilled Chicken Breast Topped with a Tomato Bleu Cheese Salad \$14

Stacked Chicken Enchiladas with Tomatillo Cream Sauce \$15

Afters

Dutch-Oven Apple Crisp with Cajeta \$11

West Texas Pecan Pie \$11

Option 2

Salad

Caesar Salad with Asaigo Cheese and Sourdough Croutons \$10

Lunch

Grilled 6 ounce Petite Tenderloin \$34

Smoked Pork Tacos with Jalapeno Mayo and Lime Garlic BBQ \$15

Featured Fish of the Day *Market Price*

Afters

West Texas Pecan Pie \$11

Molten Chocolate Cake with Drunken Berries \$11

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Plated Lunch Menu Options Continued...

Option 3

Lunch

Chicken Caesar Salad with Asiago Cheese and Sourdough Croutons \$15

Southwestern Style Fish Tacos \$16

Stacked Chicken Enchiladas with Tomatillo Cream Sauce \$15

Afters

Chocolate Bread Pudding Tamale \$11

West Texas Pecan Pie \$11

Option 4

Lunch

Avocado Caesar Salad with Grilled Tenderloin and Cayenne Croutons \$21

Grilled 6 ounce Petite Tenderloin \$34

Grilled Chicken Breast Topped with a Tomato Bleu Cheese Salad \$13

Afters

Molten Chocolate Cake with Drunken Berries \$11

Homemade Banana Pudding \$11

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Dinner Menu

Starters

☞ Bacon Wrapped Shrimp with Cornmeal Star \$14

☞ Tenderloin Tamales with Pecan Mash \$17

☞ Jalapeno and Cheese Elk Sausage \$14

Tumbleweed Onion Rings with Spicy Serrano Ketchup \$13

Fried Calamari with Cowboy Cocktail Sauce \$15

Bacon Wrapped Crab Stuffed Jalapenos \$14

Calf Fries with Cream Gravy \$12

Starter Sampler \$40

(Servers 2 to 5-Includes- Two Tenderloin Tamales with Pecan Mash, Two Smoked Quail Halves with Molasses BBQ Glaze and Jalapeno Cheddar Grits, Four Calf Fries with Cream Gravy, Two Jalapeno and Cheese Elk Sausage Links, and Two Bacon Wrapped Shrimp with Onion Jam and Cornmeal Star)

Salads

☞ Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette \$10

Caesar Salad with Asiago Cheese and Sourdough Croutons \$10

☞ Reata's Wedge Salad with Pico Vinaigrette and Crumbled Bleu Cheese \$10

Mains

(All main entrees are served with a starch and vegetables)

☞ Charbroiled Rib Eye with Cook's Butter (14oz minimum) \$3.50/oz

☞ Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce \$50

☞ Carne Asada topped with Reata's Cheese Enchiladas \$35

☞ Blackened Buffalo Rib Eye with Cook's Butter \$58

☞ Martha's Vegetable Plate \$21

Citrus Crusted Chicken Breast with Rosemary Honey Mustard \$22

☞ Grilled Salmon with Seasonal Sauce \$31

☞ Chicken Chile Rellenos served with Roasted Corn Chowder \$23

Jalapeno Cilantro Crusted Texas Red Fish \$33

Bone in Pork Chop with Feature Sauce \$39

Featured Fish of the Day *Market Price*

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Dinner Menu Cont.

Sides

- ☞ Jalapeno and Cheddar Grits \$10
- ☞ Bacon Wrapped Asparagus \$10
- ☞ Butter Roasted Mushrooms \$10
- Jalapeno and Bacon Macaroni and Cheese \$11

Afters

- West Texas Pecan Pie \$11
- ☞ Homemade Banana Pudding \$11
- Chocolate Bread Pudding Tamale \$11
- Dutch-Oven Apple Crisp with Cajeta \$11
- Molten Chocolate Cake with Drunken Berries \$11

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Plated Dinner Menu Options

Option 1

Starters

Family Style for tables to share

Tenderloin Tamales with Pecan Mash \$17

Jalapeno and Cheese Elk Sausage \$14

Salad

Field Greens with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette \$10

Mains

Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce \$50

Citrus Crusted Chicken Breast with Rosemary Honey Mustard \$22

Grilled Salmon with Seasonal Sauce \$31

Afters

Dutch-Oven Apple Crisp with Cajeta \$11

Molten Chocolate Cake with Drunken Berries \$11

Option 2

Salad

Caesar Salad with Asiago Cheese and Sourdough Croutons \$10

Mains

Charbroiled Rib Eye with Cook's Butter (14oz minimum) \$3.50/oz

Carne Asada topped with Reata's Cheese Enchiladas \$35

Jalapeno Cilantro Crusted Texas Red Fish \$33

Afters

West Texas Pecan Pie \$11

Chocolate Bread Pudding Tamale \$11

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Plated Dinner Menu Options Continued...

Option 3

Salad

Field Greens with Texas Goat Cheese, San Saba Pecans and Sherry Wine Vinaigrette \$10

Mains

Bone in Pork Chop with Feature Sauce \$39

Martha's Vegetable Plate \$21

Featured Fish of the Day *market price*

Afters

Dutch-Oven Apple Crisp with Cajeta \$11

Chocolate Bread Pudding Tamale \$11

Option 4

Starters

Family Style for tables to share

Bacon Wrapped Crab Stuffed Jalapenos \$14

Jalapeno and Cheese Elk Sausage \$14

Salad

Reata's Wedge Salad with Pico Vinaigrette and Crumbled Bleu Cheese \$10

Mains

Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce \$50

Jalapeno Cilantro Crusted Texas Red Fish \$33

Citrus Crusted Chicken Breast with Rosemary Honey Mustard \$22

Afters

Molten Chocolate Cake with Drunken Berries \$11

West Texas Pecan Pie \$11

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**PLEASE BE AWARE THAT NOT ALL PRIVATE DINING SPACES
CAN ACCOMMODATE A BUFFET. ASK YOUR EVENT
COORDINATOR FOR ADDITIONAL DETAILS.**

Lunch Buffet Selections

Option 1

Stacked Chicken Enchiladas with Tomatillo Cream Sauce
Chips and Salsa
Rice and Beans
Tray of Halved Pecan Pies and Cookies

*\$22.45 per person
(plus tax and gratuity)*

Option 2

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette
Grilled Chicken Topped with Tomato Salad and Crumbled Bleu Cheese
Mashed Potatoes
Seasonal Vegetables
Dutch-Oven Apple Crisp with Cajeta

*\$27.00 per person
(plus tax and gratuity)*

Option 3

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette
Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Mash
Rice and Beans
House-Made Chips and Salsa
Reata Guacamole
Dutch-Oven Apple Crisp with Cajeta

*\$30.90 per person
(plus tax and gratuity)*



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Continued Lunch Buffet Selections

Option 4

Beef and Chicken Fajitas (2 per person)
Flour Tortillas
Sour Cream, Cheese, Pico de Gallo
Rice and Beans
House-Made Chips and Salsa
Reata Guacamole
Tray of Halved Pecan Pies and Cookies

*\$36.95 per person
(plus tax and gratuity)*

Option 5

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette
Petite Grilled Tenderloin
Mashed Potatoes and Vegetables
Dutch-Oven Apple Crisp with Cajeta

*\$47.00 per person
(plus tax and gratuity)*



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Dinner Buffet Selections

Option 1

Passed Appetizer

Quesadilla Wrap with Guacamole and Crème Fraiche

Buffet

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine Vinaigrette

Tenderloin Tamales with Sun Dried Tomato Cream and Pecan Mash

Rice and Beans

House-Made Chips and Salsa

Reata Guacamole

Dutch Oven Apple Crisp with Cajeta

\$32.70 per person

(plus tax and gratuity)

Option 2

Passed Appetizer

Bacon Wrapped Chicken Medallion

Quail Tostada with BBQ Molasses

Buffet

Tenderloin Tamales with Sun Dried and Pecan Mash

Grilled Chicken Skewers with Tomatoes, Mushrooms, and Peppers

Bacon Wrapped Shrimp (3 per person)

House-Made Chips and Salsa

Reata Guacamole

Assorted Fresh Fruit and Cheese Tray

\$39.45 per person

(plus tax and gratuity)



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Continued Dinner Buffet Selections

Option 3

Passed Appetizer

Cracked Pepper Tenderloin Bite

Tomato Mozzarella Bruschetta

Buffet

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine

Citrus Crusted Chicken Breast with Rosemary Honey Mustard

Mashed Potatoes

Seasonal Vegetable

Buttermilk Pecan Biscuits and Jalapeno Cornbread Muffins

Dutch Oven Apple Crisp with Cajeta

\$40.85 per person

(plus tax and gratuity)

Option 4

Passed Appetizer

Stuffed Mushrooms with Three Cheeses

Jalapeno and Bacon Deviled Egg

Buffet

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine

Grilled Chicken topped with Tomatoes and Bleu Cheese

Bacon Wrapped Shrimp (2 per person)

Mashed Potatoes

Seasonal Vegetables

Chocolate Bread Pudding Tamale

\$47.65 per person

(plus tax and gratuity)



Continued Dinner Buffet Selections

Option 5

Passed Appetizer

Green Chile Chicken Wonton
Stuffed Mushroom with Three Cheeses

Buffet

Caesar Salad with Asiago Cheese and Sourdough Croutons
Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce (6oz)
Mashed Potatoes
Seasonal Vegetables
Dutch-Oven Apple Crisp with Cajeta

\$49.65 per person
(plus tax and gratuity)

Option 6

Field Green Salad with Texas Goat Cheese, San Saba Pecans, and Sherry Wine
Pan-Seared Pepper Crusted Tenderloin with Port Wine Sauce (8oz)
Bacon Wrapped Shrimp (2 per person)
Mashed Potatoes
Seasonal Vegetables
Homemade Banana Pudding

\$60.40 per person
(plus tax and gratuity)



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COCKTAIL RECEPTION MENUS

MENU OPTION 1 - \$27.30 PER PERSON

Passed Appetizers

Green Chile Chicken Wonton
Chilled Jumbo Shrimp with Cowboy Cocktail Sauce
Cheese Quesadilla Wrap with Guacamole and Crème Fraiche

Placed Buffet

House Made Chips and Salsa
Guacamole
Assorted Fruit and Cheese Tray
Mini Tenderloin Steak Sandwiches

MENU OPTION 2 - \$31.35 PER PERSON

Passed Appetizers

Bacon Wrapped Chicken Medallions
Mini Crab Cakes with Red Pepper Remoulade
Stuffed Mushroom with Three Cheeses

Placed Buffet

House Made Chips and Salsa
Jalapeno Cheddar Grits
Beef Tenderloin Tamales with Pecan Mash
Grilled Chicken Skewers with Tomatoes, Peppers and Onions
Tray of Halved West Texas Pecan Pies and Cookies



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COCKTAIL RECEPTION MENUS CONT.

MENU OPTION 3 - \$33.80 PER PERSON

Passed Appetizers

Tomato Mozzarella Bruschetta

Elk Sausage with Grits

Placed Buffet

House Made Chips and Salsa

Reata Guacamole

Mini Reata Club Sandwich

Grilled Chicken Skewers with Tomatoes, Peppers and Onions

Bacon Wrapped Shrimp (2 per person)

Tray of Assorted Fresh Fruit and Cheese

MENU OPTION 4 - \$40.15 PER PERSON

Passed Appetizers

Quail Tostada with Cojita Cheese

Buffalo Bleu Cheese Meatballs

Cracked Pepper Tenderloin Bite

Placed Buffet

House Made Chips and Salsa

Reata Guacamole

Mixed Grill: Jalapeno and Cheese Elk Sausage and Smoked Quail on Jalapeno and Cheddar Grits

Chilled Jumbo Shrimp with Cowboy Cocktail Sauce (3 per person)

Tray of Assorted Fresh Fruit and Cheese

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PASSED APPETIZERS

Tomato Mozzarella Bruschetta 1.95

œ Jalapeno and Bacon Deviled Egg 2.00

œ Stuffed Mushroom with Three Cheeses 2.25

œ Bacon Wrapped Chicken Medallion 2.25

œ Quail Tostada with BBQ Molasses 2.50

Buffalo and Bleu Cheese Meatball 2.50

œ Candied Bacon Lollipop 2.50

Quesadilla Wrap with Guacamole and Crème Fraiche 2.85

œ Elk Sausage with Jalapeno Cheddar Grits 2.95

Chicken Quesadilla with Crème Fraiche 2.95

Green Chile Chicken Wonton 3.00

œ Cold Jumbo Shrimp with Cowboy Cocktail Sauce 3.25

Shrimp Ceviche with Avocado 3.25

œ Cracked Pepper Tenderloin Bite 3.50

œ Bacon Wrapped Shrimp 3.75

Mini Crab Cake with Red Pepper Remoulade 3.95

***All appetizers have a 20 piece minimum**

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PLACED APPETIZERS

- 🌀 House Made Chips and Salsa 2.50
- 🌀 Fresh Vegetable Crudit  with Ranch 2.95
- 🌀 Cold Jumbo Shrimp with Cowboy Cocktail Sauce 3.25
- 🌀 Reata Guacamole 3.50
- 🌀 Bacon Wrapped Shrimp 3.75
- Mini Club Sandwich 3.95
- 🌀 Grilled Vegetable Medley 3.95
- 🌀 Antipasto Skewer 4.95
- 🌀 Beef Tenderloin Tamale with Sundried Tomato Cream and Pecan Mash 6.00
- 🌀 Grilled Chicken Skewer with Mixed Vegetables 5.50
- 🌀 Fresh Fruit and Cheese Tray 5.95
- Tenderloin Steak Sandwich 6.25
- Fried Chicken Bites 6.95
- 🌀 Beef Skewer with Mixed Vegetables 7.95
- Mixed Grill 9.95
- 🌀 *Elk Sausage and Smoked Quail on Jalapeno Cheddar Grits*
- 🌀 Avocado Bar *Market Price*
- Halved Avocados served with Pico de Gallo and choice of one other topping:
Chicken Salad or Shrimp Salad*
- Chef's Charcuterie Pricing Available Upon Request

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DESSERT BUFFET OPTIONS

Assorted Cake Balls \$2.25

Vanilla Custard Stuffed Strawberry with Drizzled Chocolate Ganache \$2.50

Assorted Cookie & Halved Pecan Pie Tray \$4.95

Mini Molten Chocolate Cake with Fresh Raspberry \$4.95
2 per person

Mini Desserts \$4.95
3 per person
(*Cheesecake, Petit Fours, & Vanilla Custard Fruit Tarts*)

West Texas Pecan Pie with Star Shortbread Cookie \$7.00

Banana Pudding topped with Cinnamon Sugar Fried Tortilla & Shortbread Cookie \$7.00

Dutch-Oven Apple Crisp with Cajeta \$7.00

Vanilla & Grand Marnier Custard with Fresh Raspberries \$7.00

Chocolate Bread Pudding Tamale with Jack Daniels Sauce \$7.00

Traditional Cheesecake served with Fresh Berries \$10.00

**Not available on parties less than 20

**Molten Chocolate Cake with Drunken Berries and Vanilla Cream \$10.00

**Not available on parties larger than 75

***All dessert buffet options have a 20 piece minimum**