



CAP ROCK

DINING MENU



STARTERS

PIMENTO CHEESE | 12

toasted sourdough, prosciutto, texas olive oil

SHRIMP GORDITA | 19

roasted corn, gulf shrimp, chipotle aioli

STUFFED BLOSSOMS | 18

queso fresco stuffed calabaza flower, serrano pepper ranch

PORK CARNITAS | 19

crispy fried pork loin, white corn tortillas, tomatillo salsa

HILL COUNTRY CRAB DIP | 27

artichoke hearts, collard greens, crispy gorditas, sourdough

GULF PEEL + EAT SHRIMP | 26

thirsty goat poached jumbo gulf shrimp, lemon,
house made cocktail sauce, green chile remoulade

HILL COUNTRY BOARD | 23

cured meats, local cheese, salmon rillette, traditional accompaniments

GINGER CHICKEN LETTUCE WRAPS | 18

butter lettuce, hoisin, water chestnuts, peanuts, soy-mirin dipping sauce

SOUP + SALADS

DAILY SOUP 9

seasonal creations

ICEBERG WEDGE 12

smoked bacon, shaved red onion, blue cheese, cherry tomatoes,
ranch or blue cheese dressing

TEXAS FRUIT 14

local melon + lime, berries, baby greens, texas mint, basil,
fried queso fresco, prosciutto, honey, jalapeño vinaigrette

BEET SALAD 13

red + gold beets, mixed baby greens, poached figs,
almond, goat cheese, cabernet vinaigrette

HANDHELDS + SHARABLES

CAP ROCK BURGER | 17

smash patty, aged cheddar, fried green tomato,
bourbon-candied bacon, green chile remoulade, french fries

GULF COAST BLACKENED MAHI TACOS | 19

lettuce, tomato, lime, green chile remoulade,
cotija cheese, flour tortillas, red cabbage, cilantro lime slaw

RIBEYE TACOS | 29

house pickled red onion + jalapeños, smokey red guajillo salsa,
sliced avocado, white corn tortillas, roasted garlic aioli

SEASONAL FLATBREAD | 17

chef inspired, seasonal ingredients

ITALIAN SAUSAGE FLAT BREAD | 16

fresh mozzarella, pepperoni, sundried tomatoes, mushrooms, basil

CAP ROCK FAVORITES

FRIED ½ CHICKEN | 28

all-natural, house breaded, garlic mashed potatoes, green beans, black pepper gravy
please allow 20 minutes

FAROE ISLAND SALMON | 38

cauliflower puree, mushroom wild rice, caper beurre blanc

BROILED REDFISH | 39

south texas relish, browned butter, spätzle, pablano cream

LOBSTER LINGUINI | 39

poached lobster, huitlacoche, guajillo, grated cotija

CAP ROCK BRANZINO | 52

chipotle herbed butter, coconut lime rice, charred broccolini, cilantro pecan pesto

KING RANCH CASSEROLE | 28

rotisserie chicken, corn tortilla, green chile salsa, aged cheddar

ROASTED TOMAHAWK PORK CHOP | 39

apple cider brine, smoked cheddar barton creek stone ground grits,
crispy brussels sprouts, tasso jus

ANGUS FILET OSCAR | 62

grilled asparagus, gulf crab, béarnaise

RESERVE LHA RIBEYE | 66

grilled, 14oz, garlic mashed potatoes, fried brussels sprouts, herb butter

CHICKEN + CHILE SHRIMP RELLENO | 38

shredded chicken tinga, blackened gulf shrimp, oaxaca cheese, cotija,
red cabbage slaw, coconut milk-black bean puree

SIDES

CRISPY CRUSHED FINGERLINGS | 10

CORNBREAD CRUSTED JALAPEÑO MAC + CHEESE | 11

HERBED WILD RICE + FOREST MUSHROOMS | 10

GRILLED ASPARAGUS | 10

GARLIC MASHED POTATOES | 10

ROASTED CAULIFLOWER | 10

SMOKED CHEDDAR STONE GROUND GRITS | 11

CRISPY BRUSSELS SPROUTS | 11

CAP ROCK DESSERTS

CAP ROCK BLONDIE | 10

white chocolate, texas pecans,
iron wolf bourbon caramel,
sea salt ice cream

ESPRESSO BUDINO 10

chocolate cookie crumble, lemon whip

CLASSIC FRUIT TART 10

vanilla bean pastry cream, fresh seasonal berries

HILL COUNTRY PEACH COBBLER | 11

drop biscuit, vanilla ice cream
our cobbler is baked fresh, please allow 15 minutes