

EL CAPATAZ

BOTANAS & DRINKS

BOTANAS



PRIME RIB COCKTAIL

Chicharon style prime rib chunks mixed with beer stewed roasted vegetables. Topped with crispy shallots, avocado, and cilantro. Includes 4 corn tortillas. Contains poblano chiles; spiciness may vary depending on nature.

16

QUESO BORRACHO

Partly toasted melted cheese with tequila chimichurri & baguette slices.

13

EL CAPATAZ WINGS

Choose from Spicy Lime • Tamarindo, Orange & Bacon • Al Búfalo • Tajin

14

FRIES "BIEN CARGADAS"

Skin on fries, diced chicken breast, melted cheese, diced tomato, pepper-bacon, green onions, jalapeno, and cilantro. Served with spicy cilantro-ranch and crema mexicana.

16

TAQUITOS MAR DE CORTEZ

4 corn tortillas stuffed with chopped panko crusted codfish served with mild chipotle dressing, cabbage, cilantro, pickled onion and radishes.

14

LA CABRA BRAVA

Baked goat cheese on warm, smoky, herbed tomato sauce, served with toasted baguette slices.

13

ELOTE **NEW!**

Roasted whole corn, poblano-lime mayo, cotija cheese, pulverized chicharron, harissa powder

7

EL PERUCHO*

Peruvian inspired ceviche with raw tuna, roasted corn, sweet potato, chulpe corn, serrano chile, aji amarillo marinade.

18

CEVICHE EL CAPATAZ* (1-2 person portion size)

Beer poached shrimp, mandarin, & fresh cucumber marinated in citrus juices. Served with pasilla chile vinagrette and habanero splash.

14

CRISPY SHRIMP ALBONDIGAS

8 tender-crisp breaded bite-sized shrimp albondigas. Served with house remoulade sauce.

14

MEJILLONES CON CREMITA DE PIQUILLO

1 Lb fresh steamed mussels topped with a slightly spicy piquillo pepper & garlic cream.

20

CAMARON CAPATAZ

8 large roasted shrimp marinated in garlic, warm queso bits, habanero, lemon, mediteranean spiced extra virgin olive oil.

19

SOPAS Y ENSALADAS

EL CAPATAZ POZOLE VERDE

Shredded chicken breast, green cabbage, thin radish slices, served with tostadas and crema mexicana.

10

POBLANO CHICKEN SALAD

Chopped chicken breast, roasted corn, diced poblano, queso fresco served on half romaine heart, poblano dressing, asiago cheese croutons.

14

CRISPY CALAMARI SALAD

Tender baby spinach leaves topped with crispy calamari, tomato, green onion, roasted jalapeno and cilantro. Tossed with mild sweet and sour tamarindo and chile vinaigrette.

16

EL CAPATAZ SALAD

Chopped romaine, roasted marinated artichokes, chopped sun-dried tomatoes, croutons, queso panella, cilantro-lime caesar dressing.

6/9

add diced marinated chicken - 5 add 4 garlic marinated shrimp - 7

SIDE SALAD choice of creamy poblano, cilantro-lime caesar, cilantro ranch, spicy cilantro ranch

4

*CONSUMING RAW, OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, AND SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

FOOD ALLERGENS MAY INCLUDE DAIRY, EGG, GLUTEN, AND SHELLFISH. PLEASE ADVISE YOUR SERVER.

EL CAPATAZ

BOTANAS & DRINKS



Most of our dishes vary in spiciness. Ask your server for options.

PRINCIPALES

EL CAPATAZ BURGER*

13

1/2 lb ground Angus beef, house mayonnaise, chorizo melted swiss cheese, sauteed mushrooms and marinated onions. Served with Mexa Fries.

PERUVIAN ROASTED CHICKEN

17

Half chicken roasted with traditional Peruvian spice marinade served with creamy yogurt-mint salsa verde, Peruvian herbed fries and white beans.

NOPALITO SALMON*

18

Pan roasted salmon, sliced warm nopalito salad, pasilla citrus vinaigrette.

COCONUT BLACKENED SALMON*

seasonal

19

spice blackened salmon, moist coconut, plantain & lime leaf rice, mango-avocado pico garnish.

FIDEOS de la ABUELA **NEW!**

13

Short fideo, chorizo tomato sauce, avocado bits, queso fresco, homemade crema, cilantro, lime simply irresistible

GRILLED CHICKEN AND CHEESE SANDWICH

10

Pibil marinated roasted chicken and melted muenster cheese on griddled Texas Toast. Accompanied with jalapeno-red onion dipping jam. Served with Mexa Fries.

EL CAPATAZ FISH AND CHIPS

14

Panko breaded codfish, served British style with malt vinegar Mexa Fries and mild chipotle house remoulade sauce.

CORVINA VALENCIANA

18

Baked Gulf Drumfish on warm lemon-olive oil garbanzo puree, accompanied with sauteed peas, artichokes, and extra virgin olive oil.

3 HOUR PRIME RIB

13 oz \$MKT/23oz \$MKT

Dry spice marinated and slow roasted, served with fresh horseradish sour cream and garlic scented parsley fries.

ENTREMÉS

Mexa-Fries, Parsley Fries, Veggie Bowl, Jalapenos Jorge(6)

5

Dos Equis Mac and Cheese

7

POSTRES Y CAFES

SOPAIPILLAS CAPATAZ **NEW!**

8

Light, crispy puffs, cinnamon sugar, piloncillo-honey syrup. Served with vanilla bean ice cream

CHEESECAKE JARRITA

8

Buttery graham cracker base, creamy cheese cake, slightly sweet sour cream. Topped with fresh berries and honey. Seasonal versions may be available please ask your waiter for details!

CHOCO CHELA

8

Delicious and unique bittersweet blend of our Guinness stout beer and milk chocolate ice cream. 21 + only. Non-alcoholic version available.

BROWNIE BITES

8

Warm, melting bite-sized brownies served with a light dulce de leche sauce and drizzled with crema Mexicana.

AHOGADO

7

Espresso, Kahlua, and vanilla ice cream topped with cinnamon. Virgin version available.

*CONSUMING RAW, OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, AND SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

FOOD ALLERGENS MAY INCLUDE DAIRY, EGG, GLUTEN, AND SHELLFISH. PLEASE ADVISE YOUR SERVER.

Welcome to our
Covid Crisis Craft Menu!

- 1) We are offering to go items including most bottles, cans, and some growlers
- 2) Most “To Go” beer items will have a 40% off promotion.
- 3) Items with a red star in front of the price cannot be discounted (*)
- 4) 64oz growlers are available for some draft beer selections. If a growler is available for the beer there will be a price in the color red. The listed price is final. There is no further discount.
- 5) You cannot bring your own growler for the time being due to health concerns.

Thank You and Stay Safe!

GRAPEFRUIT RADLER

Stieglbrauerei zu Salzburg GmbH Austria
STYLE: Fruit/Vegetable Beer ABV: 2.50%
Basically this a shandy with heavy grapefruit and orange zest flavors! Much like a spritzer very fruity...a little on the sweet side but still a nice balance between sweet and tart. Stiegl has long been known for this in Austria and it has a good following. Try it in our CANTARITO SHANDY!

FIREMAN'S #4

Real Ale Brewing Co. Blanco, TX
STYLE: American Blonde Ale ABV: 5.10%
Blonde ale strikes a great balance between the smoothness of the malt, the subtle fruitiness of our house ale yeast, and zesty citrus notes from hops

GUAVA RODEO

Oskar Blues Grill & Brew Lyons, CO
STYLE: Sour - Fruited Kettle Sour ABV: 6.00%
"Saddle up for a bulldogger of a tart ale with tropical pink guava and citrusy tangerine flavors. We've wrangled together notes of papaya, passion fruit and melon for a refreshing, spritzzy brew with just the right amount of sour. This one's got spurs." OB

ODELL IPA (WORLD CLASS)

Odell Brewing Company Fort Collins, CO
STYLE: American IPA ABV: 7.00%
This beer pushes the envelope for what an IPA is supposed to taste like and is everything that one should hope for and expect. Upon tasting there is the bitterness that one hopes and dreams of but it is quickly replaced by sweetness, citrus, and an almost rye taste. Be advised, this beer is going to knock your socks off if you enjoy IPAs, especially on hot, sultry days.

MEDICAL GRADE HAZE

Community Beer Company Dallas, TX
STYLE: IPA - New England ABV: 7.70% IBU: 40
"Got the hop fever? This hazy IPA keeps the bitterness low and juice factor high. Super high in fact. Packed to the brim with Vic Secret, Citra & Mosaic hops and overflowing with heady tropical flavors making for the perfect haze sesh. It's just what the doctor ordered." - CBC.

LITTLE SUMPIN SUMPIN

Lagunitas Brewing Co. Petaluma, CA
STYLE: American IPA ABV: 7.50% IBU: 64
Way smooth and silky with a nice wheately-esque-ish-ness. A truly unique style featuring a strong hop finish on a silky body. A hoppy pale wheat ale that is great for IPA fans but so smooth that the hefeweizen fans dig it too.

DAYFALL BELGIAN WHITE

Stone Brewing Co. Escondido, CA
STYLE: Wheat Beer - Witbier ABV: 5.50% IBU: 13
"Brewed with Bergamot orange peel and coriander, Stone Dayfall Belgian White is quite possibly the finest beer ever created for drinking in the sunshine. Brewed to be loved by Stone diehards as well as new fans who may prefer to stay away from double IPAs and imperial stouts." - Stone

SOFIE

Goose Island Beer Company Chicago, IL
STYLE: Farmhouse/Saison ABV: 6.50%
Our sparkling Belgian Style Farmhouse Ale is wine barrel-aged with an abundance of hand-zested orange peel. Spicy white pepper notes contrast the citrus tartness. The light, refreshing, creamy vanilla finish will excite those fond of Champagne.

BISHOP'S BARREL #23

St. Arnold Brewing Company Houston, TX
STYLE: German Doppelbock (Rye) ABV: 12.50%
"A Rye Doppelbock Aged in Rye Whiskey Barrels. It's lightly spicy, with upfront notes of toffee, brown sugar and cherry, balanced by the slight rye character of the beer and the rye whiskey character from the WhistlePig barrels it was aged in. With a moderate body and warming booze character, BB23 will keep you wanting another sip." - St Arnold

KBS MAPLE MACKINAC FUDGE

Founder's Brewing Company Grand Rapids, MI
STYLE: American ImperialStout ABV: 11.00% IBU: 40
"Michigan didn't invent old-fashioned fudge, but it was perfected here. We pay tribute to this time-honored tradition with KBS Maple Mackinac Fudge. By amplifying the rich chocolate notes of KBS using Mackinac Fudge coffee, then adding maple syrup and aging it in oak bourbon barrels, we've created a bold new take on our barrel-aged classic – one that could only have originated in Michigan."

BEER SAMPLER

Choose any 4 draft beers to create a unique beer tasting flight. Great way to explore the world of beer! * DENOTES 1\$ SURCHARGE.

LOVE STREET (CAN)

Karbach Brewing Co. Houston, TX
STYLE: Kolsch ABV: 4.90%
Brewed in the Kolsch-style and hopped delicately with floral German hops, this beer boasts a clean malt profile that refreshes to the core, without sacrificing character.

STRAWBERRY SKY (CAN)

Breckenridge Brewery Breckenridge, CO
STYLE: Kolsch ABV: 4.90%
Paying homage to the classic, drinkable Kolsch style, this light-hearted ale is made for you to sit back, relax and enjoy the brew. Shining complexity that bursts with fresh fruit flavors of strawberry, and honeydew. Every sip of Strawberry Sky could brighten your horizon.

1265 PILSNER (CAN)

Left Hand Brewing Company Longmont, CO
STYLE: Pilsner ABV: 5.20%
"A tribute to a traditional pilsner with just a touch of lager sweetness. Crisp, lively and brewed for high repeat enjoyment, 1265 is named in honor of 1265 Boston Ave. Our home for your beer since 1993." LHBC

SPATEN PREMIUM LAGER (BOTTLE)

Spaten-Franziskaner-Brau Munich, Germany
STYLE: Munich Helles Lager ABV: 5.20%
Definitely malty sweet but crisp and light. A perfect thirst quencher for hot summer days, and aside from the aroma, a solid lager. Highly Rated!!!

KHYRYSEIS (CAN)

Lorelei Brewing Co. Corpus Christi, TX
STYLE: American Blonde Ale ABV: 5.5%
Clear golden with an almost white thin head. Almost like a cream ale. Flavor is light fruity and floral.

FIREMAN #4 (CAN)

Real Ale Brewing Co. Blanco, TX
STYLE: American Blonde Ale ABV: 5.10%
Blonde ale strikes a great balance between the smoothness of the malt, the subtle fruitiness of our house ale yeast, and zesty citrus notes.

ESTRELLA DAURA GLUTEN FREE (BOTTLE)

Damm S.A. Barcelona, Spain
STYLE: Euro Pale Lager ABV: 5.40%
First beer in Spain to guarantee a gluten content below 3 ppm (products with a gluten content below 20 ppm are suitable for people with coeliac disease).

WHEATS

KRISTALLWEISSBIER 16OZ (BOTTLE)

Bayerische Staatsbrauerei Weihenstephan Freising, Bavaria
Style: Kristalweizen ABV: 5.40%
Amazing clarity and tons of breadly wheat malt flavor, banana and lemony citrus notes with a gentle clove spiciness in the background. Perfect carbonation and a sweet aftertaste of malt and clove.

WEIHENSTEPHANER ALKOHOLFREI (BOTTLE)

Bayerische Staatsbrauerei Weihenstephan Freising, Bavaria
STYLE: Low Alcohol Beer ABV: .50%
A great execution for a low alcohol beer with some of the traditional flavors in there!

BLANCHE DE BRUXELLES 16 OZ (CAN)

Brasserie Lefebvre Belgium
STYLE: Witbier ABV: 4.50%
Unfiltered, mellow, hazy light yellow body and a luxuriant snow-white head. Coriander and orange peel in both the aroma and spicy, zesty taste.

HOEGAARDEN ORIGINAL WHITE (BOTTLE)

Brouwerij van Hoegaarden Belgium
STYLE: Belgian Witbier ABV: 4.90%
Pale yellow color. Aroma is citrus, vanilla, and yeasty. Taste is predominantly lemon and wheat.

WHITE RASCAL

Avery Brewing Company Boulder, CO
STYLE: Belgian Witbier ABV: 5.60%
Herby, Wheat, and lightly malted make for an easy drinking Witbier. Great with spicy dishes.

WEIHENSTEPHANER HEFEWEISSBIER (BOTTLE)

Bayerische Staatsbrauerei Weihenstephan Freising, Bavaria
STYLE: Hefeweizen ABV: 5.40%
Tons of breadly wheat malt flavor, banana and lemony citrus notes with a gentle clove spiciness in the background.

FRANZISKANER HEFE-WEISSE (BOTTLE)

Spaten-Franziskaner-Brau Germany
STYLE: German Hefeweizen ABV: 5.00%
Cloudy and golden with a whitish head. Aroma of banana, spice, wheat, and citrus. Taste is yeasty and fruity, mildly sweet with smooth medium

CRAWFORD BOCK (CAN)

Karbach Brewing Company Houston, TX
STYLE: German Bock ABV: 4.80% IBU: 15
Caramel taste and breadly malts bring things in this classic-style bock to a nice, clean finish. A delight to drink on a chilly evening in Texas or when you want something with a little more substance.

AUSTIN AMBER (CAN)

Independence Brewing Co. Austin, TX
STYLE: Amber/Red Ale ABV: 4.80%
"Austin Amber is a true original with its blend of toasted malt flavor balanced by American hops. It's smooth and laid-back. No need to pack your bags to visit Austin, just sip back a cold Austin Amber and enjoy." - Independence

TANGY & TART

WHEELS GOSE 'ROUND (CAN)

Left Hand Brewing Company Longmont, CO
STYLE: Sour - Gose ABV: 4.70%
Crisp lemon and raspberry sour style brewed to help raise awareness for Multiple Sclerosis research.

POMONA (CAN)

Avery Brewing Co. Boulder, CO
STYLE: Sour - Gose ABV: 6.50%
"Big, berry-forward flavors and a delightful sour pop to wanton beer drinkers. This temptingly tart ale will guide you to the celestial plane of true barrel-aged sours." - Avery

FRUIT CIDERS, ALES & LAMBICS

WOODCHUCK AMBER (CAN)

Woodchuck Cider Middlebury, VT
STYLE: Cider ABV: 5.00%
Medium body, golden hue, and refreshing clean red apple finish.

ORGANIC APRICOT 18oz (BOTTLE)

Samuel Smith Old BreweryUnited Kingdom
STYLE: Herb/Fruit Beer ABV: 5.10%
Lots of fresh apricot hits the tongue and excites the tastebuds without overwhelming them. The taste recedes to a faint apricot aftertaste, just as reminder that it is there. It's almost like a spiked apricot juice with beery goodness.

ACE PERRY

California Cider Company Sebastopol, CA
STYLE: Cider ABV: 5.00%
Made from both apple and pear juices, champagne yeast, then cold filtered 4 times. It's semi-sweet with a nice tart finish and a nice balance between the pear and apple flavors. Very refreshing!

LINDEMAN'S FRAMBOISE (RASPBERRY) (BOTTLE)

Brouwerij Lindemans Belgium
STYLE: Lambic-Fruit ABV: 4.0%
Like a raspberry soda with a hint of yeast and black cherry. More wine-like than beer.

