



STARTERS

- QUESO DIP & CHIPS (add beef picadillo + \$2)\$6
- CLASSIC GUACAMOLE & CHIPS cotija cheese\$9
- QUESADILLA beef picadillo, (chicken or steak + \$3)\$12
- MEXICAN SHRIMP COCKTAIL avocado, pico de gallo\$13
- LOADED NACHOS beans, picadillo, queso, crema, cilantro, jalapeños\$15

FAJITAS FAMOSAS (½ lb)
Accompanied with Sautéed Onions & Peppers, Pico, Guacamole, Sour Cream
Chicken \$19 • Shrimp \$20 • Steak \$21

PARILLADAS FAJITAS \$35 (for two)
Accompanied with Sautéed Onions & Peppers, Pico, Guacamole, Sour Cream
Steak, Chicken, Sausage, & Shrimp
(add a pork rib to any fajita entree + \$4)

ENTREES (all entrees served with Mexican rice & refried beans unless otherwise noted)

- TACO SALAD beef picadillo, cheese, charro beans, pickled onion, taco shell, (chicken or steak + \$3) ... \$15
(served with sour cream, guacamole, jalapeños)
- WALNUT SPRINGS ENCHILADAS choice of beef, chicken or cheese\$15
- WAGYU BURGER chipotle mayo, pickle, Mexican cheese, (add guacamole + \$1)\$15
(served with French fries)
- BAJA MAHI FISH TACOS build your own, guacamole, chipotle mayo, pickled red onions\$19
- STEAK RANCHERO filet mignon tips, tomato, peppers, onions, cilantro\$22
- RIBEYE CARNE ASADA charred onions, roasted jalapeños, ranchero sauce\$25
- GRILLED BEEF TENDERLOIN\$35
(served with French fries)

SIDES \$5

CHARRO BEANS • REFRIED BEANS • MEXICAN RICE • FRENCH FRIES

SWEETS

- TRADITIONAL CHURROS cinnamon, Mexican chocolate\$10
- CLASSIC TRES LECHES CAKE\$10

Chef Felipe Armenta • Chef Graham Elliot

*consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.



COCKTAILS

ARMENTA'S MARGARITA \$12

Socorro Blanco Tequila, Jalisco 1562, House-Made Sour Mix

EL BOSQUE VERDE \$12

Charanda Blanco Single Blended Rum, Mint, Lime, Sugar

MI RANCHO \$12

21 Seeds Cucumber, Jalapeno Tequila, Lime, Tajin

RUCO \$12

El Sierra Norte Mexican Whiskey, Cocoa Bitters, Agave

LA CURA \$11

Dos Equis, Clamato Juice, Lime Juice, Secret Sauce Blend, Cholula, Tajin

FELIPE'S FROZEN MARGARITA \$10

Lunazul 100% Blue Agave Tequila, Classic Frozen

Add Mango + Grand Marnier + Chambord + \$3 each add on

BEERS

MODELO ESPECIAL \$5 • DOS EQUIS \$5 • PACIFICO \$5

MILLER LIGHT \$4 • LONE STAR \$4

SOFT DRINKS \$3

CLASSIC COLA • DIET CLASSIC COLA • SPRITZ

DR. DOCTOR • CHERRY LIME

SWEET TEA • UNSWEET TEA



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Walnut Springs, Texas

Established 2024



BRUNCH

FRENCH TOAST \$14

2 slices of tres leches french toast, 2 slices of bacon, 2 eggs over medium

HUEVOS RANCHEROS \$14

2 eggs over medium, 2 crispy tortillas, topped with house-made salsa,
served with 2 strips of bacon, hash browns, and beans

CHORIZO a la MEXICANA \$14

scrambled eggs mixed with tomatoes, jalapeños, and onions,
served with 2 flour tortillas, hash browns, and beans

WALNUT SPRINGS BREAKFAST \$15

2 eggs over medium, bacon, toast, hash browns

STEAK & EGGS \$18

grilled ribeye with two over medium eggs,
served with hash browns

SIDES

HASH BROWNS \$5 • REFRIED BEANS \$5

BACON \$5 • TOAST \$3

F1 JALAPEÑO CHEDDAR SAUSAGE \$7

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02/09/25