



B R U N C H

★★★★ BREAKFAST TACOS ★★★★★

2 TACO PLATTER 9.99 3 TACO PLATTER 12.99 Á LA CARTE TACOS 3.99

*Taco platters are served with a side of ancho-dusted breakfast potatoes.
All tacos served on corn tortillas. Flour tortillas may be substituted upon request.*

CLASSIC BREAKFAST TACO* GS

Scrambled eggs, ancho-roasted potatoes, cheddar cheese, and pico de gallo.

BACON, EGG & AVOCADO TACO* GS

Scrambled eggs, bacon, avocado, Jack cheese, ranchero salsa, onion, and cilantro.

SMOKED BRISKET & EGG TACO* GS

House-smoked brisket, scrambled eggs, tomatillo-avocado salsa, pickled red onion, and cilantro.

CHORIZO & SCRAMBLED EGGS* GS

Our Tex Tubb's seasoned chorizo, scrambled eggs, pico de gallo, and chipotle sour cream.

CARNE ASADA BREAKFAST TACO* GS

Grilled steak, scrambled eggs, Jack cheese, onions, bell peppers, and jalapeño-avocado cream sauce.

ROASTED PAPAS* V VG GS

Roasted achiote potatoes, carrots, cilantro, white onions, vegan sour cream, breakfast poblano pico corn relish, and cabbage radish slaw.

★★★★ HUEVOS ★★★★★

CHILAQUILES* V GS

9.99 Tortilla chips tossed in ranchero salsa with scrambled eggs, charro beans (contains pork), cilantro, guacamole, sour cream, and pickled red onion.

TAMALES & EGGS* V GS

10.99 Your choice of two tamales (pork, chicken, or veggie) with two fried eggs covered with salsa verde, Jack cheese, pico de gallo, and avocado. Served with ancho-dusted breakfast potatoes.

CHORIZO & EGG ENCHILADAS

9.99 Rolled to order with chorizo, scrambled eggs, and Jack cheese smothered in diablo sauce and topped with sour cream and pico de gallo.

9.99

HONKY TONK BREAKFAST*

10.59 Two eggs, two slices of hickory smoked bacon, ancho-dusted breakfast potatoes, a blue corn pancake, and Texas toast with ghost pepper jam.

EL CAMINO BREAKFAST* GS

10.99 Two eggs, a 6 oz. grilled ham steak, two slices of hickory smoked bacon, ancho-dusted breakfast potatoes, and mixed greens.

DAILY SCRAMBLE* V GS

9.99 Ask your server about our Daily Scramble. Served with Texas toast and ancho-dusted breakfast potatoes. Add smoked brisket or carne asada for 2.00. Add chorizo for 1.00.

10.59

10.99

9.99

★★★★ BREAKFAST BURRITOS ★★★★★

*Want to eat your breakfast burrito with a spoon? Forgo the tortilla and order it bowl style.
All burrito bowls can be made gluten sensitive. Please notify your server of dietary restrictions.*

BREAKFAST BRISKET BURRITO GS

10.99 A flour tortilla stuffed with house-smoked brisket, scrambled eggs, roasted potatoes, Jack cheese, and pico de gallo and smothered in ranchero sauce.

BREAKFAST VEGGIE BURRITO V GS

9.99 A flour tortilla stuffed with roasted veggies, scrambled eggs, roasted potatoes, Jack cheese, and pico de gallo and smothered in ranchero sauce.

9.99

★★★★ FROM THE GRIDDLE ★★★★★

BLUE CORN PANCAKES V

7.99 Three Texas-sized blue corn pancakes served with house-made blueberry butter and ghost pepper maple syrup.

7.99

ALMOND MILK FRENCH TOAST V VG

8.59 Three thick slices of Madison Sourdough signature bread dredged in our blue agave nectar and spiced almond milk batter. Topped with house-made blueberry butter and served with ghost pepper maple syrup.

8.59

*Consuming undercooked eggs and meats will be served only upon customer request and increases the risk of food-borne illness.

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★★★★ TACO PLATTERS ★★★★★

2 TACO PLATTER 9.99 3 TACO PLATTER 12.99 Á LA CARTE TACOS 3.99

Choose from any combination of your favorite tacos! Includes choice of one side option: rice and black beans, rice and refried beans, jicama slaw, house-pickled vegetables, or sweet potato fries. Sub rice and charro beans (contains pork) for 2.00.

All tacos served on corn tortillas. Flour tortillas may be substituted upon request.

HOUSE-SMOKED CHICKEN **GS**

House-smoked chicken, cabbage slaw, Jack cheese, pico de gallo, and sour cream.

GREEN CHILE CHICKEN **GS**

Marinated chicken tossed in green chile sauce, queso, pico de gallo, lettuce, and roasted poblano sour cream.

TRADITIONAL CARNITAS **GS**

Slow-roasted and braised pork, red onions, cilantro, and queso fresco.

EL PASTOR & PINEAPPLE **GS**

Pork marinated in a mixture of chilies, spices, and achiote, with roasted pineapple, onion, and cilantro.

ROASTED PORK **GS**

House-roasted pork, cabbage slaw, Jack cheese, pico de gallo, and sour cream.

CLASSIC CARNE ASADA **GS**

Carne asada, cabbage slaw, Jack cheese, pico de gallo, and sour cream.

STEAK & SALSA VERDE **GS**

Grilled steak, onions, cilantro, queso fresco, and avocado-tomatillo salsa.

SMOKED BRISKET **GS**

House-smoked brisket, grilled onions, smoked cheddar, and Mandy's Mood Foods BBQ hot sauce.

BAJA FISH TACO **GS**

Choice of beer-battered or blackened cod, chipotle crema, cabbage slaw, and pico de gallo.

TEQUILA LIME SHRIMP **GS**

Marinated and grilled shrimp, roasted peppers, jicama slaw, and avocado-tomatillo salsa.

FRIED CAULIFLOWER **V VG GS**

Fried cauliflower, chipotle crema, fresh spinach, Jack cheese, pico de gallo, and corn relish.

ANCHO CARROT **V VG GS**

Ancho-roasted carrots, pickled red onion, chipotle crema, sesame seeds, pepitas, and cilantro.

VEGETARIAN

AVOCADO FRITO **V VG GS**

Fried avocado, mushrooms, black beans, tomatoes, red onions, and feta cheese.

★★★★ NOT TACOS ★★★★★

Want to eat your burrito with a spoon? Forgo the tortilla and order it bowl style. All burrito bowls can be made gluten sensitive. Dress up your burrito "Chimi Style" (fried tortilla with corn salsa, topped with chile meat and/or queso sauce) for 2.49. Douse any burrito in chile meat sauce and/or queso sauce for 1.49.

FRITO BURRITO **V VG GS**

A giant burrito stuffed with your choice of fried chicken and/or fried avocado, rice, refried beans, corn salsa, and chile meat sauce. Topped with chile meat sauce, queso, and Frito's. Served with a side of slaw, pico de gallo, and sour cream.

THE WIL-MAR BURRITO **V VG GS**

A flour tortilla stuffed with fried avocados, mushrooms, black beans, rice, and feta cheese. Served with a side of slaw, pico de gallo, and sour cream.

GUN BARREL COMBO **GS**

One beef and one chicken enchilada, smothered in chile meat sauce and Jack cheese and served with two crispy beef tacos, rice, and your choice of refried or black beans.

9.59

CLASSIC ENCHILADAS **GS**

Rolled to order with roasted corn, Jack cheese, and your choice of roasted chicken or shredded chipotle braised beef. Topped with queso fresco cheese and comes with your choice of salsa verde, guajillo sauce, or queso sauce. Served with rice and your choice of refried or black beans.

2 enchiladas 9.59

3 enchiladas 10.59

9.59

SWEET POTATO ENCHILADAS **V VG GS**

Rolled to order with sweet potato hash, corn salsa, and sweet potato purée, topped with salsa verde and queso fresco. Served with rice and your choice of refried or black beans.

2 enchiladas 9.59

3 enchiladas 10.59

12.59

POSOLE VERDE **GS**

Pork slowly simmered in a tomatillo and green chili broth with hominy, shredded cabbage, onion, radish, cilantro, avocado, and crispy tostadas.

10.99

V: Menu item is vegetarian

VG: Menu item is, or with modifications, can be prepared vegan. Ask your server.

GS: Menu item is, or with modifications, can be prepared gluten sensitive. Ask your server. Our fryers are not dedicated to gluten free products.

Our kitchen is not an allergen-free environment. Notify your server of any allergies. Please be aware that during normal kitchen operations involving shared cooking and preparation areas (including common fryer oil), the possibility exists for food items to come in contact with other food products.

*Consuming undercooked eggs and meats will be served only upon customer request and increases the risk of food-borne illness.

★★★★ STARTERS ★★★★★

<p>BASKET OF CHIPS & SALSA v VG GS 3.99 Bottomless chips, made fresh daily with your choice of house-made salsas from our salsa bar.</p> <p>GUAC & CHIPS v VG GS 7.59 Lots of fresh guac and as many chips as you'd like!</p> <p>QUESO & CHIPS v GS 7.59 Melted white queso with chiles and tomatoes, served with chips.</p> <p>VEGAN QUESO & CHIPS v VG 7.99 Teese vegan queso made with coconut and sunflower oils blended with yellow pea protein, diced tomatoes, and green chiles.</p> <p>CRISPY TACO v GS 2.99 Crisp corn tortilla shell filled with lettuce, Jack cheese, and pico de gallo with your choice of spicy ground beef or black beans.</p> <p>MEXICAN STREET CORN v GS 5.99 Four corn-on-the-cob shorties brushed with lime aioli and chili spice, queso fresco, and green onion.</p>	<p>TEX TUBB'S NACHOS v GS 10.99 Piled high with queso, tomatoes, shredded lettuce, corn relish, cilantro, black olives, black beans, jalapeños, and sour cream. Add beef, chicken, or pork for 2.00.</p> <p>TEX TUBB'S VEGAN NACHOS v VG GS 12.99 Piled high with Teese vegan queso made with coconut and sunflower oils blended with yellow pea protein, tomatoes, shredded lettuce, corn relish, cilantro, black olives, black beans, and jalapeños.</p> <p>TAMALES v GS 4.59 each Filled with your choice of smoked chicken, smoked pork, or veggies and your choice of salsa verde or traditional guajillo sauce.</p> <p>FLAUTAS BASKET v VG 8.99 Five handmade corn tortillas filled with your choice of Black Bean filling (black beans, roasted corn, and queso fresco) or Roasted Sweet Potato filling (roasted sweet potato hash and corn salsa). Served with a side of guacamole and chipotle dipping sauce.</p>
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★★★★ ENSALADAS ★★★★★

Dressings: Serrano Ranch (v gs) and Cilantro-Lime Vinaigrette (v vg gs). All of our dressings are house-made.

<p>TUBB'S TACO SALAD v VG GS 9.99 A crispy flour tortilla bowl with shredded lettuce, pico de gallo, Jack cheese, corn salsa, refried beans, and sour cream. Served with our chipotle dressing and your choice of seasoned ground beef, smoked chicken, smoked pork, or fajita veggies.</p>	<p>BLACKENED CHICKEN COBB SALAD GS 10.99 Fresh romaine lettuce topped with hard-boiled eggs, bacon, tomatoes, blue cheese, sliced avocado, and blackened chicken. Substitute blackened shrimp for 1.99.</p>
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★★★★ SIDES ★★★★★

<p>BLACK BEANS v VG GS 1.99</p> <p>REFRIED BEANS v VG GS 1.99</p> <p>CHARRO BEANS 3.99 Pinto beans slow-cooked with peppers, garlic, tomato, chipotle, bacon, and pork shoulder. Topped with queso fresco, green onion, and pickled jalapeño.</p>	<p>RICE v VG GS 1.99</p> <p>JICAMA SLAW v GS 1.99</p> <p>HOUSE PICKLED VEGETABLES v VG GS 1.99</p> <p>FRIED AVOCADOS (3) v 2.99</p>
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D R I N K S

<p>TUBB'S BLOODY 8.00 House-made with Tito's Vodka and filled with all the fixin's. Make it a Bloody Maria by substituting Sauza Blue Reposado.</p> <p>MONSTER BLOODY 10.00 House-made with Tito's Vodka and topped with smoked cheddar, a flauta, and a bacon swirl.</p> <p>WAKE 'N' SHAKE MARGARITA 9.00 Fresh-squeezed grapefruit, agave nectar, 100% blue agave reposado tequila, and Patrón Citronge.</p> <p>PALACE MARGARITA 8.00 Made with 100% agave tequila and Patrón Citronge on the rocks.</p> <p>TEPACHE MEZCAL 8.00 A sweet and smoky fermented beverage made with mezcal, pineapple, brown sugar, cinnamon, and a hint of clove.</p> <p>HORCHATA 8.00 Old Sugar Distillery Cane & Abe Small-Barrel Rum blended with rice, tres leches (coconut milk, milk, sweetened condensed milk), cinnamon, and creme de cacao.</p> <p>MIMOSA 5.00 Sparkling wine and orange juice.</p>	<p>COFFEE 2.59 Fair trade, organic coffee roasted in Madison. Regular or Decaf [bottomless]</p> <p>JUICE 2.99 Orange, Cranberry</p> <p>MILK 1.99</p> <p>JARRITOS® SODAS 2.59 Pineapple, Strawberry, Mandarin, Lime, Grapefruit</p> <p>MEXICAN SODAS 2.59 Coke, Sprite</p> <p>SPRECHER SODAS 2.59 Root Beer, Cream Soda</p> <p>FOUNTAIN SODAS 1.99 Coke, Diet Coke, Sprite, Mellow Yellow</p> <p>ICED TEA 1.99</p> <p>HOUSE-MADE GINGER BEER 2.99</p> <p>FRESH LIMEADE 2.99 Lime, Raspberry, Strawberry, Mango, Cherry, Prickly Pear, Peach</p>
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