

# Skeetown Tavern

Welcome to our Scratch Kitchen.

Homemade roux, stocks, sauces & reductions are foundations for our dishes.

Fresh hand cut chicken brined for 24 hours. Hand made taco shells, hand cut ribeye, in-house smoked pork and hand battered fried items are a few processes that set us apart.

All of our food is hand crafted & cooked to order.

Thank you in advance for your patience.

Prices Subject to Change

## Appetizers



### Tex Mex

- Flautas** - chicken, bacon & cheeses wrapped in a tortilla & fried. Served w/pineapple salsa \$8
- Guacamole** - 2 avocados & love. regular or chunky Hot or Not \$7.50 1 avocado \$4.25
- Poppers** - jalapenos stuffed w/cheese & bacon, hand breaded & fried. served w/pineapple salsa \$8.50
- Laredo Cheese Dip** - zippy blend of nacho cheese, taco meat, refried beans & salsa \$8.50
- Pork Tamales** - an old family recipe made in the el-camino tradition \$2.75 or 3 for \$8
- Stuffed Pepper** - bacon, cheddar & cream cheese \$2
- Beans & Cheese** - refried pintos w/melted cheddar & mozzarella. Served w/freshly fried tortilla chips \$7
- Chips & Salsa - made fresh daily**
- Texas Red** - traditional tomato based \$3.50
- Pineapple Cream** - pineapple, spices & cream \$4

### Cajun

- Fried Alligator** - brined in buttermilk & hot sauce. hand breaded & fried. served with cocktail \$15
- Boudin Balls** - boulettes of flavorful pork & rice, hand breaded & fried. w/ ascension sauce \$9
- Voodoo Shrimp** - shell on gulf shrimp sauteed in butter, lemon, smashed garlic & beer \$16
- Fried Oysters** - fresh & plump hand breaded & fried golden. served w/ ascension sauce \$15
- Crab Rangoons** - blue crab, cream cheese, spices & chives deep fried served w/cobra kai \$14
- Seafood Nachos** - lobster, blue crab, gulf shrimp topped with grated parmesan & scallions \$24
- NOLA Shrimp** - gulf shrimp in a cream sauce of butter, garlic, lemon & worcestershire sauce Served with butter toasted french bread \$16

### Classic American

- Chicken Strips** - brined, handcut, hand battered & fried. served w/choice of homemade sauce \$8
- Fried Mushrooms** - hand battered & fried. served with house ranch \$10
- Onion Rings** - colossal spanish onions cut thick hand battered & fried. served w/ house ranch \$9
- French Fries** - seasoned classic crinkle cuts with house ranch or ketchup \$5
- Fried Cheese** - Hand cut Mozzarella, panko breaded & fried. served w/ marinara or ranch \$9
- Fried Cauliflower** - hand battered & fried served with house ranch \$10
- Wings** - brined fresh chicken fried, seasoned & sauced. served w/house ranch or 2 hearted blue cheese. boneless or traditional \$10

### Nachos

- Cheese** - house fried chips & melted cheddar \$6
- Chicken** - hand cut fresh chicken breasts seasoned & seared, topped w/ melted mozzarella. \$9
- w/White Sauce \$9.75
- Chicken Chingon** - shredded lettuce, tomato, sour cream, shredded mozzarella & black olives \$12
- CBR** - grilled chicken, bacon, melted mozzarella & house ranch dressing \$9
- Pork** - in house smoked pork w/mozzarella & fresh pico de gallo \$9
- Beef** - seasoned ground beef & cheddar w/Red Sauce \$9.75
- Beef Chingon** - shredded lettuce, tomato, sour cream, shredded cheddar & black olives \$12

## Homemade Dressings & Sauces

<b>Ranch</b>	<b>Italian Vinagrette</b>	<b>Rum BBQ</b>	<b>Laredo Cheese</b>
<b>Honey mustard</b>	<b>Bistro French</b>	<b>Buffalo</b>	<b>Remoulade</b>
<b>Two Hearted Blue Cheese</b>	<b>Cobra Kai</b>	<b>Sweet &amp; Spicy</b>	<b>Ascension</b>
<b>Thousand Island</b>	<b>Horseradish Cream</b>	<b>Alfredo</b>	<b>Hot &amp; Tangy</b>
<b>Citrus Vinagrette</b>	<b>Cocktail</b>	<b>Tartar</b>	<b>Marchand de Vin</b>

## Soups

**Baked Potato** - a thick & chunky soup of potato, cream & butter. topped w/cheddar cheese, bacon & fresh scallions Cup **\$5** Bowl **\$9**

**Shrimp & Corn** - a cajun creamed corn based soup w/ gulf shrimp Cup **\$6** Bowl **\$12**

**Prime Stroganoff** - Prime rib, butter, cream, mushrooms, beef stock & spices Cup **\$6** Bowl **\$12**

**Fried Chicken & Sausage Gumbo** - a deeply flavored rustic cajun stew served w/herbed white rice, scallions & french bread Cup **\$6** Bowl **\$12**

**Demi does Dallas** - chili with prime rib, ground beef, onion, tomato, jalapeno, pinto beans, demi glace & spices Cup **\$6** Bowl **\$12**

## Salads & Wraps

**House Salad** - greens, tomato, cheddar, bacon & croutons **\$5**

**Crispy Chicken** - fried chopped strips, greens, tomato, egg, bacon & cheddar **\$10.50**

**Taco Salad** - beef or chicken, shredded lettuce, tomato & cheddar Served w/tortilla chips **\$7.50**

**Taco Salad Deluxe** - beef or chicken, edible bowl, lettuce, tomato, cheddar, sour cream & black olives **\$11**

### **Old Town Chicken Salad**

new orleans style marinated grilled breast, greens, tomato, cheddar, bacon, scallions & croutons **\$10.50**

## Tacos \$3 each \$10 dinner

House/hand made fried corn, Flour or Crispy tortillas. Dinner includes 3 tacos w/beans & spanish rice  
Choose toppings Regular - lettuce, tomato, cheddar San Antonio - onion, cilantro & lime Pico - fresh pico de gallo

**Ground Beef**      **Pan Seared Chicken**      **Smoked Pulled Pork**

## Specialty Tacos \$4 each \$13 Dinner

**Steak** - hand cut NY strip choose toppings  
**Baja** - fried catfish, lettuce, tomato, remoulade

**Grilled Catfish** - cajun spice, remoulade, pico de gallo  
**Shrimp** - fried or grilled, lettuce, tomato, remoulade

**Fried Chicken** - bacon, lettuce, tomato, ranch

## Enchiladas

Topped w/lettuce, tomato & cheese **\$1/\$3** Dinner includes 3 enchiladas w/ beans & spanish rice

**Cheese** - cheddar, onion, red sauce **\$3/\$10**      **Beef** - cheddar, onion, red sauce **\$4/\$13**  
**Chicken** - cheddar, mozzarella, white sauce **\$4/\$13**      **Pulled Pork** - mozzarella, pico de gallo **\$4/\$13**  
**Seafood Enchiladas** - w/lobster, shrimp, blue crab & cheese in a tex mex cream sauce. **\$8/\$25**

## Burritos

Order your Ocho Inside Out for your veggies & sour cream on top

**Beef & Bean** - melted cheddar, red sauce **\$9**      **Chicken & Bean** - cheddar, white sauce & melted mozzarella **\$9**  
**Beef Ocho** - beef, bean, lettuce, tomato, onion, sour cream, red sauce & melted cheddar **\$12**      **Chicken Ocho** - chicken, bean, lettuce, tomato, onion, sour cream, white sauce & melted mozzarella **\$12**  
**Mini Beef Ocho** - half the size **\$7.50**      **Mini Chicken Ocho** - half sized Ocho **\$7.50**

## Burgers, Po Boys & Sandwiches

Seeded brioche bun dressed with lettuce, tomato, onion & mayo unless otherwise stated. served w/ seasoned fries & pickle spear. Substitute **Onion Rings \$3** Add an **Egg \$2**

<b>Cheeseburger</b> - american cheese	<b>\$9</b>
<b>Bacon Cheddar</b> - bacon & melted cheddar	<b>\$11</b>
<b>Mushroom &amp; Swiss</b> - sauteed mushroom in a bourbon sauce with melted Swiss	<b>\$10</b>
<b>Tavern Burger</b> - crispy bacon, melted tavern & cheddar cheeses	<b>\$11</b>
<b>Porky's Revenge</b> - ham, bacon, smoked pulled pork, bbq sauce & melted cheddar	<b>\$12</b>
<b>The SoCal Burger</b> - guacamole, bacon, pico de gallo, & melted pepper mozzarella	<b>\$12</b>
<b>Philly Cheesesteak</b> - ribeye, onions, poblanos, mayo mushrooms, cheddar & mozzarella on french bread	<b>\$11</b>
<b>Buffalo Chicken Sandwich</b> - fried & sauced breast dressed w/2 hearted blue cheese	<b>\$10</b>
<b>Fried Chicken Sandwich</b> - fried breast dressed w/ honey mustard dressing, mayo & pickles	<b>\$10</b>
<b>Grilled Chicken Sandwich</b> - seasoned & seared breast, crispy bacon & cheddar cheese	<b>\$10</b>

<b>Shrimp Po boy</b> - fried or grilled, lettuce, tomato, onion, mayo, ketchup & remoulade on french bread	<b>\$13</b>
<b>Catfish Po boy</b> - fried or grilled, lettuce, tomato, onion, mayo, ketchup & remoulade on french bread	<b>\$12</b>
<b>Fried Oyster &amp; Bacon Po boy</b> - lettuce, tomato, onion, mayo, ketchup & remoulade on french bread	<b>\$13</b>
<b>Steak Po boy</b> - tender steak, lettuce, tomato, onion, mayo, ketchup & remoulade on french bread	<b>\$10</b>
<b>The Cuban</b> - pulled pork, ham, salami, Swiss, pickles, mayo & spicy mustard on french bread	<b>\$11</b>
<b>Monte Cristo</b> - ham, turkey, swiss & american cheese sandwich deep fried, dusted w/powdered sugar & served with jam.	<b>\$12</b>
<b>Pulled Pork Sandwich</b> - in house smoked pulled pork dressed w/pickles & onions. plain, hot & tangy or rum bbq	<b>\$9</b>
<b>Prime Rib French Dip</b> - marinated overnight slow roasted ribeye sliced thin, melted mozzarella on french bread w/ homemade au jus	<b>\$13</b>

## House Specialties

<b>Chicken Strip Dinner</b> - hand cut & battered strips w/fries & sauce. Sub <b>Onion Rings \$3</b>	<b>\$10</b>
<b>Chicken Quesadillas</b> - salsa marinated chicken w/ cheddar & mozzarella. garnished w/lettuce, tomato, sour cream & cheddar cheese	<b>\$11</b>
<b>The Capa - beef or chicken</b> , beans, onions, jalapenos, melted cheddar topped w/lettuce, tomato, cheddar, sour cream & black olives. served w/chips for dipping	<b>\$11</b>
<b>Agave Margarita Chicken</b> - cuervo, agave nectar, garlic & lime juice marinated breast grilled and smothered in a homemade ranchero sauce & melted mozzarella. served on a bed of Spanish rice & flour tortillas.	<b>\$12</b>

<b>Roadkill</b> - huge 14oz burger patty smothered w/ sauteed onions & mushrooms in bourbon sauce topped melted mozzarella. served w/salad & side	<b>\$16</b>
<b>Chicken Coronado</b> - grilled fajita breast topped w/pico de gallo. served w/ beans, spanish rice & flour tortillas	<b>\$10</b>
<b>Tostada Deluxe - beef or chicken</b> , crispy fried corn tortilla w/beans & melted cheddar topped w/ lettuce, tomato, sour cream, cheddar & black olives	<b>\$9</b>
<b>Texas Chimi - beef or chicken</b> burrito w/beans & cheddar deep fried & smothered in laredo sauce	<b>\$11</b>

## Fajitas

Served w/lettuce, tomato, cheddar, sour cream, beans, spanish rice & flour tortillas

**Chicken - \$20    Steak - \$24    Combo (steak, shrimp & chicken) - \$28**

## Ribeye

**Award Winning    Dry Rubbed    Hand Cut**

Add **sauteed onions & mushrooms \$4** Add **bourbon sauce** for **\$1** more. Served with salad & a side

**10oz - \$19**

**12oz - \$22**

**16oz - \$25**

## Cajun Specialties

**Jambalaya** - ground beef, ground pork, bacon, roasted chicken, andouille sausage, herbs, spices & reduced trinity w/herbed rice, scallions & toasted french bread **\$13**

**Chicken & Sausage Etouffee** - a flavorful roux based stew served w/herbed rice, scallions & french bread **\$13**

**Shrimp & Sausage Etouffee** - an award winning rustic stew served w/herbed rice & toasted French bread **\$16**

**Fried Catfish** - thinly sliced fillets soaked in butter - milk & hot sauce fried in light corn meal breading. Served w/ lemons, tartar sauce, fries & a salad **\$15**

**Pan Seared Catfish** - cajun season crusted filets served w/lemons, tartar sauce, salad & a side **\$15**

**Shrimp Dinner** - fried or grilled w/cocktail sauce, lemons, salad & a side **\$18**

**Red Beans & Rice** - smoked pork shank flavored rustic stew of red beans, andouille sausage, smoked ham, & bacon served over herbed rice & scallions. served w/ toasted french bread **\$11**

**Old Town Chicken** - new orleans style marinated breast grilled atop a bed of jambalaya. garnished w/ scallions & toasted french bread. served w/ a salad **\$13**

**Catfish Atchafalaya** - fried or grilled catfish on a bed of herbed rice & smothered in shrimp & sausage etouffee. topped w/scallions & toasted french bread. served with a salad **\$24**

### Kids

Served / fries & a kid sized drink

**Cheeseburger** - american cheese & ketchup **\$6.50**

**Chicken Strips** - 3 strips with sauce **\$6.50**

**Cheese Quesadilla** - melted cheddar **\$5**

**Grilled Cheese** - american cheese/toasted bread **\$5**

**Taco** - beef & cheese in a flour shell **\$5**

Soda \$2.50 free refills

**Coca - Cola**

**Diet Coke**

**Cherry Coke**

**Pink Lemonade**

**Mello Yello**

**OrangeFanta**

**Sprite**

**Root Beer**

**Ginger Ale**

**Blue Powerade**

**Tonic**

**Sweet Tea**

**Juice** \$3.75

### Weekly Lunch Specials

from 11am to 2pm Tues - Thurs

**Tuesday - Shrimp & Sausage Etouffee** **\$8**

**Wednesday - Mini Ocho** **\$6.50**

**Thursday - Jambalaya** **\$6.50**

**Friday - 1/2 Monte Cristo w/fries** **\$6.50**

consuming raw or undercooked meats, poultry , seafood, shellfish or eggs may increase your risk of foodborne illness

### Dessert

**Chocolate Inception** - wedge of layered chocolate & peanutbutter moosetrack ice cream w/ an oreo cookie crust drenched w/ chocolate syrup & chocolate cone dip. it's dreamy! **\$10**

**Fried Cheesecake** - cheesecake rolled in flour tortillas & fried. Choose blueberry, cherry, chocolate or cinnamon sugar w/whipped cream & powdered sugar **\$8**

**Bananas Foster Bread Pudding** - two french quarter classics meet in this non traditional mash up topped with a caramel rum sauce & french vanilla ice cream **\$10**

**Fried Ice Cream** - topped w/honey, chocolate syrup & cherries. garnished w/whipped cream **\$8**

### Prime Rib Thursday

Marinated for 24 hours & slow roasted

Served w/ Au Jus, salad & a side