



Tacos & More

SWEET PETE PUFFY TACOS

two crispy flour tortillas stuffed with fried chicken, shredded lettuce and pico, drizzled with texas pete honey and sweet lime crema; served with guacamole, sour cream, lettuce and jalapeños

16

PUFFY HOUSTON BEEF TACOS

houston beef & chorizo, lettuce, pico de gallo and cheese on crispy flour tortillas; served with lettuce, sour cream, guacamole, jalapeños & cilantro ranch

16

YUCATECAN PORK BELLY TACOS

crispy pork belly and melted cheese in three corn tortillas, topped with pickled red onion and habanero relish and cilantro; served with lettuce, sour cream, guacamole, and jalapenos

18

TROPICAL SHRIMP TACOS

crispy fried shrimp on flour tortillas with mango pico de gallo & lime crema; served with lettuce, sour cream, guacamole & jalapeños

18

PORCH TACO PLATE

three flour or corn tortillas filled with your choice of protein & topped with cheese; served with lettuce, sour cream, jalapenos, guacamole & pico de gallo

- grilled or fried chicken, roasted cauliflower or tofu 14
- houston beef, carnitas, fried avocado or smoked chicken 16
- shrimp, steak or portobello mushroom 18

OG BURRITO

flour tortilla filled with black beans, jasmine rice, mimi's queso, tots, sour cream, and guacamole; served with lettuce, sour cream, guacamole, jalapenos, cilantro ranch & salsa mexicana

- grilled or fried chicken, roasted cauliflower or tofu 15
- houston beef, carnitas, fried avocado or smoked chicken 17
- shrimp, steak or portobello mushroom 19

COCA COLA CARNITA FAJITA PLATE

citrus & mexican coca cola braised carnitas served with lime crema, jasmine rice, black beans, pico de gallo, lettuce, sour cream, guacamole, jalapeños and warm corn tortillas

18

PORCH QUESADILLA

toasted flour tortilla filled with refried beans, veggies and cheese; served with lettuce, pico de gallo, sour cream guacamole & jalapeños

- grilled or fried chicken, roasted cauliflower or tofu 15
- houston beef, carnitas, fried avocado or smoked chicken 17
- shrimp, steak or portobello mushroom 19

GRANDE GRINGO BURRITO

marinated flank steak, grilled veggies and monterey jack cheese stuffed in a flour tortilla, grilled and topped with queso blanco & pico de gallo; served with mexican rice & refried black beans

19

Desserts

- ~ gringo churros with strawberries & nutella for dipping 8
- ~ giant chocolate chunk cookie & ice cream 7
- ~ traditional churros & ice cream 12

PORCH

Starters

THREE AMIGOS 12
warm tortilla chips with mimi's queso, guacamole and salsa

TOTS & MIMI'S QUESO 9

BASKET OF AVOCADO FRIES 13
served with cilantro ranch for dipping

WARM TORTILLA CHIPS &...
homemade salsa 5
mimi's queso 6
fresh guacamole 8

NACHOS A LA NORMA 16
plenty for sharing! chipotle chicken tinga on a bed of crispy tortilla chips & topped with cheese, queso blanco, shredded lettuce, pico de gallo, sour cream & guacamole

PATATAS BRAVAS 11
paprika dusted potatoes with fresh cilantro; served with chipotle aioli



Salads

DRESSING OPTIONS: CILANTRO RANCH, LIME VINAIGRETTE & HONEY SESAME ASIAN DRESSING

SOUTH CONGRESS COBB
romaine lettuce, chopped bacon & egg, mixed cheese, cucumbers, red and green peppers, fresh avocado, pico de gallo & crispies
grilled or fried chicken, roasted cauliflower or tofu 15
houston beef, carnitas, fried avocado or smoked chicken 17
shrimp, steak or portobello mushroom 19

ASIAN STEAK SALAD
soy-ginger steak, jasmine rice, romaine lettuce topped with avocado, sesame seeds and pickled red onion, radish & cucumber salad with honey sesame asian dressing 20

PETALUMA SALAD
romaine lettuce, red and green peppers, crispies, cucumbers, grilled tomato & avocado, corn pico de gallo and feta cheese
grilled or fried chicken, roasted cauliflower or tofu 15
houston beef, carnitas, fried avocado or smoked chicken 17
shrimp, steak or portobello mushroom 19

NACHO TACO SALAD
crispy flour taco shell filled with jasmine rice, black beans, cheese, romaine lettuce, pico de gallo, guacamole, sour cream, salsa & cilantro ranch
grilled or fried chicken, roasted cauliflower or tofu 15
houston beef, carnitas, fried avocado or smoked chicken 17
shrimp, steak or portobello mushroom 19

**These items can be made to order. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.*

MENU

Tex - Mex

PORCH NAKED BURRITO BOWL
jasmine rice, borrracho beans, shredded cheese and veggies topped with mimi's queso, avocado verde, guacamole, sour cream, jalapeños and tortilla chips.
grilled or fried chicken, roasted cauliflower or tofu 15
houston beef, carnitas, fried avocado or smoked chicken 17
shrimp, steak or portobello mushroom 19

TEXAS PETE CHICKEN FLAUTAS 17
crispy flour tortilla rolls filled with texas pete smoked chicken and cheese, topped with pico de gallo and 'cha sour cream; served with jasmine rice, black beans, sour cream, guacamole and jalapeños

ENCHILADAS DE LA CASA 16
choose chicken & cheese or sweet potato & black bean rolled in flour tortillas topped with avocado verde & mimi's queso; served with jasmine rice & refried beans, lettuce, sour cream, guacamole & jalapeños

SANTA CLARA RICE BOWL
jasmine rice and black beans topped with feta cheese, lettuce, corn pico de gallo, pumpkin seeds and guacamole; served with a side of cilantro ranch
grilled or fried chicken, roasted cauliflower or tofu 14
houston beef, carnitas, fried avocado or smoked chicken 16
shrimp, steak or portobello mushroom 18

TOSTADAS TEDDY
two tostadas topped with refried black beans, melted cheese, romaine lettuce and black bean, feta & corn salsa; served with sour cream, guacamole & jalapenos
grilled or fried chicken, roasted cauliflower or tofu 14
houston beef, carnitas, fried avocado or smoked chicken 16
shrimp, steak or portobello mushroom 18

FRIED CHICKEN ACP 17
crispy milanese chicken on a bed of mexican rice & refried black beans topped with queso blanco and pico de gallo and served with lettuce, sour cream, guacamole & jalapeños

CHA CHA CHICKEN QUESADILLA 16
texas pete spicy fried chicken, roasted corn & jalapeños, monterey jack cheese in a flour tortilla with spicy honey & lime crema drizzle; served with lettuce, sour cream, guacamole, pico de gallo & jalapeños

CRISPY CARNITAS FLAUTAS 17
crispy flour tortilla rolls filled with coca cola-braised carnitas, monterey jack cheese and salsa mexicana topped with pineapple pico de gallo, queso fresco & avocado verde; served with mexican rice, refried black beans & salsa mexicana

Porch Burgers

Choose between a beef patty*, veggie burger or fried chicken; served with tots & queso

MEXICAN BURGER 18
cheddar, lettuce, guacamole, bacon, chipotle mayo and fresh jalapeños

BACK PORCH BURGER 18
cheddar, chipotle mayo, lettuce, tomato, onion and pickle

PLAIN JANE 16
just the cheddar ma'am

**ASK ABOUT
OUR KIDS MENU
& FEATURED DESSERTS**

PORCH DRINK MENU

Porch Margaritas

Enjoy a famous Porch Margarita! Our house margaritas are made with Blanco Tequila & are served in three different sizes

12 oz \$11 / 16 oz \$15 / 22 oz \$20

Classic Porch

Lavender

Strawberry Habanero

Blackberry Sage

Cucumber Mint

Mixed Berry

Ginger Pear

Prickly Pear

Peach Jalapeño

Frozen Margaritas

\$8/\$10/\$14

(available in classic or flavor of the day!)

Upgrade to Espolon Reposado, El Mayor Blanco or Siete Misterios Mezcal for \$3/\$7/\$10

Upgrade to Don Julio (Blanco or Reposado), Casamigos or Patron for \$8/\$10/\$15

Add a float of Gran Gala for \$3!
Add Jalapeños for \$1

Specialty Margaritas

MEZCALITA

Siete Misterios Mezcal, fresh squeezed lime juice & agave served with a tajin rim \$18



FRONT PORCH MARGARITA

Don Julio Silver Tequila, Gran Gala, fresh squeezed lime juice & agave served with a salt rim \$19

TAMARIND

El Mayor, fresh squeezed lime juice, tamarind syrup; topped with soda water; served with a chamoy-tajin rim \$18

SKINNY MARG

El Jimador, fresh squeezed lime juice, fresh squeezed OJ, simple syrup; served with a salt rim \$14

PASSIONFRUIT

El Mayor, passionfruit, fresh squeezed lime juice & agave; served with a hibiscus salt rim \$19

Porch Cocktails

BRIAR PATCH

Tito's Vodka, muddled mixed berries, lemon juice, simple syrup & mint; topped with ginger beer \$14

MILLWORKS MARTINI

Vanilla Vodka, champagne, passionfruit & lime juice \$14

EL CHAPO

Sutlers Gin, muddled strawberries, Aperol & grapefruit juice; topped with soda water \$16

APEROL SPRITZ

Aperol, processco & soda water \$14

SAGE GIN FIZZ

Sutlers Gin, sage simple syrup, lavender & lemon juice \$14

WHISKEY SMASH

Maker's Mark, cranberry bitters, OJ, cranberry juice & simple syrup; topped with ginger beer \$17

OAXACAN OLD FASHIONED

Choice of Mezcal or Anejo old fashioned, simple syrup & cranberry bitters \$16

RUM PUNCH

Don Q Rum, Campari, Gran Gala, orgeat, nutmeg & lime juice \$14

PORCH BLOODY MARY

Tito's Vodka, your choice of spicy or mild, housemade bloody mary mix & tajin rim \$15

PORCH MULE

your choice of Tito's Vodka, El Jimador Tequila or Maker's Mark with lime juice, simple syrup, muddled ginger topped with ginger beer \$16

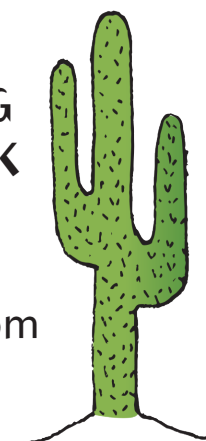
PORCH MOJITO

Don Q Cristal Rum, mint, lime juice, simple syrup & soda water \$14/\$19
add berries for \$1

ANY COCKTAIL CAN BE
MADE INTO A MOCKTAIL!

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PICTURES!

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Flights & More

MARGARITA FLIGHT \$20

Choose any 3 flavors to try!

88 OZ. CLASSIC PORCH MARGARITA
TOWER \$100

(Minimum 4 People)

MARGARITA CARAFES

Large Classic Carafe \$30

Large Flavored Carafe \$35

Small Classic Carafe \$20

Small Flavored Carafe \$25

Tequila

All tequilas are served in a 2 oz pour, with salt & lime (chilled by request)

El Jimador Blanco \$9

El Mayor Blanco \$12

Espolon Reposado \$12

Siete Misterios Mezcal \$13

Casamigos Blanco \$14

Patron \$18

Don Julio Blanco \$18

Don Julio Reposado \$18

Beer

BOTTLED & CAN BEER

Tecate \$4

Corona \$5

Modelo Especial \$6

Sycamore Mountain Candy IPA \$6

Shiner Bock \$6

Michelob Ultra \$5

Rotating THC Infused Beverage \$8

Ask your server about our
rotating drafts!

Wine

HOUSEMADE SANGRIA

MADE TO ORDER! \$8

WHITE WINE

Anjos Vinho Verde

La Playa Viognier Chardonnay

\$8/\$28

RED WINE

Hacienda Lopez de Haro Crianza

Tempranillo \$8/\$28

Non Alcoholic

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Dr Pepper, Cherry Coke, Barqs Root Beer, Pink Lemonade, Sweet & Unsweet Tea \$3

Housemade Limeade or Lemonade \$4

Add Fruit for \$1

N/A Frozen Margarita (rotating flavor) \$6