

YE KENDALL INN

Est. 1859

TEXAS HILL COUNTRY

FAMOUS FOR GOOD FOOD & HISTORIC ACCOMMODATIONS SINCE 1859....

SPECIALS

* GLUTEN FREE MENU AVAILABLE*

DAILY SOUP \$5

BLUE PLATE SPECIAL
MARKET \$

CHEF'S SPECIAL
MARKET \$

3 SOUP SAMPLER \$6

PRIME RIB WEDNESDAY'S

LIMESTONE SIGNATURE SALAD
JUICY OVEN ROASTED PRIME RIB
PORCINI FOUR CHEESE POTATOES
HILL COUNTRY PEACH COBBLER
\$19

FRIDAY "FLIGHTS & BITES"

ENJOY A "FLIGHT" OF 3 CELLAR MASTER
WINE OR BEER SELECTIONS PAIRED WITH
HANDCRAFTED "BITES" FROM OUR CUISINE
\$15

TAVERN 128

BEER

DOMESTIC: BUDWEISER, BUD
LIGHT, MILLER LITE, COORS LIGHT,
MICHELOB ULTRA, SAM ADAMS,
O'DOULS, LONE STAR

SPECIALTY/IMPORT: DOS XX,
CORONA, SHINER BOCK, SHINER
BLACK, SHINER 101, FAT TIRE,
PAULANER, HEINIKEN, TECATE
LIGHT, RED BRIDGE (GLUTEN FREE BEER)

WINE

ASK OUR CELLAR MASTER FOR OUR
AWARD WINNING WINE SELECTIONS



SPIRITS

SELECTIONS FROM AROUND THE
WORLD

SIGNATURE COCKTAILS

LEMON BREEZE 'TINI \$8

BACARDI LIMON, LEMONCELLO, LEMON
INFUSED SIMPLE SYRUP, TAZO ZEN TEA,
SHAKEN WITH FRESH LEMON

SUMMER FRUIT 'TINI \$8

MIDORI, APPLE PUCKER, APRICOT BRANDY,
PEACH VODKA, SPLASH OF ST. GERMAIN,
SHAKEN WITH FRESH LIME

SMALL PLATES

HOUSEMADE CRISPY HANDCUT CHIPS \$4
YUCCA & LOTUS ROOT CHIPS, ROASTED GARLIC CILANTRO MAYO

ANGEL HAIR ONION STRINGS \$5
THINLY SLICED, FRITTERED SWEET ONIONS, RED PEPPER MAYO

MARGHERITA FLATBREAD PIZZA \$8
FRESH ROMA TOMATOES, BASIL, MOZZARELLA, EXTRA VIRGIN OLIVE OIL DRIZZLE

LIMESTONE CALAMARI \$9
CRISP CALAMARI, ROASTED GARLIC CILANTRO MAYO, HOUSEMADE MARINARA SAUCE

AHI TUNA NACHOS \$9
FRESH AHI TUNA, CRISP WONTONS, WASABI MAYO, TOMATILLO PINEAPPLE SALSA

ROASTED TUSCAN VEGETABLE SOUP \$5
FIRE ROASTED TOMATOES, EGGPLANT, HERBS, VEGGIE STOCK, EXTRA VIRGIN OLIVE OIL

CREAMY WILD MUSHROOM + GORGONZOLA SOUP \$6
WILD MUSHROOMS, RICH CREAM, DECADENT GORGONZOLA CHEESE

CHINESE CHICKEN SALAD \$8
TAMARIND GLAZED CHICKEN, NAPA CABBAGE, CRISP VEGGIES, CILANTRO, BASIL, CRISP NOODLES,
TOASTED NUTS & SEEDS, ORIENTAL VINAIGRETTE

LIMESTONE SPINACH SALAD \$8
CRIMINI MUSHROOMS, CANDIED WALNUTS, APPLE WOOD SMOKED BACON, GORGONZOLA CRUMBLES
VINAIGRETTE DRESSING

LIMESTONE SIGNATURE SALAD \$6
MIXED GREENS, GRAPE TOMATOES, CARROTS, PARMESAN CRUMBLES, APPLE WOOD SMOKED BACON
CRACKED 5 PEPPER CHUNKY BLEU VINAIGRETTE

LARGE PLATES

YELLOW FIN TUNA SALAD \$11
BLACKENED AHI TUNA (SEARED RARE), MIXED GREENS, CURRIED WONTONS, WASABI MAYO, GINGER

MEDITERRANEAN PASTA \$13
ARTICHOKE, SHITAKE MUSHROOM, ROMA TOMATO, PINE NUTS, EXTRA VIRGIN OLIVE OIL

PISTACHIO CRUSTED CHICKEN \$15
CRISP PISTACHIO CRUST, WHOLE GRAIN MUSTARD CREAM, PORCINI FOUR CHEESE POTATOES

SMOKED ROASTED BEEF SHORT RIBS \$15
MUSHROOM ROASTED GARLIC SAUCE, ONION STRINGS, PORCINI FOUR CHEESE POTATOES

GRILLED MAHI MAHI \$17
SHITAKE MUSHROOM, TOMATO, BACON, CHIVE, LEMON DILL SAUCE, HERB COUSCOUS

YELLOW FIN TUNA STACK \$19
SPICED & BLACKENED, DRIZZLED WASABI AIOLI, FRIZZLED SPINACH, HERB COUSCOUS

FILET OF BEEF TENDERLOIN (7oz) \$26
BLACK ANGUS BEEF, MUSHROOM ROASTED GARLIC SAUCE, PORCINI FOUR CHEESE POTATOES

COWBOY RIBEYE (18oz) \$28
BLACK ANGUS BEEF, HERB BUTTER, CRISPY ONIONS, PORCINI FOUR CHEESE POTATOES

CLUB WRAP \$9
TURKEY, BACON, TOMATO, CHEDDAR, LETTUCE, RED PEPPER MAYO, SOUTHWEST WRAP

THE 1/2 POUND TRADITIONAL BURGER \$9
ANGUS BEEF, LETTUCE, TOMATO, PICKLE, ONIONS, PROVOLONE, CHEDDAR OR SWISS CHEESE

THE 1/2 POUND LIMESTONE BURGER \$10
ANGUS BEEF, PORTABELLAS, GRILLED ONIONS, GORGONZOLA CHEESE, WASABI MAYO

CLASSIC REUBEN \$9
CORNERED BEEF, SAUERKRAUT, THOUSAND ISLAND DRESSING, SWISS CHEESE, GRILLED RYE BREAD

SWEETS

TRES LECHES CAKE \$6
CAJETA SOAKED SPONGE CAKE, SOUR CREAM ICING & CARAMEL DRIZZLE

HILL COUNTRY PEACH COBBLER \$4
BAKED PEACHES, BUTTERY SWEET CRUST + VANILLA BEAN ICE CREAM \$5

AZTECA BROWNIE \$5
CHOCOLATE, CINNAMON & VANILLA BROWNIE, CHERRY COULIS, TOASTED ALMOND WHIPPED CREAM