

ANTOJITOS

CEVICHE TRIO \$15

Sea Scallop Ceviche — Sea scallops, cucumber, orange

Classic Ceviche — Blue crab, gulf shrimp, 3 chili pico de gallo, avocado

Smoked Trout Ceviche — Smoked rainbow trout, olives, capers, onions

BAKED GULF OYSTERS IN TEQUILA-ARBOL \$15

Baked gulf oysters on the half shell with Tequila, serrano sauce, cotija cheese

JALAPENO BARBACOA \$9

Baked jalapenos stuffed with beef barbacoa, bacon, crema mirasol

TLAYUDA WITH CHICKEN & BBQ SAUCE \$14

Grilled Oaxacan flat bread, black beans, Monterey Jack cheese, Asado Chicken with Homemade BBQ sauce, Mexican slaw

GUACAMOLE

Large \$10

Small \$7

Herencia's hand made to order guacamole

BRISKET & ROASTED PEPPER QUESO \$10

Queso blanco, slow braised herbed beef brisket, roasted red and poblano peppers

QUESO BLANCO \$8

HAPPY HOUR

Join us for Happy Hour
Monday-Friday from 3pm
to 6:30pm.

MARGARITAS (FROZEN & ON THE ROCKS) \$5

LA CHIQUITA \$6

TEXICAN MARGARITA \$6

BEER — REDUCED PRICE

WINE BY THE GLASS — REDUCED PRICE

Join us Monday, Tuesday
& Wednesday for our
All Day Drink Specials

MARGARITAS (FROZEN & ON THE ROCKS) \$5

LA CHIQUITA \$6

TEXICAN MARGARITA \$6



= Specialty Items
on the Menu

SOPA Y ENSALADAS

SOPA DE TORTILLA \$10

Roasted chicken, squash, tortilla strips, cheese, avocado

HERENCIA SALAD \$11

Field greens, cabbage, tomatoes, cucumbers, avocado, pepitas, honey arbol vinaigrette dressing

ADD:

Asado Steak \$5.

Asado Chicken \$4

Grilled Shrimp \$6

Southwest Spiced Chicken \$4

SOUTHWEST SALAD \$11

Grilled romaine lettuce, corn, black beans, jicama pico de gallo, honey-lime vinaigrette

With Southwest Grilled Chicken +\$4

TACOS & ENCHILADAS

TWO SERVED WITH CILANTRO RICE & BEANS



BRISKET TACOS \$15

Slow braised herbed brisket, sweet onion, roasted poblano, angel hair potatoes, homemade flour tortilla, Frijoles Negro

FISH TACOS \$16

Grilled Fish Tacos: Marinated Mahi Mahi, Poblano Crema, Mexican Slaw, Avocado, homemade corn and flour tortilla, Frijoles Negro

Fried Fish Tacos: Fried Tortilla Crusted Cod, spicy serrano sauce, Mexican Slaw, avocado, homemade corn and flour tortilla, Frijoles Negro

SHRIMP TACOS \$17

Grilled Gulf shrimp, poblano crema, field greens, Mexican slaw jicama reyada, homemade corn and flour tortilla, Frijoles Negro

ASADO TACOS \$16

Asado Chicken Tacos: Grilled Chicken, sweet onions, crema Marisol, cheese, Field Greens, tomato, Flour Tortilla, Frijoles Negro

Asado Beef: Asado Steak, sweet onions, Steak Sauce, Cheese, 3 chili pico de gallo, Flour Tortilla, Frijoles Negro

WILD BOAR TACOS \$16

Wild Boar Jalapeno Sausage, Apple Kale Slaw, aoli, Flour Tortilla, Frijoles Negro

CLASSIC CHEESE ENCHILADA \$12

Aged cheddar and chili con carne sauce, onions, cowboy beans

CHICKEN ENCHILADAS \$13

Verde Sauce: Baked chicken tinga, tangy roasted tomatillo and cilantro sauce, cheese, Cowboy beans

Poblano Sauce: Baked chicken, Poblano sour cream sauce, cheese, cowboy beans

New Mexico Red Chili Sauce: Baked chicken, New Mexico red chili sauce, cheese, cowboy beans

BRISKET ENCHILADAS \$14

Slow braised herbed brisket, tangy roasted tomatillo and cilantro sauce, cheese, cowboy beans

HERENCIA COMBINATION PLATE — STARTING AT \$14

Your choice of one of our Tacos from the Taco Section and one Enchilada from our Enchilada Section, cowboy beans

BRUNCH

JOIN US FOR OUR TEXICAN
BRUNCH, SATURDAY AND
SUNDAY, FROM 11AM TO 3PM.

WE OFFER A VEGETARIAN
MENU AND A GLUTEN AVOIDANCE
MENU. JUST ASK YOUR SERVER
FOR THE MENUS.

ASADOS

"BACK YARD TEXAS" MESQUITE GRILLED MEATS, PORK & POULTRY

ASADOS TRADITIONAL

Grilled onions, sour cream, cheese, four flour tortillas, cilantro rice, cowboy beans

Asado Chicken \$18

Combination of Asado Chicken and Asado Steak \$19

Asado Steak \$20

Grilled Shrimp \$21

Add Guacamole \$1 • Add Escabeche \$1 • Add Pico \$1.25

ASADO TRADITIONAL ESPECIAL: Low Carbohydrates

Grilled onions, sour cream, cheese, four lettuce wraps, roasted vegetables

Asado Chicken \$19

Add Guacamole \$1 • Add Escabeche \$1 • Add Pico \$1.25

CARNE ASADA CHIMICHURRI \$22

Skirt steak, Argentina style chimichurri, cilantro rice, Cowboy beans

POLLO CON HONGOS \$17

Asado chicken, sautéed baby spinach, Texas bella mushrooms, cotija cheese, cilantro rice, cowboy beans

SALTIADO \$16

Asado chicken, red onion, tomato, Yukon potato, jalapeno, sautéed in a Peruvian aji panca butter sauce, cilantro rice

PUERCO EN ACHIOTE \$19

Grilled Pork Chop in Achiote Marinade, fried plantains, grilled herbed tomato, cowboy beans

GAUCHO RIBEYE \$25

10oz Certified Angus Beef Ribeye, grilled Gaucho style vegetables with chili arbol, cilantro rice, cowboy beans

TEXICAN ENTREES

STUFFED CAMARONES \$21

Four Jumbo Gulf Shrimp stuffed with Blue Crab Cakes, Poblano Crema with Cilantro Rice

MARISCADA \$21

Brandy and Shrimp caldo, Gulf shrimp, white fish, mussels, Andouille sausage, cilantro rice

GRILLED QUAIL EN CHAMOY \$19

Mesquite grilled quail with apricot chamoy glaze.
Texas gallo pinto, roasted vegetables

CHICKEN AND THREE CHEESE CHILE RELLENO \$16

Roasted poblano pepper, baked chicken, Monterey Jack, Cheddar cheese and cotija cheese, sofrito sauce, cilantro rice, cowboy beans

SHRIMP FLAUTAS \$15

Three taquitos stuffed with shrimp, mixed peppers, cheese, queso, cilantro rice, cowboy beans

QUESADILLA DE BRISKET \$15

Slow braised herbed brisket, sweet onions, BBQ sauce, sour cream, guacamole

GRILLED MEAT LOAF \$15

José's favorite meat loaf recipe with beef, pork and roasted jalapeno, sofrito sauce, roasted vegetables

CC&T TOWER \$14

Layered Tortillas with baked chicken and cheese,
New Mexico Red Chile sauce, cilantro rice, Cowboy Beans
Add One Egg \$2

CAZUELA DE POBLANO SOUR CREAM ENCHILADAS \$15

Casserole made with baked chicken, potatoes, roasted poblano sour cream sauce, Monterey Jack cheese, three chili pico de gallo, avocado

ADDITIONS

MEXICAN STREET CORN \$5

ROASTED CARROTS \$5

GREEN CHILE ROASTED POTATOES \$5

BASKET HANDMADE TORTILLAS \$2

NON-ALCOHOLIC BEVERAGES

BLACK TEA \$2.75

COFFEE \$2.75

KIDS MENU

ALL ITEMS SERVED WITH FRENCH FRIES

QUESADILLA \$6

Add Asado Steak \$2

Add Asado Chicken \$1

ASADO TACO

Asado Steak \$8

Asado Chicken \$7

Tinga \$7

CHICKEN FINGERS \$7

MACARONI & CHEESE \$7

KIDS DRINK \$1.25

DULCES

FLAN AL DIA \$7

Seasonal flavored flan of the day

CRISP OF THE DAY \$10

Baked Crisp made with Granola Oat topping and seasonal fruit topped with ice cream

HOMEMADE CHURROS \$6