

STARTERS

CHILE CON QUESO BLANCO 6.50/9.50 ●

eccell style original recipe
add fajita beef 3 | taco meat 2 | guacamole 2

ECCEVICHE 14.95 ●

fresh seafood marinated in citrus juices | smoky habanero sauce
avocado | cilantro | red onion | mango

CRAB CAKE STUFFED SHRIMP (3) 17.95

habanero mango drizzle | white wine garlic butter

TABLESIDE GUACAMOLE 9.95 ●

made fresh at your table

BACON GUACAMOLE 9.95 ●NEW!

radish | cotija | corn

LUMP CRAB GUACAMOLE 13.95 ●NEW!

pomegranate | pepita

QUESADILLAS

fajita beef or chicken 12.95
shrimp, spinach and mushroom 16.95
pico | caramelized onion | chipotle ranch
add guacamole 2

HARISSA BLACKENED LAMB CHOPS 15.95 ●

tzatziki

MEDITERRANEAN PLATE 8.95/14.95

hummus | tzatziki | tabouleh | baba ghanouj
earthstone fired flatbread
add earthstone fired leg of lamb 6

NAPA PLATE 13.95

grilled tomatoes | asparagus | herbed goat cheese
olive tapenade | roasted garlic purée
earthstone fired flatbread

JUMBO LUMP CRAB CAKES 18.95

guacamole | pomegranate | white wine garlic butter

QUESO FUNDIDO 9.95

melted cheese blend | tortillas | taco meat | poblano | onion
sub fajita beef 3

NACHOS ECCELL 12.95

chicken, steak, or pork | black bean | queso blanco
cilantro sour cream | guacamole | blistered jalapeno
sub lump crab cakes or shrimp 7

CHILE DUSTED CALAMARI 12.95

fresh cilantro | homemade marinara | chipotle ranch

FINE TEX-MEX ●NEW!

SHRIMP & CHICKEN FAJITAS 24.95

charro beans | spanish rice | guacamole | pico
substitute beef 6
* serves 1-2 people

**FILET MIGNON FAJITAS WITH
CRAB CAKE STUFFED SHRIMP 44.95**

charro beans | spanish rice | guacamole | pico
* serves 1-2 people

**BLACKENED LAMB CHOPS WITH
CHICKEN POBLANO ENCHILADA 23.95**

refried black beans | spanish rice | cilantro sour cream
add enchilada 4

CHICKEN POBLANO ENCHILADAS (2) 17.95

refried black beans | spanish rice | signature cheese blend
cilantro sour cream
add enchilada 4

BRISKET ENCHILADAS (2) 19.95

refried black beans | spanish rice | tomatillo salsa | guacamole
signature cheese blend
add enchilada 5

**QUESO BLANCO RELLENO WITH
GRILLED SKIRT STEAK 27.95**

refried black beans | spanish rice

HABANERO MANGO TACOS 15.95

cabbage mix | refried black beans | spanish rice
habanero mango sauce | pineapple pico
choice of: fried gulf shrimp | fried fish

CLASSIC BAJA TACOS 13.95

refried black beans | spanish rice | cabbage
signature cheese blend | pico | cilantro lime crema
choice of: fish | chicken | steak | pork

SOUPS

cup 5.95 bowl 8.95

SPICY TORTILLA

homemade mexican soup | signature cheese blend
avocado | earthstone roasted chicken

SWEET CORN CHOWDER

homemade sweet crumbled cornbread

CREAMY TOMATO BASIL

homemade | parmesan crisps | fresh basil

●NEW! ● ROASTED POBLANO

pureed with reduced cream and spices

ENTRÉES

TORTILLA CRUSTED REDFISH 26.95

roasted poblano corn crema | garlic spinach
spanish rice | cotija cheese
add blackened shrimp 5.95

● VOODOO SALMON 26.95

mashers of the week | asparagus
peppercorn vinaigrette | soy dijon streaker
cilantro pepita pesto | pickled ginger

FRESH CATCH

●NEW!

refried black beans
spanish rice
sauce of your choice

●NEW!

REDFISH 24.95

SALMON 22.95

TUNA 24.95

FLOUNDER 19.95

choice of:

poblano cream

tomatillo

white wine garlic butter

naked (olive oil and lime)

CRAB CAKE STUFFED SHRIMP (5) 24.95

garlic spinach | cheese grits
habanero mango drizzle | white wine garlic butter

SEAFOOD ENCHILADAS 18.95

signature cheese blend | blistered tomato salsa
cilantro sour cream | roasted corn
spanish rice | guacamole

●NEW! ● TEXICAN FRIED CHICKEN 15.95

garlic spinach | refried black beans | spanish rice
roasted poblano cream | spicy mango bbq

THE ROSIE 18.95

grilled chicken | penne pasta | tomato
roasted garlic rosemary cream | parmesan
substitute gulf shrimp 20.95

● CHICKEN FAJITA QUINOA BOWL 14.95

quinoa | cabbage mix | avocado
black beans | goat cheese

●NEW! ● CHICKEN ECCELL 17.95

mashers of the week | garlic spinach | chimichurri
goat cheese

● CHIMICHURRI SKIRT STEAK 22.95

south american chimichurri | cotija garlic fries with cilantro

● 6oz filet 32.95 | 12oz ribeye 36.95

add shrimp 5.95 add crab cake 8.95 add oscar 9.95
wet-aged Certified Angus Beef @ broiled at 1400-1800 degrees
served with garlic spinach | mashers of the week

SALADS

NOLA CHICKEN CAESAR 13.95
homemade caesar dressing | blackened chicken | applewood smoked bacon | parmesan cheese | herbed garlic crisps

STEAK FAJITA CHOPPED SALAD 16.95
Certified Angus Beef ® | cabbage | romaine mix | roasted corn | applewood smoked bacon | signature cheese blend | buttermilk dressing | herbed garlic crisps

ECCELL CHICKEN GREEK 13.95 ●
grilled chicken | balsamic | oregano vinaigrette | tomato | red onion | bell pepper | capers | kalamata olives | radishes | cucumber | feta
sub petite salmon filet or shrimp 2

HOUSE SALAD 8.95 ● ●
pureed pear vinaigrette | red onion | bell peppers | smoked blue cheese | pomegranate | walnuts

SANDWICHES | BURGERS | MELTS

● add mashers of the week, sauteed garlic spinach, charro beans, or fresh cut french fries 1.95
full shareable order of fresh cut fries 3.95

● all burgers are Certified Angus Beef ® and served on brioche bun unless otherwise specified

● all melts served on hearth sourdough
● substitute gluten free bun 2

ECCELL CHICKEN CLUB 12.95
mayo | applewood smoked bacon | guacamole | smoked provolone | l-t-o

ECCELL CHICKEN SALAD 9.95
caesar greens | smoked provolone | l-t-o | schwartz pickle

GOURMET GRILLED CHEESE 13.95
tomato basil soup | fresh mozzarella | smoked provolone | smoked gouda
add bacon or pulled pork 3
add avocado 2

STEWED LAMB GYRO 11.95
gyro style pita wrap with stewed leg of lamb | tzatziki | sliced tomato | red onion
add feta 2

ECCELL BLT 9.95
applewood smoked bacon | romaine lettuce | tomato | basil | pesto mayo | provolone
add avocado 2 add two fried eggs 3

COCHON SHRIMP MELT 14.95
fried gulf coast shrimp | applewood smoked bacon | havarti cheese | sambal mayo | l-t-o

TEXAS AVE OLD TIMEY BURGER 12.95
russian dressing | american cheese | caramelized onion | bacon-blended patty | schwartz pickle | parmesan crisp

CLASSIC BURGER 10.95
mayo | mustard | l-t-o | schwartz pickle
choice of: smoked provolone | swiss | american
add bacon pulled pork 3

BURGER MOJO 8.95
double 3oz patty | martin's potato roll | l-t-o | schwartz pickle | american cheese | awesome sauce

NEW! CHILE RELLENO BURGER 13.95
pepperjack stuffed chile relleno | grilled onion | chipotle mayo | pico

MEDITERRANEAN CHICKEN MELT 11.95
fresh mozzarella | sundried tomatoes | basil | pesto mayo | arugula | onion

REUBEN MELT 12.95
shredded corned beef | sauerkraut | swiss cheese | russian dressing

MESQUITE SMOKED TURKEY MELT 11.95
balsamic | oregano mayo | smoked provolone | l-t-o | schwartz pickle | sauteed mushrooms

ESTD 1989
Celebrating 30 years!

PIZZA

OUR DOUGH IS A DECADES OLD RECIPE FROM CALABRIA, ITALY. WE USE THE FINEST INGREDIENTS AND HAND TOSS DAILY

EACH ADDITIONAL TOPPING 3

CLASSIC PEPPERONI PIZZA 15.95
handmade tomato sauce | premium mozzarella | pepperoni | parmesan

MARGHERITA 15.95 ●
premium mozzarella | fresh tomato | fresh basil | evoo

PEPPERONI & SAUSAGE 16.95
handmade tomato sauce | premium mozzarella | sausage | pepperoni | parmesan

VEGGIE SUPREMO 16.95 ●
artichoke | spinach | roasted garlic | premium mozzarella diced | tomato | mushrooms | basil pesto

BARBECUED CHICKEN 17.95
homemade bbq sauce | gouda cheese | fresh cilantro | red onion

SPECIALTIES

MY BIG FAT GREEK 15.95
roasted bell pepper | tomato | spinach | premium mozzarella | feta | kalamata olives
add stewed leg of lamb 3

TEX MEX 16.95
black beans | roasted tomato salsa | mozzarella | jalapeno | cilantro | lime sour cream | cilantro
add fired fajita steak or chicken 3

CAVEMAN 22.95
pepperoni | fajita steak | applewood smoked bacon | prosciutto | premium mozzarella | handmade tomato sauce

MEDITERRANEAN CHICKEN 16.95
fresh mozzarella | sundried tomato | basil pesto | onion | arugula

MY COUSIN VINNY 17.95
evoo | fresh mozzarella | parmesan | roasted garlic | arugula | balsamic reduction | prosciutto

● GLUTEN FREE ● DAIRY FREE ● VEGETARIAN

Please be advised that there is a risk with consuming raw or uncooked proteins

MARGARITAS

All of our margaritas are served on the rocks.

HOUSE RITAS

classic | baja | sangrita | raspberry

SKINNY PURO VERDE MARGARITA

organic puro verde silver | organic agave nectar | lime juice

STRAWBERRY TART MARGARITA

Z tequila | strawberry apricot puree | lime juice

TEXAS FLOOD

cucumber jalapeno infused republic tequila
paula's texas lemon | agave nectar | lime juice

THE HUSSONG'S RITA

hussong's repo tequila | cointreau | orange juice
hand made sweet n' sour

THE AVOMANGO

Z repo tequila | grilled mango puree | agave nectar | lime juice
peach nectar | avocado

PURE WATERMELON RITA

organic puro verde silver | organic agave nectar | lime juice
fresh squeezed watermelon puree

SMOKE ON THE RIO

Vida Mezcal | agave nectar | lime juice | orange peel

BLACK OUT RITA

organic puro verde 110 proof | black current liquor | black
berries | agave nectar | lime juice

THE PERFECT 1942

Don julio 1942 | Grand Marnier | agave nectar | lime juice

SIGNATURE COCKTAILS

BTX BREEZE

effen cucumber vodka | pineapple | lime juice
basil | cucumber

GREEK SANGRIA

boutari greek white wine | metaxa | mixed juice

MAROON WHISKEY

rebecca creek | creme de cassis | lime juice

PEACH PALMER

enchanted rock peach vodka | deep eddy sweet tea vodka
lemonade

MULES

ENCHANTED MULE

enchanted rock peach vodka | grilled peaches | lime juice

MULE 110

organic puro verde 110 proof tequila | ancho reyes
lime juice | ginger beer | agave nectar

JALAPENO HILL COUNTRY MULE

dripping spring orange vodka | jalapeno slice | lime juice
ginger beer

MEZCAL MULE

Vida Mezcal | passion fruit | lime juice | ginger beer

CLASSIC COCKTAILS

BLOOD AND SAND

monkey shoulder | cherry heering | carpano antica
orange juice

WHISKY SMASH

woodford reserve | lemon | mint

XL COSMO

absolute citron | paula's texas orange | cranberry juice | lime

PALOMA

Z silver tequila | grapefruit juice | lime juice
fresca

EXCELLENCE FASHIONED

OLD FASHIONED

woodford reserve | angostura bitters | orange peel

NEW TRADITION

puro verde reserve | ancho reyes | agave | orange peel | bitters

SAZERAC

sazerac rye | absinthe | psychaud's biters
angostura bitters | lemon peel

2-1-2 MANHATTAN

sazerac rye | carpano antica | angostura bitter

BREWS

DRAFT

Ask your server about our draft beer features

Miller Lite | America

Shiner Bock | Shiner, Texas

Blue Moon | Ft. Collins, Colorado

Dos XX | Mexico

Spindletap | Houston, Texas

Deep Ellum IPA | Dallas, Texas

Lone Pint Brown | Magnolia, Texas

Stella Artois | Belgium

Guinness | Ireland

BOTTLES

DOMESTIC

Bud Light

Budweiser

Coors Light

Michelob Ultra

IMPORTS

Xingu Black Lager | Brazil

Heineken | Holland

Pilsner Urquell | Czech Republic

Spaten Optimator | Germany

Harp Lager | Ireland

FIX Lager | Greece

CRAFT

Stone IPA | San Diego, California

Sam Adams Boston Lager | Boston

Abita Amber | Louisiana

Fat Tire Amber | Ft. Collins, Colorado

Revolver Blood & Honey | Texas

Austin Eastciders | Austin

TEXAS CANS

KARBACH

Hopadillo IPA

Weekend Warrior Pale Ale

Love Street

DEEP ELLUM

Dallas Blonde

Dream Crusher Double IPA

BLACKWATER DRAW

Border Town

Contract Killer Coffee Porter

Mulligan Kolsch

SPINDLETAP

Honey Hole

Boomtown Blonde

NEW REPUBLIC

Damnit Jim Amber

Warimono Belgian Tripel