

THE FRUTERÍA

BOTANERO BY CHEF JOHNNY HERNANDEZ



SAN ANTONIO • HOUSTON

NUESTRAS FRUTAS Y VERDURAS

Apple • Banana • Berries • Coconut • Grapes • Guanabana • Guayaba • Kiwi • Lime • Mamey • Mango • Herbs
Maracuya • Melons • Pineapple • Oranges • Pears • Tamarindo • Carrots • Nopales • Celery • Cucumber

* Due to our growing seasons some of your favorite fruits may not be available

JUGOS & LICUADOS med 6.59 / lg 7.99

Fresh juices and combinations of seasonal ripe fruit blended with fresh-squeezed orange juice or milk. We are happy to blend your favorite combination of fruits

Naturales

Your choice of fresh orange, grapefruit OR carrot juice.
Combined if you wish

Verde

Orange juice, nopal, grapefruit, pineapple, celery, parsley

Rico Suave

Mango, orange juice, cantaloupe, pineapple

Que Fresa

Orange juice, strawberries, pineapple

Buenos Días

Milk, bananas, eggs, almonds, oats, honey

FRUIT CUPS

Fruit Cup with Chile and Lime 7.99

Watermelon, cantaloupe, pineapple, strawberries, grapes and other seasonal fruits

Fruit Cocktails 7.39

Seasonal and specialty fruits, with your choice of Greek or non-fat yogurt, granola, pecans, honey

LOS CAFECITOS

Small Coffee 1.99

Large Coffee 2.29

Small Hot Tea 1.99

Large Hot Tea 2.29

Small Iced Tea 1.99

Large Iced Tea 2.29

AGUAS FRESCAS 4.10

Select from our seasonal varieties

SODAS 2.59

Coke, Diet Coke, Sprite



BREAKFAST

6 AM - 10 AM

TACOS

✔ **Bean & Cheese Taco 4.40**
On a flour tortilla

Egg & Bacon Taco 4.90
On a flour tortilla

✔ **Egg & Potatoes Taco 4.40**
On a flour tortilla

Chorizo & Egg Taco 4.90
On a flour tortilla

TORTAS Y TOSTADAS

(MEXICAN SANDWICHES AND OPEN-FACED CHALUPAS)

✔ **La Ranchera 7.90**

Scrambled eggs, black beans, peppers,
sliced avocado, queso fresco

La Azteca 7.90

Scrambled eggs, chorizo, black beans, crema

Choripapa Sandwich 9.20

Scrambled eggs, chorizo, potatoes,
black beans, avocado, crema

Sincronizada Sandwich 9.20

Scrambled eggs, ham, mozzarella cheese, sliced avocado, crema

✔ **Vegetarian**

Tax & Gratuity Not Included

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.



LUNCH / DINNER

TORTAS

ALL SANDWICHES SERVED WITH POTATO CHIPS

Puerco Pibil 10.55

Roasted pork sandwich with citrus juices, achiote and spices, served with pickled red onions

Roasted Chicken en Adobo 10.15

Chicken sandwich with chile pasilla, spices, sliced tomatoes, crema, queso fresco

Tuna Yucateca 12.05

Seared tuna sandwich with Yucatan spices, avocado cream, julienne vegetables, pickled onions, cilantro

Chicken Milanesa 10.40

Breaded chicken breast, avocado cream, lettuce, tomatoes, sliced avocado

TOSTADAS

(OPEN-FACED CHALUPAS)

Chicken Tinga 8.90

Chicken with salsa chipotle, avocado cream, lettuce, shredded vegetables, queso fresco

Ceviche Rojo 10.45

White fish, chile chipotle, roasted red peppers, lettuce, avocado cream, pico de gallo

Tuna Ceviche 12.99

Tuna marinated in lime juice and roasted habaneros, julienne vegetables, avocado cream, olive oil, cilantro

🌱 Vegetarian 9.45

Black beans, avocado, queso fresco, lettuce, tomatoes, crema

ENSALADAS

Manzana 10.40

Spring lettuce, apples, oranges, strawberries, avocado, tomatoes, bacon, pecans, orange and lime juice, extra virgin olive oil

🌱 Jicama 10.00

Jicama, cucumbers, cantaloupe, tomatoes, avocado, toasted almonds, guajillo dust, orange and lime juice, extra virgin olive oil

🌱 Fruteria Salad 10.20

Spring lettuce, cantaloupe, strawberries, mango, toasted almonds, orange and lime juice



Frutería **botanero** *by day* *by night*

LAS BOTANAS

Our *Botanas* are inspired by regional Mexican bar appetizers or small plates ranging from spiced nuts and guacamoles to stuffed chiles and quesadillas

♥ Queso Blanco 8.65

White American, mozzarella and manchego cheese, garnished with pico de gallo

♥ Cacahuates con Ajo y Chile de Arbol 3.85

Spicy peanuts with garlic and chile árbol

♥ Chips and Salsa 6.25

Our traditional tomatillo and chile de árbol salsa

♥ Tradicional Guacamole con Totopos 8.35

♥ Guacamole con Frutas 6.70

Avocado, mango, pineapple, grapes

♥ Chicken Chile Relleno 10.95

Dried ancho peppers with shredded chicken tinga, crema, queso fresco

♥ Queso Quesadilla 10.00

Oaxaca cheese, flour tortilla, garnished with pico de gallo and guacamole

♥ Pollo Quesadilla 11.95

Chicken tinga, Oaxaca cheese, flour tortilla, pico de gallo, crema

♥ Vegetarian



HANDCRAFTED MARGARITAS

The Frutería Infusion Margarita

Handshaken with fresh lime, pineapple & orange juice, Cointreau.
Select one of our signature house infusions below

INFUSIONS

Our House infusions are thoughtfully created with fresh ripe fruits, sweet and spicy peppers, dry & roasted chiles, aromatic spices, citrus fruits & herbs

LOS PEPINOS

Vodka & thinly sliced
crisp cucumbers

PIÑA MEZCAL

Mezcal Gusano, tropical
pineapple, sweet
orange, vanilla bean

LAS FRESAS

Tequila Blanco,
both sweet & tart berries,
Mexican canela

MANGO MELON

Tequila Blanco,
creamy tropical mango,
sweet Texas cantaloupe

ZAPATISTA

Tequila Reposado, chile de árbol,
ancho & pasilla, toasted
cinnamon, orange rind

6 CHILES TEQUILA

Tequila Blanco,
sweet red & yellow peppers,
spicy jalapeños, habaneros



FRUTERÍA INSPIRED HAND-CRAFTED COCKTAILS

Our handcrafted cocktails and infusions are inspired by traditional ingredients found in Fruterías across Mexico

TRY ANY OF THESE COCKTAILS WITH OUR SIGNATURE HOUSE INFUSIONS

Los Pepinos Vodka Margarita 11.00

Muddled cucumbers with **Los Pepinos infusion**, shaken with fresh lime juice

The Frutería Frozen Margarita 9.50

Fresh lime, pineapple and orange juice, Cointreau and El Jimador Reposado Tequila

El Moretón 11.00

Fresh berries and lemon muddled with Mexican piloncillo, Tres Generaciones reposado OR try the **Las Fresas infusion**

Jarrito 12.00

Fresh squeezed orange, grapefruit and lime juice, 1800 Silver 100 proof OR try the **6 Chiles infusion**

Caipiripiña 11.00

Golden pineapple, lime juice muddled with Mexican piloncillo, Dulce Vida reposado OR excellent with the **Piña Mezcal infusion**

Mangosito 11.00

Ripe mangos, orange, grapefruit juice shaken with Herradura Platinum OR excellent with **Zapatista infusion**

La Sangrona 12.00

Mexico's version of the Bloody Mary created with our **6 Chiles infusion** with a dash of Worcestershire sauce and celery

Moji-Mex 9.50

Limes and mint leaves muddled with Don Q Rum OR excellent with **Piña Mezcal infusion**

The Frutería Margarita 9.50

House made sweet and sour shaken with Cointreau and your choice of one of our **house infusions**



LAS CERVEZAS

BOTTLE

Alamo Ale

Samuel Adams Boston Lager

Bud Light

Negra Modelo

Corona Extra

Pacifico

LOS VINOS

WHITES

Pascual Toso Torrontes, Argentina

Ferrari Carano Fume Blanc, Sonoma

Chamisal Stainless Steel Chardonnay (Oak Free), California

REDS

Belle Glos Meiomi Pinot Noir, California

Amalaya Malbec, Mendoza

Chateau Ste. Michelle Cabernet Sauvignon, Columbia Valley



LOS TEQUILAS

BLANCOS

Herradura
Casa Noble
Don Julio
Dulce Vida
Patrón Silver
1921 Blanco
1800 -100 Proof

REPOSADOS

Casa Noble
Herradura
El Jimador
Tres Generaciones
Dulce Vida -100 Proof
Partida
Don Julio
Milagro Select
1800
Jose Cuervo Gold

AÑEJOS

Herradura
Dulce Vida - 100 Proof
Don Julio
Casa Noble
Milagro Select

EXTRA AÑEJOS / ULTRA PREMIUM

Jose Cuervo
Reserva de la Familia
Patrón Gran Platinum
Don Julio 1942
Casa Dragones

LOS MEZCALES

Scorpion Joven

Monte Albán

Scorpion Reposado

BEBIDAS ALCOHOLICAS

VODKA

Grey Goose
Absolut
Absolut Citron
Tito's Handmade Vodka
Hangar 1
Ketel One
Helix

BOURBON/WHISKEY

Jack Daniel's
Woodford Reserve
Maker's Mark
Crown Royal
Jameson
Jim Beam

RUM

Malibu
Don Q
Sammy's Beach Bar Rum
Captain Morgan
Bacardi Superior

GIN

Tanqueray
Beefeater

COGNAC/CORDIALS

Hennessy V
Southern Comfort
Cointreau
Baileys
Kahlúa
Disaronno Originale

SCOTCH

Glenfiddich 15 Yr.
Johnnie Walker Black
Dewar's



TheFruteria.com

