

COCKTAILS

THE CLASSICO | 15
tequila blanco | orange liqueur | fresh lime
frozen or on the rocks

MAXIMO | 17
maestro dobel diamante | solerno
agave | fresh lime

OAXACAN OLD FASHIONED | 18
hornitos black barrel añejo | agave
aztec chocolate & orange bitters

TEJAS PALOMA | 16
altos plata | grapefruit | hibiscus
owen’s grapefruit soda

CARAJILLO DE HORCHATA | 16
licor 43 horchata | cold brew

SMOKY BANDIT | 20
dos hombres mezcal | cinnamon syrup
ancho reyes verde | fresh lime & pineapple

EL PEPINO PICANTE | 18
patròn silver | cointreau | jalapeño
cucumber | fresh lime

ROSALIA | 16
calirosa rosa blanco | cointreau | hibiscus | fresh lime

WINES

Lunetta | Prosecco | Veneto, Italy | 187ml
Campo | Viejo Cava | Spain
Barone Fini | Pinot Grigio | Valdadige, Italy
Dashwood | Sauvignon Blanc | Marlborough, New Zealand
Austin Hope | Chardonnay | Paso Robles, California
Rose Gold | Rosé | Côtes de Provence, France
Greenwing | Pinot Noir | Willamette Valley, Oregon
Beringer Knights Valley | Cabernet Sauvignon | California
Non-Alcoholic | J. Lohr Ariel | Cabernet Sauvignon
Paso Robles, California

CAFE
HERRERA!

AMELIA HERRERA OPENED HER FIRST
RESTAURANT ON MAPLE AVENUE IN 1971
WITH JUST NINE TABLES AND A DREAM OF
LEAVING EACH ONE OF HER CHILDREN WITH
A RESTAURANT OF THEIR OWN.

TODAY, HER LEGACY CONTINUES WITH CAFE
HERRERA, A NEW GENERATION OF HERRERA
RESTAURANTS SERVING CONTEMPORARY
MEXICAN FOOD AND COCKTAILS

6oz | 9oz | btl

		15
13		52
14	21	56
14	21	56
16	24	64
16	24	64
14	21	56
18	27	72
11	16	44

BEERS

Bud Light | Coors Light
Miller Lite | Michelob Ultra 7

Dos Equis | Corona| Corona Light
Estrella Jalisco | Modelo Especial
Modelo Negra | Deep Ellum IPA
Angry Orchard Hard Cider
Austin Eastciders Blood Orange
High Noon Hard Seltzer
Topo Chico Hard Seltzer
Texas Free Community N/A 8



APERITIVOS

GUACAMOLE *df vg gf* | 11
crushed avocado | onion | cilantro | jalapeño

QUESO BLANCO *gf* | 9
monterey jack cheese | white cheddar
pico de gallo

QUESO FUNDIDO | 12
monterey jack cheese | bell pepper
portobello mushroom | onion | pico de gallo
queso fresco | flour tortillas

LAS FLAUTAS | 13
green chile chicken | mexican salad | salsa verde
crema | queso fresco

NACHOS | 14
chicken tinga | frijoles | monterey jack cheese
avocado | sour cream | jalapeño

QUESADILLA TEJAS | 17
fajita chicken[†] or beef | guacamole | sour cream
pico de gallo

ENSALADAS FRESCA

+ Fajita Beef or Chicken[†] | 8 + Grilled Shrimp | 10

LA AMELIA | 12
cabbage | cilantro | corn | carrots
crispy tortilla strips | queso fresco
avocado dressing

ARUGULA *gf n* | 12
baby arugula | cherry tomato | orange | mango
peanut | almond | raisin | jalapeño dressing

Gluten-friendly bread is available upon request
gf Gluten-friendly *vg* Vegan *df* Dairy-free *n* Contains nuts/peanuts

[†]Use caution when consuming pulled chicken as it may contain bones.
All parties of eight or more are subject to an automatic 20% service charge.

FAJITAS			
arroz rojo / refried beans / guacamole / pico sour cream / cheddar / tortillas			
your choice of:			
CHICKEN 17	BEEF 21	SHRIMP 23	NOPALES 17
add combo option 5			

TAQUERIA

POLLO DE CHILE VERDE[†] *gf* | 16
elotes | pickled red onion | cotija cheese
cilantro | corn tortillas

CARNE ASADA* *n* | 18
guacamole | grilled onions | salsa macha
toasted peanuts | flour tortillas

NOPALES *n* | 16
grilled cactus | onion | peppers | chihuahua cheese
pickled corn | pico de gallo | almond salsa
corn tortillas

EL GUERO | 18
shrimp | curtido slaw | monterey jack | avocado
chipotle crema | flour tortillas

ENCHILADAS

*Made with corn tortillas, served with arroz rojo,
refried beans, and tex mex salad*

VERDES[†] *gf* | 17
green chile chicken | salsa verde | crema
monterey jack cheese

RANCHERAS *gf* | 18
carne molida | queso poblano | ranchera sauce

CAMARONES *gf* | 23
shrimp | chipotle crema | salsa verde | guajillo
monterey jack cheese

QUESO DE QUESO *gf* | 15
sharp cheddar | queso poblano | guajillo chili sauce

EL CHEF

*Made with corn or flour tortilla,
served with arroz rojo & refried beans*

POLLO MONTEREY | 17
grilled chicken breast | salsa verde
monterey jack cheese | calabacitas

LA DIABLA | 23
gulf shrimp | guajillo | roasted peppers
onions | jalapeño

CARNE ASADA* | 22
onion | jalapeño | pico de gallo | guacamole
ranchera sauce



LEGADOS

Served with rice and refried beans

LEMMON AVE. '75 | 18
two beef or cheese enchiladas
Herrera's cheese sauce
old-fashioned beef taco

JOSEY LN. '92 | 17
chicken tinga enchiladas
Herrera's cheese sauce

BELT LINE RD. '97 | 17
green chile chicken chimichanga
ranchero sauce or Herrera's
cheese sauce | pico de gallo

POSTRES

SOPAPILLAS | 10
cinnamon & sugar-dusted | honey drizzle
mexican vanilla ice cream

CHURROS | 10
caramel sauce | cinnamon ice cream

HENRY'S ICE CREAM | 10
mexican vanilla, dulce de leche or cinnamon

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.