

Cocktails

Santo Patio Old Fashioned \$13
Smoked, Still Austin straight bourbon, aromatic bitters, sugar, orange peel, and a black cherry

Santa Margarita \$12
+1 Strawberry
Campo Bravo Tequila Plata, orange liqueur, house sweet & sour, simple syrup, lime juice, orange juice

SP Paloma \$10
Dulce Vida Grapefruit Tequila, simple syrup, lime juice, sparkling grapefruit

Empress Me \$11
Empress 1908 Indigo Gin, fresh cucumber, lemon juice, ginger beer

El Diablo \$9
Agavales Tequila Silver, Crème de cassis, lime juice, ginger beer

El Burro \$10
Deep Eddy Lime Vodka or Dulce Vida Lime Tequila, lime juice, simple syrup, ginger beer

El Cantarito \$10
Agavales Tequila Silver, fresh grapefruit juice, lime juice, orange juice, squirt

Coconut Margarita \$12
1800 Coconut Tequila, triple sec, cream of coconut, lime juice, house sweet & sour

Pepino Margarita \$12
Gold Tequila, triple sec, fresh cucumber juice, lime juice, house sweet & sour

Piña Jalapeno Margarita \$12
Dulce Vida Pineapple Jalapeno Tequila, triple sec, simple syrup, pineapple chunks, lime juice, pineapple juice, jalapeno

Tito's Bloody Mary \$9
Tito's Vodka, house bloody mary mix, lime juice, clamato

Mexican Martini \$10
Campo Bravo, orange liqueur, lime juice, orange juice, olive juice

Mojito \$9
+1 Strawberry
Bacardi Rum, simple syrup, mint, lime juice, squirt

Blue Agave \$9
Agavales Tequila Silver, blue curacao, house sweet & sour, lime juice, orange juice

Shots

Paleta

Breakfast Shot

Jager Bomb

Mango Paleta

Vegas Bomb

Green Tea

Pepino Shot

Scoby Snack

Skrewball

Fireball

Tequila

7 Leguas Blanco, Reposado

Clase Azul Reposado

Dulce Vida Blanco, Reposado

Dulce Vida Grapefruit, Lime, Pina Jalapeno

Don Julio 70

Don Julio 1942

Don Fulano Blanco

Maestro Dobel Diamante

El Tesoro Blanco, Reposado

Casamigos Silver, Reposado, Anejo

1800 Coconut

1800 Cristalino

Wine

SANTA CRUZ VALLEY \$6.49
Cabernet | Chardonnay

Beer

DRAFT

Domestic \$4.49 / \$6.49

Bud Light
Budweiser
Coors Light
Miller Lite
Michelob Ultra
Ziegenbock

BOTTLES

Domestic \$4.49

Bud Light
Budweiser
Coors Light
Heineken
Heineken 0.0
Michelob Ultra
Miller Light
Shiner Bock
Shock Top

BEER RITAS \$10
Dos XX Rita
Corona Rita
Shock Rita \$12

MICHELADAS
Bottle + \$1.75

Imports \$5.49 / \$7.99

Blue Moon
Corona
Dos XX
Negra Modelo
Modelo
Pacifico

Imports \$5.49

Austin Amber (Can) \$6
Corona
Corona Familiar
Corona Premier
Dos XX
Estrella
Modelo
Pacifico
Tecate
Victoria

BEER BUCKET
Domestic \$25
Imports \$31

Craft Beers

Blood Orange Cider
Austin Eastciders Brewing Co.
5.0% ABV \$7 | \$9

McConauhaze IPA
Twisted X Brewing Co.
6.5% ABV \$8 | \$9.49

Love Street
Karbach Brewing Co.
4.9% ABV \$6 | \$8.25

Stash IPA
Independence Brewing Co.
Co. | 7.5% ABV \$7 | \$9

Ask your server for more craft beer options

Seltzers & Cider

Austin Eastciders Pineapple \$6
Free & Easy IPA (Non-Alcoholic) \$6
Topo Chico Seltzer \$5.49
White Claw \$5

N/A BEVS \$3.25

Sprite
Coca Cola
Diet Coke
Dr. Pepper
Lemonade
Waterloo
Iced Tea
Coffee
Mexican Cola \$4.00

AGUA FRESCA
32oz | No Refill

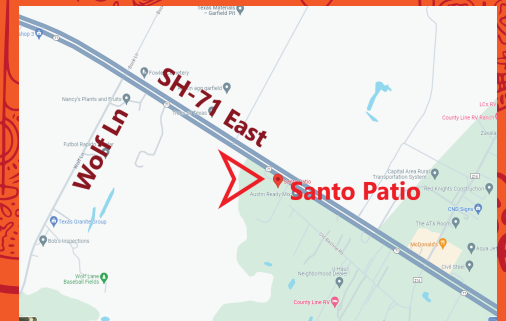
Jamaica

Santo Patio

dry creek



Takeaway service available



5496 SH-71 E
Del Valle, TX 78617
(512) 428-40 88
FREE WI-FI

@santopatioatdrycreek

An 18% service charge will be added to parties of 8 or more

Botanas

Garnachas \$11

Fried corn masa topped with ground beef, salsa de tomate, queso fresco, pickled jalapenos, and pickled cabbage mix

Chips & Salsa \$5

Our traditional salsa roja, served with tortilla chips

Quesobirria \$10.98

White American and pepper jack cheese, pico de gallo, cilantro, topped with birria, served with tortilla chips

Chips & Guacamole \$7

+Shrimp \$5

Traditional scratch made guacamole, served with tortilla chips

Quesadilla

Shrimp \$14

Bistec / Al Pastor / Chicken \$13

Your choice of protein, sauteed onions, mixed cheese, pico de gallo, salsa roja, and sour cream

Nachos

Chicken / Bistec \$13.49

Birria / Beef Fajita / Shrimp \$15.49

Corn tostadas, topped with your choice of meat, black beans, mixed white cheese, crema, served with pico de gallo, guacamole, and salsa verde

Chicharron Preparado \$10.49

Cueritos curtidos, pico de gallo, crema, queso fresco, avocado, valentina, and green cabbage

Del Mar

Coctel de Camaron \$16.49

+Pulpo \$17.49

Shrimp, cocktail sauce, onions, cilantro, and avocado

*Aguachile Verde/Rojo/Mango Habanero \$17

Shrimp marinated in lime juice, red onion, cucumbers, served with tostadas and saladitas

*Torre Aguachile \$28

Ceviche, Shrimp marinated in lime juice, cilantro, red onion, serranos, cucumbers, served with tostadas and saladitas

Seafood Tostada \$12

Mini tostadas, shrimp, imitation crab, pico de gallo, mayo, cucumbers, served with valentina sauce

*Ceviche Tropical \$12

Tilapia cooked in fresh lime juice, pico de gallo, serranos, mango, avocado, served with tortilla chips

Desserts

Guava Cheesecake \$7.49

Tres Leches \$7.49

Flan \$5.49

Street Tacos

Served on homemade blue corn tortillas w/ cilantro and onions (Flour tortillas + .25)

A la carte

Al Pastor	\$3.75	Beef Fajita	\$4.00
Smoked Carnitas	\$3.75	Fish	\$4.00
Bistec	\$3.75	Shrimp	\$4.00
Pollo	\$3.75	Mushroom	\$4.00
Sincronizada	\$3.00		

Trio Taco Plate \$13

+50¢ per taco for BEEF or SHRIMP

(3) Tacos, Your choice of protein, served on homemade corn tortillas with a side of rice & black or charro beans

Quesabirrias \$15.99

Birria de res tacos with quesadilla cheese, onions, cilantro, consume, salsa verde, served with rice and beans

Fajita Taco Plate \$15.99

Beef or Chicken fajita, smoked sauteed onions, guacamole, queso fresco, salsa macha, pico de gallo, served on flour tortillas with rice and black beans

Wings

Sabores

Austin Amber BBQ / Buffalo / Caliente Cilantro Lime
Citrus Pepper / Garlic Parmesan / Mango Habanero
Smoked Spicy Ranch

Boneless

(6) \$9.99

(12) \$15.99

(18) \$20.99

(40) \$40.99

Bone-In

(6) \$11.99

(12) \$17.99

(18) \$22.99

(40) \$42.99

Hamburguesas

The Patio Burger \$14

Beef patty, ham, american cheese, bacon, house sauce, pickled jalapenos, sauteed onions, and grilled pineapple. Served with fries

Classic Cheeseburger \$12

Beef patty, American cheese, lettuce, tomato, pickles, onions, house sauce. Served with fries

Wood Grilled Chicken Sandwich \$12

Chile Ancho marinated chicken breast, cilantro lime coleslaw, pepper jack cheese, tomato, and mayo. Served with fries

Blackened Fish Sandwich \$12.49

Blackened fish, cilantro lime coleslaw, tomato, and mayo. Served with fries

Fajitas

Beef \$18.49 / Chicken \$16 / Shrimp \$22 / Veggie \$16

Combo \$18.49 / + Shrimp \$7.50

Your choice of protein served with pico de gallo, guacamole, sour cream, flour tortillas, rice, and charro or black beans

Soups

Pozole Rojo \$15

Traditional red mexican soup with chicken, pork, lettuce, serranos, red radish, served with tortilla chips

Menudo \$15

Homemade mixed beef tripe stew, hominy, cilantro onion, toasted chile arbol and lime, served with tortillas

Salads

Caesar Salad

Chicken \$15 / Salmon \$19

Romaine lettuce, Caesar dressing, garlic butter bread-crumbs, and parmesan cheese

Strawberry Salad

Chicken \$16 / Salmon \$20

Mixed greens, fresh strawberries, candied pecans, strawberry vinaigrette, queso fresco, and avocado

De la Casa

Chile Relleno \$16.49

Beef and potato stuffed poblano pepper, salsa de tomate, served with rice

Mole Enchiladas \$15

Corn rolled tortillas, shredded chicken, red mole, queso fresco, served with rice and black beans

Enchiladas Verdes \$15

Corn rolled tortillas, shredded chicken, salsa verde, queso fresco, served with rice and black beans

Mushroom & Spinach Enchiladas \$16

Corn rolled tortillas, oyster mushrooms, baby spinach, red sauce, quesadilla cheese, served with rice and black beans

Chicken Flautas \$13

Crispy fried corn rolled tortillas stuffed with shredded chicken, potatoes, topped with queso fresco, crema, cabbage, served with rice and black beans

Pork Chop \$17.49

Grilled pork chop, served with charro beans and mixed vegetables

Smoked Salmon \$25

Negra Modelo marinated, lightly smoked salmon, served with rice and mixed vegetables

Grilled Seafood Plate \$14.99

Grilled tilapia filet, 4 shrimp on a skewer with poblano peppers and red onions, served with rice and citrus pepper sauce

Wood Grilled Ribeye \$27

Wood grilled ribeye, cooked to your liking, grilled onions, chile toreado, served with fries and mixed vegetables

*Food cooked to order, consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions, make sure menu items do not contain ingredients that could cause an allergic reaction.