
APPETIZERS

FRENCH ONION DIP	12
<i>caramelized French onion dip with house potato chips</i>	
FRIED QUAIL LEGS	18
<i>local Texas quail, hot honey, green goddess dressing</i>	
FRIED PICKLES	12
<i>house made pickle chips, battered & fried, served with house ranch</i>	
DEVILED EGGS	9
<i>with fried capers & dill</i>	
CHILI-SALT FRIES	7
<i>served with cumin aioli & ketchup</i>	
+4 add beef, cheddar, citrus crema, ancho relish	
CHALUPITAS	10
<i>refried beans, Oaxaca cheese, citrus crema, avocado, cilantro, sour cream, ancho relish</i>	
+4 add chicken +\$6 add beef	
CURED GULF FISH TOSTADA	17
<i>salsa negra, citrus crema, avocado, tomato, shallot, cilantro</i>	

**WE MAKE OUR OWN
PICKLES, CONDIMENTS, PIES & CAKES.**

SOUP & SALAD

BIBB SALAD

17

*bibb lettuce, apples, pears, herbs, Asiago cheese,
green goddess dressing*

+7 add chicken +\$9 add shrimp

COBB SALAD

17

*little gem lettuce, tomato, bacon, egg, avocado,
onion, blue cheese crumbles, blue cheese dressing*

+7 add chicken +\$9 add shrimp

CHICKEN & DUMPLING SOUP

CUP 7 / BOWL 12

biscuit dumplings, roasted chicken, lardons, herbs.

SOUP DU JOUR

CUP 7 / BOWL 12

please ask your server for details

PLATES

HOT FRIED HALF CORNISH HEN

22

*Nashville hot, chili-salt fries, milk bread,
bread & butter pickles*

PRIME RIB

42

*12oz slow-roasted prime rib served w/ au jus and
loaded baked potato (limited availability)*

BBQ SHRIMP

24

*head-on shrimp, New Orleans style bbq sauce,
grilled lemon, sliced french loaf, hush puppies*

PORK CHOP

35

12oz pork chop, roasted brussel sprouts, mustard

MUSSELS & CLAMS

23

*white wine fumé, shallots, fresno peppers,
sliced french loaf*

TODAY'S GULF COAST FISH

MP

little gem mix, lemon chive butter blanc

FRIED SEAFOOD PLATTER

25

*head-on shrimp, gulf fish, hush puppies, fries,
tartar sauce, cocktail sauce, grilled lemon*

BURGERS & SANDWICHES

add chili-salt fries or side salad for \$4

add smoked applewood bacon for \$3

THE ESQUIRE CHEESEBURGER

17

ground brisket, lettuce, bread and butter pickles, tomato, onion, house sauce, sharp cheddar cheese, sesame seed bun

TAVERN BEAN BURGER

19

ground brisket, bacon, refried beans, jalapeños, queso fresco, ancho relish, tortilla strips, sesame seed bun

LAMB BURGER

21

ground lamb, thyme aioli, ricotta cheese, cucumbers, fried egg, red onion jam

BISON BURGER

21

ground bison, fontina cheese, bacon jam, onion, French onion spread

FRENCH DIP

19

shaved prime rib, au jus, creamy horseradish, fried onion strings

B.L.T.

16

thick cut bacon, lettuce, tomato, toasted milk bread, house garlic aioli

The Esquire

Please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
may increase your risk of food-borne illness.

SWEETS

DEVIL'S FOOD CAKE 10

rich chocolate, layered frosting, caramel popcorn

LEMON ICE BOX PIE 10

vanilla chantilly, lemon meringue crisp

ICE CREAM FLOAT 9

*local vanilla ice cream, topped with choice of
Saint Arnold Root Beer or Big Red*

+\$6 add spiced rum, bonded bourbon, or mezcal

LOCALLY MADE JUSTIN'S ICE CREAM 7

two scoops

SIDES

CHILI-SALT FRIES 7

SIDE SALAD 7

LOADED BAKED POTATO 9

sour cream, Oaxaca cheese blend, green onion

TAVERN MAC & CHEESE 10

cheddar mornay, herbed breadcrumbs

FRIED BRUSSEL SPROUTS 9

thyme vinaigrette, queso fresco

ESQUIRE TATER TOTS 9

layered potatoes, citrus crema, chives

About The Esquire Tavern

The Esquire Tavern opened in 1933 to celebrate the end of Prohibition and has been a beloved San Antonio watering hole ever since. The Esquire is dark, cool, redolent with history, and serves cold beer, swanky cocktails, and excellent food.

DRINKS

BIG RED	4
MEXICAN COCA-COLA 500ML	5
DIET COKE, DR. PEPPER, SPRITE, ICED TEA	3.5
LIMÓNADA <i>+\$1 add guava, cucumber, or prickly pear</i>	4
SAINT ARNOLD ROOT BEER <i>made in Houston, TX</i>	4
FRENCH PRESS COFFEE <i>estate coffee company: columbian dark roast</i>	5
ESQUIRE GINGER BEER	4

MERCH

ESQUIRE SHIRT <i>black shirt, soft cotton, Esquire logo</i>	25
ESQUIRE PINT GLASS <i>laser etched Esquire logo</i>	5
ESQUIRE MOSCOW MULE COPPER CUP <i>stamped with Esquire logo</i>	25
“SAN ANTONIO COOKS” BOOK <i>favorite recipes from local chefs and restaurants</i>	20
ESQUIRE BEER STEIN <i>limited release, 20 oz ceramic stein</i>	45



Art+o+mat®

ASK YOUR SERVER FOR A TOKEN \$5

BETTER *late* THAN NEVER
COME DINE WITH US LATE NIGHT
FRIDAY & SATURDAY 11PM - 1AM

L A T E N I G H T

DEVILED EGGS	9
<i>with fried capers & dill</i>	
CHIPS & DIP	12
<i>caramelized french onion dip with house potato chips</i>	
FRIED QUAIL LEGS	18
<i>local Texas quail, hot honey, green goddess dressing</i>	
LATE NIGHT BURGER	SINGLE 8 / DOUBLE 12
<i>ground Texas beef topped with cheddar cheese, onion, b&b pickles, and house sauce</i>	
LOADED CHILI-SALT FRIES	11
<i>chili-salt seasoned fries topped w/ beef, cheddar, ancho relish, citrus crema</i>	
ESQUIRE TATER TOTS W/ CITRUS CREMA	9
DEVIL'S FOOD CAKE	10
LEMON ICE BOX PIE	10
ICE CREAM FLOAT	9

Thanks!
Y'ALL COME BACK!

LUNCH ESPECIALS

\$16

Monday-Friday 11:30am - 2:00pm

SERVED WITH ICED TEA

MONDAY - MEAT LOAF

mashed potatoes, glazed carrots, beef demi-glace

TUESDAY - RIBEYE TACOS

salsa negra, ancho relish, corn tortillas, onions, cilantro, queso fresco, radish-chile toreado

WEDNESDAY - SHEPARD'S PIE

peas, carrots, onions, mashed potatoes

THURSDAY - 1/2 CORNISH HEN

roasted onion jus, roasted brussel sprouts

FRIDAY - TAVERN CHEESEBURGER

ground brisket, cheddar cheese, house sauce, chili-salt fries

HAPPY HOUR

Monday-Friday 2:00pm - 5:00pm

\$5 ESQUIRE TAVERN ALE DRAFT

\$8 MOSCOW MULE

\$5 LIVE OAK PILZ DRAFT

\$8 GOLD RUSH

\$9 GRÜNER VELTLINER WINE

\$7 FRENCH 75

\$9 HOUSE RED WINE

\$7 DAIQUIRI

\$9 FROZEN COCKTAILS

\$8 MARTINI

CHIPS & DIP

6

caramelized French onion dip with house potato chips

DEVILED EGGS

5

with fried capers & dill

CHALUPITA

4

refried beans, Oaxaca cheese, citrus crema, avocado, cilantro, sour cream, ancho relish

add chicken +\$3 add beef +4

LOADED FRENCH FRIES

8

chili-salt seasoned fries topped w/ beef, cheddar, ancho relish, citrus crema