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## APPETIZERS

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

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

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20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

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## SOUP & SALAD

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### **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*

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## PLATES

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### **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 burre blanc*

### **FRIED SEAFOOD PLATTER** 25

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

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# BURGERS & SANDWICHES

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*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*

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# The Esquire

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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.

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## SWEETS

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<b>DEVIL'S FOOD CAKE</b>	10
<i>rich chocolate, layered frosting, caramel popcorn</i>	
<b>LEMON ICE BOX PIE</b>	10
<i>vanilla chantilly, lemon meringue crisp</i>	
<b>ICE CREAM FLOAT</b>	9
<i>local vanilla ice cream, topped with choice of Saint Arnold Root Beer or Big Red</i>	
<i>+\$6 add spiced rum, bonded bourbon, or mezcal</i>	
<b>LOCALLY MADE JUSTIN'S ICE CREAM</b>	7
<i>two scoops</i>	

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## SIDES

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<b>CHILI-SALT FRIES</b>	7
<b>SIDE SALAD</b>	7
<b>LOADED BAKED POTATO</b>	9
<i>sour cream, Oaxaca cheese blend, green onion</i>	
<b>TAVERN MAC &amp; CHEESE</b>	10
<i>cheddar mornay, herbed bread crumbs</i>	
<b>FRIED BRUSSEL SPROUTS</b>	9
<i>thyme vinaigrette, queso fresco</i>	
<b>ESQUIRE TATER TOTS</b>	9
<i>layered potatoes, citrus crema, chives</i>	

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### *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.*

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## DRINKS

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

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## MERCH

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



ASK YOUR SERVER FOR A TOKEN \$5

# BETTER *late* THAN NEVER

## COME DINE WITH US LATE NIGHT

FRIDAY & SATURDAY 11PM - 1AM

### LATE NIGHT

DEVILED EGGS	9
<i>with fried capers &amp; 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&amp;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!**

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## LUNCH ESPECIALS

### \$16

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*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*

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## HAPPY HOUR

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

**\$5 ESQUIRE TAVERN ALE DRAFT**

**\$5 LIVE OAK PILZ DRAFT**

**\$9 GRÜNER VELTLINER WINE**

**\$9 HOUSE RED WINE**

**\$9 FROZEN COCKTAILS**

**\$8 MOSCOW MULE**

**\$8 GOLD RUSH**

**\$7 FRENCH 75**

**\$7 DAIQUIRI**

**\$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*