

# BONNELL'S

## SEASONAL

### *Appetizers*

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<b>Calamari</b> breaded strips and rings, citrus-ginger sauce, smoked jalapeno remoulade	\$14
<b>Queso Fresco</b> house-made chorizo, pickled jalapeno, corn chips, cilantro oil	\$14
<b>Scallop Ceviche Tostada</b> avocado tomatillo salsa, heirloom tomato, pickled red onion, micro cilantro	\$18

### *Soups & Salads*

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<b>Pozole</b> pork confit, hominy, cabbage, radish, Mexican oregano	\$12
<b>Butter Lettuce Salad</b> avocado vinaigrette, baby tomato, granola, strawberries, blueberries	\$12

### *Entrees*

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<b>Airline Chicken Breast</b> pepita crust, hominy, tomatillo, avocado, cilantro, fresh tomatillo salsa	\$28
<b>Buffalo Strip (10-12 ounce)</b> elote, peppers, onions, sriracha aioli, queso fresco, cilantro-lime compound butter	\$45
<b>Berkshire Pork Chop</b> chipotle mashed potatoes, Swiss chard, demi-glace	\$40

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### *Dry Aged Beef*

*In-house aged for 35 days  
Sides sold a la carte*

<b>Wagyu Ribeye (12-14 ounce), Beeman Ranch Harwood, Texas</b>	\$60
<b>Wagyu KC Strip (10-12 ounce), Beeman Ranch Harwood, Texas</b>	\$48

18% Gratuity Will Be Added to Parties of 5 or More,  
20% Gratuity Will Be Incurred on Checks Split More Than Five Ways

Seasonal menu created by Chefs James Pallett and Spencer Marks