

PHOENIX SALOON

WE DON'T SERVE FAST FOOD... WE SERVE FRESH FOOD AS FAST AS WE CAN!

CHILI

Served with a side of homemade skillet cornbread.

TEXAS RED CHILI

Made with hunks of sirloin, not ground beef. No beans!

LARGE

8 oz. 8.99

MEDIUM

6 oz. 6.99

SMALL

4 oz. 4.99

VEGGIE CHILI

A delicious blend of fresh vegetables combined with a medley of kidney, pinto, black and white beans. (Vegan)

EXTRAS 75¢ ea

Beans, Cheese, Roasted Garlic, Fresh Jalapeños, Red Onions, Sour Cream
Slice of Cornbread 1.00

PHOENIX ADVISORY! Chili Contains Chili Peppers. Chili Peppers are Hot!

HOW HOT ?

SINGLE SHOT

Mild. You got this!

DOUBLE SHOT

add 75¢
Hot! Might burn a little.

RING OF FIRE

add 1.00.
Burn! Burn! Burn!

SNACKS & SIDES

FRIED GREEN TOMATOES

Lightly pan-fried, served with ranch dressing 7.49

FRITO PIE

A Texas classic! Our famous chili served over Fritos (in the bag) 7.49
Extras 75¢ each – Beans, Cheese, Roasted Garlic, Fresh Jalapeños, Chopped Red Onions, Sour Cream.

BASKET OF FRIES

Potato wedges, baked then pan-fried.
Small 3.99, Large 6.49

FRIED PICKLES

Lightly pan-fried and served with ranch dressing. 7.49

CHILI CHEESE NACHOS

Tortilla chips smothered in your choice of chili and loaded with cheese, onions, bacon and sour cream.
Small 7.49, Large 9.99

CHIPS & SALSA

(available even when kitchen is closed) 4.00

CHILI CHEESE FRIES

Baked then pan-fried potato wedges smothered in your choice of chili and loaded with cheese, onions, bacon and sour cream.
Small 8.49, Large 11.49

KETTLE CHIPS

Plain or jalapeño 2.29

SWEET POTATO WEDGES

Baked sweet potato wedges served with our own special recipe bleu cheese dipping sauce 8.99

SIDE SALADS

Small version of the Phoenix Signature Salad 5.49

SKILLET CORNBREAD

Fresh, homemade cornbread baked in a cast iron skillet.
Full Basket (4 slices) 4.00 •
Half Basket (2 slices) 2.00

FRITOS 2.29

SALADS

GRILLED CHICKEN 5.00 CHOPPED BACON 2.00

PHOENIX SIGNATURE SALAD

Fresh field greens, cucumbers, purple onions, bell peppers and tomatoes lightly tossed in our own delicious homemade bleu cheese vinaigrette, ranch, or balsamic vinaigrette. Topped with a dusting of our own original Texas chili powder 8.99

HAND CRAFTED BURGERS, HOT DOGS, SANDWICHES

Served with plain or jalapeño kettle chips. Substitute Fries 2.00 or Sweet Potato Wedges 2.75

BURGERS & SANDWICHES: Choice of regular, whole wheat or jalapeño bun.
Extras 75¢ each Cheese, Sour Cream, Onions, Fresh Jalapeños,
Bleu Cheese Dipping Sauce, Ranch / Bacon 2.00

BURGERS

1/2 lb. premium Black Angus burger
cooked medium well, served on an
open-faced bun with lettuce, tomato,
bread & butter pickles and onions.

PHOENIX BURGER

Classic burger with mayo and fixings 10.49

BLEU BURGER

Bleu cheese infused burger topped
with Applewood smoked bacon
and bleu cheese mayo 11.49

VEGGIE BEAN BURGER

Tasty veggie burger topped with roasted
bell pepper and mango chutney 8.49

SANDWICHES

CHICKEN SANDWICH

Shiner Bock marinated chicken, seasoned
and grilled, served open-faced with
mayo, lettuce, tomato, bread & butter
pickles and spicy mango chutney 9.49

BLT

The classic bacon, lettuce and
tomato sandwich served with mayo
on grilled Texas toast 8.99

HOT DOGS

PHOENIX DOG

100% Angus beef char-grilled hot dog
topped with spicy mustard, kraut (spicy
or regular) and sweet & spicy relish 8.99

CHILI DOG

100% Angus beef char-grilled hot dog
topped with Single Shot Chili 9.99 Double
Shot add 75¢ Ring of Fire add 1.00

DESSERTS

HOMEMADE COBBLER Seasonal fruit cobbler 6.49

ADD SCOOP OF VANILLA ICE CREAM 1.00

DRINKS

SPRING WATER 2.00

TOPO CHICO

Sparkling mineral water 2.79

ABITA ROOT BEER 3.50

ICED TEA & COFFEE 2.79

FRESH LEMONADE

Daily while it lasts. No refills

SOFT DRINKS

Coca Cola, Diet Coca Cola, Dr. Pepper, Sprite 2.79

AS FEATURED ON



DID YOU KNOW!?... #1

The Phoenix Saloon is the birthplace of chili. Originally built in 1871, the building was home to various bars and saloons, most famously the Phoenix Saloon. It was here in 1894 that William Gebhardt (proprietor of the back room café) invented chili powder... Prior to this chili's had only ever been used fresh, but Willie devised a process for crushing and drying chili's. Moving to San Antonio he set up a factory and went into production. It was the world's first chili powder!

LIVE MUSIC CALENDAR: THEPHOENIXSALOON.COM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

• ALL TO-GO ORDERS ADD 75¢