

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!

VEGGIE CHILI

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

LARGE
8 oz. 11.00

MEDIUM
6 oz. 9.00

SMALL
4 oz. 6.00

EXTRAS 1.00

Beans, Cheese, Roasted Garlic, Fresh Jalapeños, Red Onions, Sour Cream
Slice of Cornbread 1.25

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

HOW HOT ? **SINGLE SHOT** Mild. You got this! **DOUBLE SHOT** add 1.00 Hot! Might burn a little. **RING OF FIRE** add 1.25 Burn! Burn! Burn!

SNACKS & SIDES

FRIED GREEN TOMATOES

Lightly pan-fried, served with ranch dressing 9.00

FRITO PIE

A Texas classic! Our famous chili served over Fritos (in the bag) 9.00
Extras 1.00 each - Beans, Cheese, Roasted Garlic, Fresh Jalapeños, Chopped Red Onions, Sour Cream.

BASKET OF FRIES

Potato wedges, baked then pan-fried.
Small 5.00 Large 9.00

FRIED PICKLES

Lightly pan-fried and served with ranch dressing. 9.00

CHILI CHEESE NACHOS

Tortilla chips smothered in your choice of chili and loaded with cheese, onions, bacon and sour cream.
Small 9.00 Large 12.00

CHIPS & SALSA

(available even when kitchen is closed) 5.00

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 11.00 Large 14.00

KETTLE CHIPS

Plain or jalapeño 3.00

SWEET POTATO WEDGES

11.00
Baked sweet potato wedges served with our own special recipe bleu cheese dipping sauce

SIDE SALADS

Small version of the Phoenix Signature Salad 7.00

SKILLET CORNBREAD

Fresh, homemade cornbread baked in a cast iron skillet.
Full Basket (4 slices) 5.00
Half Basket (2 slices) 3.00

FRITOS 3.00

SALADS

GRILLED CHICKEN 6.00 CHOPPED BACON 3.00

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

11.00

HAND CRAFTED BURGERS, HOT DOGS, SANDWICHES

Served with plain or jalapeño kettle chips. Substitute Fries 3.00 or Sweet Potato Wedges 4.00

BURGERS & SANDWICHES: Choice of regular, whole wheat or jalapeño bun.
Extras 1.00 each Cheese, Sour Cream, Onions, Fresh Jalapeños,
Bleu Cheese Dipping Sauce, Ranch / Bacon 3.00

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 13.00

BLEU BURGER

Bleu cheese infused burger topped with Applewood smoked bacon and bleu cheese mayo 14.00

VEGGIE BEAN BURGER

Tasty veggie burger topped with roasted bell pepper and mango chutney 11.00

SANDWICHES

CHICKEN SANDWICH

Shiner Bock marinated chicken, seasoned and grilled, served open-faced with mayo, lettuce, tomato, bread & butter pickles and spicy mango chutney 12.00

BLT

The classic bacon, lettuce and tomato sandwich served with mayo on grilled Texas toast 11.00

HOT DOGS

PHOENIX DOG

100% Angus beef char-grilled hot dog topped with spicy mustard, kraut (spicy or regular) and sweet & spicy relish 11.00

CHILI DOG

100% Angus beef char-grilled hot dog topped with Single Shot Chili 12.00 Double Shot add 1.00 Ring of Fire add 1.25

DESSERTS

HOMEMADE COBBLER Seasonal fruit cobbler 8.00

ADD SCOOP OF VANILLA ICE CREAM 1.50

DRINKS

SPRING WATER 3.00

TOPO CHICO
Sparkling mineral water 3.00

ABITA ROOT BEER 4.00

ICED TEA & COFFEE 3.00

FRESH LEMONADE 3.00
Daily while it lasts. No refills

SOFT DRINKS

Coca Cola, Diet Coca Cola, Dr. Pepper, Sprite 3.00

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 1.50