



Summer Restaurant Weeks: August 9th-23rd

Please choose one (1) option from the following categories:
Starters, Main Course, & Plated Sweets
\$30 (tax & gratuity not included)

STARTERS

- Smacked Cucumbers
 Sesame Vinaigrette,
 Hot Oil, Kimchi
- Asian Pear &
 Strawberry Salad
 Local Salad Mix, Honey Ricotta,
 Candied Walnuts, Queso Fresco,
 Lemon Vinaigrette
- Bar Nut Flight
 Asian, Tex-Mex,
 House Specialty

(*) Charred Shrimp

AguachileAji Amarillo, Fresh Cucumbers,
House Pickle, House Tostadas

MAIN COURSE

Chicken Sandwich (Fried or Grilled)

Hawaiian Butter Roll, Marinated Chicken Breast, House Schmear, Sticky Sticky Sauce, Asian Slaw, House Kimchi

- Served with Fries or House Salad
- Honey Walnut Shrimp
 House Yum Yum Sauce, Garlic Herb
 Butter Shrimp, Wok Fried Veggies,
 Honey Roasted Walnuts
 - Served over Jasmine Steamed Rice

Wok Fried Lo Mein (Veggie or Chicken)

Egg Noodle, Vegetable Medley, Texas Stir Fry Sauce, Hot Oil, Sesame Seeds

- Upgrade Protein: \$6
- Steak or Signature Pork Belly
- Steak Sandwich*

House Masa Sourdough, Wagyu Flank Steak, House Smear, Meunster, Asian Chimichurri, Local Salad Mix, Avocado

*Upgrade: \$10

LEGEND



Gluten Free

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Gluten Free with Modification

- 300 E. Travis Street San Antonio, Tx Located in The St. Anthony Hotel
- www.anacachocoffeecantina.com
- (c) @AnacachoSA

PLATED SWEETS

Matcha Flan

Traditional Custard Flan, Fluffy Matcha Cake, Fresh Berries

Pineapple Cake

Layered Pineapple Cake, Mango Compote, Crumble, Jalapeño & White Chocolate Whipped Ganache, Jalapeño Pearls