

Irma's Southwest Grill

Bocaditos

Bacon Wrapped Axis (4)	15
Diablo Shrimp (4)	13
Spinach & Mushroom Quesadillas sour cream, guacamole	12
Southwest Eggrolls (6)	10
Irma's Famous Guacamole Houston's #1 Guacamole	8
Chile con Queso with picadillo	7

Sopa & Ensalada

Lentil Soup diced chicken, black pepper bacon, pico de gallo, avocado	11
Blackened Shrimp Salad green leaf lettuce, avocado, poblano dressing	15
Fajita Salad beef or chicken, green leaf lettuce, avocado, poblano dressing	14

"Just Like Home"

Pork Carnitas tender slow cooked pork with salsa ranchera	14
Carne Guisada "like mom used to make"	14
Chicken Mole Poblano grilled chicken breast, sesame seeds, mole poblano sauce	14
Irma's Tamales homemade pork tamales, Chile ancho, green tomatillo sauces	12
Roasted Chile Relleno beef, chicken, shrimp or vegetables	16
Authentic Enchiladas beef, chicken, spinach, shrimp or mole	13

Carnes

Beef Tenderloin 8 oz. Certified Black Angus, chipotle mashed potatoes, sautéed vegetables	39
Irma's Burger half pound Kobe beef patty, chipotle aioli, potato wedges	15
Fajitas beef or chicken, grilled onions, peppers, homemade flour tortillas	17

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Pescado & Camarones

Chilean Sea Bass blackened shrimp, chipotle mashed potatoes, sautéed vegetable	35
Atlantic Salmon blackened shrimp, chipotle mashed potatoes, sautéed vegetable	24
Fish Tacos blackened tilapia, red corn tortillas, chipotle sauce	16
Shrimp Tacos marinated gulf shrimp, white corn tortillas, queso fresco	15

Exotic Wild Game

Irma's Southwest Grill is proud to partner with Broken Arrow Ranch and White Cross Ranch to bring exotic wild game meat such as Axis and South Texas Antelope also known as "Nilgai" that are harvested in the Texas Hill Country.

All the deer and antelope that Broken Arrow Ranch harvests range freely on open land that is not treated with herbicides or pesticides. They choose the food they eat from many species of grasses, bushes, herbs, trees, berries and nuts. Furthermore, Broken Arrow Ranch age the meat on the bone for 21-28 days after harvest. This aging process creates a more tender and flavorful meat by allowing natural enzymes in the muscles to break down connective tissue and allowing muscle fibers to "relax". This is very similar process followed at many high-end steakhouses for aging their beef.

Irma's Southwest Grill is truly excited to be one of the few restaurants in Houston to serve such high quality exotic meat. Here are some of the dishes we will serve throughout the year depending on availability:

Bacon Wrapped Axis	15
Axis Tenderloin	42
Axis Barbacoa Tacos	16
Nilgai Tamales	14
Wild Game Combo , Axis Barbacoa taco, Nilgai Tamale, Wild Boar Sausage	25

Split charge: \$4