

Ol Gringo's Restaurant Menu

We have created this menu to show a variety of things that can be done with all nine of our award winning gourmet pepper sauces. Just use your imagination and go at it. Our sauces will never disappoint you as condiments, marinades, sauces, even in Bloody Marys.

Flaming Burgers: Warning: May be too spicy for children, sissies, and non-Texans.

Chuckwagon Chipotle Burger: 1/3lb. USDA choice ground beef cooked medium with Chuckwagon chipotle pepper sauce melted in American Cheese topped with lettuce, tomato and onions. HEAT LEVEL- MEDIUM.

Trailboss Habanero Burger: 1/3lb. USDA choice ground beef cooked medium with Trailboss Habanero Pepper Sauce melted in American cheese topped with lettuce, tomato and onions. HEAT LEVEL' HIGH.

Howling Hickory Bacon Burger: 1/3lb. ground beef cooked medium topped with grilled onions and bacon and Howling Hickory Pepper Sauce melted in swiss cheese, this comes in hot or mild, HEAT LEVEL : HIGH

Gunbarrel Habanero Burger: 1/3lb. ground beef cooked medium with Gunbarrel Habanero Pepper Sauce melted in American cheese topped with lettuce, tomato and onions, HEAT LEVEL: EXTREME!!!

Bordertown Chipotle Guacomole Burger: 1/3lb. ground beef cooked medium with Bordertown Chipotle Pepper Sauce melted in queso cheese and topped with guacamole, cilantro and a slice of lime and a drizzled of chipotle ranch. HEAT LEVEL : MEDIUM

Salsa Verde Burger: 1/3lb. ground beef cooked medium with Salsa Verde Pepper Sauce melted in Monterey Jack cheese topped with diced jalapenos and onions, HEAT LEVEL :MEDIUM.

Cajun Cowboy Burger: 1/3lb. ground beef cooked medium with Cajun Cowboy Pepper Sauce melted in American cheese topped with grilled onions, bell pepper, and celery HEAT LEVEL :MEDIUM

Original Cowtown Burger: 1/3lb. ground beef cooked medium with Cowtown Original Pepper Sauce melted in American cheese topped with lettuce, tomato and onions. HEAT LEVEL : MEDIUM

Great Side:

FLAMING CHEESE FRIES: Freshly cut potatoes fried crisp topped with and of 4 cheeses and topped with your choice of Ol Gringo Pepper sauces.

Southwest Specialty:

OL GRINGO'S INDIAN TACO: 4 soft yellow corn tortillas layered with seasoned beef, onions, cilantro, roasted corn, and red chile sauce and melted Sharp Cheddar cheese stacked high and drizzled with Cowtown Original Pepper Sauce and a scoop of sour crème.

Crawfish:

CAJUN COWBOY SWAMP THING: A generous portion of crawfish sautéed in butter, Cajun Cowboy Pepper Sauce, onions, bell pepper, and celery and heavy crème poured over dirty rice, served with a side of fried Boudin balls.

Dressing/Sauces:

CHIPOTLE RANCH DRESSING: Buttermilk ranch dressing blended with Bordertown Chipotle Pepper Sauce.

CHIPOTLE THOUSAND ISLAND DRESSING: Thousand Island dressing blended with Bordertown Chipotle Pepper Sauce.

HOWLING HICKORY KETCHUP: Fancy ketchup blended with Howling Hickory Pepper Sauce - Hot or Mild.(wake up them boring fries)

CHIPOTLE CREAM SAUCE: 1 TB unsalted butter, 1 TB all-purpose flour, 1 cup whole milk, 12 oz. Monterey Jack cheese grated, 3 TB fresh chopped Cilantro, plus 1 to 1 TB Chipotle Pepper Sauce, salt and pepper to taste....Directions: mix all ingredients in saucepan and heat up on low to simmer and then remove from heat. Serve over grilled meats or veggie.

HOWLING HICKORY HONEY GLAZE: 100% pure American honey blended with a small amount of Howling Hickory Pepper Sauce in hot or mild. (A great glaze on Baby Back ribs)