

GREY FOREST TX

Grey Moss Inn

Cocina Mexicana

BIENVENIDOS

APPETIZERS

GUACAMOLE NORTEÑO

Avocados, onions, tomatoes, jalapeños, cilantro and queso fresco
\$12

QUESO FUNDIDO

Melted asadero cheese served over a layer of chorizo mixed with diced onions and jalapeños
\$16

CROSTINI DE CAMARON

Six seasoned crostinis topped with guajillo shrimp, mango pico de gallo and queso fresco
\$16

TOSTADAS DE CEVICHE NEGRO

Shrimp and tilapia ceviche served over our homemade crispy tostadas
\$18

MINI CHILES RELLENOS

Three jalapeño peppers stuffed with picadillo and potatoes deep fried and served over our homemade ranchero salsa
\$18

GARNACHAS DE GUISADOS

Three mini sopos filled with deshebrada, picadillo and chicharron topped with lettuce, tomato, crema and avocado salsa
\$16

IGNACIOS

Mini tostadas with refried beans and melted asadero cheese topped with mixed beef and chicken fajitas, pico de gallo, guacamole and grilled jalapeños garnished with queso fresco and crema
Half Order \$10 Full Order \$18

CHICHARRON DE RIBEYE

Fried ribeye tender tips served on top of our house guacamole with chiles toreados on the side
\$22

EMPANADAS

Three homemade corn tortilla empanadas filled with carne deshebrada (shredded beef with guajillo salsa) and drizzled with avocado salsa
\$18

ENSALADAS

ENSALADA CAESER A LA MEXICANA

Romaine lettuce, cilantro, sliced cherry tomatoes, salty pepitas and crispy tortilla strips tossed in a creamy avocado caesar dressing
\$14 Add Chicken \$18 Add Shrimp \$22

ENSALADA DE LA CASA

Spring mix, shredded carrots, cherry tomatoes, cucumber, avocado, crispy tortilla strips mixed with our house chipotle vineagrette topped with asadero cheese
\$14 Add Chicken \$18 Add Shrimp \$22

SOPAS

CALDO TLALPEÑO

Chicken chipotle broth, shredded chicken, rice, avocados, muenster cheese, topped with crispy tortilla strips
\$12

SOPA DE FIDEO

Tomato based broth with vermicelli noodles
\$8 Add Guisado \$14

CALDO DE POLLO (available on weekends only)

Flavorful chicken broth loaded with vegetables like celery, carrots and potatoes served with shredded chicken and Spanish rice
\$12



GUISADOS

Served with Rice and Refried Beans

CORTADILLO DE RES

(Carne Guisada)

Tender cuts of beef, onions and bell peppers mixed with a mild salsa

\$24

CARNE DESHEBRADA

Shredded brisket with our signature guajillo salsa

\$24

CHICHARRON EN SALSA VERDE

Fried pork belly mixed with tomatillo salsa

\$20

ASADO DE PUERCO

Tender cuts of pork, slow cooked and mixed with our signature guajillo sauce

\$20

TINGA DE POLLO

Shredded chicken mixed with a tomato-chipotle salsa

\$20

MOLE DE POLLO

Shredded chicken breast served with our homemade mole sauce

\$20

RAJAS CON QUESO

Grilled poblano pepper slices, corn and queso panela slow cooked in a creamy white sauce

\$18

TRADITIONAL DISHES

FLAUTAS

Shredded chicken in thinly rolled corn tortillas fried to a crispy golden brown topped with lettuce, tomatoes, avocado salsa and mexican crema garnished with queso fresco and served with

Spanish rice

\$18

CHILE RELLENO

Poblano peppers stuffed with picadillo and potatoes deep fried and topped with our tomato salsa and served with Spanish rice and refried beans

\$22

MILANESAS DE FILETE MIÑON

Thinly sliced beef tenderloin breaded with salt crackers and deep fried served with Spanish rice and refried beans

\$28

POLLO EN SALSA DE CILANTRO CON LIMÓN

Grilled chicken breast served over our cilantro lime rice with a side of grilled mixed vegetables

\$21

FILETE DE SALMON ZARANDEADO

Blackened grilled salmon served over our cilantro lime rice with a side of grilled mixed vegetables

\$24

ENCHILADAS

Served with a side of Spanish Rice

ENCHILADAS DE MOLE

Corn tortillas stuffed with shredded chicken topped with our homemade mole and garnished with roasted sesame seeds

\$18

ENCHILADAS SUIZAS

Corn tortillas stuffed with shredded chicken and topped with tomatillo salsa and asadero cheese

\$18

ENCHILADAS NORTEÑAS

Red tortillas stuffed with queso fresco and diced onions topped with guajillo salsa, lettuce, tomatoes, diced potatoes, diced carrots garnished with queso fresco and mexican crema

\$18

TACOS

Served with Borracho Beans

TACOS DE RIBEYE

Three grilled homestyle corn tortillas served with diced beef ribeye, asadero cheese, grilled onions, grilled jalapeños and avocado salsa granished with fresh cilantro and onions
\$26

TACOS CALLEJEROS

Five mini corn tortillas served with diced beef sirloin, bacon, onions, green bell peppers and asadero cheese garnished with fresh cilantro and onions
\$22

Served with Cilantro Rice

TACOS DE CAMARON

Three grilled homestyle corn tortillas served with guajillo shrimp, asadero cheese, coleslaw and garnished with crema chipotle and sliced avocado
\$24

TACOS DE PESCADO

Three grilled homestyle corn tortillas served with fried cod, asadero cheese, coleslaw and garnished with crema chipotle and sliced avocado
\$24

PARRILLADAS

Served with Grilled Onions, Bell Peppers, Chiles Treados, Guacamole, Rice and Borracho Beans

Chicken Fajitas

For One \$19 For Two \$36

Beef Fajitas

For One \$26 For Two \$48

Shrimp Fajitas

For One \$23 For Two \$44

Chicken and Beef Fajitas

For One \$26 For Two \$48

Chicken, Beef and Shrimp Fajitas

For One \$26 For Two \$48

Vegetable Fajitas

For One \$14 For Two \$26

KID'S PLATES

Chicken or Beef Quesadilla with Rice and Refried Beans \$14

Cheese Quesadilla with Rice and Refried Beans \$10

Chicken Strips and Fries \$14

SIDES

Borracho Beans \$3

Refried Beans \$3

Spanish Rice \$4

Cilantro Rice \$4

DESSERTS

FLAN

Homemade rich vanilla custard topped with a layer of caramel and mixed berries
\$10

CHURROS

Traditional churros served with vanilla ice cream and a variety of sauces for dipping
\$12

PASTEL DE CHOCOLATE

Classic chocolate cake drizzled with warm fudge and served with a side of vanilla ice cream
\$12

PASTEL DE TRES LECHES

Homemade cake drenched in sweet milk and topped with a variety of berry fruits
\$12



BREAKFAST

Saturdays and Sundays Only

CHILAQUILES VERDES O ROJOS

Crispy homemade tostadas with a red or green sauce, shredded chicken and topped with crema and queso fresco served with two eggs and refried bean tostadas

\$18

CHILAQUILES GREY MOSS

Crispy homemade tostadas with bacon, pico de gallo and melted asadero cheese served with two eggs and refried bean tostadas

\$14

MIGAS

Crispy homemade tortilla strips scrambled with three eggs served with breakfast potatoes and refried bean tostadas

\$14

HUEVOS CON CHORIZO

Three scrambled eggs with chorizo (Mexican-style sausage) served with breakfast potatoes and refried bean tostadas

\$14

HUEVOS RANCHEROS

Two eggs cooked to order served over grilled corn tortillas and topped with our ranchero sauce and grilled onions, served with breakfast potatoes and refried bean tostadas

\$14

HUEVOS DIVORCIADOS

Two eggs cooked to order served over grilled corn tortillas, one topped with our ranchero sauce and the other with homemade green salsa, served with breakfast potatoes and refried bean tostadas

\$14

MACHACADO A LA MEXICANA

Three scrambled eggs with machacado (dried beef) served with breakfast potatoes and refried bean tostadas

\$16

BARBACOA

Homemade barbacoa with breakfast potatoes and refried bean tostadas

\$18 Add eggs \$20

BREAKFAST TACOS

Saturdays and Sundays Only

Migas \$3.50

Chilaquiles Grey Moss \$4.50

Huevo con Tocino \$3.50

Cortadillo de Res (carne guisada) \$4.50

Chicharron en Salsa Verde \$3.50

Deshebrada (shredded beef) \$4.50

Barbacoa \$5

Chorizo con Huevo \$3.50

Papas con Huevo \$3.50

Papas con Chorizo \$3.50

Frijoles con Chorizo \$3.50

HOT CAKES

HOT CAKES CON TOCINO

Three homemade buttermilk pancakes served with two slices of bacon

\$12.50

DASAYUNO GREY MOSS

Three homemade buttermilk pancakes served with two slices of bacon and two eggs cooked to order

\$15

DRINKS

Sodas \$3.25

Coke • Diet Coke

Dr. Pepper • Diet Dr. Pepper

Orange Fanta

Iced Tea \$2.75

Coffee \$2.75

Milk \$2.25

Orange Juice \$2.75

Hot Mexican Chocolate \$3.50

SIDES

Breakfast Potatoes \$3

Refried Beans \$3

Hot Cake (1) \$3

Bacon (2) \$3

Grilled Panela \$3

DRINK MENU

MARGARITAS

MARGARITA PREMIUM (TOP SHELF)

(Served frozen or on the rocks)

1800 Silver or Espolon Blanco Tequila and
Cointreau Liqueur

Small \$18 Large \$25

*Add a flavor: mango, strawberry, raspberry, apple,
melon, or sangria for an additional \$2*

MANGO CHAMOY MARGARITA

Tequila, Triple Sec, premium margarita mix,
mango puree over a layer of chamoy, sprinkled
and rimmed with Tajin and served with a
tamarind stick

Small \$12 Large \$18

“MARY HOWELL” MARGARITA (NAMED AFTER THE ORIGINAL OWNER OF THE GREY MOSS INN)

Tequila, Triple Sec, premium margarita mix,
prickly pear puree, muddled fresh jalapeños
and rimmed with Tajin

Small \$14 Large \$20

HOUSE MARGARITA (Served frozen or on the rocks)

Small \$10 Large \$16

*Add a flavor: mango, strawberry, raspberry, apple, melon, or sangria
for an additional \$2*

CORONITA O DOSARITA

House frozen margarita with your choice of Corona or
Dos Equis beer

\$15



MIXED DRINKS

MOSSY COLADA

Malibu, coconut milk and pineapple juice
garnished with a kiwi and sprinkled diced
kiwi on top

\$12

EL AZUL

Vodka, Blue Curacao, cranberry juice, and lime
rimmed with sugar

\$11

MICHELADA

Clamato, worcestershire sauce, maggi sauce,
lime, tabasco, black pepper, bloody mary mix,
salt, cracked chile de arbol, rimmed and
sprinkled with Tajin. With your choice of beer

\$10

SALTY DOG

Vodka, grapefruit juice, and lime
rimmed with salt

\$12

PALOMA ORIGINAL

Tequila, grapefruit juice, splash of club soda,
simple syrup and lime rimmed with your choice
of salt or Tajin

\$14

VAMPIRO

Tequila, sangrita, squirt and lime,
rimmed with Tajin

\$14

SANGRIA

Rioja wine, silver rum, cranberry juice, orange
juice, pineapple juice, topped with diced fresh
fruits (apples, strawberries, peaches, mango,
and sliced lemon)

\$12

SPICY MOJITO

Silver rum, club soda, lime, mint, jalapeños,
and simple syrup

\$11

A "GREYT" OLD FASHIONED

Premium bourbon, sweetner, Angostura
Bitters, orange wedge, black cocktail cherry

\$14

BANDERA MEXICANA

3 shot glasses with lime juice, Silver tequila,
and sangrita. Lined up as the Mexican flag
green, white, and red

\$12 Top Shelf \$18

BLOODY MARY

Vodka, premium bloody mary mix, tabasco,
black pepper, lime, olive juice, and olives.

\$12

MIMOSA

Champagne with your choice of orange,
cranberry, or pineapple juice

\$10

TOPO CHICO PREPARADO (Non Alcoholic)

Topo Chico, lime and salt, rimmed and
sprinkled with chamoy and Tajin, served
with a tamarind stick

\$6

Drink Menu Crafted and Designed by
Elite Bartending Services



WINE MENU

SPARKLING WINE

CHANDON BRUT (Sparkling Wine / California)

Glass \$-- Bottle \$76

WHITE WINE

GRAND CRU (Chardonnay / California)

Glass \$9 Bottle \$21

GRAND CRU (Pinot Grigio / California)

Glass \$9 Bottle \$21

RED WINE

GRAND CRU (Cabernet Sauvignon / Canada)

Glass \$9 Bottle \$21

GRAND CRU (Pinot Noir / California)

Glass \$9 Bottle \$21

AUSTIN HOPE (Cabernet Sauvignon /
Central Coast / 2018)

Glass \$-- Bottle \$182



Leave Us
a Review!

BEER

BOTTLE \$7

Corona Extra
Corona Premier
Victoria
Budweiser
Bud Light
Heineken
Heineken 00
Blue Moon
Dos Equis
Pacifico
Modelo Especial

DRAFT \$6

Bud Light
Miller Lite
Modelo
Dos Equis
Michelob Ultra
Shiner Bock

