

Lunch

Served Tuesday thru Saturday
11:00 am till 3:00pm

Starters

Farmer's Board

Bernhard's Dry Sausage, Seasonal Fresh Fruit
Toasted Pecan Halves, Artisanal Cheese
Local Honey & Fresh Baked Water Crackers 12.95

Loaded House Made Potato Chips

Topped with Texas Apple Wood Bacon, Provolone
Green Onions & Dallas Sour Cream 7.95

Baked Salami Chips Served with
Bread & Butter Texas Jalapeno Dip 8.95

Seasonal Soup

Cup 4.50 Bowl 6.75
Add a Fresh Baked Butter Croissant 2.00

Salads

Pomegranate Pistachio

Baby Arugula Drizzled with Honey Orange Rice Wine
Vinaigrette Topped with Texas Goat Cheese, Toasted
Pistachios, Red Onion, Pomegranate & Segmented
Mission, Texas Oranges 9.50

Greek

Naturally Raised Romaine Lettuce
Tossed with Greek Style Shallot Vinaigrette
Topped with Marfa Tomatoes, Feta Cheese, Texas
English Cucumbers, Kalamata Olives & Red Onion 8.25

House

Naturally Raised Arugula & Romaine Lettuce
Tossed with Local Honey & Aged Balsamic Vinaigrette
Topped with Marfa Tomatoes, Sunflower Seeds, Texas
English Cucumbers & Sweet Red Onion 6.50

Southwest

Naturally Raised Romaine Lettuce Tossed in Creamy
Roasted Hatch Ranch Dressing Topped with Marfa
Tomatoes, Hondo Corn, Texas English Cucumbers,
Sliced Avocado & Tortilla Hay 8.95

Make Any Salad Larger & Add On:

Grilled Texas Brown Gulf Shrimp 5.95
Grilled Texas Chicken Breast 5.95
Bandera Quail 7.50
Scoop Chicken Salad 6.95
Fresh Blue Lump Crab 6.95

Burgers

Lamb Sliders

Three 2 Oz Grilled Twin County Harper Texas Grass
Fed Lamb Sliders Topped with Caramelized Texas
1015 Onions and provolone cheese Served on a Sweet
Sourdough Slider Bun 11.95

Cabrito

Half Pound of Texas Windy Hill Farm Cabrito Burger
Topped with Texas Smoked Bacon, Provolone Cheese
Served on a Wheat Sour Dough Bun with Garlic Aioli
Naturally Raised Romaine Lettuce, Marfa Tomato
Sweet Red Onion & Dill Pickle Spear 12.95

Sandwiches

Mediterranean Chicken Salad

Texas Chicken Breast, Artichoke Hearts & Toasted
Almonds Tossed in Lemon & Tarragon Infused Aioli
Served on a Fresh Baked Butter Croissant 9.25

Muffuletta

House Made Marinated Red Bell Pepper & Olive
Spread Served on Toasted French Baguette with Black
Forest Ham, Genoa Salami, Provolone Cheese
Naturally Raised Arugula & Sliced Red Onion 8.95

Chicken

Grilled Texas Chicken Breast Topped with Texas
Apple Wood Smoked Bacon & Gruyere Cheese
Served on a Toasted Sour Dough Wheat Bun with
Roasted Chili Aioli, Naturally Raised Romaine Lettuce,
Marfa Tomato, Sweet Red Onion & Dill Pickle 9.25

Shrimp Po Boy

Grilled Texas Brown Gulf Shrimp
Served on a Toasted French Baguette Topped with
Remoulade Sauce, Naturally Raised Romaine Lettuce,
Marfa Tomato, Sweet Red Onion & Dill Pickle 11.00

Turkey Panino

Oven Roasted Turkey Breast, Provolone Cheese
Orange & Coriander Infused Hondo Cabbage Slaw 8.95

Cuban Panino

Black Forest Ham, Gruyere Cheese, Pickles & Mustard
8.95

Bonnie Panino

Feta Cheese, Provolone, Pepperoncini Peppers, House
Made Pesto & Genoa Salami 8.95

Tacos Grilled Bandera Quail or Texas Brown Gulf
Shrimp Served on Corn Tortillas Topped with Orange
Coriander Slaw, Cilantro & Red Onion 11.95

Sides

Orange & Coriander Infused Cole Slaw 3.25

House Made Potato Chips 3.25

Sea Salt French Fries 4.25

Seasonal Berry Bowl 4.75

Topped with Local Honey Sweetened Crème Fraiche

Granola Parfait

House Made Granola, Honey Vanilla Yogurt

Seasonal Berries & Fruit 6.95

Drinks

We Proudly Serve Douwe Egbert Coffee

- Dark European Roast Drip Brewed
8 oz. 2.00 16 oz. 3.75
- Iced Latte 16 oz. 4.75
- Espresso Shot 2.00
- Double Espresso 3.50
- Latte 8 oz. 2.75
- Double Latte 16 oz. 4.75
- Cappuccino 8 oz. 2.75
- Double Cappuccino 16 oz. 4.75
- Breakfast Blend Coffee reg or decaf
Bottomless 2.50
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Sparkling Water 16oz. 2.25

Fresh Brewed Iced Tea Sweet or Unsweet

Bottomless 2.50

Lemonade 1 Liter 3.25

Add Muddled Seasonal Berries 1.50

Arnold Palmer 1 Liter 3.25

Add Muddled Seasonal Berries 1.50

Orange Juice 16 oz. 3.25

Milk 16 oz. 2.00

Bottled Water 16 oz. 1.00

Stubborn Craft Sodas 20oz. \$3.25 plus one refill



San Antonio Brewery Delivering Beer to 259 Ort's Saloon

Then:

Ludwig Ort from Darmstadt, Germany and his wife, Olga Vogt, from Boerne, Texas built the building on 259 South Main Street that became known as the Ort/Krause Building and also the other surrounding buildings. The small rock building in the back of the saloon was used by his wife as her bakery. The buildings were all purchased by Frank Krause and his wife, Mathilda, about 1921. They continued with similar arrangements as the Ort's. They lived upstairs over the saloon, and Mrs. Krause had the bakery.



Now:

259 Brantley's Bistro continues the family run tradition of Ort & Krause. In 2014 Joseph, from Kerrville and his wife Bonnie Wellborn Brantley and her two sons, Eric & Michael Teel, all from Boerne, opened 259 Brantley's Bistro together as a family wanting to provide the freshest local Texas ingredients prepared to order in a casual atmosphere with service as a top priority.

*Consumption of raw or undercooked meat, poultry, fish, shellfish & eggs may increase the risk for food-borne illness

*20 % gratuity may be added for parties of 7 or more

*no separate checks for parties of 7 or more