



Sear ??









KEN GUNTER, OWNER AND PROPRIETOR OF "MISS HATTIE'S RESTAURANT AND CATHOUSE BAR AND LOUNGE", WAS BORN AND RAISED IN SAN ANGELO, AND WAS WELL KNOWN FOR HIS PRESERVATION OF HISTORIC PROPERTIES. IN 1975, WHEN THE BUILD-INGS AT 30/32 EAST CONCHO COLLAPSED, KEN BECAME MOTIVATED TO TAKE ACTION AND STARTED THE ORIGINAL PRESERVATION EFFORT ON HISTORIC CONCHO AVENUE. HIS INTEREST WAS TWO FOLD: HIS FAMILY – SINCE 1925 - OWNED AND OPERATED BUSINESSES IN THE DOWNTOWN AREA, AND IN FACT STILL DO TODAY. ALSO, KENNETH'S GRAND-FATHER, A.A. GUNTER, IN THE 1930'S OWNED 32 EAST CONCHO, WHICH WAS THEN KNOWN AS THE A.A. GUNTER DOMINO HALL, AND WAS ONE OF THE BUILDINGS TO COL-LAPSE. A.A. GUNTER'S WIFE, MYRTLE, A DEVOUT METHODIST, REFUSED TO HAVE SUCH ACTIVITIES AS CARD PLAYING, DOMINOS, AND DRINKING IN HER HOUSE, SO A.A. BOUGHT 32 EAST CONCHO FOR THE SOLE PURPOSE OF ENJOYING HIS DOMINOS AND CARD PLAYING FRIENDS.

ALTHOUGH KEN COULD NOT SAVE THE BUILDINGS AT 30/32 EAST CONCHO, HE WAS ABLE TO BUY THE REMAINING LOTS AS WELL AS THE ADJACENT BUILDINGS AT 20, 22, 24, 26, AND 28 EAST CONCHO. WITH THIS PURCHASE THE PRESERVATION AND RESTORATION OF HISTORIC EAST CONCHO BEGAN. THE PARKING LOT AT HATTIE'S IS TODAY WHAT WAS 28, 30, AND 32 EAST CONCHO. THE A.A. GUNTER DOMINO HALL WOULD HAVE BEEN THE WALL MATE OF WHAT IS NOW SASSY FOX. THE BUILDING WHICH TODAY IS MISS HATTIE'S WAS ONE OF THE FIRST PERMANENT BUILDINGS IN SAN ANGELO AND WAS BUILT DURING THE ECONOMIC BOOM OF THE 1880'S. THE BUILDING WAS THE ORIGINAL SAN ANGELO NATIONAL BANK BUILDING. THE BUILDING WAS RESTORED AND REGISTERED IN 1981 AND IS THE ONLY LOCAL BUILDING TO BE LISTED ON BOTH THE STATE AND NATIONAL REGISTERS AS A HISTORIC LANDMARK.

KENNETH, BUSY WITH HIS PUBLIC CABLE COMPANIES, LEASED THE BUILDINGS TO VARIOUS OTHER INDIVIDUALS FROM 1981 TO 1998. IN 1998, AFTER SIX MONTHS OF RENOVATION AND DECORATION, REOPENED THE BUILDING AS "MISS HATTIE'S RESTAURANT AND CATHOUSE BAR AND LOUNGE."

THE TIN CEILING AND THE BRICK WALLS IN THE MAIN DINING ROOM ARE ORIGINAL. THE ROCK WALLS IN THE BAR AND IN THE ADJACENT ROCK ROOM ARE FROM THE ORIGNAL BUILDINGS AND DATE BACK TO THE 1880'S. THE ROOM, WHICH WE CALL THE SIDE ROOM, IN THE RESTAURANT, WAS BUILT IN 1885 AND WAS RUN AS A GROCERY STORE. THE ORIGINAL BUILDINGS ARE SOME OF THE FEW 1880'S COMMERCIAL STRUCTURES DESIGNED BY OSCAR RUFFINI. THE CAST IRON CORNICE WITH PEDIMENT WAS REPRODUCED IN FIBERGLASS FROM OLD PHOTOGRAPHS.

THE LEGENDARY TUNNEL WHICH WAS REDISCOVERED DURING RENOVATION OF 26 EAST CONCHO CONFIRMS THE OFTEN TOLD STORIES OF RANCHERS AND FARMERS WHO CAME TO TOWN AND TOLD THEIR FAMILIES TO DO THEIR SHOPPING WHILE THEY TENDED TO THEIR BANKING. USING THE TUNNEL THE RANCHERS AND FARMERS WENT UNDERGROUND AND UP TO THE BORDELLO AND SPENT THE DAY DOING THEIR BANKING BUSINESS. WITH DEPOSITS AND WITHDRAWALS COMPLETE, THEY REJOINED THE FAMILY FOR DINNER ON THE TOWN.

THE BUILDING AT 20/22 EAST CONCHO WAS ALSO DESIGNED BY OSCAR RUFFINI, AND WAS BUILT AS A CLOTHING AND DRY GOODS STORE IN 1886. TODAY THAT BUILDING IS J. WILDE'S. SHE PURCHASED THE BUILDING FROM MR. GUNTER IN 2002. THE BUILDING AT 18/18 ½ CONCHO AVENUE WAS PURCHASED BY KENNETH IN 1996. AFTER REMODELING THE BUILDING, HE LEASED THE FIRST FLOOR TO LEGEND JEWELERS AND OPENED THE BORDELLO AS A MUSEUM. MARK PRIEST, OWNER OF LEGEND, BOUGHT THE BUILDING IN 2000 AND CONTINUES TO RUN THE BORDELLO MUSEUM AS A TOURIST ATTRACTION.

Hattie's Girls' Favorites

Miss Hattie

Was DRAWN TO THE VERY EXOTIC. SHE THOUGHT THIS DISH WAS EXOTIC.

Red Snapper

Ask your waiter for tonight's preparation.

\$34

Miss PRIne

DREAMED OFTEN OF DIPPING HER TOES IN A FRESH WATER STREAM.

Pecan Encrusted Trout

Trout dusted in pecan crumbles, pan seared to perfection. Served with an orange basil creme sauce.

Miss Lucy

WAS FULL OF LAUGHTER AND ENJOYED LIFE TO ITS FULLEST

Stuffed Trout

Trout stuffed with a spicy crab mixture. Broiled to Perfection.

\$24 Miss Goldie

HAD A CAVING FOR THIS UNUSUAL BUT SPECIAL ENTRÉE

Fried Oysters

Six oysters dipped in breadcrumbs, deep-fried and served with a side of creamy horseradish sauce. with French Fries. \$30

Miss Mable

LOVED TO EAT BUT WAS ALWAYS WORRIED ABOUT HER GIRLISH FIGURE.

Salmon

Ask your waiter for tonight's preparation. \$24

Miss Garedo

WAS HER NAME AND THIS WAS HER FAVORITE DISH.

Shrimp Laredo

Six shrimp stuffed with pepper jack, cheese, wrapped in bacon, deep fried and served over a green chili sauce. \$24

Miss Scarlet

THIS DELICATE BUT DELICIOUS ENTRÉE SATISFIED HER WONDERLUST.

702. Lobster Tail

Prepared either grilled or broiled. Served with Drawn Butter. \$42

Miss Evie

FOUND MAKING DECISIONS TOUGH THIS DISH SATISFIED HER INDECISION

Surf and Turf Kabobs

One grilled shrimp kabob and One New York Strip Steak kabob Served with Rice Pilaf And A Jalapeno Peach Glaze. \$24



betigers (Small Bites)

THE COLORFUL INTERLUDE BEFORE THE MAIN COURSE.

Bacon Wrapped Jalapenos

(!!!A HOUSE FAVORITE!!!) Jalapenos stuffed with cream cheese, wrapped in bacon and served with a roasted red pepper sauce.

Hoocado Crabcake Napoleon

Two crabcakes layered with avocado. Served with a roasted jalapeno, red pepper sauce. \$9

Shrimp Laredo

Bacon wrapped shrimp stuffed with pepper jack cheese. Served over a green chili sauce.

\$12

Onion Rings...Hand dipped. Worth the wait.Served with ranch dressing...\$9 Guacamole Dip with Chips......\$10 Fried Zucchini....Buttermilk Dipped then deep-fried. Served with ranch dressing......\$9 Sausage Queso and Chips.....\$10 Texas Toothpicks...Breaded onion and jalapeno strips served with ranch dressing.....\$9 Shrimp Cocktail.....A classic way to begin the meal.....\$10

Oysters on the Half Shell	
Half Dozen	\$15
Dozen	
Chicken Fried Oysters	
Half Dozen	\$15
Dozen	
CalamariHand breaded in our o	
special spices	\$12
Combination Appetizer Platter	24
Create your own appetizer platter	
Select 3 from the following items:	
Onion Rings Fried Zucchini,	
Texas Toothpicks or Fried Mushroon	ms

From the Officer's M

21 Day Aged Filet

The most tender cut of beef. Topped with compound butter.

\$34 Tenderloin Gouda Tower

Tenderloin medallions layered with Gouda cheese. \$36

21 Day Aged Mesquite Smoked Ribeye Steak Served with a cilantro horseradish crème sauce.

\$30

Carpetbagger

A 21 Day Aged Ribeye Steak Stuffed with a spicy crab mixture and Served over a mushroom red wine demi-glaze. \$38

New York Sttrip Steak

Hand-cut and grilled to perfection. Topped with compound butter. \$28

New York Strip Steak Stacker

New York Strip layered with fried potato wheels, avocado, melted cheese, diced onions and tomatoes. \$36

Jurf and Surf

✓ 21 day aged tenderloin or mesquite smoked ribeye Served with a 7 oz. lobster tail. \$58

TIMES WERE TOUGH FOR SOLDIERS AT FORT CONCHO. AND SO WAS THE MEAT THEY ATE. THEREFORE, AT MISS HATTIE'S WE STRIVE TO SERVE THE MOST TENDER AND FLAVORFUL MEAT THIS SIDE OF THE MISSISSIPPI. OFFICERS AND ENLISTED MEN ALIKE WOULD AGREE; "IT DON'T GET BETTER THAN THIS!"

TRY IT.....AND DECIDE

Please allow us to add 18% gratuity to parties of 8 or more. If you would like to share an entrée, we will gladly provide an additional food set-up for \$8.00 The Enlisted Man's Diet

Pecan Crusted Chicken

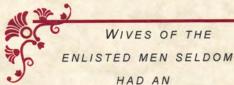
Boneless chicken breast dusted in pecan crumbles then deep-fried. Served with an orange basil sauce. \$16

Chicken Del Ric

Grilled boneless chicken breast layered with cheddar cheese, sour cream and bacon bits. Served over a green chili sauce.

Santa Fe Chicken

Grilled boneless chicken breast topped with pepper jack cheese, sautéed mushrooms, bell peppers, and onions. Served with Rice Pilaf. \$16



HAD AN OPPORTUNITY TO DINE OUT, BUT ON SPECIAL OCCASIONS THE LADIES WERE TREATED TO A NIGHT OUT ON THE TOWN. THE FOLLOWING ENTREES WERE CREATED FOR THESE STRONG WOMEN WHO MADE GREAT SACRIFICES FOR THEIR VERY COUREGOUS MEN.

Southwestern Spicy Chicken

Boneless chicken breast breaded in our own spicy blend of breadcrumbs and herbs, deep-fried and stuffed with a mixture of cream cheese and pepper jack cheese. Served over a green chili sauce. \$16

Shrimp Alfredo Pasta

Grilled shrimp served over fettuccine tossed in a rich, creamy Alfredo sauce. \$15

Chicken Fettuccine Pasta

Grilled chicken breast served over fettuccine tossed in a rich, creamy Alfredo sauce. \$15

Miss Hattie Salad

A Mixed Green Salad Tossed With Feta Cheese, Tomatoes, Onions And Pecans With Slices of Avocado and Corn Salsa. With Steak....\$16....\$16....\$14.....\$14.....\$14.....\$16

Consuming Raw Or Undercooked Meat, Chicken, Pork, Shellfish, Seafood or Eggs May Increase Your Risk of Food-Borne Illness Especially If You Have Certain Medical Conditions.

The Enlisted Man's Diet Officers At Fort Concho Had More Money Than The Enlisted Men, But There Were Many More Enlisted Men Than Officers... Therefore, Merchants Always Carried Goods That Cost Less......But Never Ever Did They.... Sacrifice Quality Or Flavor For These Very Brave Men. Hattie's Grabcakes Chicken Fried Steak A West Texas Favorite 111. A. House Favorite !!! A Beef Cutlet Made From Scratch Deep-Fried Crabcakes Served With Mashed Potatoes Served With A Chipotle Remoulade Sauce. And Cream Gravy. \$15 Mr. Hattan's Catfish Hand Breaded In Our Meatloaf Own Special Breading Our Made From Scratch Deep-Fried and Served Meatloaf Topped With a With French Fries. Flavorful Tomato Sauce. Served With A Served With Mashed Potatoes. Chipotle Remoulade Sauce.. \$15 \$15 All Of Our Entrees Except Our Miss Hattie's Entrée Salads And Brothel Burgers Are Served With A Salad And a Dressing of Your Choice. All Entrees, Except Entrée Salads, Pasta and Brothel Burgers Are Served With A Mixed Zucchini Vegetable Medley.



OUR BROTHEL BURGERS ARE SERVED MEDIUM WELL ON A SESAME BUN WITH FRENCH FRIES. WORTH THE WAIT !!!!!! BUT THEY DO TAKE A WHILE TO MAKE.

Mr. Cobb

Slices of Avocado, Bacon and Blue Cheese Added to the "Brothel Burger". \$10.00

Miss Kitty "Brothel Burger" with Bacon and Cheese. \$10.00

Hot As You Can Make It Mary

BBQ Sauce, Bacon, Pepper Jack Cheese, Jalapenos, Sauteed Mushrooms and Onions Added to the "Brothel Burger". \$12



"Brothel Burger" Topped with Cheese, Avocado, Jalapenos and Sour Cream. Served with our Green Chili Sauce and Your Choice of French Fries or a Small Green Salad. \$10.00

"Brothel Burger'

Just the Meat Between the Buns. \$9.00

Plain Jane

Add a Slice of Cheese. \$9.50

Miss Hattie Burger

Winner of Best in Burgers by "Texas Monthly" Featured on Texas Bucket List Bacon, Pepper Jack Cheese, Jalapenos, Roasted Red Peppers and Chipotle Aioli Added to the "Brothel Burger". \$12

Bottled Beer

Budweiser, Bud Lite,, Modelo Michelob Ultra, Miller Lite, Coors Lite, Corona, Shiner Boc, Dos XX, Fat Tire, Sam Adams, Stella Artois, Stone IPA, Guinness, Heineken, O'Douls (non-alcoholic).

Please allow us to add 18% gratuity to parties of 8 or more. If you would like to share an entrée, we will gladly provide an additional food set-up for \$8.00.