

## STARTERS

<b>COFFEE CAKE IN A CAN</b> cinnamon honey butter	<b>7.95</b>
<b>FRIED GREEN TOMATOES</b> local beer battered / avocado green goddess / gremolata	<b>6.95</b>
<b>BRANDING IRON ONION RINGS</b> adobo ketchup / chipotle ranch	<b>8.95</b>
<b>MINI ELK TACOS</b> spicy elk picadillo / caciotta cheese / grilled corn pico / cilantro crema / micro greens	<b>9.95</b>
<b>QUESO BLANCO</b> crisp corn chips / add spicy picadillo for a buck	<b>7.95</b>
<b>CAST IRON CHEDDAR &amp; JALAPEÑO BISCUITS</b> sausage gravy / TX whiskey peach compote	<b>6.95</b>
<b>LUMP CRAB DIP</b> gulf crab / spinach / roasted mushrooms / grilled flatbread	<b>15.95</b>
<b>KOLACHES &amp; QUESO</b> house made pretzels stuffed with local jalapeno cheddar sausage / queso blanco	<b>10.95</b>

## GREENS & SOUPS

<b>HOUSE SALAD</b> grape tomatoes / spiced pecans / cucumbers / carrots / local goat cheese / Texas honey & herb vinaigrette	<b>5.95</b>
<b>BABY GEM 'WEDGE'</b> bacon / chopped egg / bleu cheese crumbles / campari tomato / bleu cheese vinaigrette	<b>6.95</b>
<b>RANCH CHICKEN COBB</b> hand torn bibb / carrots / campari tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas honey & herb vinaigrette / grilled or fried	<b>11.95</b>
<b>GULF CRAB CAESAR</b> crab croutons / shaved parmesan / ancho caesar dressing	<b>17.95</b>
<b>GRILLED SKIRT STEAK SALAD</b> local greens / queso fresco croutons / pickled fresnos / tomatoes / corn / avocado / red onion / fire roasted tomato vinaigrette	<b>16.95</b>
<b>SPICY TORTILLA SOUP</b> roasted chicken / avocado / monterey jack / crispy tortilla strips	<b>5.25 / 7.25</b>

## HILL COUNTRY BRUNCH

<b>TEXAS PECAN BROWN BUTTER PANCAKES</b> TX whiskey peach compote / ancho maple syrup / whipped cream / spiced pecans	<b>10.95</b>
<b>MORNING MIGAS</b> black beans / poblano / tomato / corn tortillas / egg / green onion / caciotta cheese / salsa verde / cilantro add picadillo for 1.00	<b>10.95</b>
<b>HERB ROASTED SPLIT FARM BIRD</b> goat cheese grits / sautéed green beans / chicken jus	<b>15.95</b>
<b>REDNECK CHEDDAR BRUNCH BURGER</b> onion marmalade / local cheddar / bibb / tomato / worcestershire mayonnaise / sunny side egg / challah bun / hand cut fries	<b>14.95</b>
<b>CHICKEN FRIED STEAK</b> Texas angus beef / buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	<b>15.95</b>
<b>HAYWIRE RANCH HAND BREAKFAST</b> cherrywood smoked bacon / roasted potatoes / sunny side farm eggs / jalapeño cheddar biscuits / fresh fruit	<b>10.95</b>
<b>A BAR N RANCH CORNED BEEF HASH</b> wagyu corned beef / roasted potatoes / poached farm eggs / hollandaise / chives	<b>10.95</b>
<b>GRILLED CHIPOTLE MEATLOAF</b> buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	<b>14.95</b>
<b>CHICKEN FRIED CHICKEN &amp; WAFFLE</b> belgian waffle / sunny side farm eggs / jalapeño sausage gravy / ancho maple syrup	<b>14.95</b>
<b>TX GULF SHRIMP AND GRITS</b> homestead grits / venison sausage / blackened shrimp / creole sauce / herb goat cheese / poached farm egg	<b>14.95</b>
<b>STEAK &amp; EGGS</b> 6 oz beef filet / sunny side eggs / potatoes / whole grain mustard hollandaise	<b>30.95</b>
<b>GULF CRAB CAKE BENEDICT</b> lump crab cakes / toasted english muffin / remoulade / tomato / poached farm eggs / hollandaise	<b>21.95</b>

## SIDES

<b>JALAPEÑO CHEDDAR BISCUITS</b>	<b>FARM FRESH VEGGIES</b>	<b>BUTTERMILK CHIVE WHIPPED POTATOES</b>
<b>CADI-MAC'N CHZ</b>	<b>TEXAS GOAT CHEESE GRITS</b>	<b>JALAPEÑO CHEDDAR SAUSAGE LINK</b>
<b>GRILLED ASPARAGUS</b>	<b>WARM ROASTED MARBLE</b>	<b>APPLEWOOD BACON</b>
<b>TOASTED ENGLISH MUFFIN/LUCKY LAYLA BUTTER</b>	<b>POTATO SALAD</b>	
	<b>BREAKFAST POTATOES</b>	

## LOCAL SOURCING

ARNOLD BROS. FOREST PRODUCTS; IRVING, TX: Mesquite Wood ROUND ROCK HONEY; ROUND ROCK, TX: Honey BRAZO'S VALLEY; WACO, TX: Cheeses CAMPBELL HOLMES FARM; NIXON, TX: Farm Birds MILL-KING CREAMERY; MCGREGOR, TX: Cheese Curds PRO-HEALTH; CARROLLTON, TX: Potatoes WONDERFUL CITRUS; MISSION, TX: Grapefruits, Oranges TEXAS GOLD SHRIMP; BROWNSVILLE, TX: Shrimp ROSA FAMILY FARMS; LEONARD, TX: Goat Cheese CHEF MILTON'S SALT; DALLAS, TX: Pink Himalayan Sea Salt, Smoked Peppercorns THE SWEETHOUSE; ROWLETT, TX: Ice Cream VELDHUIZEN CHEESE SHOP; DUBLIN, TX: Cheeses TASSIONE FARMS; STEPHENVILLE, TX: Herbs, Kale, Chard LAMPMAN PECAN COMPANY; DE LEON, TX: Pecans TEXAS FARM PATCH; PLEASANTON, TX: Pickling Cucumbers FUN GUYS GOURMET MUSHROOMS; LEWISVILLE, TX: Oyster Mushrooms J&B FARMS; HONDO, TX: Bi-Color Corn COPPER SHOALS; PALACIOS, TX: Striped Bass HOMESTEAD GRISTMILL; WACO, TX: Stone Ground Grits, Polenta TEXAS OLIVE RANCH; CARRIZO SPRINGS, TX: Olive Oils, Balsamic Vinegar MAHARD EGG FARM; PROSPER, TX: Eggs TENAZA ORGANICS; LOS FRESNOS, TX: Kale, Cauliflower GANDERMANN ACRES; WHARTON COUNTY, TX: Mustard Greens MUSGROVE FAMILY FARMS; GREENVILLE, TX: Shiitake Mushrooms VILLAGE FARMS; MARFA, TX: Campari Tomatoes, English Cucumbers OAKHILL FARMS; POTEET, TX: Jalapeño Peppers A BAR N RANCH; CELINA, TX: Wagyu Beef

### STARTERS

<b>BLACK-EYED PEA HUMMUS</b> Texas caviar / local herb infused olive oil / spent grain crackers	<b>7.95</b>
<b>SEAFOOD CAMPECHANA</b> lump crab / gulf shrimp / cilantro / lime / avocado / tortilla chips	<b>14.95</b>
<b>FRIED GREEN TOMATOES</b> local beer battered / avocado green goddess / gremolata	<b>8.95</b>
<b>BRANDING IRON ONION RINGS</b> adobo ketchup / chipotle ranch	<b>9.95</b>
<b>MINI ELK TACOS</b> spicy elk picadillo / caciotta cheese / grilled corn pico / cilantro crema / micro greens	<b>10.95</b>
<b>QUESO BLANCO</b> crisp corn chips / add spicy picadillo for a buck	<b>7.95</b>
<b>CHEF'S "FAVORITE 4"</b> queso blanco / branding iron onion rings / mini elk tacos / fried green tomatoes	<b>22.95</b>
<b>LUMP CRAB DIP</b> gulf crab / spinach / roasted mushrooms / grilled flatbread	<b>15.95</b>
<b>CORNMEAL FRIED TEXAS GULF OYSTERS</b> smoked chili butter / tomatillo pico de gallo / tangy remoulade / micro greens	<b>13.95</b>
<b>TEXAS MEAT &amp; CHEESE BOARD</b> wild game sausages / local cheeses / house preserves / honeycomb / pickled veggies	<b>19.95</b>

### GREENS & SOUPS

<b>HOUSE SALAD</b> grape tomatoes / spiced pecans / cucumbers / carrots / local goat cheese / Texas honey & herb vinaigrette	<b>5.95</b>
<b>BABY GEM 'WEDGE'</b> bacon / chopped egg / bleu cheese crumbles / campari tomato / bleu cheese vinaigrette	<b>6.95</b>
<b>RANCH CHICKEN COBB</b> hand torn bibb / carrots / campari tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas honey & herb vinaigrette / grilled or fried	<b>12.95</b>
<b>GULF CRAB CAESAR</b> crab croutons / shaved parmesan / ancho caesar dressing	<b>17.95</b>
<b>GRILLED SKIRT STEAK SALAD</b> local greens / queso fresco croutons / pickled fresnos / tomatoes / corn / avocado / red onion / fire roasted tomato vinaigrette	<b>16.95</b>
<b>VENISON CHILI</b> aged white cheddar / red onion / chives / buttered cornbread	<b>7.50 / 12.50</b>
<b>SPICY TORTILLA SOUP</b> roasted chicken / avocado / monterey jack / crispy tortilla strips	<b>5.25 / 7.25</b>
<b>SOUP AND SALAD</b> cup of spicy tortilla soup with house salad	<b>9.95</b>

### HANDCRAFTED BURGERS & SANDWICHES

All of our sandwiches and burgers are served on a house baked wheat or Challah bun and accompanied by hand-cut fries. Our burgers are ground in house daily using A Bar N Ranch chuck and skirt steak. Get the skinny and replace those fries with a petite house salad or fresh fruit

<b>CADILLAC BURGER</b> cherry wood peppered bacon / American cheese / mustard / mayo / bibb / tomato / red onion / pickles / challah bun	<b>12.95</b>
<b>GRILLED CHICKEN AVOCADO</b> caciotta cheese / tomato / avocado / red onion / chili aioli / bibb / spicy avocado-lime spread / wheat bun	<b>12.95</b>
<b>TX AKAUSHI BEEF BURGER</b> white cheddar / tomato / creole mustard / pickled red onion / pickles / arugula / chili aioli / everything bun	<b>14.95</b>
<b>REDNECK CHEDDAR &amp; ONION MARMALADE BURGER</b> onion marmalade / local cheddar / bibb / tomato / worcestershire mayonnaise / challah bun	<b>13.95</b>

### DAILY PLATES

<b>MONDAY</b> Ranch Style Chef's Choice Burger	<b>12.95</b>	<b>THURSDAY</b> Shaved A Bar N Ranch Prime Rib Sandwich	<b>13.95</b>
<b>TUESDAY</b> Chef's Local Selection	<b>14.95</b>	<b>FRIDAY</b> Texas BLT	<b>11.95</b>
<b>WEDNESDAY</b> Smoked Fried Chicken Picnic	<b>17.95</b>	<b>SATURDAY &amp; SUNDAY</b> Texas Hill Country Brunch Served 10AM - 4PM	

### TEXAS PLATES

<b>CHICKEN FRIED STEAK</b> Texas angus beef / buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	<b>15.95</b>
<b>CORNMEAL CRUSTED CATFISH</b> caper-dill tartar sauce / hand-cut fries	<b>14.95</b>
<b>GRILLED CHIPOTLE MEATLOAF</b> buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	<b>14.95</b>
<b>HERB ROASTED SPLIT FARM BIRD</b> Texas goat cheese grits / sautéed green beans / chicken jus	<b>15.95</b>
<b>TX WHISKEY BBQ BABY BACK RIBS</b> TX whiskey BBQ sauce / creamy cadi-mac'n chz / buttered cornbread	<b>15.95</b>

### SIDES

**BUTTERMILK CHIVE WHIPPED POTATOES**  
**FARRO WITH KALE**  
**GRILLED ASPARAGUS**

**SAUTÉED GREEN BEANS**  
**TEXAS GOAT CHEESE GRITS**  
**CADI-MAC'N CHZ**

**WARM ROASTED MARBLE POTATO SALAD**

### LOCAL SOURCING

**ARNOLD BROS. FOREST PRODUCTS; IRVING, TX:** Mesquite Wood **ROUND ROCK HONEY; ROUND ROCK, TX:** Honey **BRAZO'S VALLEY; WACO, TX:** Cheeses **CAMPBELL HOLMES FARM; NIXON, TX:** Farm Birds **MILL-KING CREAMERY; MCGREGOR, TX:** Cheese Curds **PRO-HEALTH; CARROLLTON, TX:** Potatoes **WONDERFUL CITRUS; MISSION, TX:** Grapefruits, Oranges **TEXAS GOLD SHRIMP; BROWNSVILLE, TX:** Shrimp **ROSA FAMILY FARMS; LEONARD, TX:** Goat Cheese **CHEF MILTON'S SALT; DALLAS, TX:** Pink Himalayan Sea Salt, Smoked Peppercorns **THE SWEETHOUSE; ROWLETT, TX:** Ice Cream **VELDHUIZEN CHEESE SHOP; DUBLIN, TX:** Cheeses **TASSIONE FARMS; STEPHENVILLE, TX:** Herbs, Kale, Chard **LAMPMAN PECAN COMPANY; DE LEON, TX:** Pecans **TEXAS FARM PATCH; PLEASANTON, TX:** Pickling Cucumbers **FUN GUYS GOURMET MUSHROOMS; LEWISVILLE, TX:** Oyster Mushrooms **J&B FARMS; HONDO, TX:** Bi-Color Corn **COPPER SHOALS; PALACIOS, TX:** Striped Bass **HOMESTEAD GRISTMILL; WACO, TX:** Stone Ground Grits, Polenta **TEXAS OLIVE RANCH; CARRIZO SPRINGS, TX:** Olive Oils, Balsamic Vinegar **MAHARD EGG FARM; PROSPER, TX:** Eggs **TENAZA ORGANICS; LOS FRESNOS, TX:** Kale, Cauliflower **GANDERMANN ACRES; WHARTON COUNTY, TX:** Mustard Greens **MUSGROVE FAMILY FARMS; GREENVILLE, TX:** Shiitake Mushrooms **VILLAGE FARMS; MARFA, TX:** Campari Tomatoes, English Cucumbers **OAKHILL FARMS; POTEET, TX:** Jalapeño Peppers **A BAR N RANCH; CELINA, TX:** Wagyu Beef

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<b>BRANDING IRON ONION RINGS</b>	adobo ketchup / chipotle ranch	<b>8.95</b>
<b>MINI ELK TACOS</b>	spicy elk picadillo / caciotta cheese / grilled corn pico / cilantro crema / micro greens	<b>9.95</b>
<b>QUESO BLANCO</b>	crisp corn chips / add spicy picadillo for a buck	<b>7.95</b>
<b>CHEF'S "FAVORITE 4"</b>	queso blanco / branding iron onion rings / mini elk tacos / fried green tomatoes	<b>22.95</b>
<b>LUMP CRAB DIP</b>	gulf crab / spinach / roasted mushrooms / grilled flatbread	<b>15.95</b>
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## GREENS & SOUPS

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<b>BABY GEM 'WEDGE'</b>	bacon / chopped egg / bleu cheese crumbles / campari tomato / bleu cheese vinaigrette	<b>6.95</b>
<b>RANCH CHICKEN COBB</b>	hand torn bibb / carrots / campari tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas honey & herb vinaigrette / grilled or fried	<b>12.95</b>
<b>GULF CRAB CAESAR</b>	crab croutons / shaved parmesan / ancho caesar dressing	<b>17.95</b>
<b>GRILLED SKIRT STEAK SALAD</b>	local greens / queso fresco croutons / pickled fresnos / tomatoes / corn / avocado / red onion / fire roasted tomato vinaigrette	<b>16.95</b>
<b>VENISON CHILI</b>	aged white cheddar / red onion / chives / buttered cornbread	<b>7.50 / 12.50</b>
<b>SPICY TORTILLA SOUP</b>	roasted chicken / avocado / monterey jack / crispy tortilla strips	<b>5.25 / 7.25</b>

## FARM RAISED TX BEEF

We are proud to serve up a locally sourced menu, including premium, hand selected Texas beef from ranchers across the state. All of our recipes are inspired from the best local products available each season. Thank you for supporting our local Texas ranchers, farmers, and small growers.

<b>6 OZ CHARBROILED ANGUS FILET</b>	smoked chile butter	<b>28.95</b>
<b>8 OZ ROASTED GARLIC STUFFED FILET</b>	charred scallion butter	<b>36.95</b>
<b>A BAR N RANCH SMOKED WAGYU PRIME RIB</b>	herb jus / horseradish cream	<b>36.95</b>
*LIMITED AVAILABILITY		
<b>12 OZ ANGUS CHARBROILED STRIP</b>	adobo lime butter	<b>35.95</b>
<b>13 OZ ANGUS BONELESS RIBEYE</b>	charred scallion butter	<b>38.95</b>
<b>18 OZ ANGUS BONE-IN COWBOY RIBEYE</b>	horseradish & roasted tomato butter	<b>42.95</b>
<b>A BAR N RANCH 33 OZ TOMAHAWK RIBEYE</b>	smoked chile butter	<b>99.95</b>

**ADD GRILLED SHRIMP OR GULF LUMP CRAB \$9.95**

## TEXAS PLATES

<b>GRILLED CHIPOTLE MEATLOAF</b>	buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	<b>15.95</b>
<b>CHICKEN FRIED STEAK</b>	Texas angus beef / buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	<b>15.95</b>
<b>TEXAS FARM RAISED REDFISH</b>	grilled asparagus / charred orange butter / gulf lump crab / pickled fresnos / arugula	<b>28.95</b>
<b>HERB ROASTED SPLIT FARM BIRD</b>	goat cheese grits / sautéed green beans / chicken jus	<b>16.95</b>
<b>TX WHISKEY BBQ BABY BACK RIBS</b>	TX whiskey BBQ sauce / creamy cadi-mac'n chz / buttery cornbread	<b>16.95</b>
<b>CORNMEAL CRUSTED CATFISH</b>	caper-dill tartar sauce / hand-cut fries	<b>15.95</b>
<b>MESQUITE GRILLED BONE-IN PORK CHOP</b>	farro with kale / smoked chili honey butter	<b>24.95</b>
<b>TX AKAUSHI BEEF BURGER</b>	white cheddar / tomato / creole mustard / pickled red onion / pickles / arugula / chili aioli / everything bun	<b>15.95</b>

## SIDES

<b>GRILLED ASPARAGUS</b>	<b>FARM FRESH VEGGIES</b>	<b>FARRO WITH KALE</b>
<b>TEXAS GOAT CHEESE GRITS</b>	<b>WARM ROASTED MARBLE POTATO SALAD</b>	<b>CADI-MAC'N CHZ</b>
<b>BUTTERMILK CHIVE WHIPPED POTATOES</b>		

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## SPECIALTY COCKTAILS

<b>FRONT PORCH SWING</b> Western Son Vodka - Aperol - Grapefruit - Pineapple - Lime - Simple	<b>10</b>
<b>CADILLAC MARGARITA</b> Dulce Vida Tequila Añejo - Paula's Texas Orange - Light Agave - Lime - Himalayan Salt or Mesquite Salt	<b>12</b>
<b>GONZALES 75</b> Waterloo Barrel Aged Gin - McPherson Sparkling Wine - Lemon - Simple	<b>11</b>
<b>LAVENDAIQUIRI</b> Treaty Oak White Rum - Lime - Lavender Simple	<b>9</b>
<b>HAYWIRE</b> Red River Bourbon - Chaparral Bayou Vermouth - Haak Madeira - Habanero Shrub - BBQ Bitters	<b>14</b>
<b>MARFA MULE</b> Cinco Vodka - Ancho Reyes Verde - Ginger Beer - Lime - Grapefruit	<b>9</b>
<b>BIG BENDER</b> Tito's Vodka - Seersucker Gin - Chaparral Big Bend Vermouth - Redneck Cheddar Olives	<b>11</b>
<b>AMARILLO BY MORNING</b> Codigo Rosa Tequila - St. Germain - Ruby Red Grapefruit Light Agave - Himalayan Salt	<b>14</b>
<b>FROZEN MARGARITA</b> Himalayan or Mesquite Salt FOR AN ADDITIONAL \$2, FLOAT: ANEJO TEQUILA - MEZCAL - GRAND MARNIER - APEROL - ST. GERMAIN - ANCHO REYES	<b>9</b>
<b>FROZEN TEXAS TEA</b> Sangria Swirl	<b>9</b>

## TEXAS BEER GARDEN

### WHEAT ALES

<b>HAYWIRE BLONDE</b> , Irving American Blonde Ale	<b>6</b>
<b>BIG BEND NATIONAL PARK HEF</b> , Alpine Hefeweizen	<b>7</b>

### LAGERS

<b>WHISTLE POST ROOSTER SHOOTER</b> , Pilot Point Texas Lager	<b>7</b>
<b>REAL ALE HANS PILS</b> , Blanco Texas Lager	<b>7</b>

### HOPPY ALES

<b>LONE PINT YELLOW ROSE</b> , Magnolia Single Malt, Single Hop IPA	<b>8</b>
<b>TUPPS FOR ELLA</b> , McKinney Double IPA	<b>9</b>
<b>PETICOLAS VELVET HAMMER</b> , Dallas American Strong Ale	<b>9</b>

### MALTY ALES

<b>COMMUNITY PUBLIC ALE</b> , Dallas Extra Special Bitter	<b>7</b>
<b>(512) NITRO PECAN PORTER</b> , Austin Robust Porter with Texas Pecans	<b>8</b>

PLEASE ASK US ABOUT OUR DRAFT BEER ROTATOR.

## HAPPY HOUR

MON - FRI 3-6PM

\$5 Texas Tea, Texas Mules, & Margaritas  
\$5 House Wine  
\$2 off Draft Beer

### \$5 BITES

Elk Tacos, Black Eyed Pea Hummus, Queso and Guacamole w/Salsa & Chips

**1/2 PRICE BOTTLED WINE EVERY SUNDAY**

## TEXAS WINES

### BY THE GLASS

<b>MCPHERSON CELLARS SPARKLING CHENIN BLANC</b> , HIGH PLAINS	<b>9</b>
<b>DUCHMAN WINES VERMENTINO</b> , TEXAS	<b>8</b>
<b>PEDERNALES CELLARS VIOGNIER</b> , TEXAS	<b>8</b>
<b>LEWIS ROSÉ</b> , HIGH PLAINS	<b>9</b>
<b>HAAK VINEYARDS &amp; WINERY TEMPRANILLO</b> , TEXAS	<b>10</b>
<b>PHEASANT RIDGE CABERNET SAUVIGNON</b> , HIGH PLAINS, VERTICAL FLIGHT 2002/2006/2007	<b>18</b>

## CHAMPAGNE & SPARKLING

### BY THE GLASS

<b>VILLA SANDI PROSECCO SUPERIORE</b> , VENETO, ITALY	<b>11</b>
<b>JCB "N°69" CRÉMANT ROSÉ</b> , BOURGOGNE, FRANCE	<b>13</b>
<b>LE MESNIL "GRAND CRU" BLANC DE BLANCS BRUT</b> , MENSIL-SUR-OGER, CHAMPAGNE, FRANCE	<b>22</b>
<b>TAITTINGER BRUT ROSÉ</b> , REIMS, CHAMPAGNE, FRANCE	<b>28</b>

## WHITE & ROSÉ WINES

### BY THE GLASS

<b>COPPO "MONCALVINO" MOSCATO D'ASTI</b> , PIEMONTE, ITALY	<b>11</b>
<b>VILLA MARIA SAUVIGNON BLANC</b> , MARLBOROUGH, NZ	<b>11</b>
<b>ROBERT MONDAVI FUMÉ BLANC</b> , OAKVILLE, NAPA VALLEY, CA	<b>15</b>
<b>JERMANN PINOT GRIGIO</b> , FRIULI-VENEZIA GIULIA, ITALY	<b>11</b>
<b>LAGUNA RANCH CHARDONNAY</b> , RUSSIAN RIVER VALLEY, CA	<b>12</b>
<b>STAG'S LEAP CHARDONNAY</b> , NAPA VALLEY, CA	<b>16</b>
<b>FLOWERS CHARDONNAY</b> , SONOMA, CA	<b>19</b>

## RED WINES

### BY THE GLASS

<b>MEIOMI PINOT NOIR</b> , SONOMA COUNTY, CA 2016	<b>9</b>
<b>ETUDE PINOT NOIR</b> , CARNEROS, SONOMA, CA	<b>16</b>
<b>KEN WRIGHT PINOT NOIR</b> , SHEA VYD., YAMHILL-CARLTON, WILLAMETTE VALLEY, OR	<b>20</b>
<b>CORAZON DEL SOL MALBEC</b> , MENDOZA, ARGENTINA	<b>13</b>
<b>CHARLES KRUG MERLOT</b> , NAPA VALLEY, CA	<b>11</b>
<b>DELILLE CELLARS "D2" BORDEAUX BLEND</b> , COLUMBIA VALLEY, WA	<b>16</b>
<b>OLEMA CABERNET SAUVIGNON BY AMICI</b> , SONOMA COUNTY, CA	<b>13</b>
<b>ACUMEN "MOUNTAINSIDE" CABERNET SAUVIGNON</b> , ATLAS PEAK, NAPA VALLEY, CA	<b>17</b>
<b>SILVER GHOST CABERNET SAUVIGNON</b> , NAPA VALLEY, CA 2014	<b>19</b>
<b>VINE HUGGERS ZINFANDEL</b> , CARTEE VYD., DRY CREEK VALLEY, CA	<b>11</b>
<b>HALTER RANCH "CDP" G.S.M.</b> , ADELAIDA DISTRICT, PASO ROBLES, CA	<b>13</b>
<b>CLOS PISSARRA "EL RAMON" RED BLEND</b> , PRIORAT, SPAIN	<b>13</b>
<b>TENET "THE PUNDIT" SYRAH</b> , COLUMBIA VALLEY, WA	<b>12</b>

PLEASE REFER TO THE IPAD FOR OUR COMPLETE WINE LIST.

**PROUD PURVEYORS OF TEXAS BEVERAGES:** Firestone & Robertson Distilling Co. — FORT WORTH, TX Western Son Distillery — PILOT POINT, TX Treaty Oak Distilling — DRIPPING SPRINGS, TX Tito's Handmade Vodka — DRIPPING SPRINGS, TX Garrison Brother's Distillery — HYE, TX Balcones Distilling — WACO, TX Austin Spirits — AUSTIN, TX Herman Marshall Dallas Distilleries — GARLAND, TX Unlawful Assembly Brewing Co. — PLANO, TX TP Brewing Company — IRVING, TX Whistle Post Brewing Company — PILOT POINT, TX Tupps Brewery — MCKINNEY, TX Peticolas Brewing Company — DALLAS, TX Community Beer Company — DALLAS, TX (512) Brewing Company — AUSTIN, TX Lone Pint Brewery — MAGNOLIA, TX McPherson Cellars Winery — LUBBOCK, TX Pedernales Cellars — STONEWALL, TX Duchman Family Winery — DRIFTWOOD, TX Haak Vineyards & Winery Inc. — SANTA FE, TX Pheasant Ridge Winery — LUBBOCK, TX