



# HAYWIRE

PRIVATE DINING | SPECIAL EVENTS | SOCIAL GATHERINGS

## MENU

[SALES@HAYWIRERESTAURANT.COM](mailto:SALES@HAYWIRERESTAURANT.COM)

**972-781-WIRE**

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# APPETIZER RECEPTION

*\$25 per person*

*Choice of 4:*

BRANDING IRON ONION RINGS

MINI ELK TACOS

CHICKEN QUESADILLAS

FARMERS MARKET VEGETARIAN QUESADILLAS

CORNMEAL CRUSTED CATFISH BITES

QUESO BLANCO AND WARM SMOKED TOMATO POBLANO SALSA  
with housemade crisp corn chips

FRIED GREEN TOMATOES

BLACK-EYED PEA HUMMUS

*Additional \$9 per guest, per item:*

FARM FRESH ASSORTED FRUIT BOARD

TEXAS WAGYU BEEF BURGER SLIDERS

SEAFOOD CAMPECHANA

CORNMEAL FRIED TEXAS GULF OYSTERS

TEXAS WHISKEY BBQ BABY BACK RIBS

TEXAS MEAT & CHEESE BOARD

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# HILL COUNTRY BUFFET

*Available in Private Dining Room  
and Buyout Events Only  
\$45 per guest*

**CHICKEN FRIED STEAK**  
jalapeño sausage gravy

**HERB ROASTED CHICKEN BREAST**  
chicken jus

**PAN SEARED GULF SNAPPER**  
chile rubbed

***Included Sides:***

**BUTTERMILK CHIVE WHIPPED POTATOES**

**CADI MAC 'N CHEESE**

**SAUTÉED GREEN & WAX BEANS**

**BBQ ROASTED BRUSSELS SPROUTS W/  
SPICED PECANS**

**HOUSE SALAD**  
Texas Honey & Herb Vinaigrette

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***DESSERTS***

**CINNAMON ROLL CRUST PECAN PIE**

**HAYWIRE HOMESTEAD CAKE**

***Soda & Iced Tea Included***

# LONE STAR BUFFET

*Available in Private Dining Room  
and Buyout Events Only  
\$51 per guest*

***Choice of 3 entrées:***

**CHICKEN FRIED STEAK**  
jalapeño sausage gravy

**HERB ROASTED CHICKEN BREAST**  
chicken jus

**PAN SEARED GULF SNAPPER**  
chile rubbed

**GRILLED CHIPOTLE MEATLOAF**  
smoked tomato-poblano salsa

***Included Sides:***

**BUTTERMILK CHIVE WHIPPED POTATOES**

**CADI MAC 'N CHEESE**

**SAUTÉED GREEN & WAX BEANS**

**BBQ ROASTED BRUSSELS SPROUTS W/ SPICED  
PECANS**

**HOUSE SALAD**  
Texas Honey & Herb Vinaigrette

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***DESSERTS***

**CINNAMON ROLL CRUST PECAN PIE**

**HAYWIRE HOMESTEAD CAKE**

***Soda & Iced Tea Included***

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# BIG BEND BBQ BUFFET

*Available in Private Dining Room  
and Buyout Events Only  
\$56 per guest*

**SLOW SMOKED BARBACOA BEEF**  
TX whiskey bbq sauce

**TX WHISKEY BBQ BABY BACK RIBS**  
TX whiskey bbq sauce

**DRY RUBBED BBQ CHICKEN**  
TX whiskey bbq sauce

**LOCAL SMOKED SAUSAGE**

***Included Sides:***

**CADI MAC 'N CHEESE**

**SAUTÉED GREEN & WAX BEANS**

**WARM ROASTED MARBLE POTATO SALAD**

**HOUSE SALAD**  
Texas Honey & Herb Vinaigrette

**CRISP NAPA CILANTRO SLAW**

**CHILE SPICED CORNBREAD**

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***DESSERTS***

**CINNAMON ROLL CRUST PECAN PIE**

**HAYWIRE HOMESTEAD CAKE**

***Soda & Iced Tea Included***

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# KING'S RANCH BUFFET

*Available in Private Dining Room  
and Buyout Events Only  
\$68 per guest*

**BRANDING IRON ONION RINGS**

**FRIED GREEN TOMATOES**

**BARBACOA BEEF SLIDERS**

**CHICKEN FRIED STEAK**  
jalapeño sausage gravy

**HERB ROASTED CHICKEN BREAST**  
chicken jus

**PAN SEARED GULF SNAPPER**  
chile rubbed

**SMOKED TX BEEF TENDERLOIN**  
local herb and mushroom jus

***Included Sides:***

**BUTTERMILK CHIVE WHIPPED POTATOES**

**CADI MAC 'N CHEESE**

**SAUTÉED GREEN & WAX BEANS**

**WARM ROASTED MARBLE POTATO SALAD**

**HOUSE SALAD**  
Texas Honey & Herb Vinaigrette

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***DESSERTS***

**CINNAMON ROLL CRUST PECAN PIE**

**HAYWIRE HOMESTEAD CAKE**

***Soda & Iced Tea Included***

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# PLATED LUNCHEON

*Available 11AM - 3PM, Monday - Friday*

*\$30 per guest*

## FIRST COURSE

### HOUSE SALAD

Texas Honey & Herb Vinaigrette

## SECOND COURSE

*Parties under 30 choose 3 entrees;*

*Parties over 30 choose 2 entrees*

### CHICKEN FRIED STEAK

jalapeño sausage gravy

### HERB ROASTED CHICKEN BREAST

chicken jus

### PAN SEARED GULF SNAPPER

chile rubbed

### *Included Sides:*

BUTTERMILK CHIVE WHIPPED POTATOES

SAUTÉED GREEN & WAX BEANS

## THIRD COURSE

CINNAMON ROLL CRUST PECAN PIE

HAYWIRE HOMESTEAD CAKE

**Soda & Iced Tea Included**

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# THE REPUBLIC

## PLATED MENU

*\$44 per guest*

### FIRST COURSE

**SPICY TORTILLA SOUP**  
roasted chicken, avocado, picoso cheese

### SECOND COURSE

**HOUSE SALAD**  
Texas Honey & Herb Vinaigrette

### THIRD COURSE

*Parties under 30 choose 3 entrees;  
Parties over 30 choose 2 entrees*

**CHICKEN FRIED STEAK**  
jalapeño sausage gravy

**HERB ROASTED CHICKEN BREAST**  
chicken jus

**PAN SEARED GULF SNAPPER**  
chile rubbed

**GRILLED CHIPOTLE MEATLOAF**  
smoked tomato-poblano salsa

### *Included Sides:*

**BUTTERMILK CHIVE WHIPPED POTATOES**

**SAUTÉED GREEN & WAX BEANS**

### FOURTH COURSE

**CINNAMON ROLL CRUST PECAN PIE**

**HAYWIRE HOMESTEAD CAKE**

**Soda & Iced Tea Included**

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# MENU ADD ON'S

★ Enhance your menu selection with the additional offerings below ★

## APPETIZERS

*Choice of three for \$10 per guest*

BRANDING IRON ONION RINGS

MINI ELK TACOS

FARMERS MARKET VEGETARIAN QUESADILLAS

CHICKEN QUESADILLAS

CORNMEAL CRUSTED CATFISH BITES

BLACK-EYED PEA HUMMUS

FRIED GREEN TOMATOES

QUESO BLANCO AND WARM SMOKED TOMATO POBLANO SALSA  
*with housemade crisp corn chips*

## PREMIUM APPETIZERS

*\$6 per item, per guest*

TEXAS WAGYU BEEF BURGER SLIDERS

SEAFOOD CAMPECHANA

CORNMEAL FRIED TEXAS GULF OYSTERS

TX WHISKEY BBQ BABY BACK RIBS

TEXAS MEAT & CHEESE BOARD

VEGETABLE OR FRESH FRUIT TRAY

## EXTRAS

8OZ ROASTED GARLIC FILET / *\$15 per guest*

QUESO BLANCO AND WARM SMOKED TOMATO POBLANO SALSA  
*with housemade crisp corn chips / \$5 per guest*

HOUSE SALAD / *\$5 per guest*

BUTTERED CORNBREAD / *\$2 per guest*

HOMEMADE ROLLS / *\$2 per guest*

LOCAL CHEESE TRAY / *\$8 per guest*

DESSERT / *\$5 per guest*

## STATIONS

★ *Station requires an attendant | attendant fee is \$125* ★

PREMIUM TACO STATION / *\$12 per guest*

SMOKED PRIME RIB CARVING STATION / *\$18 per guest*

SMOKED BEEF TENDERLOIN CARVING STATION / *\$22 per guest*

# BEVERAGE PACKAGES

**Open Bar:** Host pays for drinks. Guests order from designated wait staff. Beverages charged per consumption.

**Hosted Bar:** Host pays for drinks. Available in Private bar will be set up in room and will be serviced by your own bartender. \$150 Bartender fee. Beverages charged per consumption.

**Drink Tokens:** Host pays for drinks. Guests are issued tokens that can be redeemed for drinks. Beverages charged per consumption for redeemed tokens.

**Cash Bar:** No cost to host. Guest must purchase any beverage that is not included with your chosen menu (soda & ice tea)



## HOUSE BAR PACKAGE

*\$48 per guest over 21 YO*

**3 hours of service. No shots included.**

**SELECTION OF OUR TEXAS LIQUORS**, including vodka, scotch, tequila, gin, bourbon, and rum  
**DOMESTIC BOTTLED BEER**  
**RED & WHITE HOUSE WINES**

## PREMIUM BAR PACKAGE

*\$52 per guest over 21 YO*

**3 hours of service. No shots included.**

**SELECTION OF OUR PREMIUM LIQUORS**, including vodka, scotch, tequila, gin, bourbon, and rum  
**IMPORTED & DOMESTIC BOTTLED BEER**  
**ALL TEXAS DRAFT BEER**  
**CHOICE OF WINE** (valued up to \$50 per bottle)

## AFTER DINNER BAR PACKAGE

*\$25 per guest over 21 YO*

**3 hours of service**

**SELECTION OF COGNAC, SCOTCH, CORDIALS AND DESSERT WINES**

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# HAYWIRE EXPERIENCE

Enhance your Haywire Experience:

## TEXAS BEER FLIGHTS

Allow us to guide you through a tasting of some of the finest craft brews around with our Texas Draft Flights. Texas is quickly becoming known for excellent craft beer and we source from breweries big and small throughout the state to quench your thirst Texas style!

*Standard Flight: \$10 per person*

*Premium Flight: \$12 per person*

## WINE PAIRING

Wine knowledge is a passion of ours here at The Ranch, with several of our team members certified as Level I and Level II Sommeliers. Allow us to pair excellent wine selections with our amazing Texas cuisine to give your guests the ultimate dining experience. Market Price, based on selections.

## SPIRIT FLIGHTS

We love our spirits here in Texas, and we stock the very best in all of our favorite categories. Adding a spirit flight into your experience here at The Ranch is a fun and interactive way to taste and learn about top quality spirits while bonding with your guests.

## TEXAS WHISKEY TASTING

*\$28 per guest*

## TEQUILA TASTING

*\$26 per guest*

## BOURBON TASTING

*\$24 per guest*

## SCOTCH TASTING

*\$28 per guest*

## AFTER DINNER CIGAR EXPERIENCE

Cigar experience is a unique opportunity at Haywire. We offer some of the finest cigars available in the U.S. right here. After your amazing meal, retire to the third floor to have the cigar of your choice professionally clipped and lit for you and your guests to enjoy. Our service staff is also ready to assist you in choosing a delicious spirit to compliment your tobacco selection.

## CIGAR PACKAGE

*\$25 per guest*

**CHOICE OF ONE PREMIUM CIGAR FROM THE HAYWIRE HUMIDOR**

