

DRAFT BEER

DOS EQUIS XX SPECIAL LAGER

PALE LAGER · 4.2% ABV · MEXICO
PINT 6.25 · TALL 7.75

MICHELOB ULTRA

AMERICAN LAGER · 4.2% ABV · ST. LOUIS, MISSOURI
PINT 6.25 · TALL 7.75

ALTSTADT

KÖLSCH · 4.8% ABV · FREDERICKSBURG, TEXAS
PINT 6.25 · TALL 7.75

SHINER SEASONAL

4.0-6.5% ABV · SHINER, TEXAS
PINT 7.25 · TALL 8.75

BUSTED SANDAL 210 ALE

AMERICAN ALE · 6.1% ABV · SAN ANTONIO, TEXAS
PINT 7.25 · TALL 8.75

GREAT WHITE BUFFALO

BELGIAN WITBIER · 5.8% ABV · HOUSTON, TEXAS
PINT 7.25 · TALL 8.75

SMASH & GRAB

AMERICAN IPA · 6.1% ABV · FORT WORTH, TEXAS
PINT 8.25 · TALL 9.75

WEATHERED SOULS WEST COAST

AMERICAN IPA · 7.0% ABV · HOUSTON, TEXAS
PINT 8.25 · TALL 9.75

BOTTLE BEER

5.75

XX LAGER
MICHELOB ULTRA
SHINER BOCK
BUD LIGHT
STELLA ARTOIS
CORONA

PREVIEWS

EDAMAME

Steamed and lightly salted with sea salt. 8.00

TEMPURA GREEN BEANS

Served with Spicy Aioli. 7.00

THAI COCONUT SHRIMP

Coconut, Panko Breading with Spicy
Orange Marmalade Sauce. 13.00



BUFFALO CHICKEN SPRING ROLLS

Roasted Chicken, Buffalo Sauce, Crumbled Blue Cheese
in a Crispy Wonton with Blue Cheese Dipping Sauce,
Celery, and Carrot Sticks. 9.00

ROASTED VEGETABLES & PITA

Roasted Broccoli, Cauliflower, Zucchini, Squash,
Pita Points, Spinach Red Pepper Hummus. 9.00

NACHO DELUXE

White Corn Tortillas, Spicy Black Bean Puree,
Jack & Cheddar Cheeses, Pico de Gallo,
Guacamole, Sour Cream, Fresh Cilantro 10.00

ADD CHICKEN 2 | ADD STEAK* 3



*Meat is cooked to order. Consuming raw or uncooked meats
may increase your risk to foodborne illness.

Prices do not include sales tax
PLEASE DRINK RESPONSIBLY

FEATURE PRESENTATION

TENDERLOIN TIP SALAD

Tenderloin Tips, Grilled Asparagus, Spinach, Romaine Leaves
Pico de Gallo with Pepper Ranch. 13.00



GRILLED BEEF TENDERLOIN SKEWERS

Asparagus Tips, Hollandaise Sauce. 18.00

MEZZ BURGER*

1/2 Pound of Brisket-Chuck patty, "Haystack" Fried Onions,
Cheddar Cheese, Pepper Ranch Sauce, Fries. 14.00

CHICKEN & MUSHROOM CLUB

Grilled Chicken, Mushrooms, Lettuce, Tomato
Pepper Jack Cheese, Fries. 11.00

PULLED PORK SLIDERS

BBQ Pork, Smoked Gouda, Spicy Pickled Peppers, Pickled
Onions, Garlic Toasted Buns, Creamy Cole Slaw. 13.00

PULLED PORK FLATBREAD

Pulled Pork, Picked Onions, Mozzarella, BBQ Glaze. 11.00

GREEK FLATBREAD

Grilled Chicken, Mozzarella & Feta Cheese, Tomatoes,
Olives, Onions, Artichokes with Tzatziki Sauce. 12.00



SIDES

FRENCH FRIES 4.00

TATER TOTS 4.00

*Meat is cooked to order. Consuming raw or uncooked meats
may increase your risk to foodborne illness.

Prices do not include sales tax
PLEASE DRINK RESPONSIBLY

DESSERT

CHOCOLATE FUDGE BROWNIE

Whipped Cream & Red Raspberries. 6.00

TIRAMISU

Chocolate Ganache & Whipped Cream. 6.00

NEW YORK CHEESECAKE

Strawberry Glaze. 6.00



DESSERT COCKTAILS

BRANDY ALEXANDER

E&J Brandy, Crème de cocoa & cream. 9.00

CINNAMON GOODNESS

RumChata, cinnamon-infused Jim Beam
& Montenegro Amaro. 9.00

BANANAS ENVY

Knob Creek, Giffard crème de banana, chocolate bitters,
Angosturabitters, simple syrup with an orange zest. 10.00



COCKTAILS

HELLO BETTY

Bacardi Superior Light Rum,
hibiscus syrup, honey, fresh lemon
juice, rhubarb bitters
11.00

POP N' BITTERS

Pineapple-infused Patrón Silver Tequila,
fresh lemon juice, lemon popcorn syrup,
Aztec chocolate bitters
11.00

DAYS GONE RYE

Redemption Rye, Campari,
chocolate bitters
12.00

THE RISER

Grey Goose Vodka, LaMarca Prosecco,
Goslings Ginger Beer, orange juice
12.00

RYE-NO

Knob Creek Rye Whiskey,
Fernet Branca, honey syrup
11.00

RITA PIÑA

Pineapple-infused Patrón
Reposado Tequila, fresh lemon juice,
simple syrup, cinnamon
12.00

OLD HOLLYWOOD

Ben Milam Bourbon, simple syrup,
bitters, orange zest
11.00



COCKTAILS

RITA CON POTEET

Strawberry-infused Monte Alban Reposado
Tequila, fresh lemon juice, syrup,
muddled cucumber
11.00

HEART & SOUL

Ron Zacapa Rum, chocolate bitters,
orange zest
12.00

LOU COLLINS

Raspberry-infused Moody June Gin,
fresh lemon juice, Goslings Ginger
Beer, Aperol fl oat
12.00

JORGE'S BEST 13

Codigo 1530 Reposado Tequila,
Grand Marnier, fresh lime juice
13.00

CASA GRANDE MARGARITA

Frozen Margarita made with 100% Blue
Agave Monte Alban Reposado Tequila,
fresh lime juice & Patrón Citrónge
16oz 8.50 · 24oz 10.50

OLMOS COSMOS

Tito's Handmade Vodka with Grand Marnier,
fresh lime juice, cranberry syrup, lemon zest
12.00



WHITE WINE LIST

HOUSE WINE

CK MONDAVI
CHARDONNAY
6.50/22 (CALIFORNIA)

CHARDON SPARKLING

Flavor profile of apple, pear and citrus flavors and aromas
with a hint of spice that leads to a soft, dry finish.
SPLIT 13 (CALIFORNIA)

LA MARCA PROSECCO

Flavors of ripe citrus, lemon, green apple,
and touches of grapefruit, minerality, and some toast.
The finish is light, refreshing, and crisp.
SPLIT 8 (ITALY)

CHATEAU ST. JEAN ROSÉ

Aromas of ripe fresh strawberries and raspberries.
The flavor is delicate and has the same style of fruits on the palate.
7/23(CALIFORNIA)

MEZZACORONA PINOT GRIGIO

Aromatic crisp green apple, mineral and honeysuckle notes.
Full-bodied palate shows apricot, yellow peach and a hint of
nutmeg alongside lively acidity that leaves a tangy finish.
7.50/26 (ITALY)

STEMMARI MOSCATO

Perfumes of white flowers with smooth citrus notes.
Extreme fruitiness balanced by a pleasant crispness.
7.5/25 (ITALY)

ALEXANDER VALLEY VINEYARDS CHARDONNAY

Fresh fruit aromas of apple, pear, pineapple, and vanilla mixed with
floral notes and slight oak in the glass. Rich and creamy with slight citrus
notes along with crisp flavors of pear, apple, tropical fruits and nectarines.
10/35 (ALEXANDER VALLEY, CALIFORNIA)

BOGLE CHARDONNAY

The rich, round entry is full of fruit, including touches of tropical
pineapple and guava. The elegant and creamy mouthfeel wraps
around the fruit and leads to spicy notes of nutmeg and toasty vanilla.
7/23 (CALIFORNIA)

CHARLES KRUG SAUVIGNON BLANC

Naturally crisp acidity. Well balanced with aromas of lime and
grapefruit, with flavors of citrus and passion fruit.
9.5/31 (NAPA VALLEY, CALIFORNIA)

SINGING TREE CHARDONNAY

Wonderfully bright and refreshing style with crisp, green apple characteristics,
medium-to-high acidity and good length. Flavors of juicy green apple,
dried fig, white peach, and apricot mingle with hints of vanilla.
12/40 (RUSSIAN RIVER VALLEY, CALIFORNIA)

RED WINE LIST

HOUSE WINE

CK MONDAVI
CABERNET SAUVIGNON
MERLOT
6.50/22 (CALIFORNIA)

OYSTER BAY PINOT NOIR

Elegant cool climate Pinot Noir at its best. Fragrant, soft,
and flavorful with aromas of ripe cherries and sweet fruit
tannins that provide structure and length.
8/27 (MARLBOROUGH, NEW ZEALAND)

TERRAZAS MALBEC

Bright red color with purple shades. Intense floral and fruity notes.
Presence of violets, ripe black cherry and plum aromas.
Reveals a toasty and spicy character of black pepper and chocolate.
8/27 (ARGENTINA)

MACMURRAY PINOT NOIR

Deep ruby in color, opens with delicate notes of black cherry,
raspberry and pomegranate, accented by a distinct spice
character that typifies Olson Ranch. Velvety soft tannins meld
with ripe red fruit flavors to create a smooth mouthfeel and long finish.
9/31 (CENTRAL COAST, CALIFORNIA)

LOUIS MARTINI CABERNET SAUVIGNON

Flavors of blackberry and dried cranberry with toasted oak,
smoky spices and chocolate flavors complementing the intense
layers of fruit. Broad in the mouth with round tannins.
9.5/38 (CALIFORNIA)

ALEXANDER VALLEY VINEYARDS "HOMESTEAD" RED BLEND

Dark purple in color with complex aromas of dark cherry,
black pepper, plum, oak, vanilla and spice. In the glass there are
spicy flavors of red fruits, berry, plum, cherry, oak and vanilla.
This is a fruit forward wine with nice balance and a long structured finish.
10/33 (ALEXANDER VALLEY, CALIFORNIA)

BV CABERNET SAUVIGNON

Reflects the superb vintage with its deep, saturated blackberry,
black cherry and ripe plum aromas and plush, saturated flavors.
Hints of violet, toast and mocha add complexity.
12/40 (NAPA VALLEY, CALIFORNIA)

