

LUNCH & DINNER

SHARABLES

HAND TWISTED SOFT PRETZELS 8

BEER CHEESE FONDUE & STONE GROUND MUSTARD

GRILLED OKRA 8

LEMON, PARMESAN, CHILE DE ARBOL, AIOLI DIP

STREET TACOS 10

ONE EACH: CHEICKEN TINGA, BRISKET, & PORK CARNITAS TACO, CILANTRO, QUESO FRESCO, ONIONS, RED & GREEN SALSA

CHILI CHEESE FRIES

SPICY CHILI, CHEDDAR CHEESE

SWEET AND SMOKEY WINGS 8

MARINATED AND SMOKED WHOLE CHICKEN WINGS

BIEROCKS (BEER-ROCKS) 9

MEAT & CHEESE-FILLED POCKET PASTRIES SERVED WITH BEER CHEESE FONDUE & AU JUS

FRITO CHILI PIE 10

SPICY CHILI, SHREDDED CHEDDAR, PICO DE GALLO, SOUR CREAM

SALADS & SOUP

GRILLED ROMAINE 10

CHERRY TOMATOES, PICKLED ONION, QUESO FRESCO, PEPITAS, CHILE DUSTED CROUTONS, ROASTED JALAPENO BUTTERMILK DRESSING

BLUEBERRY & RAW BUTTERNUT SQUASH 10

MIXED GREENS, CANDIED PECANS, GOAT CHEESE, CITRUS AGAVE VINAIGRETTE

ADD GRILLED CHICKEN BREAST 4

STEAK SALAD 16

HERB MARINATED SKIRT STEAK, MESCLUN GREENS, CHERRY TOMATOES, BACON, FRIED ONION STRINGS, BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING

POZOLE CUP 6 BOWL 10

BRAISED PORK, HOMINY, RED CHILI, TRADITIONAL GARNISH

SPICY CHILI CUP 6 BOWL 10

SHREDDED CHEDDAR, ONIONS

BURGERS

CLASSIC CHEESEBURGER 10

LETTUCE, TOMATO, ONION, HOUSE MADE PICKLES ON A BRIOCHE BUN
CHOICE OF AMERICAN, CHEDDAR OR SWISS

SANDWICHES

MEATLOAF SLIDERS 16

THREE HOUSE SMOKED MEATLOAF SLIDERS, FRIED ONION STRINGS, BBQ SAUCE

THE FAB 13

BACON, EGG, AVOCADO, LETTUCE, TOMATO, ONION, HOUSE MADE PICKLES, AMERICAN CHEESE, BRIOCHE BUN

BURGER OTD MKT PRICE

ASK YOUR SERVER, THEY KNOW WHAT'S UP!

MAKE IT BIGGER...DBL PATTY ADD 4...TRIPLE ADD 8...YOU GET IT

CHICKEN FRIED STEAK 12

CHICKEN FRIED STEAK , LETTUCE, TOMATO, ONION, HOUSE MADE PICKLES, BRIOCHE BUN

SIGNATURE PASTRAMI 14

"TEXAS BRISKET STYLE", HOUSE-CURED FOR 3 DAYS AND SMOKED FOR 15 HOURS WITH STONE GROUND MUSTARD, CARAMELIZED ONIONS, AND SWISS CHEESE ON SOURDOUGH

BURGERS & SANDWICHES COME WITH FRIES

ENTREES**FISH AND CHIPS 16**

RABBIT HOLE BREWING MIKE MADANO'S 561 BEER BATTERED AND FRIED COD, COLE SLAW, TARTAR SAUCE, GRILLED LEMON, FRIES.

SHRIMP & GRITS 16

STONE GROUND CHEESE GRITS, CREOLE SAUCE, BACON, GREEN ONION, AND A FRIED EGG

SMOKED MEATLOAF 16

SMOKED MEATLOAF, MASHED POTATOES, SEASONAL VEGETABLE, AU JUS GRAVY

CHICKEN FRIED STEAK 16

COUNTRY GRAVY, GREEN BEANS, MASHED POTATOES

CHICKEN TENDERS 12

FOUR HAND BREADED TENDERS, COUNTRY GRAVY, FRIES

PAN SEARED SALMON 16

CALABICITAS, MASHED POTATOES

DESSERTS

ALL CAN BE SERVED A LA MODE +3

BEER ICE CREAM 6

TWO SCOOPS

KEY LIME CHEESECAKE 7**DRINKS****OAK CLIFF BEVERAGE WORKS SODAS 2.5****NOBLE COYOTE COFFEE**

HOT BREWED 3

COLD BREWED (ON NITROGEN TAP) 5

CHOCOLATE MOUSSE CAKE 9

KIDS

WE'VE GOT 'EM TOO

GRILLED CHEESE 6

PB&J 6

TWO CHICKEN TENDERS 6

KIDS CHOICES SERVED WITH FRIES

\$6 BEER

HOLY KOMBUCHA 5

ROTATING FLAVORS

SIDES

CALABACITAS 5

YELLOW SQUASH, ZUCCHINI, GARLIC, ROASTED POBLANOS,
CORN, CHERRY TOMATOES, ONION, QUESO FRESCO,
CILANTRO

MASHED POTATOES 4

FRIES 4

SIDE SALAD 4

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

CRAFT COCKTAILS

MUSTACHE RIDE

TITO'S HANDMADE VODKA, HOUSE-MADE SWEET & SOUR,
OAK HIGHLANDS BREWERY GOLDEN MUSTACHE, OAK CLIFF
BEVERAGE WORKS SPRITZLE, LEMON TWIST

LAGER SOUR

FIRESTONE & ROBERTSON DISTILLING CO. TEXAS WHISKEY,
HOUSE-MADE SWEET & SOUR, BITTERS, LAKEWOOD LAGER,
ORANGE SLICE

DANK SLING

TITO'S HANDMADE VODKA, FRESH GRAPEFRUIT JUICE,
HOUSE-MADE SWEET & SOUR , CEDAR CREEK BREWERY
DANKOSAURUS, LIME

2K CREATION

SPIRIT OF TX STRAIGHT SILVER RUM, MUDDLED
BLUEBERRIES, MINT AND LIME, HOUSE-MADE SWEET &
SOUR, TEXAS ALE PROJECT PAYNE PILS, MINT

MIKE'S TREAT

WITHERSPOON DISTILLERY BOURBON, TRIPLE SEC, MUDDLED
CHERRIES, FRANCONIA SILVER STAR BOCK, ORANGE SLICE

BODWELL BOMB

RIAZUL TEQUILA ANEJO, FRESH SQUEEZED ORANGE JUICE,
MARTIN HOUSE SALTY LADY, CHERRY

LITE LADY

RIAZUL SILVER TEQUILA, TRIPLE SEC, HOUSE-MADE SWEET &
SOUR, MARTIN HOUSE SALTY LADY, TAJIN RIM

SOUR POWER

CALAMITY GIN, HOUSE-MADE SWEET & SOUR, BITTERS,
COLLECTIVE BREWING PROJECT PETITE GOLDEN SOUR,
ORANGE SLICE

ADAM'S COSMO

BLACK EYED VODKA, TRIPLE SEC, CRANBERRY JUICE, BISHOP
CIDER COMPANY CRACKBERRY, LIME JUICE, LEMON TWIST

BLACK BALCONE

BALCONES BABY BLUE CORN WHISKEY, TUPPS BREWERY
BLACK ALE, CHERRY

SWEET SUSIE

SEERSUCKER SOUTHERN STAR GIN, HOUSE-MADE
SWEET & SOUR, PETICOLAS BREWING COMPANY SIT
DOWN OR I'LL SIT YOU DOWN, LIME

BRUNCH

AVAILABLE SUNDAYS FROM 11AM-4PM

BREAD PUDDING FRENCH TOAST 8

Candied pecans, sweetened condensed milk

PASTRAMI EGGS BENEDICT 14

Texas toast, signature pastrami, 2 poached eggs hollandaise, parsley

CHILAQUILES 15/17

Pulled chicken or shrimp, green salsa, tortilla chips, queso fresco, sour cream, pickled onions, cilantro, topped with a fried egg.

POZOLE 5/9

Mexican style soup with pork, hominy, garnished with radishes, cabbage, onions, and lemon

SWEET AND SMOKEY WINGS 10

Marinated and smoked whole chicken wings

SHRIMP AND GRITS 17

Stone ground cheese grits, creole sauce, gulf shrimp, topped with a fried egg and green onions

THE BURGER 12

8 oz grass fed beef, lettuce, tomato, shaved red onion and housemade pickles on a brioche bun. Add american, cheddar or swiss +1

SIGNATURE PASTRAMI 14

"Texas brisket style", house-cured for 3 days and smoked for 15 hours with stone ground mustard, caramelized onions, and swiss cheese on sourdough

DRINKS

MICHELADA 6

Kolsch, Michelada Mix on Ice

BEERMOSA 6

Revolver Blood and Honey, Chardonnay, Orange Juice

HOLY ROOSTER 7

Four Corners Local Buzz mixed with Holy Kombucha