

LUNCH & DINNER

SHARABLE PLATES

HAND TWISTED SOFT PRETZELS 8

BEER CHEESE FONDUE & STONE GROUND MUSTARD

CALABACITAS 10

YELLOW & ZUCCHINI SQUASH, GARLIC, ROASTED POBLANOS, DICED TOMATOES, CORN AND ONIONS. TOPPED W/ QUESO FRESCO, & CILANTRO (GF)

FRITO CHILI PIE 10

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

SWEET AND SMOKEY WINGS 10

MARINATED AND SMOKED WHOLE CHICKEN WINGS

BIEROCKS (BEER-ROCKS) 10

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

CHILI CHEESE FRIES 10

MADE TO ORDER FRENCH FRIES, SPICY CHILI, SHREDDED CHEDDAR

SALADS & SOUP

ADD SMOKED CHICKEN +4, GULF SHRIMP +7, STEAK +10 OR SALMON +12

GRILLED ROMAINE & ROASTED JALAPENO

BUTTERMILK DRESSING 10

CHERRY TOMATOES, PICKLED ONION, QUESO FRESCO, PEPITAS, AND CHILE DUSTED CROUTONS (GF)

MEDITERRANEAN SALAD 10

ROMAINE, KALAMATTA OLIVES, ARTICHOKE, CHERRY TOMATOES, CUCUMBERS, RED ONION, FETA, RED BELL PEPPERS LEMON & RED WINE VINAIGRETTE (GF)

RED CHILE POZOLE CUP 6 BOWL 10

BEER BRAISED PORK, HOMINY, AND RED CHILE WITH TRADITIONAL GARNISH (GF)

SPICY CHILI CUP 6 BOWL 10

SHREDDED CHEDDAR, ONION

BLUEBERRY & RAW BUTTERNUT SQUASH 10

MIXED GREENS, CANDIED PECANS, GOAT CHEESE, AND CITRUS HONEY VINAIGRETTE (GF)

SANDWICHES

ALL SERVED WITH HOUSE FRIED POTATO CHIPS & HOUSE BRINED PICKLES

THE BURGER 12

8 OZ GRASS FED BEEF, LETTUCE, TOMATO, SHAVED

NORTH TEXAS HOT BROWN 13

OPEN FACE WITH SMOKED TURKEY BREAST, THICK CUT

RED ONION, AND HOUSEMADE PICKLES ON A BRIOCHE BUN. ADD AMERICAN, CHEDDAR OR SWISS +1

BUFFALO CHICKEN SANDWICH 12

BRIOCHE BUN, LETTUCE, TOMATO, HOUSE BRINED PICKLES, AND ONION

SUBSTITUTE MADE TO ORDER FRENCH FRIES +3

BACON, GRILLED TOMATOES, AND TOPPED WITH WHITE CHEDDAR BEER CHEESE SAUCE

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

ENTREES

FISH AND CHIPS 18

8 OZ OF COD BEER BATTERED AND FRIED, COLE SLAW, TARTAR SAUCE, GRILLED LEMON, HOUSE POTATO CHIPS.

SHRIMP & GRITS 18

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

GIANT BBQ TURKEY LEG 16

APPLE CIDER COLE SLAW, CHIPOTLE POTATO SALAD, HOUSE BBQ SAUCE

HALF SMOKED CHICKEN 20

CITRUS & ACHIOTE MARINATED, SMALL SALAD, CHARRO BEANS, TORTILLAS, CARAMELIZED ONIONS, GRILLED JALAPENOS, JALAPENO SALSA

STEAK SALAD 20

10 OZ HERB-MARINATED SKIRT STEAK WITH MESCLUN GREENS, CHERRY TOMATOES, BACON, RED ONION, BLUE CHEESE VINAIGRETTE AND BLUE CHEESE CRUMBLES (GF)

SMOKED MEATLOAF 20

8 OZ MEATLOAF, MASHED POTATOES, CANDIED CARROT PUREE, AU JUS GRAVY

CRYSTAL CREEK FARMS PORK CHOP 20

10 OZ PORK CHOP, CALABACITAS, FRESH TOMATILLO AND AVOCADO SALSA (GF)

LAMB LOIN CHOPS 25

12 OZ LAMB CHOPS, FINGERLING POTATOES, GREEN BEANS, AND JALAPENO CHIMICHURRI (GF)

DESSERTS

ALL CAN BE SERVED A LA MODE +3

BEER ICE CREAM 6

TWO SCOOPS

COOKIES AND CREAM CHEESECAKE 6

DRINKS

ICED TEA 2

OAK CLIFF BEVERAGE WORKS SODAS 2.5

CLASSIC CANE COLA, DIET COLA, LEMON LIME SPRITZ, DOC SUGAR, ORANGE MANDARINA, ROOT BEER, & REAL LEMONADE

ROCKY ROAD BROWNIE 6

KAHLUA BUNDT CAKE 6

KIDS

WE'VE GOT 'EM TOO

GRILLED CHEESE OR PB&J 6

HOUSE SMOKED TURKEY AND CHEESE 8

W/ HOUSE FRIED POTATO CHIPS

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

NOBLE COYOTE COFFEE

HOT BREWED 3

COLD BREWED (ON NITROGEN TAP) 5

KOMBUCHA 5

HOLY KOMBUCHA OR KING KOMBUCHA - ROTATING FLAVORS (ON TAP) (GF)

BUY A BEER FOR THE KITCHEN 5

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