

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 OR CHILI CHEESE FRIES 10

YOUR CHOICE SPICY CHILI, SHREDDED CHEDDAR, PICO DE GALLO, SOUR CREAM OR MADE TO ORDER FRENCH FRIES, SPICY CHILI, SHREDDED CHEDDAR, GREEN ONION

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

CHARRED OKRA 10

LEMON, PARMESAN, ARBOL CHILE AIOLI

SALADS & SOUP

ADD 8OZ GRILLED CHICKEN +5, 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, ARTICHOKEs, 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

WATERMELON SALAD 10

ARUGULA, FETA, CUCUMBER, RED ONION, FRESH MINT, BALSAMIC VINAIGRETTE (GF)

SANDWICHES

ALL SERVED WITH HOUSE FRIED POTATO CHIPS & HOUSE BRINED PICKLES

THE BURGER 12

NORTH TEXAS HOT BROWN 13

8 OZ GRASS FED BEEF, LETTUCE, TOMATO, SHAVED RED ONION, AND HOUSEMADE PICKLES ON A BRIOCHE BUN. ADD AMERICAN, CHEDDAR OR SWISS +1

BUFFALO CHICKEN SANDWICH 13

8OZ CHICKEN BREAST, BRIOCHE BUN, LETTUCE, TOMATO, HOUSE BRINED PICKLES, AND ONION

SUBSTITUTE MADE TO ORDER FRENCH FRIES +3

OPEN FACE WITH SMOKED TURKEY BREAST, THICK CUT 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, RABBIT HOLE BREWING MIKE MADANO'S 561 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 (GF)

HALF SMOKED CHICKEN 22

WATERMELON SALAD, MAC & CHEESE, GRILLED CORN COB, ROASTED GARLIC & GREEN ONION COMPOUND BUTTER

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 22

JERK MARINATED AND GRILLED 10 OZ PORK CHOP, COCONUT BLACK BEANS AND RICE, FRIED PLANTAINS, PINEAPPLE PICO DE GALLO (GF)

BLACKENED SALMON 24

DIRTY RICE, PICKLED OKRA, SMOKED TOMATO BUTTER SAUCE (GF)

DESSERTS

ALL CAN BE SERVED A LA MODE +3

BEER ICE CREAM 6

TWO SCOOPS

REESE'S PEANUT BUTTER CUP CHEESECAKE 6

DRINKS

ICED TEA 2

OAK CLIFF BEVERAGE WORKS SODAS 2.5

CLASSIC CANE COLA, DIET COLA, LEMON LIME SPRITZ, DOC

**WHITE CHOCOLATE & MACADAMIA NUT BUNDT
CAKE 6**

SUGAR, ORANGE MANDARINA, ROOT BEER, & REAL LEMONADE

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

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

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