

LUNCH & DINNER

SHARABLE PLATES

HAND TWISTED SOFT PRETZELS 8

BEER CHEESE FONDUE & STONE GROUND MUSTARD

CHARRED OKRA 10

PARMESAN, LEMON, ARBOL AIOLI

CALABACITAS 10

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

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

SALADS & SOUP

ADD SMOKED CHICKEN +4, GULF SHRIMP +7, SEARED TUNA +8, OR STEAK +10

GRILLED ROMAINE & ROASTED JALAPENO BUTTERMILK DRESSING 10

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

PICKLED PEACH & MOZZARELLA 10

MIXED GREENS, CANDIED PECANS, CHOPPED BACON, HONEY CITRUS VINAIGRETTE (GF)

RED CHILE POZOLE CUP 5 BOWL 9

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

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

NORTH TEXAS HOT CHICKEN 13

OPEN FACE WITH 9 OZ OF CHICKEN TENDERS, PIMENTO CHEESE, TX TOAST, HOUSEMADE PICKLES

NORTH TEXAS HOT BROWN 13

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 17

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

SUMMER SALMON 22

8 OZ BAY OF FUNDY SALMON, COCONUT RICE, SAUTEED ZUCCHINI, HEIRLOOM TOMATOES, THAI GREEN CURRRY SAUCE (GF)

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

PORK CHOP AL PASTOR 20

PORK LOIN CHOP MARINATED AND GRILLED IN AL PASTOR SPICES, BLACK BEANS AND RICE, FRESH AVOCADO, PINEAPPLE SALSA AND PICKLED ONIONS W/ AL PASTOR SAUCE (GF)

DESSERTS

DRINKS

ALL CAN BE SERVED A LA MODE +3

BEER ICE CREAM 6

TWO SCOOPS

BANANA PUDDING 6

WHIPPED CREAM, NILLA WAFERS

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

BROWNIE 6
WITH TOFFEE SAUCE

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
CHICKEN TENDERS 6
W/ HOUSE FRIED POTATO CHIPS

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

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