



EVENING

TOMATO BASIL SOUP \$6/\$10
Garnished with Parmesan and Parsley GF, V

CHILI CON QUESO \$10
4 Cheese Blend, Pico de Gallo & Warm Tortilla Chips. V, GF

BRISKET NACHOS \$16
Chopped Brisket, Queso, Pico de Gallo, Sour Cream, Guacamole V, GF

CLASSIC TEXAS CAESAR \$6/\$13
Chopped Romaine, Aged Parmesan, Garlic Croutons GF

GARDEN SALAD \$6/\$13
Chopped Romaine, Cucumbers, Carrots, Cherry Tomatoes, Cheddar Cheese, Ranch or Balsamic Vinaigrette V, VG, GF

~Below Items Available After 5pm~

MEATS

Smoked Brisket

Smoked Pulled Pork

Smoked Boneless Ribs

Smoked Jalapeno Sausage

½ Rotisserie Chicken

MEAT PLATES (CHOICE OF TWO SIDES)

One \$14
Two \$22
Three \$28

SANDWICH (Choice of one side)

Chopped Brisket Topped with Pickles \$14

Pulled Pork Topped with Cole Slaw \$12

Jalapeno Sausage Topped with Caramelized Onions \$12

LONE STAR BURGER \$18
Chef Seasoned ½ Pound Burger, Bacon, Chipotle Mayo, Pickles, Cheddar Cheese, Lettuce, Tomato, on Brioche Bun. Served with French Fries or Side Salad. GF*

CHERRY COBBLER \$4

PEACH COBBLER \$4

TWO FRESH BAKED CHOCOLATE CHIP COOKIES \$4

SIDES:

Green Beans \$5 GF

Charred Brussel Sprouts \$8 V, VG, GF

4 Cheese Mac & Cheese \$7 V

Mustard Potato Salad \$4 V, GF

French Fries \$7 V, VG, GF

Cole Slaw \$4

Baked Beans \$4 V, VG, GF

V- Can be made Vegetarian upon request

VG- Can be made Vegan upon request

GF- Gluten free Gluten friendly (We do not have a certified Gluten Free kitchen; the potential of cross contamination has been reduced but not eliminated by not using Gluten in these products)

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



COCKTAILS

Hill Country Cooler **\$10**

Deep Eddy Grapefruit Vodka, Elderflower Liqueur, Lime Juice

Berry Couture **\$12**

Titos Vodka, Elderflower Liqueur, Hibiscus Liqueur, Fresh Berries, Richards Rainwater

Chill Cowboy **\$12**

Dripping Springs Vodka, Hibiscus Liqueur, Mint, Peach Puree, Richards Rainwater

Lone Star Margarita **\$12**

Astral Silver Tequila, Cointreau, Lime Juice, Agave Nectar

+ Fresh Fruit or Flavor **\$1.50**

+Spicy **\$2.00**

Rosemary Sidecar **\$12**

Fresh Lemon, Demerara, Remy Martin Cognac, Rosemary

Blackberry Mule **\$12**

Dripping Springs Vodka, Lime Juice, Fresh Blackberries, Fever Tree Ginger Beer

Basil Lemon Drop Martini **\$12**

Fresh lemon, Basil, Absolute Vodka, Triple Sec

Honey Lavender Lemonade **\$12**

Empress 1908 Gin, Honey Lemonade, Violet Lavender Liqueur

Spring Berry Tini **\$12**

Deep Eddy Vodka, Fresh Lemon, Freshberries

White Cod **\$12**

White Cranberry Juice, Vodka, Fresh Muddled Cranberries, Elderflower, Sugar Rim

Mint Chocolate Martini **\$14**

Godiva Chocolate Liqueur, Mint Liqueur, Rum, Cream

Texas Manhattan **\$14**

Red Handed Bourbon, Sweet Vermouth, Angostura Bitters, Demerara

Orange Fashioned **\$14**

Redemption Rye, Angostura Bitters, Orange Bitters, Luxardo Cherry, Ignited Orange Peel

Whisky Sour **\$16**

Bulleit Bourbon, Egg White, Bitters, Lemon Juice, Demerara



BEER

ON TAP

Lone Star	\$4
512 IPA	\$6
HI Sign Violet Blonde	\$6
Celis White	\$6
Circle Envy Amber	\$6
Seasonal Drafts	\$7

TEXAS CANS

Lone Star	\$5
Blue Norther Blackberry Seltzer	\$5
Austin BeerWorks Pearlsnap	\$5
Austin BeerWorks FireEagle IPA	\$5
Austin BeerWorks Peacemaker	\$5
Karbach Love Street Blonde	\$5
Shiner	\$5
Karbach Light Circus IPA	\$6
Austin Eastcider Original	\$6
Austin Eastcider Blood Orange	\$6

DOMESTIC & IMPOIRED CANS

Coors Light	\$4
Bud Light	\$4
Miller Lite	\$4
Yuengling Lager	\$5
Blue Moon	\$5
Dos Equis	\$5
Modelo	\$5
Michelob Ultra	\$5



WINE

Sparkling / Champagne

	Glass	Bottle
Benacetto Prosecco	\$9	\$36
Michelle Brut	\$10	\$40
Campo Viejo Rose	\$12	\$42

Whites

Vista Point Chardonnay	\$7	
Twin Islands Sauvignon Blanc	\$9	\$36
Decoy Chardonnay	\$10	\$36
A-Z Pinot Gris	\$12	\$42

Red

Vista Point Cabernet	\$7	
Z. Alexander Red Blend	\$9	\$36
A-Z Pinot Noir	\$12	\$42
Coppola Cabernet	\$13	\$46
Daou Cabernet	\$18	\$64
Catena Malbec	\$18	\$64
Duckhorn Merlot		\$72
CRU 29 Cabernet	\$29	\$100

Rose

Diora Rose	\$10	\$36
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