SNACKS
- Chips + Salsa $6
- Chips + Queso $10
- Chips + Guacamole $10
- Chicharrones $8
  Original or white cheddar
- Loaded Fries $8
  lime-scallion mayo, queso fresco, valentina, chili spice
- Curly Fries $6

TACOS $5
  Served on Nixtamal Corn Tortillas
  Vegetarian:
  - Brussels sprouts, radish, queso fresco, crema, cilantro
  Chicken:
  - Pickled onion, basil chimichurri, cilantro
  Pulled Pork:
  - Pickled onion, poblano salsa, cilantro
  Barbacoa:
  - Braised beef cheek, curtido, cilantro
  Baja:
  - Fried gulf shrimp, cabbage, cilantro, pickled green tomato, coriander aioli

Birria Tacos $10
  (2) Tacos with birria beef, cheese, onions, cilantro, lime & a side of consomme soup

MORE...
NACHOS $12
- Queso, charro beans, jalapeno, crema
- Add Barbacoa, fajita chicken, Brussels sprouts +$3

QUESADILLA $10
- Cheese, rajas, tomatillo crema, pico
d  Choice of: Barbacoa, fajita chicken, Brussels sprouts +$3

Street Corn Hushpuppies $10
- Queso fresco, lime-scallion mayo, cilantro, chili spice

WINGS $14
- 6 bone-in drums and flaps, carrots, celery, ranch
d  Choice of: Buffalo or garlic parmesan

CHEESEBURGER $9
- All-beef patty, american cheese, pickles, white onions, mustard
- Add side of curly fries +$4

TORTA $10
- Pulled pork, guacamole, oaxaca cheese, pickled jalapenos, refried beans

SOMETHING SWEET?
Cinnamon Twist 4
- Fried and puffed Mexican wheat flour tossed in cinnamon sugar

NON ALCOHOLIC

BOTTLED SODA
- Mexican Coke $5.5
- Jarritos Grapefruit $5
- Topo Chico $5
- St. Arnold Hop Spring $6.5
- St. Arnold Root Beer $6.5

AGUA FRESCA
- Cucumber + Tajin $5.5
- Pineapple + Chamoy $5.5
- Watermelon + Mint $5.5

N/A BEER
- Athletic Lager N/A $6
- Athletic IPA N/A $7
- Guinness Zero N/A $8

GRAPEFRUIT MULE $8
- Seedlip Grove 42, grapefruit juice, grapefruit sherbet, ginger beer

GARDEN SPRITZ $8
- Seedlip Garden 108, lemon juice, thai basil, simple syrup, hop soda

THC PALOMA $8
- 8th Wonder Ocho Verde cannabis spirit, grapefruit juice, simple syrup, soda, salt
  Contains 4mg THC

THC RANCH WATER $8
- 8th Wonder Howdy Ranch Water seltzer
  Contains 2.5mg THC

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  Lime-scallion mayo, queso fresco, valentina, chili spice
- Curly Fries $6

TACOS $5
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  Baja:
  - Fried gulf shrimp, cabbage, cilantro, pickled green tomato, coriander aioli

Birria Tacos $10
  (2) Tacos with birria beef, cheese, onions, cilantro, lime & a side of consomme soup

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
**Domestic Buckets $30**

- Guinness Stout
- St. Arnold Grand Prize Light
- Lone Pint Yellow Rose
- Live Oak Hefeweizen
- Eureka Heights! 713 Pils
- St. Arnold Harmony Hazy IPA
- Pabst Blue Ribbon
- Karbach Love Street Kolsch

**Bottles & Cans**

- Bombshehell Blonde
- Bud Light
- Carta Blanca
- Crawfish Boil
- Coors Light
- Coors Banquet
- Lone Star Tall Boy
- Lone Pint Yellow Rose
- St. Arnold Grand Prize Light
- Guinness Stout

**Seltzers**

- Bombshell Blonde
- Bud Light
- Carta Blanca
- Crawfish Boil
- Coors Light
- Coors Banquet
- Lone Star Tall Boy

**Craft/Import Buckets $37**

- White Tea
- Jim Beam Bourbon
- George Dickel Bourbon
- Pueblo Viejo Blanco Tequila
- St. Arnold Grand Prize Light
- Guinness Stout

**Cheap Thrills**

- White Tea: Tito's Vodka, Peach, Lime, Simple Syrup, Spite
- Mexican Candy: Blanco Tequila, Watermelon, Lime, Serrano
- Snahqui: Diplomatico Light Rum, Lime, Sugar
- Lynchburg Lemonade: Jack Daniels Honey, Lemon, Simple

**Single Barrels**

- **Rye**
  - **Still Austin Rye**: $24
  - Aged 4 years. Cut to 120° at bottling.
  - Sazerac Rye: $12
  - Aged 7 years. Cut to 90° at bottling.
  - Whistlepil Old World Rye: $35
  - Aged 12 years. Cut to 80° at bottling.
  - Finished in 53% Madero, 50% Sauternes, and 16% Port casks.

- **Agave**
  - **Tequila Corazon De Agave Añejo**: $94.5
  - Single estate Tequila aged in the slowly barrels. Aged 4 years. Cut to 80° at bottling.
  - Real Minero Mezcal: $16
  - Cask strength at 110°. Cuero, Cuixe, and Coyota agaves. Only 32 liters produced.

**Rye Barrels**

- **Bourbon**
  - **1792 Bottled in Bond**: $14
  - Aged 4 years. Cut to 100° at bottling.
  - **1792 Full Proof**: $16
  - Aged 4 years. Cut to 125° at bottling.
  - **Maker's Mark Private Selection**: $24
  - Aged 12 years. Cut to 110° at bottling.
  - **Russell's Reserve Camp Nelson**: $34
  - Aged 10 years. Cut to 112° at bottling.
  - **Still Austin Bourbon**: $24
  - Aged 4 years. Cut to 115° at bottling.

**Whiskey & Storm**

- **Cask Strength**
  - **Whistlepig 10 Year Rye**: $21
  - Aged 10 years. Cask strength at 106.2°.
  - **Four Roses - Coltivare**: $32
  - Aged 10 years, 5 months.
  - **Cask Strength**: $121.6°
    - OWSV 66% corn, 30% rye, 5% malted barley
    - Balcones Single Malt: $16
    - Aged 4.5 years.
    - **Infinity Blend**: $16
      - Our house blend contains some of every single proprietary barrel that has ever walked through our doors.

**Cocktails**

- **Batanga**: $13
  - Blanco tequila, lime juice, mexican coke, salt

- **Campari Colada**: $14
  - Rumful, dark rum, strawberry campari, poppyseed amaro, pineapple, lemon, lime, coconut syrup

- **Coconut Ricky**: $14
  - Gin, passionfruit, coconut water, rose, clarified lime juice, lime oj

- **Espresso Martini**: $15
  - Haca vodka, mr black coffee liqueur, cold brew, vanilla

- **Pandan Pineapple Swizzle**: $14
  - Light rum, mezcal, pimento dram, orgeat, pandan syrup, pineapple, lime

- **Pecan Manhattan**: $16
  - Rye whiskey, pecan vermouth, angostura, baking spice bitters

- **Salty Dog**: $16
  - Honeydewle, 6% peppercorn vodka, salt, grapefruit, lime, vanilla, tarragon, egg white

- **Strawberry Toki Hiball**: $13
  - Strawberry sake, toki japanese whiskey, lemon oj, citrus acid, salt tincture, soda

- **Vibe Rye Tai**: $15
  - Rye whiskey, coconut cream liqueur, pineapple, lemon, ube milk

- **Yucatan Sling**: $16
  - Avo mexican rum, mezcal, honey liqueur, guanabana, orange, lime, mango, soda

**Shots**

- **Whiskey Flights**: $18
  - Choice of 3

**Sangria**

- **Casa Blanca**: $13
  - White wine, pinealle, orange, strawberry, lemon oj, ginger

**Ranchwaters**

- **8 Row Ranchwater**: $13
  - Soo, clarified lime juice, lime oj, oj, grapefruit oj, salt

**Margaritas**

- **Classic Margarita**: $13
  - Blanco tequila, orange liqueur, lime juice, salt, sugar, salt

- **Painkiller**: $13
  - Rums, pineapple, coconut, orange, lime

**Dinners**

- **Happy Hour**: Monday - Friday 11 am - 6 pm
  - All day Wednesday
  - $4 Wells
  - $5 Select Beers
  - $7 Select Cocktails
  - $8 Wines

**Happy Hour**

- **Domestic Buckets**: $30
- **Bottles & Cans**: $7
- **Seltzers**: $7
- **Whiskey Flights**: $18

**Specials**

- **MAKE IT SPICY**: $1
- **ADD A FLAVOR**: $2
- **Flight**: $18

**Wine**

- **French Red**: $11.5
- **French White**: $11.5
- **French Rose**: $11.5
- **Brut Sparkling**: $11.5

**Rye Barrels**

- **Looking for Flights & More? Ask Us For a Spirits List**

- **All walked tabs charged 20% gratuity.**