

TSC

# CRAFT GRILL

## Texas Scratch Cookin'

HAPPY HOUR

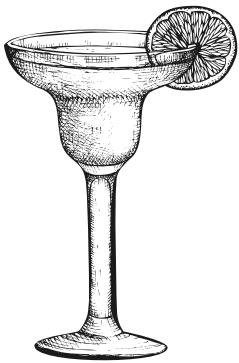
HAPPY HOUR

### HAPPY HOUR SPECIALS

SUNDAY - THURSDAY 3PM - 6PM, AND 9PM - 10PM,  
FRIDAYS & SATURDAYS 3PM - 6PM, AND 9PM - 11PM

- HOUSE FROZEN MARGARITAS - 5
- HOUSE WINES - 4.50/GLASS, 12/CARAFE
- DRAFT BEER - \$1 OFF REGULAR POUR
- WELL LIQUOR COCKTAILS - 2.5/SINGLE, 3.5/DOUBLE
- BLUE RIBBON DEVILED EGGS - 5
- (3) BACON MAC & CHEESE 'BAMA BALLS - 5
- KYLE'S FRIED DILL PICKLES - 5
- JAIME'S FRIED BREAD & BUTTER PICKLES - 5
- CONNIE'S SMALL QUESO & CHIPS - 5
- (1) CHICKEN & BISCUIT WITH FRIES - 5
- (1) PULLED PORK SLIDER WITH FRIES - 5

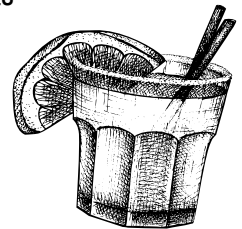
### CRAFT GRILL COCKTAILS



- Craft Grill House Margarita (Frozen or Rocks) - 7 - Tequila, Agave, Lime Juice
- Craft Grill Flight of Margaritas - 12 - 4 different All-Natural Fruit Purees, Tequila
- Raspberry-Hibiscus Margarita - 9 - Jalapeno Infused Tequila, Fruit Puree, Agave
- Prickly Pear Margarita - 9 - Prickly Pear Vodka, Silver Tequila, Agave, Lime Juice
- The Rosey 'Rita - 9 - Frozen Margarita with a swirl of Rose Wine
- Spicy! B.A.M. - 10 - Jalapeno Infused Tequila, Smoked Pineapple, Mango
- Spicy! Trail Rider Special - 10 - Jalapeno Infused Tequila, Agave, Lime Juice
- Spicy! Grapefruit Margarita - 9 - Gold Tequila, Grapefruit Juice, Agave, Jalapenos

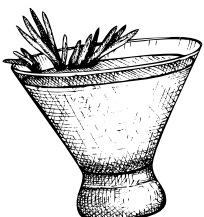
### CRAFT GRILL SIGNATURE SIPS

- Craft Grill Old-Fashioned - 10 - Yellow Rose Whiskey, Angostura Bitters, Club Soda
- Nitro Old-Fashioned - 11 - Craft Grill Old Fashioned with Geva Cold Brew Nitro Coffee
- Nutty Old-Fashioned - 10 - Peanut Butter Whiskey, Walnut Bitters, Peanuts
- Americano - 9 - Campari, Sweet Vermouth, Club Soda
- Negroni - 9 - Campari, Sweet Vermouth, Gin
- Carajillo - 9 - Licor 43, Geva Cold Brew Nitro Coffee
- Basil Smash - 8 - Calamity Gin, Fresh Basil, Lemon Juice
- Texas Smash - 10 - Yellow Rose Whiskey, Peach Schnapps, Lime Juice
- Craft Grill Special Bloody Mary - 10 - created with Horseradish Root Infused Tito's Vodka



### CRAFT GRILL SEASONAL SIPS

- Strawberry Kiss - 10 - Strawberry Vodka, Strawberry Puree, Lime Juice, Champagne
- Strawberry-Coconut Mojito - 8.50 - Malibu Rum, Calamity Gin, Strawberry Puree, Mint
- Pretty in Pink - 8 - Watermelon Liqueur, Whipped Cream Vodka, Pineapple Juice
- Texas Bluebonnet - 8 - Western Son Blueberry Vodka, Lemon Juice
- Native Texan - 8 - Pear Vodka, Cucumber, Lemon Juice
- John Daly - 9 - Deep Eddy Sweet Tea Vodka, Lemonade, Mint
- Texas Mule - 9 - Tito's Vodka, Crabbie's Ginger Beer, Lime Juice
- Sun City Mule - 9 - Deep Eddy Lemon Vodka, Crabbie's Ginger Beer, Lime Juice
- Ruby Red Mule - 9 - Deep Eddy Ruby Red Vodka, Crabbie's Ginger Beer, Lime Juice



## LUNCH SPECIALS - MONDAY - FRIDAY FROM 11AM UNTIL 3PM

- BRIANNA'S PASTA ALFREDO** - 1/2 portion, Extra-Creamy Parmesan Alfredo Sauce, Penne, Bacon, +Side Soup or Salad - 12
- SOUTH CAROLINA PORK SLIDER** - Dr. Pepper BBQ Sauce, Onions, Pickles, Cole Slaw, Fries, +Side Soup or Salad - 10.50
- CHICKEN & BISCUIT** - Single Biscuit, Mississippi Come-Back Sauce, Pickles, Fries, plus Side Soup or Salad - 8
- NEW ORLEANS SHRIMP & GRITS** - 1/2 portion, Scratch-Made Dark, Spicy Roux, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp, French Bread, + Side Salad - 13
- C.O.D. TEXAS CHEESESTEAK** - 1/2 portion, Shaved Ribeye, Grilled Peppers, Onions & Jalapenos, Connie's Queso, Crusty French Roll, Fries, plus Side Soup or Salad - 11.50
- SPRING CHICKEN SANDWICH** - 1/2 portion, Grilled Chicken, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast, Fries, plus Side Soup or Salad - 9

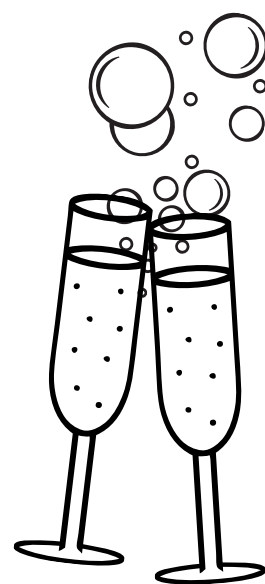
## BRUNCH MENU - SERVED FRIDAY, SATURDAY & SUNDAY FROM 11AM - 2PM

- NEW ORLEANS SHRIMP & GRITS** - Scratch-Made Dark, Spicy Roux, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp - 22
- SOUTHERN PULLED PORK WAFFLE OMELET (GF)**- Egg Waffle, Cheddar, Onions, In-House Smoked Pulled Pork, Dr. Pepper BBQ Sauce, Alabama White BBQ Sauce. Choice of Fresh Fruit or Potatoes - 16
- CHICKEN & WAFFLE** - Belgian Waffle, Spicy (mild upon request) Fried Chicken, Rosemary-Infused Syrup - 14.50
- PECAN PRALINE WAFFLE** - Belgian Waffle, Pecan Praline Sauce, Syrup - 10
- TEXICAN WAFFLE OMELET (GF)** - Egg Waffle with Monterey Jack Cheese, Corn, Jalapenos, Connie's Queso, Pico de Gallo, Avocado. Choice of Fresh Fruit or House Fried Potatoes - 14
- CAJUN WAFFLE OMELET (GF)** - Egg Waffle with Cajun Spices, Onions, Parmesan Cheese, Creamy Crawfish Confetti Sauce, Tomatoes, Green Onions. Choice of Fresh Fruit or House Fried Potatoes - 16.50
- CHILDREN'S WAFFLE MEAL** - Belgian Waffle, Scrambled Egg, 2 Bacon Strips - 9
- CHILDREN'S FRENCH TOAST MEAL** - French Toast, Scrambled Egg, 2 Bacon Strips - 9
- SMOKED BEEF BRISKET OMELET** - Connie's Queso, Cheddar, Pico de Gallo, Fried House Potatoes - 17
- CRAWFISH PIE** - Confetti Crawfish Sauce, Corn, Smoked Gouda, Busted Up Buttermilk Biscuits - 12
- JAIME'S HASH** - Smoked Brisket, Fried House Potatoes, Cheddar, Connie's Queso, Pico de Gallo, Egg - 14
- ATX AVOCADO TOAST** - Sourdough Toast Points, Avocado, Cotija Cheese, Black Beans, Sweet Corn, Pico de Gallo, Mayo, Lime Juice, Cilantro - 13.50 (Add 1 Egg your way +\$2)
- JEAX'S CRAB CAKES** - Jumbo Lump, Pico de Gallo, Come-Back, Cilantro-Jalapeno Sauces - 16
- FRIED GREEN 'MATERS** - Flour-Dusted & Deep-Fried, Mississippi Come-Back Sauce - 7
- CHICKEN & BISCUITS** - Fried Chicken, Buttermilk Biscuits, Mississippi Come-Back Sauce, Pickles plus one side - 13
- BLUE RIBBON DEVILED EGGS (GF)** - Smoked Gouda Pimento Cheese, Benton's Bacon - 8.50
- FRENCH TOAST** - Texas Toast, Strawberries, Whipped Cream, Powdered Sugar - 11



## BRUNCH COCKTAILS - FRIDAY, SATURDAY & SUNDAY FROM 11AM - 2PM

- MIMOSA** - 3
- BLUSHING MIMOSA** - 3
- SCREWDRIVER** - 3
- HOUSE BLOODY MARY** - 4
- CRAFT GRILL SPECIAL BLOODY MARY WITH HORSERADISH ROOT-INFUSED TITO'S VODKA** - 5.5
- CARAFE OF REGULAR OR BLUSHING MIMOSAS** - 14
- CRAFT GRILL MIMOSA FLIGHT** - 10
- LAVENDER FRENCH 75** - 8
- POEMA CAVA BRUT SPARKLING WINE** - 4/GLASS, 16/BOTTLE
- STEOIRA BRUT RUSSIAN RIVER SPARKLING WINE** - 8/GLASS, 26/BOTTLE
- CARAFE OF ORANGE JUICE TO ADD TO SPARKLING WINE** - 4



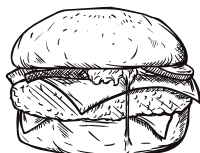
## CHILDREN'S MENU

- CHILDREN'S PENNE PASTA** - Pasta Noodles & Butter, + 1 side - 6
- CHILDREN'S CHICKEN FRIED STEAK FINGERS** - 3 Steak Fingers, + 1 side - 8
- CHILDREN'S GRILLED CHEESE** - American, Provolone & Cheddar, + 1 side - 7
- CHILDREN'S GRILLED CHICKEN BREAST (GF)** - Plain & Dry, unless otherwise requested, + 1 side - 8
- CHILDREN'S MAC & CHEESE** - with Bacon Crumbles, + 1 side - 7
- CHILDREN'S BURGER ON BUN** - Plain & Dry, unless otherwise requested, + 1 side - 8
- CHILDREN'S FRIED CHICKEN TENDERS** - 2 Chicken Tenders, +1 side - 8

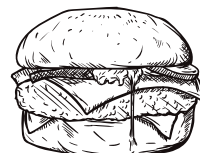
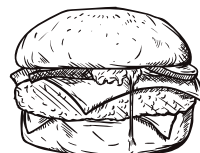


## APPETIZERS

- FRIED SQUID** - Cajun Spicy, Deep-Fried Calamari, Mississippi Come-Back Sauce - 8
- PATTI'S CAMPECHANA** - Wild-Caught Gulf Shrimp, Salsa, Avocado, House-Made Tortilla Chips - 12
- CRAWFISH PIE** - Confetti Crawfish Sauce, Corn, Smoked Gouda, Busted Up Buttermilk Biscuits -12
- ATX AVOCADO TOAST** - Sourdough Toast Points, Avocado, Cotija Cheese, Black Beans, Sweet Corn, Pico de Gallo, Mayo, Lime Juice, Cilantro - 13.50 (Add 1 Egg your way +\$2)
- SMASHED 'TATER SKINS** - Fried Potatoes, Cheddar, Bacon, Green Onions, Sour Cream - 10.50
- JEUX'S CRAB CAKES** - Jumbo Lump, Pico de Gallo, Come-Back, Cilantro-Jalapeño Sauces - 16
- OKLAHOMA KITCHEN SINK NACHOS** - Pico de Gallo, Smoked Pork, Connie's Queso, Cheddar, Sour Cream, Avocado - 13
- FRIED GREEN TOMATOES** - Flour-Dusted & Deep-Fried, Mississippi Come-Back Sauce - 7
- NASHVILLE CHICKEN WINGS** - 6 Jumbo Wings breaded and deep-fried. Also available Grilled (GF) or Blackened (+\$1)  
Upon request, prepared mild. Celery, Pickles, 'Bama White BBQ Sauce - 10.50
- 2 JUMBO SOFT PRETZELS & QUESO** - 2 Jumbo Soft Pretzels served warm with Connie's Queso for dipping - 9.50
- TOMBALL, TEXAS CHEESE FRIES** - Connie's Queso, Bacon, Jalapeños, Cheddar Cheese, Ranch - 8
- BLUE RIBBON DEVEILED EGGS (GF)** - Smoked Gouda Pimento Cheese, Benton's Bacon - 8.50
- FRIED PICKLES** - Jaime's Bread & Butter or Kyle's Dill Pickles, Buttermilk Ranch - 7
- SMOKED BRISKET QUESADILLA** - Pico de Gallo, Dr. Pepper BBQ & Come-Back Sauces, Monterey-Jack Cheese - 15.75
- 'BAMA BALLS** - Fried Mac & Cheese, Dr. Pepper BBQ Sauce & Buttermilk Ranch - 9
- CONNIE'S QUESO** - the house favorite, with Pico de Gallo & Avocado! small with chips - 6.50, large with chips - 8.50
- CRAFT TIP!** Add our House-Smoked Pulled Pork to any dish for \$4 more!



## CRAFT GRILL BURGERS



- BARBECUE BEAST BURGER** - Smoked In-House Beef Brisket tops this tasty burger, Texas BBQ King Sauce, Pickled Jalapeños, Pepper-Jack Cheese +1 side - 16.50
- DEEP SOUTH BURGER** - Cheddar, Smoked Pulled Pork, Cole Slaw, Mississippi Come-Back, Bread & Butter Pickles, +1 side - 15
- GRUENE BURGER** - pronounced 'Green', Chipotle Sauce, Roasted Jalapeño Pepper Strips (seeds removed), Salsa Verde, Monterey Jack +1 side - 13
- REBEL BURGER** - Swiss, Onions, Mushrooms, Dr. Pepper BBQ Sauce, Honey Mustard, Bread & Butter Pickles +1 side - 14.50
- TEXIAN BURGER** - Connie's Queso, Avocado Slices, Pico de Gallo, Jalapeño Slices +1 side - 13
- BURGER SLIDERS TRIO** - All-American, Signature & Texian on a smaller scale +1 side - 14.50
- SIGNATURE BURGER** - Smoked Gouda Pimento Cheese & Bourbon Bacon Jam, both house-made, +1 side. Lettuce, tomato, pickle, onion also available upon request - 13
- ALL-AMERICAN BURGER** - Lettuce, Tomato, Onion, Pickle & Spicy Brown Mustard (Mayo available upon request). Your choice: American, Cheddar, Swiss, Provolone, or Pepper-Jack +1 side - 13
- WHAT MAKES OUR BURGERS AT CRAFT GRILL TASTE SO GOOD?** *We grind our burgers in-house using a custom blend we created with Certified Angus Beef, (wet-aged for 21 days), Chuck, Brisket & Ribeye. We use just a small amount of seasoning to let the flavor shine through. We serve our burgers on Challah Buns, and we smoke all of our Beef Brisket and Pulled Pork in-house on our custom-built smokers. For a change of pace, may we suggest you try our Bean Burger, it tastes awesome as a Texian Burger. Plus, we also offer Gluten-Free Buns for +\$1 more, or you can ask for your burger to be served with no bun or on lettuce leaves.*

## SOUP & GUMBO

- CHICKEN TORTILLA SOUP** - Brined & Marinated Chicken, House-Made Chicken Stock, Avocado, Pico de Gallo, Cheddar, Tortilla Strips, Side of Grilled French Bread - Cup 7, Bowl 8.50 (GF) if you specify **No tortilla chip strips and No bread**
- GEAUX TIGERS! BLONDE ROUX GUMBO** - Scratch-Made Blonde Roux, Celery, Onions, Bell Peppers, Garlic, Shredded Chicken, House-Made Chicken Stock, Andouille Sausage, your choice of White Rice or Cilantro-Lime Rice - Cup 8, Bowl 14.5

## PASTA

- BRIANNA'S PASTA ALFREDO** - Penne Pasta, Extra-Creamy Parmesan Alfredo Sauce, Bacon. Plain - 18, with Chicken - 22, with Shrimp - 26, with Salmon - 26, with 44 Farms Steak - 28



**FLORIDA SUNSHINE SALAD (GF)** - Mixed Greens, Cabbage, Kale, Carrots, Roasted Pumpkin Seeds, Dried Cranberries, Shaved Parmesan, Beet Spirals. Plain - 11, +Chicken - 15, +Shrimp of Salmon - 17, +Steak - 21

**FARMHOUSE SALAD (GF)** - Mixed Greens, Cucumbers, Tomatoes, Cheddar Cheese, Onions, Carrots. Plain - 11, +Chicken - 15, +Shrimp or Salmon - 17, +Steak - 21

**CAESAR SALAD** - Romaine, Shaved Parmesan, Croutons. Plain - 11, + Chicken - 15, +Shrimp or Salmon - 17, +Steak - 21

**NUTS & BERRIES SALAD (GF)** - Mixed Greens, Blackberries, Strawberries, Goat Cheese, Candied Pecans, Carrot Spirals. Plain - 11, +Chicken - 15, +Shrimp or Salmon - 17, +Steak - 21

**MASON JAR SALAD (GF)** - Mixed Greens, Bacon, Avocado, Tomatoes, Eggs, Zucchini Spirals. Plain - 11, +Chicken - 15, +Shrimp of Salmon - 17, +Steak - 21

**WACO WEDGE SALAD (GF)** - Chilled Iceberg Lettuce, Crumbled Bacon, Blue Cheese, Halved Grape Tomatoes, Diced Red Onion, Capers, Balsamic-Vinaigrette, Deviled Egg - 14

**SOUTHERN SALAD (GF)** - Mixed Greens, Avocado, Tomatoes, Cucumbers, Black Beans, Bell Peppers, Sweet Corn, Cheddar. Plain - 11, +Chicken - 15, +Shrimp or Salmon - 17, +Steak - 21

**DRESSINGS:** Balsamic Vinaigrette, Blue Cheese, Citrus Vinaigrette, Creamy Cilantro, Fat-Free Italian, Honey Mustard, Oil & Vinegar, Ranch, Strawberry-Lemon Vinaigrette, Caesar



**FRIED SQUID** - Cajun Spicy, Deep-Fried Calamari, Mississippi Come-Back Sauce - 8

**PATTI'S CAMPECHANA** - Wild-Caught Gulf Shrimp, Salsa, Avocado, House-Made Tortilla Chips - 12

**SOUTH OF THE BORDER SALMON (GF)** - Blackened, Roasted & Crushed Pumpkin Seeds, Corn, Avocado, Cotija, Salsa - 22

**MARCO ISLAND MAHI-MAHI (GF)** - Blackened, Spinach, Smoked Pineapple, Mango & Papaya - 22

**CRAWFISH PIE** - Confetti Crawfish Sauce, Corn, Smoked Gouda, Busted Up Buttermilk Biscuits -12

**FRIED MISSISSIPPI CATFISH** - Jalapeño Hushpuppies, +1 side and your choice of sauce - 14.50

**ROCKPORT REDFISH (GF)** - Blackened, Sautéed Sweet Potato Noodles, Salsa Verde, Avocado - 22

**SOUTH TEXAS MAHI-MAHI (GF)** - Lemon Butter, Pico de Gallo, Cilantro-Lime Rice +1 side - 22

**JEUX'S CRAB CAKES** - (3) Jumbo Lump Crab Cakes, Pico de Gallo, Come-Back, Cilantro-Jalapeño Sauces - 16

**CAJUN FRIED SHRIMP PO-BOY** - Wild-Caught Gulf Shrimp, Pickle, Mayo, Tomato, Slaw, Remoulade, Soft Roll +1 side - 15.50

**NORTH CAROLINA BLACKBERRY-CHIPOTLE SALMON (GF)** - Grilled, Cilantro-Lime Rice +1 side - 22

**BOCA BEER-BATTER FISH TACOS** - Deep-Fried, Cole Slaw, Pico de Gallo, Chipotle Sauce, Tortillas +1 side - 14.75

**FRIED SHRIMP** - (8) Jumbo Shrimp, Jalapeño Hushpuppies, +1 side and your choice of sauce - 17

**NEW ORLEANS SHRIMP & GRITS** - Dark, Spicy Roux, Smoked Gouda Cheese Grits, Wild-Caught Gulf Shrimp, French Bread - 22

**FRIED SHRIMP & CATFISH** - Jalapeno Hushpuppies, +1 side and your choice of sauce - 17.50

**AUSTRALIAN SEA BASS (GF)** - Also known as Barramundi, loaded with Omega-3's, Lemon Butter, +2 sides - 22

**NEW ENGLAND FISH & CHIPS** - Beer-Battered & Deep-Fried, French Fries, Cole Slaw, Tartar Sauce, Malt Vinegar - 16.50

**CRAWFISH REDFISH (GF)** - Blackened, Crawfish Confetti Cream Sauce, Smoked Gouda Grits - 22 (GF) WITHOUT BREAD



**CHICKEN & BISCUITS** - Fried Chicken, Buttermilk Biscuits, Mississippi Come-Back Sauce, Pickles +1 side - 13

**SPRING CHICKEN SANDWICH** - Grilled, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast +1 side - 13.50

**GEORGIA CHICKEN (GF)** - Mangos (& Peaches when in season), Candied Pecans, Texas Goat Cheese, Avocado, House-Made Tomatillo Salsa Verde, Sautéed Sweet Potato Spirals, Cilantro - 15

**CHICKEN & WAFFLE** - Belgian Waffle, Spicy (mild upon request) Fried Chicken, Rosemary-Infused Syrup - 14.50

**DIXIE CHICK** - Spicy Fried, Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Pickle +1 side - 14

**FLORIDA KEYS CHICKEN (GF)** - Grilled Chicken, Cilantro-Lime Rice, Pico de Gallo, Jalapeño-Cilantro Sauce, +1 side - 15

**CHICKEN FRIED CHICKEN** - Breaded & Deep-Fried Chicken, Mashed Potatoes, Sawmill Bacon Gravy, +1 side - 16



**VIRGINIA BONE-IN PORK CHOP (GF)** - Smoked In-House, Dr. Pepper BBQ Sauce, Mashed Potatoes +1 side - 24

**PETITE FILET (GF)** - 6 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes +1 side - 34

**SIRLOIN (GF)** - 10 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes +1 side - 22.50

**RIBEYE (GF)** - 14 oz. 21-Day Wet-Aged Certified Angus Beef, Mashed Potatoes +1 side - 28

**C.O.D. CHEESESTEAK** - Shaved Ribeye, Grilled Peppers, Onions & Jalapeños, Connie's Queso, Crusty French Roll, +1 side (Soft Roll available upon request, also) - 16.50

**SOUTH CAROLINA PORK SLIDERS** - Dr. Pepper BBQ Sauce, Onion, Pickles, Cole Slaw on the side +1 side - 13

**BIG TEX CHICKEN FRIED STEAK** - Battered & Fried Top Round, Mashed Potatoes, Sawmill Bacon Gravy +1 side - 17

**SMOKED BRISKET QUESADILLA** - Pico de Gallo, Dr. Pepper BBQ & Come-Back Sauces, Monterey-Jack Cheese - 15.75



HAND-HELDS



- SOUTH CAROLINA PORK SLIDERS** - Dr. Pepper BBQ Sauce, Onion, Pickles, Cole Slaw on the side +1 side - 13
- BOCA BEER-BATTER FISH TACOS** - Deep-Fried, Cole Slaw, Pico de Gallo, Chipotle Sauce, Tortillas +1 side - 14.75
- SPRING CHICKEN SANDWICH** - Grilled, Cheddar, Bacon, Lettuce, Tomato, Mayo, Texas Toast +1 side - 13.50
- FRIED SHRIMP PO-BOY** - Wild-Caught Gulf Shrimp, Pickle, Mayo, Tomato, Cole Slaw, Remoulade, Soft Roll +1 side - 15.50
- CHICKEN & BISCUITS** - Fried Chicken, Buttermilk Biscuits, Mississippi Come-Back Sauce, Pickles +1 side - 13
- FRIED SQUID** - Cajun Spicy, Deep-Fried Calamari, Mississippi Come-Back Sauce - 8
- SMOKED BRISKET QUESADILLA** - Pico de Gallo, Dr. Pepper BBQ & Come-Back Sauces, Monterey-Jack Cheese - 15.75
- DIXIE CHICK** - Spicy Fried, Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Pickle +1 side - 14
- NEW ENGLAND FISH & CHIPS** - Beer-Battered & Deep-Fried, French Fries, Cole Slaw, Tartar Sauce, Malt Vinegar - 16.50
- C.O.D. CHEESESTEAK** - Shaved Ribeye, Grilled Peppers, Onions & Jalapeños, Connie's Queso, Crusty French Roll, +1 side (Soft Roll available upon request, also) - 16.50

SIDES - 4.50/EACH



- GRILLED BROCCOLINI (GF)
- COLE SLAW (GF)
- CILANTRO-LIME RICE (GF)
- GRILLED SWEET CORN (GF)
- SMOKED GOUDA GRITS (GF)
- FRESH FRUIT CUP (GF)
- RICED CAULIFLOWER (GF)
- SAUTEED SPINACH (GF)
- CHEF'S VEGGIE MEDLEY (GF)
- MASHED POTATOES (GF)
- SWEET POTATO FRIES
- BACON MAC & CHEESE
- REGULAR FRENCH FRIES
- JALAPEÑO HUSHPUPPIES
- TWO BUTTERMILK BISCUITS
- SIDE BELGIAN WAFFLE



- CHILDREN'S PECAN SUNDAE (GF)**- Vanilla Ice Cream, Candied Pecans, Caramel - 6
- ONE SCOOP VANILLA ICE CREAM (GF)**- 3
- JENN'S TEXAS BOURBON PECAN SUNDAE (GF)**- 21+ only! Vanilla Ice Cream, Bourbon, Caramel, Nuts - 11
- ICE CREAM WAFFLE SUNDAE** - Belgian Waffle, Strawberries, Vanilla Ice Cream, Chocolate Sauce, Candied Pecans, Whipped Cream, Cherry on top - 10.50
- TEXAS SHEET CAKE BROWNIE** - Frosted, Chocolate Chips, Vanilla Ice Cream, Candied Pecans, Chocolate Sauce, Cherry - 8.50
- 'NANNER PUDDIN'** - Vanilla Wafers, Bananas, Whipped Cream - 7
- ARKANSAS FRIED APPLE HAND PIE** - Scratch-Made, Vanilla Ice Cream, Salted Caramel - 9



**HOUSE SPECIALTY - PROVERB - PINOT NOIR, PINOT GRIGIO, CHARDONNAY, CABERNET SAUVIGNON - 10/bottle**

	6oz	bottle
<b>CABERNET SAUVIGNON</b>		
AVALON - 2017 CALIFORNIA	8	32
CONDOR MILLAMAN - 2017 COLCHAGUA VALLEY, CHILE	10	38
WINES OF SUBSTANCE CABERNET - 2018 COLUMBIA VALLEY, WASHINGTON	10	38
LA MOTTE - 2017 LANGUEDOC, FRANCE	12	42
CAB BY CELLIER DES CHARTREUX - 2018 CÔTES DU RHÔNE VALLEY, FRANCE	12	42
SILVER OAK - 2016 ALEXANDER VALLEY, CALIFORNIA	23	90
GRGICH HILLS - 2016 NAPA VALLEY, CALIFORNIA	n/a	70
WEESE - 2013 ROCKPILE, CALIFORNIA	n/a	85
HOUSE CABERNET - AVAILABLE BY THE GLASS OR CARAFE	6	15
<b>CHARDONNAY</b>		
CARMEL ROAD - 2019 MONTEREY, CALIFORNIA	8	32
WINES OF SUBSTANCE CHARDONNAY - 2018 WASHINGTON STATE	10	38
RAEBURN - 2019 RUSSIAN RIVER VALLEY, CALIFORNIA	11	40
JORDAN - 2019 RUSSIAN RIVER VALLEY, CALIFORNIA	15	60
HOUSE CHARDONNAY - AVAILABLE BY THE GLASS OR CARAFE	6	15
<b>MALBEC</b>		
OMBU - 2018 MENDOZA VALLEY, ARGENTINA	10	38
<b>MERLOT</b>		
HOUSE MERLOT - AVAILABLE BY THE GLASS OR CARAFE	6	15
<b>MOSCATO</b>		
LANGETWINS MOSCATO - 2018 CALIFORNIA	8	32
CHARLES SMITH VINO - 2017 WASHINGTON STATE	9	36
<b>PINOT GRIGIO</b>		
FERRANTE - 2019 DELLE VENEZIE, ITALY	8	32
SANTA MARGHERITA - 2019 ALTO ADIGE, ITALY	12	42
HOUSE PINOT GRIGIO - AVAILABLE BY THE GLASS OR CARAFE	6	15
<b>PINOT NOIR</b>		
THE CRUSHER - 2018 CLARKSBURG, CALIFORNIA	9	36
GOLDEN WEST - 2018 WASHINGTON STATE	12	42
LAKE SONOMA - 2016 SONOMA COAST, CALIFORNIA	13	45
BELLE GLOS - 2018 MONTEREY COUNTY, CALIFORNIA	n/a	60
<b>RED BLEND</b>		
THE PRISONER - 2019 NAPA VALLEY, CALIFORNIA	18	72
<b>RIESLING</b>		
DR LOOSEN - 2019 MOSEL VALLEY, GERMANY	8	32
SUN GARDEN - 2018 NAHE, GERMANY	8	32
MAXHOFF - 2013 MOSEL VALLEY, GERMANY	n/a	42
<b>ROSÉ</b>		
MALENE - 2019 SANTA BARBARA, CALIFORNIA	9	36
<b>SAUVIGNON BLANC</b>		
HUNKY DORY - 2019 MARLBOROUGH, NEW ZEALAND	8	32
GROTH - 2019 NAPA VALLEY, CALIFORNIA	10	38
BLUE BY CELLIER DES CHARTREUX - 2019 CÔTES DU RHÔNE VALLEY, FRANCE	12	42
<b>SPARKLING</b>		
PRIMA PERLA PROSECCO - TREVISO, ITALY	6	22
POEMA CAVA - PENEDES, SPAIN	7	24
POP UP - COLUMBIA VALLEY, WASHINGTON STATE	10	42
STEORRA BRUT - RUSSIAN RIVER VALLEY, CALIFORNIA	n/a	36
KIM CRAWFORD SMALL PARCELS FIZZ - MARLBOROUGH, NEW ZEALAND	n/a	42
<b>ZINFANDEL</b>		
LAKE SONOMA - 2017 DRY CREEK VALLEY, CALIFORNIA	12	42
<b>WHITE BLEND</b>		
CHATEAU L'ORANGERIE - 2017 BORDEAUX, FRANCE	11	40

