

# — BAR FOOD MENU —

# **Appetizers**

### **@W CHIPS & SALSA** 8.00

Corn chips | fire roasted tomato salsa

### **NEW TEXAS QUAIL 15.00**

Oven roasted quail legs wrapped in bacon | sliced jalapeño | chipotle raspberry BBQ dip

### **NEW CHICKEN RATTLERS** 15.00

Diced chicken breast wrapped in bacon | sliced jalapeño | chipotle BBQ sauce

### **STREET TACOS** 18.00

Homemade corn tortillas | seasoned shredded beef | queso fresco | chopped cilantro | sliced avocado | cilantro rice pilaf | fire roasted tomato salsa

### NEW CHIPS & QUESO 12.00

Corn chips | melted chipotle cheese sauce

### **CHICKEN WINGS 14.00**

Classic buffalo | BBQ | lemon pepper • Ranch | blue cheese | jalapeño ranch •

### **BEVY NACHOS** 18.00

Fried corn tortilla chips | melted chipotle cheese sauce | pico de gallo | guacamole | sliced jalapenos | sour cream

• BBQ grilled chicken or diced smoked brisket •

#### NEW SHRIMP DIABLO 15.00

Lightly breaded baby shrimp | jalapeno avocado ranch

## On a Roll

• Served with choice of crispy french fries | sweet fries | potato chips | cup of fresh fruit •

#### **CLUB SANDWICH 14.00**

Sliced ham | turkey | toasted whole wheat | white american cheese | BLT | basil aioli

### **HILL COUNTRY BURGER** 14.00

80/20 beef burger patty | toasted sourdough bun | LTO | homemade pickles

#### CHICKEN SANDWICH 14.00

Char-grilled chicken breast | basil aioli | LTO | homemade pickles | toasted sourdough bun

### NEW OG VEGGIE BURGER 15.00

Grilled veggie patty | LTO | gluten free bun

- Sandwiches additions: bacon 2.00 | brisket or ham 4.00 | fried egg 2.00
  - (white american | white cheddar | candied jalapeños) 1.00
    - Gluten free bread 1.00 •

GLUTEN FREE

**O** Vegetarian

**V** VEGAN

## — LUNCH MENU —

• Includes choice of soft drink or iced tea •

## Starters, Soups & Salads

Sturter	s, 50u	ps o salaas	
• Add grilled chicken breast 5.00	grilled	shrimp 6.00  oven baked salmon 9.00	•
Soup of the Day Chefs choice Bevy Hummus	9.00	TEXAS STYLE CHILI Shredded beef   slowly simmered in a spicy jalapeno infused broth   cheddar cheese   diced	9.00
Pickled vegetables   hummus   pita bread points		onions   crackers	
CHICKEN WINGS  Classic buffalo   BBQ   lemon pepper  Ranch   blue cheese   jalapeño ranch  CHOPPED SALAD	12.00	Texas Caesar Salad  Chopped romaine   anchovy fillets   cherry tomatoes   parmesan   cornmeal dusted fried brie crouton   homemade caesar dressing	10.00
Spring mix   dried cranberries   candied pecans	10.00	NEW CRANBERRY CHICKEN SALAD	12.00
cherry tomatoes   cucumbers   diced crispy bacon   homemade balsamic dressing		Chicken salad   over greens   sliced avocado   fresh fruit	12.00
	On a	Roll	
Served with choice of french frie	s   sweet	fries   potato chips   cup of fresh fruit	t •
• Subacup of soup of the day	chili   s	ide Caesar   side chopped salad 2.00 •	
HILL COUNTRY BURGER	12.00	NEW PORTABELLA SANDWICH	13.00
80/20 beef burger patty   toasted sourdough bun	1	Marinated portabella mushroom   grilled	
LTO   homemade pickles		tomatoes   onions   artichokes   sliced provolone	
NEW CLUB SANDWICH	12.00	balsamic glaze   gluten free bun	
Sliced ham   turkey   toasted whole wheat   white american cheese   BLT   basil aioli		<b>CHICKEN SANDWICH</b> Chargrilled chicken breast   basil aioli   LTO	12.00
WEWO VEGGIE BURGER  Grilled veggie patty   LTO   gluten free bun	13.00	homemade pickles   toasted sourdough bun	
• Sandwiches additions: baco	n 2.00  l	brisket or ham 4.00  fried egg 2.00 •	
	•	lar   candied jalapeños) 1.00 •	
• Glu	ten Free	Bread 1.00 •	
N	Iain E	Intrées	
• Add grilled chicken breast 5.00	grilled	shrimp 6.00  oven baked salmon 9.00	•
<b>PEPPERONI FLAT BREAD</b> Oven baked   spicy pomodoro sauce   pepperoni	12.00	Caprese Flat Bread Oven baked   basil pesto spread   sliced tomatoes	12.00
shredded mozzarella   parmesan		shredded mozzarella   balsamic glaze	
NEW PAPPARDELLE PASTA	10.00	NEW STREET TACOS	14.00
In house basil pesto   cherry tomatoes   baby spinach   garlic bread		Homemade corn tortillas   seasoned shredded beef   queso fresco   chopped cilantro   sliced avocado	
SALMON A LA PLANCHA Gulf coast salmon   cilantro rice pilaf   market vegetables   creole butter sauce	18.00	cilantro rice pilaf   fire roasted tomato salsa	

**③** GLUTEN FREE **②** VEGETARIAN **③** VEGAN

# — DINNER MENU —

## Starters

<b>⑥ © CHIPS &amp; SALSA</b> Corn chips   fire roasted tomato salsa	8.00	<b>ூO CHIPS &amp; QUESO</b> Corn chips  melted chipotle cheese sauce	12.00
<b>© BEVY HUMMUS</b> Pickled vegetables   hummus   pita bread points	15.00	<b>ூ Brussels Sprouts</b> Bacon   brown sugar   candied pecans   dry  cranberries   balsamic glaze	9.00
HILL COUNTRY HERITAGE  BOARD  Local and imported meats and cheeses   how   dried cranberries   spicy pickled grapes   cornichons   olives   crostini's	21.00 ney	● Burrata Caprese  Mixed greens   cherry tomatoes   sliced watermelon   basil vinaigrette   garlic crostini's   drizzled balsamic glaze   olive oil	10.00

# Soups & Salads

• Add grilled chicken breast 7.00 | grilled shrimp 9.00 | oven baked salmon 10.00 •

Soup of the Day (Cup) Chef's choice	6.00	NEW G CRANBERRY CHICKEN SALAD	14.00
<b>TEXAS STYLE CHILI (CUP)</b> Shredded beef   slowly simmered in a spicy	6.00	Chicken salad   over greens   sliced avocado fresh fruit	1
jalapeno infused broth   cheddar cheese   diced onions   crackers		<b>TEXAS CAESAR SALAD</b> Chopped romaine   anchovy fillets   cherry	12.00
<b>O CHOPPED SALAD</b> Spring mix   dried cranberries   candied pecans   cherry tomatoes   cucumbers   dicective crispy bacon   homemade balsamic dressing		tomatoes   parmesan   cornmeal dusted fried crouton   homemade caesar dressing	ł

# Pasta & Pizzas

• Add grilled chicken breast 7.00   grilled shrimp 9.00   oven baked so	almon 10.00 •
NEW PAPPARDELLE PASTA	12.00
In house basil pesto   cherry tomatoes   baby spinach   garlic bread	
CAPRESE FLAT BREAD  Oven baked   basil pesto spread   sliced tomatoes   shredded mozzarella   balsamic glaze	14.00
Pepperoni Flat Bread	14.00
Oven baked   spicy pomodoro sauce   pepperoni   shredded mozzarella   parmesan	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# On a Roll

· Served with choice of crispy french	h fries   su	veet fries   potato chips   cup of fresh	fruit •
™★ Luis Style Smoked	16.00	<b>№</b> Portabella Sandwich	15.00
BRISKET CHEESE SANDWICH  Cornmeal dusted sliced toasted bread    pickled red onions   homemade pickles   wh	ite	Marinated portabella mushroom   grilled tomatoes   onions   artichokes   sliced provolone   balsamic glaze   gluten free bun	
cheddar   white american   mozzarella   in		Hill Country Burger	14.00
house smoked sliced brisket		80/20 beef burger patty   toasted sourdough	
Chicken Sandwich	14.00	bun   LTO   homemade pickles	
Char-grilled chicken breast   basil aioli   LT	Ю	Texas BLT	14.00
homemade pickles   toasted sourdough bu	n	In house smoked pork belly   toasted	
CLUB SANDWICH Sliced ham   turkey   toasted whole wheat	14.00	sourdough   crispy bacon   lettuce   tomatoes   basil aioli	S
white american cheese   BLT   basil aioli		Three-Cheese Grilled	12.00
<b>© Veggie Burger</b> Grilled veggie patty   LTO   gluten free bun	15.00	Sliced white cheddar   white American   shredded mozzarella   sliced sourdough	
• (white american   w	hite chedd	orisket or ham 4.00  fried egg 2.00 • ar   candied jalapeños) 1.00 • Bread 1.00 •	

# Main Entrées

NEW STREET TACOS	18.00
Homemade corn tortillas   seasoned shredded beef   queso fresco   chopped cilantro   sliced avocado	
cilantro rice pilaf   fire roasted tomato salsa	
NEW RIBEYE COUNTRY FRIED STEAK	18.00
Lightly breaded   garlic mashed potatoes   market vegetables   country gravy	
Shrimp & Grits	19.00
Sautéed gulf shrimp   creole shrimp sauce   jalapeno cheese grits   garlic bread	
NEW RAINBOW TROUT	18.00
Cornmeal dusted trout   shrimp sauce   cilantro rice pilaf   market vegetables	
Ribeye Steak 140z	36.00
Char-grilled rib-eye steak   herb compound butter   garlic mashed potatoes   market vegetables	
NEW SHRIMP SCAMPI	21.00
Flash fried breaded jumbo shrimp  pappardelle pasta   cherry tomatoes   caper lemon butter sauce	
garlic toast points	
Salmon a la Plancha	28.00
Gulf coast salmon   cilantro rice pilaf   market vegetables   shrimp butter sauce	

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# — DESSERT MENU —

### **NEW TEXAS PEACH BLACKBERRY COBBLER** 9.00

Oven baked peach | blackberry | vanilla ice cream

### TRES LECHES CAKE 8.00

Wild berries | whipped cream

### NEW Nana's Chocolate Creme Brulé 9.00

Mexican chocolate tequila custard infusion | wild berries | mini marshmallows

## **BACON BROWNIE** 9.00

Chocolate bacon brownie | vanilla ice cream

## **NEW SKILLET COOKIE SUNDAE** 9.00

Vanilla ice cream | chocolate chip cookie | wild berries | whipped cream

## **NEW LEMON CHEESECAKE 9.00**

Homemade cheesecake | wild berries