

SHAREABLES

CHIPS AND SALSA

Unlimited red salsa, and jalapeño ranch. 4⁹⁵

QUESO

★ Small 9⁹⁵ ★ Large 14⁹⁵

QUESO WITH BRISKET

17⁹⁵

DUO DIP

House queso & handmade guacamole 14⁹⁵

SPINACH & ARTICHOKE DIP

16⁹⁵



SPINACH & ARTICHOKE DIP

CANDIED BACON DEVILED EGGS

Our twist on the classic. 13⁹⁵

SHRIMP AGUACHILE NEGRO

Butterflied shrimp in a bold lime negro base with avocado, cucumber, pickle onion, salsa matcha, pipits, and crispy tostadas. 18⁹⁵

RED SNAPPER CEVICHE

A zesty blend, topped with cilantro and lime—Cactus Jack's in every bite. 18⁹⁵

CHEESY BREAD

Served with marinara 11⁹⁵

CHIPPY'S TRASH CAN NACHOS

Seasoned beef, refried beans, house queso, melted jack-cheddar, chili gravy, lettuce, tomato, jalapeños, green onions, black olives, and sour cream. 18⁹⁵

Try it brisket-style — ask your server for details.

COWBOY CALIFORNIA ROLL

Crab, avocado, and cucumber rolled with sesame and crispy wonton, topped with spicy crab, jalapeño, crispy onions, spicy mayo, eel sauce, and Tajín-lime. 18⁹⁵

FRIED MOZZARELLA

Hand breaded, parmesan, marinara sauce. 14⁹⁵

FRIED TRIO

Your choice of Mozzarella bites, Southwest Egg Rolls, Pickles, Mushrooms or Zucchini. 15⁹⁵

CHICKEN LETTUCE WRAPS

Crispy chicken, ginger, sesame, fresh vegetables, crispy wontons, lettuce & peanut sauce 18⁹⁵

COCONUT SHRIMP STARTER

Hand-dipped in batter, rolled in coconut and fried golden. Paired with Creole Marmalade. 16⁹⁵

SWEET HEAT SLAB

Slow-smoked brisket over cheddar—jalapeño cornbread, finished with hot honey and jalapeños. 14⁹⁵

Soup AND SALAD

ENDLESS SALAD BAR ENTREE

15⁹⁵
UNLIMITED TRIPS TO THE SALAD BAR. DINE-IN ONLY. NO SHARING.
with Grilled Chicken +6⁹⁵ ★ Salmon +10⁹⁵

SOUP & SALAD

Enjoy one visit to our fresh salad bar paired with your choice of a cup of soup. 22⁹⁵

SHRIMP GUMBO

Our slightly spicy gumbo is served with tomatoes and okra. Cup 10⁹⁵ ★ Bowl 15⁹⁵

CHICKEN & SAUSAGE GUMBO

Our gumbo is a little spicy served with tomatoes and okra. Cup 10⁹⁵ ★ Bowl 15⁹⁵

CANTINA TORTILLA SOUP

Chicken, jalapeños, crispy tortilla strips, avocado, in a savory Southwest broth. Cup 10⁹⁵ ★ Bowl 15⁹⁵

Fresh Squeezed PICKLE LEMONADE

Frozen or on the rocks. 5⁰⁰



HANDHELDS

SERVED WITH FRENCH FRIES. SUBSTITUTE SWEET POTATO FRIES +2⁹⁵

TRIPLE-STACKED CLUB

Turkey, ham, bacon, lettuce, tomato, cheese, and house club sauce layered on golden toast. Served with fries. 15⁹⁵

THE STALLONE

Capicola, ham, Genoa salami, Soppressata on provolone cheese, roma tomatoes, red onion, basil pesto sub oil on crusty italian roll 15⁹⁵

THE SOPHIA

Roasted Turkey, Swiss cheese, Spring Mix, Marinated Roma Tomatoes, roasted red peppers, basil pesto, and sub oil crusty Italian roll. 15⁹⁵

ALL AMERICAN BURGER

1855 Ground Beef patty, American cheese, lettuce, tomatoes, onion, pickle and No. 10 Sauce. 18⁹⁵

CACTUS BURGER

1855 Ground beef patty, No. 10 Sauce, House made brisket, white cheddar, poblano & grilled onions. 20⁹⁵

SHROOM & SWISS TRUFFLE MELT

1855 Ground beef patty, Swiss, garlic mushrooms, truffle aioli, arugula, toasted brioche. Served with fries. 19⁹⁵

TEXAS CHICKEN & CHEESE MELT

Fried chicken, dill pickles, mayo, melted American cheese on Texas toast. 17⁹⁵

WINGS NOT SERVED WITH FRIES

Served 10 wings to an order 17⁹⁵

★ Cactus Jack's Cajun Hot Sauce ★ Hot Cherry Jalapeño BBQ ★ Asian Zing ★ Garlic Parmesan ★ Cactus Butter

TEXAS CHEESESTEAK

Tender cuts of beef, peppers, onions, and melted cheeses on a toasted baguette. 20⁹⁵



ITALIAN

EACH OF THE FOLLOWING ITEMS INCLUDES ONE TRIP TO THE SALAD BAR AND A SIDE OF TEXAS TOAST

CHICKEN OR SHRIMP ALFREDO

Scratch-made Parmesan cream sauce over fettuccine. Price for Chicken 24⁹⁵ ★ Shrimp 25⁹⁵
★ Make It Florentine +4⁹⁵
Upgrade your Alfredo with broccoli and spinach.

CHICKEN PARMESAN

Tender chicken breast topped with marinara sauce and melted cheese, served with pasta 24⁹⁵

SPICY VODKA RIGATONI

Rigatoni tossed in spicy tomato-vodka cream sauce with parmesan, grilled chicken, and crispy jalapeño onions. 20⁹⁵

VELVET VOODOO PASTA

Crawfish, shrimp, and andouille tossed with cremini mushrooms in a Cajun white wine tomato-Parmesan cream sauce. 32⁹⁵



72-HOUR STONE

FIRED PIZZA

MADE WITH ITALIAN CAPUTO 00 FLOUR, SIMPLE INGREDIENTS, A 72-HOUR COLD FERMENT, AND PREMIUM GRANDE CHEESE FOR A CRISP GOLDEN CRUST AND BOLD PIZZERIA FLAVOR.

PEPPERONI	16 ⁹⁵
3 CHEESE	15 ⁹⁵
ITALIAN SAUSAGE	17 ⁹⁵
SUPREME PIZZA	18 ⁹⁵
Pepperoni, Sausage, bell pepper, purple onion, mushrooms, and black olives.	
LONE STAR 5 MEATS	19 ⁹⁵
Pepperoni, salami, soppressata, Italian sausage, and capicola.	
CHICKEN FLORENTINE PIZZA	19 ⁹⁵
PIZZA AND SALAD BAR TRIP	23 ⁹⁵
Your choice of pizza and Salad bar trip.	

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An automatic 20% gratuity will be included for groups of 8 or more

TEX-MEX FAVORITES

3 PEPPER FAJITA STEAK

Lime-pepper marinated fajita steak topped with jalapeño, serrano & habanero, plus melted Jack. Served with rice & frijoles. 32⁹⁵

QUESADILLAS

Served with or without pico inside.
★ Lime Marinated Chicken 17⁹⁵
Prime Brisket 21⁹⁵ ★ Steak 21⁹⁵

T-DAWG

Your choice of fajita meat over rice and refried beans, topped with queso and served with tortillas. Ck 15⁹⁵ ★ Steak 18⁹⁵ ★ Combo 17⁹⁵



FAJITAS

FAJITAS

Lime-marinated steak or grilled chicken served with Mexican rice, refried beans, pico, sour cream, guacamole, and flour tortillas.
Steak 32⁹⁵ ★ Chicken 25⁹⁵ ★ Combo 29⁹⁵

1855 POBLANO QUESO RIBEYE TACOS

Seared 1855 Black Angus ribeye with melted Oaxaca cheese, poblano cream, pickled red onions on corn tortillas. 24⁹⁵

TRADITIONAL ENCHILADAS

Three cheese, seasoned beef, or smoked chicken enchiladas topped with chili con carne, queso, or Cajun cream sauce. Served with refried beans and Mexican rice. 18⁹⁵

SMOKED BRISKET ENCHILADAS

Three enchiladas stuffed with slow-smoked brisket and bbq sauce, topped with chili con carne and grated cheese. Served with refried beans and Mexican rice. 24⁹⁵

CAJUN COAST ENCHILADAS

Two enchiladas stuffed with crab, shrimp & crawfish, topped with Cajun crème sauce. Served with Mexican rice & refried beans. 24⁹⁵

CRISPY TACOS

Three crispy or soft tacos with lettuce, tomato & cheese. Served with Mexican rice, refried beans & queso. 17⁹⁵

CHICKEN

GRILLED CHICKEN

Marinated and grilled. Served with your choice of side and a trip to the salad bar. 22⁹⁵

CHICKEN FRIED CHICKEN

Served with your choice of side and a salad bar trip. 23⁹⁵

CHICKEN TENDERS

Hand breaded, cream gravy. Served with your choice of one side. 19⁹⁵
★ Toss them in any signature wing sauce for +1⁹⁵

POBLANO CHICKEN

Grilled chicken topped with creamy poblano sauce, served with rice, beans, pico, avocado and cheese. 22⁹⁵

HAND-CUT STEAKS & CHOPS

SIGNATURE SIRLOIN

Topped with Chef's butter, served with your choice of side, and a salad bar trip. 6oz 25⁹⁵ ★ 10oz 32⁹⁵

HOOKS & HORNS

Our signature sirloin paired with four grilled shrimp. Served with with your choice of side and a salad bar trip. 6oz 33⁹⁵ ★ 10oz 40⁹⁵

AGED COWBOY RIBEYE

14oz hand-cut USDA Choice Black Angus Ribeye, charbroiled and topped with Chef's butter, your choice of side, and a salad bar trip. 44⁹⁵



COWBOY RIBEYE

FILET MIGNON

8oz Hand-cut filet, chef's butter, your choice of side, and a salad bar trip. 47⁹⁵

DRY-AGED BONE-IN PORK CHOP

12oz dry-aged Duroc pork chop with chili cilantro-lime butter. Served with one salad bar trip and choice of side. 37⁹⁵

CHICKEN FRIED STEAK

Certified Angus steak, golden brown, whipped potatoes and a salad bar trip. 23⁹⁵

RANCH HOUSE PLATE

Your choice of protein served with mashed potatoes, and green beans & bacon. No Substitutions & No Salad Bar Included.

Signature Sirloin 6oz 21⁹⁵ ★ 10oz 28⁹⁵

★ 14oz Black Angus Ribeye 40⁹⁵ ★ Dry Aged Pork Chop 33⁹⁵

★ Chicken Fried Steak or Chicken Fried Chicken 19⁹⁵

FIXINS

BAKED POTATO	FRIED OKRA	MIXED VEGETABLES
BROCCOLI	GREEN BEANS AND BACON	REFRIED BEANS
COLESLAW	MAC AND CHEESE	TEXAS DIRTY RICE
COWBOY BEANS	MASHED POTATOES	
FRENCH FRIES	MEXICAN RICE	

PREMIUM FIXINS

BAKED POTATO LOADED +2 ⁹⁵
BRUSSELS SPROUTS
GRILLED ASPARAGUS +3 ⁹⁵
MASHED POTATOES LOADED +2 ⁹⁵
SWEET POTATO FRIES +2 ⁹⁵

Add-Ons

SEAFOOD TOPPER	14 ⁹⁵
SHRIMP, CRAWFISH, CRAB STUFFING & CAJUN CREAM SAUCE	
FRIED SHRIMP (4)	10 ⁴⁵
GRILLED SHRIMP (4)	10 ⁴⁵

Sommelier's CHOICE WINE PAIRING 22.00



BBQ ITEMS ARE SERVED SEPARATELY FROM THE REST OF THE MENU TO MAINTAIN IDEAL TEMPERATURE.

TEXAS BBQ

OUR PRIME BRISKET IS HAND-TRIMMED, SEASONED IN-HOUSE, AND SMOKED LOW AND SLOW OVER POST OAK FOR AUTHENTIC TEXAS FLAVOR. WE TAKE THE TIME TO BUILD A RICH BARK, TENDER BITE, AND JUICY SLICES WORTH BRAGGING ABOUT.

BY THE 1/2 POUND

Prime Brisket	19 ⁰⁰
Baby Back Ribs	15 ⁰⁰
Jalapeño Cheddar Pork Sausage	9 ⁰⁰
Chicken	15 ⁰⁰

BBQ PLATES

Your choice of smoked meat served with two sides, white bread, BBQ sauce, pickles, and onions.

1 meat	26 ⁰⁰
2 meats	29 ⁰⁰
3 meats	34 ⁰⁰

LOADED BBQ SPUDS

A jumbo baked potato loaded with butter, cheese, sour cream, bacon bits, chives, and your choice of smoked BBQ meat, finished with BBQ sauce.

Sliced brisket	16 ⁹⁵
Chopped brisket	16 ⁹⁵
Chicken	14 ⁹⁵
Jalapeño cheddar pork sausage	14 ⁹⁵
Smokestack	18 ⁹⁵
Pit boss stack	18 ⁹⁵

BBQ SANDWICHES

Your choice of smoked BBQ meat piled high on a toasted bun with BBQ sauce, pickles, and onions.

SIDES

- ★ Single 6⁰⁰
- ★ Pint 10⁰⁰
- ★ Quart 15⁰⁰

cowboy beans
mac & cheese
potato salad
green beans & bacon
coleslaw
texas dirty rice
corn pudding
fried okra

MAKE IT A MEAL +8

ADD YOUR CHOICE OF TWO SIDES, SERVED WITH WHITE BREAD, BBQ SAUCE, PICKLES, AND ONIONS.

THE SALAD BAR CAN BE FOUND ON THE RIGHT SIDE OF THE MAIN BAR, WHERE PLATES AND SILVERWARE ARE READILY AVAILABLE.

LUNCH MENU

ONLY AVAILABLE
MONDAY - FRIDAY 10:45 AM TILL 3 PM

PIZZA & SALAD BAR TRIP

Your choice of pizza and Salad bar. 17⁹⁵

HALF SANDWICH & SALAD BAR

Your choice of any sandwich and Salad bar 16⁹⁵

LUNCH CHICKEN PARMESAN

★ with salad bar 21⁹⁵

LUNCH CHICKEN FRIED STEAK

Served with your choice of side. 18⁹⁵

★ with salad bar 21⁹⁵

LUNCH FRIED SHRIMP

6 Fried shrimp served with French fries. 18⁹⁵

LUNCH FAJITAS

4 oz. fajita meat, rice, beans, pico, and grated cheese. Ck 16⁹⁵ ★ Steak 21⁹⁵ ★ Combo 19⁹⁵

LUNCH QUESADILLAS

4 pieces served with Mexican rice, refried beans, sour cream, guacamole, and jalapeños. Ck 14⁹⁵ ★ Steak 16⁹⁵ ★ Combo 15⁹⁵

LUNCH TDWAG

A bowl filled with fajita, Mexican rice, refried beans, and topped with queso. Served with tortillas. Ck 14⁹⁵ ★ Steak 17⁹⁵ ★ Combo 16⁹⁵

BAKED IN-HOUSE DESSERTS

ALL DESSERTS BAKED IN-HOUSE BY
OUR PASTRY CHEF

SIGNATURE CHEESECAKE

Rich cheesecake on a graham cracker crust. Served plain or topped with bourbon pecan sauce, key lime curd, strawberry purée, or blackberry compote. 13⁹⁵

TURTLE FUDGE BROWNIE

With pecans & vanilla ice cream. 14⁹⁵

SALTED CARAMEL PECAN PIE

Salted caramel drizzle and a scoop of Blue Bell ice cream. 13⁹⁵

CHOCOLATE CHIP COOKIE SKILLET

Topped with Bluebell vanilla ice cream. 13⁹⁵

S'MORES DESSERT PIZZA

Nutella, toasted marshmallow, and graham cracker crumbles. 13⁹⁵

WHISKEY-KISSED BREAD PUDDING

Tender croissant bread pudding, rich and indulgent, infused with warm whiskey notes and drizzled with Irish cream custard. 13⁹⁵

FUNNEL CAKE FRIES

NOT MADE IN-HOUSE



TEXAS VELVET
CHOCOLATE CAKE

TEXAS VELVET CHOCOLATE CAKE

Rich chocolate layers with silky chocolate buttercream. 13⁹⁵

TURTLE CHEESECAKE

Signature cheesecake layered with chocolate ganache and buttery turtle caramel. Rich, indulgent, and balanced. 14⁹⁵

KIDS MENU

FOR KIDS 12 & UNDER. ADULTS ADD 2⁹⁵

KIDS SLIDERS

Cheddar cheese and ketchup. 7⁹⁵

DALLAS CHICKEN NUGGETS

2 nuggets and 10 fries. 6⁹⁵

I'M NOT HUNGRY

2 nuggets and 10 fries. 3⁹⁵

DUKES PIZZA

Cheese or pepperoni. 6⁹⁵

KIDS HOTDOG

★ Make it a Chili Cheese Hot Dog for 1⁹⁵

MAC & CHEESE

6⁹⁵

KIDS SPAGHETTI

6⁹⁵

★ add meatball 2⁹⁵

DECKERS GRILLED CHEESE

6⁹⁵

KIDS SALAD BAR

7⁹⁵

KIDS CHEESE ENCHILADA

6⁹⁵

Topped with queso or chili gravy.

KIDS DRINKS

1⁹⁵

RANCH HAND HAPPY HOUR

MON - FRI 2-6PM

Draft BEER

COORS LIGHT 4²⁵
YUENGLING FLIGHT

MILLER LITE 4²⁵
ZIEGENBOCK

16 OZ 4²⁵

25 OZ 6⁵⁰

Wine

RICKSHAW PINOT NOIR 6
BREAD & BUTTER PINOT GRIGIO 6

FROZEN COCKTAILS

JACKARITA 6
CADILLAC JACK 9
WILDFLOWER 9

SIGNATURE COCKTAILS

SLOW BURN 9
MUST BE THE WHISKEY 9

* Complimentary Chips & Salsa

* Only Available in the Lounge (Top Level Bar Area)

BEVERAGES

SOFT DRINKS 3⁹⁵
FRESH BREWED LEMONADE 3⁹⁵
ORGANIC TEA 3⁹⁵
ORGANIC PEACH TEA 3⁹⁵
COFFEE 3⁹⁵
MILK 3⁴⁵



BEER MUG



WILD FLOWER



CACTUS JACK'S

FROZEN COCKTAILS

WILDFLOWER

Prickly Pear Dragon fruit Margarita with Cuervo Traditional Plata Tequila and Cointreau 13⁰⁰

SHIP FACED

Refreshing Patio Pounder made with juicy peach tea, lemonade, and Tin Cup Whiskey 13⁰⁰

JACKARITA

House Classic Frozen Margarita 13⁰⁰

CADILLAC JACK

Our signature, the 'caddy', exotico reposado tequila & premium cointreau. 13⁰⁰

BIG DEAL

Tart and refreshing Dill Pickle Lemonade with Texas' own Frio Vodka. 13⁰⁰
★ Available on the rocks and Non Alcoholic.



FLOWER OF THE RIO GRANDE



SLOW BURN

WEEKEND COCKTAILS

MIMOSA FLIGHT

Champagne on ice, served with strawberry, pineapple, pomegranate, and orange juice. 28⁰⁰

THE TEXAS SMOKEHOUSE BLOODY MARY

Tito's Handmade Vodka and Zing Zang, loaded with prime brisket, cheddar-jalapeño sausage, and classic fixings. 26⁹⁵



SHIP FACED



REDNECK FRIEND RANCH
WATERS MANGO



JACK'S MICHELADA

Choose your beer served with a shot of our secret spice sauce and fresh lime juice. 10⁰⁰

RANCH HAND FLIGHT

Four 5oz pours featuring our Cactus Jack's Salty Sunset Lager, Seasonal Pour, Limited Run, and rotating Craft Feature. 14⁰⁰

SIGNATURE COCKTAILS

HONKY TONK IN HEAVEN

Signature spicy Margarita with Lalo Tequila and fresh citrus 15⁰⁰

FLOWER OF THE RIO GRANDE

Bright and light strawberry margarita with Maestro Dobel Diamante Cristalino Tequila and a kiss of green chili 16⁰⁰

HEY BARTENDER

Spicy guava margarita with Dulce Vida Jalapeño Pineapple Tequila, lime, guava purée, and muddled serrano. 15⁰⁰

REDNECK FRIEND RANCH WATERS

Ranch Waters available in Classic, Pineapple, or Mango with Aguasol Tequila 14⁰⁰

SLOW BURN

Juicy peach Mexican Candy Long Island with Spicy Tamarind vodka, gin, rum, and tequila 14⁰⁰

COME AND TAKE IT

Juicy blackberry whiskey sour with Jack Daniels Bottled in Bond 100 proof Whiskey 13⁰⁰

BABY'S BLUE

Cucumber-blueberry martini with blueberry vodka, cucumber vodka, fresh lime, and juices. 14⁰⁰

LATE TO THE PARTY

Our version of the popular espresso martini made with vodka or tequila. 14⁰⁰

CACTUS MULE

Tito's Handmade Vodka, ginger beer, and fresh lime. 13⁰⁰

PAINKILLER

Pusser's Rum, coconut cream, pineapple, orange, toasted coconut rim, and nutmeg. 15⁰⁰

DUST ON THE BOTTLE TRANSFUSION

House-bottled vodka Transfusion with Concord grape, fresh lime, and Fever-Tree ginger ale. 13⁰⁰
★ Bucket (5) 55⁰⁰

LEMON DROP

Strawberry lemon drop with silky limoncello foam and a bright citrus finish. 14⁰⁰

CHAMPAGNE NIGHT

Watermelon gin cocktail with poblano liqueur and a champagne topper. Lightly spicy, bubbly, and refreshing. 14⁰⁰

SANGRIA

Juicy fresh peach Sangria with crisp white wine and a kiss of Absolut Mango Vodka. 13⁰⁰ ★ Carafe - (4) 35⁰⁰

BIG DEAL

Tart and refreshing Dill Pickle Lemonade with Texas' own Frio Vodka. 13⁰⁰ ★ Available Frozen & Non Alcoholic

TEQUILA TALKIN'

A Classic blend of Herradura Blanco 46 Original 92 Proof Tequila, Cointreau, chili pepper, fresh lime juice and a kiss of olive brine shake up for a familiar Mexican Martini with a Texan kick. 17⁰⁰ ★ 2 drink max per person

MUST BE THE WHISKEY

Cactus Jack's signature Old Fashioned with pecan praline, orange, and brown sugar.



HOUSE POUR Old Forester 100 15⁰⁰
LOVE & WAR Horse Soldier Whiskey 18⁰⁰
SMOKED TABLESIDE 14⁰⁰

\$2 from every drink sold supports veterans.



WINE

By the Glass

CUVÉE DE FRANCOIS SPARKLING ROSÉ 15 52
LIMOUX, FRANCE
MIHA SAUVIGNON BLANC 12 40
MARLBOROUGH, NEW ZEALAND
OLEMA RESERVE CHARDONNAY 14 49
SONOMA COUNTY, CALIFORNIA
BLOODROOT PINOT NOIR 14 49
NORTH COAST, CALIFORNIA
ASTER RESERVA TEMPRANILLO 16 56
RIBERA DEL DUERO, SPAIN
YOUNT MILL HOUSE 17 60
NAPA VALLEY, CALIFORNIA

Wine Flights

Saddle Up 25⁰⁰
CUVÉE DE FRANCOIS SPARKLING ROSÉ
MIHA SAUVIGNON BLANC
OLEMA RESERVE CHARDONNAY

Outlaw Reds 28⁰⁰
BLOODROOT PINOT NOIR
ASTER RESERVA TEMPRANILLO
YOUNT MILL HOUSE

By the Bottle

SANTOMÉ PROSECCO EXTRA DRY 35
VENETO, ITALY
PIERRE LEGRAS 'COSTE BEERT' CHAMPAGNE 108
CHOUILLY FR.
LIVON PINOT GRIGIO 42
FRIULI-VENEZIA GIULIA, ITALY
SANTIAGO RUIZ ALBARIÑO 48
RIAS BAIXAS, SPAIN
DOMAINE CHERRIER SANCERRE 65
LOIRE VALLEY, FRANCE
SAN SILVESTRO 'DULCIS' MOSCATO D'ASTI 40
PIEDMONT, ITALY
DUGHMAN FAMILY BBQ RED 44
TEXAS HIGH PLAINS
CUVÉE LE PETIT OURSAN RED BLEND 46
RHÔNE VALLEY, FRANCE
CASA EMMA CHIARNET CLASSICO 60
TUSCANY, ITALY
JACK TARR CABERNET SAUVIGNON 65
PASO ROBLES, CALIFORNIA
GLOS PETIT CORBIN BORDEAUX 78
ST. EMILION, FRANCE



SELTZER

WHITE CLAW BLACK CHERRY 6
HIGH NOON PINEAPPLE, LEMON, PEACH & WATERMELON 8



HONKY TONK IN HEAVEN



HEY BARTENDER

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