



WACO ALE COMPANY



STARTERS

WARM BAVARIAN PRETZELS • \$10
HOUSE-MADE THE DANK KNIGHT BEER MUSTARD AND
HOPBURST CHEESE SAUCE FOR DIPPING.

CHARCUTERIE BOARD • \$20
HELBERG SAUSAGE, CURED MEATS, TEXAS CHEESES, HOUSE JAM,
SOURDOUGH BREAD AND PICKLED VEGETABLES

SWEET CHILI CAULIFLOWER • \$8
FLASH-FRIED CAULIFLOWER WITH SWEET CHILI AND TOASTED PISTACHIO

LOADED CHEESE CURDS • \$12
FRIED CHEESE CURDS TOPPED WITH RANCH-SPICED ROASTED CORN, TOPPED WITH
JALAPENO AIOLI, CILANTRO, PICKLED ONIONS, AND QUESO FRESCO

BEER MAC AND CHEESE • \$7
PENNE PASTA WITH A BLEND OF CHEESES INFUSED WITH OUR HOPBURST BEER AND
TOPPED WITH CRISPY ONIONS

WINGS

SERVED WITH COLE SLAW

ADD: FRENCH FRIES • \$1.99 SIDEWINDERS • \$2.49

MILD		GARLIC PARMESAN
CHIPOTLE BBQ		SWEET CHILI
HONEY GARLIC		MEDIUM
KOREAN BBQ		NASHVILLE
HOT		MANGO HABAÑERO
GHOST PEPPER		SCORPION

SMALL \$8 • MEDIUM \$16 • LARGE \$25

SANDWICHES

SERVED WITH COLE SLAW

ADD: FRENCH FRIES • \$1.99 SIDEWINDERS • \$2.49

CLASSIC BURGER • \$8
LETTUCE, TOMATO, PICKLE, ONION, HOUSE SAUCE

BACON CHEDDAR • \$10
SMOKED BACON, CHEDDAR, LETTUCE, TOMATO, PICKLE, ONION, HOUSE SAUCE

MUSHROOM GOUDA • \$10
ROASTED MUSHROOMS, GOUDA, CARAMELIZED ONIONS, GARLIC SAUCE

BLACK AND BLEU • \$12
BACON, BLEU CHEESE, LETTUCE, TOMATO, ONION, BLEU CHEESE DRESSING

PHILLY CHEESESTEAK • \$12
SHAVED RIBEYE, BEER CHEESE, SAUTEED PEPPERS,
ROASTED MUSHROOMS, CARAMELIZED ONIONS

TEXAS ITALIAN • \$12
HELBERG'S BBQ SAUSAGE, SAUTEED PEPPERS AND ONIONS,
OLIVE TAPENADE, QUESO FRESCO, CILANTRO

806 GRILLED CHEESE • \$9
GRILLED SOURDOUGH, SMOKED GOUDA, WHITE CHEDDAR, BEER ONIONS

CHICKEN SANDWICH • \$10
GRILLED OR FRIED CHICKEN THIGH, LETTUCE,
TOMATO, HONEY GARLIC SAUCE

ENTREE SALADS

CLASSIC WEDGE • \$10
ICEBERG LETTUCE, BACON, BLEU CHEESE, TOMATO, RED ONION

CAESAR WEDGE • \$10
ICEBERG LETTUCE, CHICKEN, CROUTONS, PARMIGIANA, CREAMY CAESAR

FLATBREADS

MARGHERITA • \$8
FRESH BASIL, MOZZARELLA, TOMATO, OLIVE OIL, GARLIC, SEA SALT

FIVE CHEESE • \$8
TOMATO SAUCE, MOZZARELLA, CHEDDAR, MONTERREY JACK, ASIAGO, PARMIGIANO

THE RUSTIC • \$10
GARLIC BASE, MOZZARELLA, CARAMELIZED ONIONS, GOUDA, CHICKEN, ASIAGO

BBQ CHICKEN • \$10
BARBECUE SAUCE, MOZZARELLA, CHEDDAR, RED ONIONS, TOMATO, CHICKEN, JALAPENO

CLASSICO • \$10
TOMATO SAUCE, MOZZARELLA, SAUSAGE, RED ONION,
ROASTED PEPPER, PROSCIUTTO, BASIL

ITALIAN JOB • \$9
TOMATO SAUCE, MOZZARELLA, ASIAGO, SALAMI, RED ONION, KALAMATA OLIVES,
ROASTED RED PEPPER, BANANA PEPPERS, BASIL, BALSAMIC GLAZE

RIBEYE PHILLY • \$12
GARLIC BASE, GRILLED STEAK, ROASTED MUSHROOMS, ROASTED PEPPERS,
CARAMELIZED ONIONS, MOZZARELLA, PARMIGIANA, CHEDDAR

SIGNATURE DISH

FISH AND CHIPS • \$18
BEER BATTERED COD, SIDEWINDER FRIES, COLESLAW,
MALT VINEGAR, TARTAR SAUCE, HOP SALT

CHICKEN FRIED CHICKEN • \$16
BATTERED CHICKEN THIGH, CRISPY FRIES, CHORIZO
GRAVY, GRILLED JALAPENOS

STEAK FRITES • \$30
SEARED 12 OZ RIBEYE, TRUFFLE FRIES, CARAMELIZED ONIONS,
ROASTED MUSHROOMS, COMPOUND BUTTER
AKAUSHI TOMAHAWK RIBEYE • 24 OZ • \$95 40 OZ • \$150

HOT CHICKEN • \$10
FRIED CHICKEN THIGH, NASHVILLE SAUCE,
COLE SLAW, HOUSE SAUCE, PICKLE