



BAR MENU SPECIALTY DRINKS

DRINKS ON TAP

Texas Mule

TX Whiskey mule
\$11

Texas Monthly

Still Austin Bourbon Old Fashioned
made with Italian bitters
\$12

Hell of a Margarita

100% Blue Agave Cazadores Margarita with Cointreau
\$8.50

Holy Mojito

Lemon Mojito with a floater of upshot red blend
\$10

Mexican Martini

Spicy or Regular
(Jalapeño infused for spicy)
\$13

Hippie Hollow Rita

Skinny Margarita
Our famous hand shaken lime
margarita made for your figure
\$13

Sunrise Bloody Mary

Handcrafted Deep Eddy Lemon Vodka, our
bloody mary mix rimmed with spicy salt and
garnished with veggies and crumbled bacon
\$10

DEEP EDDY'S VODKA MULES

Austin Mule

Deep Eddy's Vodka
\$9

Ruby Mule

Deep Eddy's Ruby Red
\$10

Jalapeño Peach Mule

Deep Eddy's Peach shaken with Jalapeño
\$10

A GUIDE TO DIFFERENT TYPES OF BEER



LAGER

DUNKEL

Malty, smooth, low bitterness, slightly sweet
Color: amber to dark reddish brown

AMERICAN LAGER

Full-flavored, smooth and crisp
Color: Medium yellow

PILSNER

Hoppy, Slightly malty
Color: Pale straw to golden

BOCK

Strong malt flavor, more malty than hoppy
Color: dark amber to brown

ABV:

4.0% - 5.5%

4.2% - 5.3%

4.5% - 5.5%

5.5% - 7.5%

ABV:

ALE

ENGLISH BITTER ALE

Light, moderately hoppy, has a fruity aroma
Color: gold to copper

STOUT

Malty, rich, strong, sweet
Color: medium brown to black

PALE ALE

A good balance of maltiness and hoppiness
Color: Pale straw to golden

INDIA PALE ALE

Hoppy and extremely bitter
Color: deep golden to copper

3.0% - 5.0%

4.2% - 5.9%

4.7% - 7.0%

5.5% - 7.5%



APPS

Sheriff and Deputy

A pairing as old as time. A housemade Queso Blanco with fresh fire roasted salsa.

\$10.00

Panther Pork Nachos

Tortilla chips coated with queso and a healthy serving of pork topped with our BBQ sauce and pico.

\$13.50

Pretzel

Texas sized salted pretzel served with queso and stone ground mustard.

\$10.50

Liberty Lettuce Wraps

Fresh Butter Bibb lettuce served with a mixture of chicken, corn and bell peppers with salsa ranch.

\$14.00

Coconut Shrimp

Classic coconut breaded shrimp paired with our orange sriracha sauce.

\$14.00

HAND HELDS

All burgers are USDA ground beef seasoned and hand pressed served with lettuce, tomato and pickles.

Add the following to any burger:

Bacon \$1.50 Jalapenos \$.75 Avocado \$1.00
Cheese- American, Cheddar or Swiss \$1.50

Veteran Burger

Classic burger made your way.

\$11.00

Pimento Burger

One of our veteran burgers wearing bacon and smothered with pimento cheese.

\$13.50

Veggie Burger

Chipotle black bean burger topped with onions and mushrooms.

\$13.00

Pork Tenderloin Sandwich

A Hoosier classic.

\$15.50

Chicken Sandwich

Grilled Chicken wearing bacon.

\$14.00

Main Street Tacos

Pork or chicken tacos served on your choice of corn or flour tortilla and just the right amount of crunch.

Served with pico and avocado cream sauce

\$10.00

Cowboy Burger

Our veteran burger with bacon and cheddar cheese with a Hell of a lot of onion strings drizzled in BBQ sauce.

\$14.00

ENTREES

Add side salad for \$4

Fried Shrimp

Panko breaded shrimp with your choice of two sides.

\$17.50

Grilled Chicken

Marinated double lobe chicken breast with your choice of two sides.

\$14.50

Chicken Tenders

Deep fried hand breaded goodness with some chicken in there.

\$14.50

Texas Chicken Alfredo

Penne Pasta topped with our Texas Alfredo sauce.

Sub Shrimp \$2

\$18.50

San Gabriel Salmon

Lightly seasoned Alaskan Salmon topped with a sweet glaze.

\$17.50

CHICKEN WINGS

Bone in wings served with your choice of sauces to be tossed in.

5 Wings \$9

10 Wings \$14

Sauces

Buffalo, Garlic
Parmesan, or Chipotle
Citrus

Dry Rub

Lemon Pepper

Boneless Breaded Wings

\$13.00

SIDES

Jalapeno Corn
Roasted Vegetables
Seasoned Baby Baked Potatoes
Fries

Salads

Chicken Caesar

Crisp romaine lettuce tossed in Caesar dressing with shaved parmesan and croutons.

\$12.00

The Wedge

Iceberg wedge salad topped with bleu cheese, bacon bits and diced tomatoes.

\$9.00

Wilco Cobb Salad

Grape tomatoes, bacon, grilled chicken, boiled eggs and red onions with bleu cheese crumbles over a bed of field greens.

\$14.00

Hillside Berry Salad

Mixed lettuce topped with mandarin oranges, candied pecans and strawberries.

\$13.00

Dressings

Ranch, Bleu Cheese, Caesar, Blood Orange Vinaigrette and Balsamic Vinaigrette

Kid’s Meals

All served with fries
\$6

Kids cheeseburger

Kids size burger with cheese.

Kids quesadilla

Served with cheese or chicken.

Kids tenders

Our breaded tenders.

Brunch

Eggs Benedict

Sausage eggs benedict topped with our jalapeño alfredo sauce.

\$11.00

Hill Country Breakfast

Scrambled eggs served with country potatoes, your choice of bacon or sausage.

\$8.00

Migas

Scrambled eggs with pico and queso. Served with country potatoes.

\$8.00

Chicken and Waffles

Our Tenders with fresh waffles.

\$9.50

Desserts

Cinnamon Apple Brown Butter Cake

Brown butter cake topped with hot cinnamon apples, drizzled with caramel and cinamon

\$10

Key Lime Pie

Traditional Keylime.

\$6

S’mores

\$11.00

Non-Alcoholic Drinks

Loose Leaf Tea Sodas Coffee

