



SMALL BITES

Pimento Cheese with Smoked Jalapeños / Garlic Bread \$12
Spinach Artichoke Dip \$12
Queso Dip/Tortilla Chips \$8

Deviled Eggs \$7
Truffle Fries \$10
Bacon Cheese Fries \$14
Bacon Wrapped Jalapeño Poppers \$12

APPETIZERS

Shrimp a la Diabla \$12
Sautéed Shrimp / House-made Garlic Diabla Sauce /
Grilled Ciabatta Bread

Brussels Sprouts \$12
Crispy Brussels Sprouts / Fried Onions /
House Asian Sticky Sauce

3 West Picnic Board \$18
Candied Bacon / Assorted Cheese / Grilled Smoked Pork Sausage /
Whole-grain Mustard / Cornichons / Grilled Bread

Pub Pretzel & Beer Cheese \$12
Jumbo Pretzel / House-made Spiced Beer Cheese /
Whole-grain Mustard

Candied Bacon Truffle Mac N Cheese \$14
Smoked Gouda and Gruyere Cheese Sauce /
Candied Bacon Crumbles / Truffle Oil

Loaded BBQ Pulled Pork Fries \$16
Pulled Pork / Housemade BBQ Sauce / French Fries /
Green onion / Melted Cheese

3 West Loaded Nachos \$14
Tortilla Chips / Melted Cheese / Pico De Gallo /
Sour Cream / Fresh Cilantro / Green Onions
Add Chicken \$4, Pork \$4, Ground Beef \$5

WINGS

6 for \$12 10 for \$18

Sauces: Buffalo Nashville HOT BBQ Spiced Lemon Pepper Asian Style Sticky
Angry Italian(Chili Garlic Parmesan) Hot Honey Ranch
Sorry we can not combine sauces within the order

FARM GREENS

Add Grilled Chicken \$7, Salmon \$12, Shrimp \$10

Greek Salad \$14
Mix Greens / Olives / Cherry Tomatoes / Pickled Red Onion /
Feta / Balsamic Vinaigrette

Caesar Salad \$12
Romaine / House made Caesar Dressing / Croutons / Parmesan Cheese

Grilled Romaine Wedge \$16
Grilled Romaine / Cherry Tomatoes / Candied Bacon Crumbles /
Candied Applewood Smoked Bacon / Blue Cheese Dressing

Cobb Salad \$18
Diced Grilled Chicken / Boiled Eggs / Lettuce / Tomato / Avocado /
Cucumber / Onion / Candied Bacon Crumbles

Choice of Dressing: Ranch / Blue Cheese / Italian Vinaigrette / Lemon Truffle Vinaigrette / House made Caesar Dressing

CHEF’S CHOICE

Blackened Salmon \$26
6 oz Pan Seared Atlantic Salmon / Sautéed Broccolini /
Sweet Peppers / Garlic Herb Sauce

Fish & Chips \$20
Beer Battered Alaskan Cod / French Fries /

Bangers N Mash \$20
Smoked Pork Sausage / Mashed Potatoes /
Mushroom and Onion Brown Gravy

Pulled Pork Sliders \$18
Slow Cooked Pork / House Made BBQ Sauce / Tangy Coleslaw

CRAFT BURGERS & MORE

Our Beef burgers are made with chef’s secret blend of Chuck, Short rib and Brisket blend
All Burgers are served with House made french fries or house salad

Texas Burger \$16
Fire Roasted Mix Green Chili / Pepper Jack Cheese /
Southwest Aioli / Artisan Bun

Alehouse Burger \$16
Cheddar Cheese / Candied Bacon /
Caramelized Onion / Bacon Tomato Jam / Lettuce /
Tomato / Artisan Bun

Magic Mushroom Burger \$16
Sautéed Mushrooms / Caramelized Onions, Swiss Cheese / Lettuce /
Tomato / Onion / House Sauce / Artisan Bun

Classic American Cheeseburger \$16
Sharp Cheddar / Lettuce / Tomato Onion / House Secret Sauce /
Artisan Bun

Hangover Part III \$20
Pulled Pork/ Fired Roasted Green Chili/ Jalapeño Poppers/ Pepper-
Jack Cheese / Cheddar Cheese / Fried Egg/ Lettuce/ Tomato/
Onion/ Artisan Bun

Napa Burger \$18
Prosciutto / Triple Cream Brie / Red Wine Caramelized Onion /
Arugula /Truffle Aioli/ Ciabatta Bun

Lamb Burger \$18
7 oz Lamb Burger / Feta Cheese / Pickled Red Onion /
Sun Dried Tomato Aioli / Artisan Bun

Southwestern Salmon Burger \$18
Salmon Patty / Avocado Sauce / Cilantro Aioli / Mango Pico
de Gallo / Arugula / Brioche Bun

Buffalo Chicken Sandwich \$14
Crispy Chicken Breast Tossed in Buffalo Sauce / Lettuce /
Tomato / Onion / Pepper Jack Cheese / House Ranch /
Ciabatta Bun / French Fries

Avocado BLT Club \$16
Smoked Candied Bacon / Tomatoes / Lettuce / Sun Dried Tomato
Aioli / Mix Green Salad

Not Yo Mamma’s Grilled Cheese Samich with
Tomato Soup \$14
Melted Cheese / Caramelized Onions / Bacon Bits / Sprinkled
Secret Spices / Texas Toast / Creamy Tomato Soup

Notes: absolutely no substitutions allowed • Consuming raw or undercooked food may increase the chance of food-borne illness
Please notify your server if you have any dietary restriction • 18% automatic gratuity will be added to party of 6 or more • Kitchen beer \$3

BAR MENU



DRAFT BEER

Ask your server for our current selection:

BOTTLED BEER \$4.50

- Michelob Ultra
- Bud Light
- Miller Lite
- Coors Light

COCKTAILS

Blueberry Mule

Smirnoff Blueberry Vodka / Lemon Juice / Simple Syrup / Fever Tree Ginger Beer

Cosmopolitan

Grey Goose Vodka / Cointreau / Cranberry Juice / Lime Juice / Sugar Rim

Strawberry Gimlet

Tanqueray Gin / St. Germain / Strawberry Puree / Lime Juice

Bombay Bramble

Bombay Blackberry Raspberry Gin / Premium Tonic Water / Lemon Twist

The Swindle

Cointreau Orange Liqueur / Mezcal / Lime Juice / Lemon Juice / Orange Juice

Think Pink

Tito's Handmade Vodka / Pomegranate Liqueur / Lemon Juice / Sparkling Wine

Loosey Goosey

Grey Goose Vodka / 1888 Dirty Martini Mix / Olives

Vira's Margarita

Don Julio Blanco Tequila / Grand Mariner / Lime Juice / Agave / Tajin Rim

Island Spice

Jose Cuervo Tequila / Pineapple Juice / Jalapeno Agave / Lime Juice / Tajin Rim

Patron Paloma

Patron Silver Tequila / Grapefruit Juice / Lime Juice / Soda

Bell County Bounty

TX Blended Whiskey / Lemon Juice / Honey / Bitters

Jack in Black

Jack Daniels Old No. 7 Tennessee Whiskey / Kaluah Coffee Liqueur / Coca-Cola

Old Fashioned

Bulliet Bourbon / Orange / Luxardo Cherry / Sugar / Bitters

“THERE CANNOT BE GOOD LIVING WHERE THERE IS NO GOOD DRINKING.”

WINE

	Glass (6 oz.)	Bottle
Moscato D' Asti / Saracco / Piedmont, Italy	\$10.00	\$34.00
Pinot Grigio / Lagaria / Delle Venezie, Italy	\$8.00	\$28.00
Sauvignon Blanc / Seven Terraces / New Zealand	\$8.00	\$34.00
Chardonnay / Daou / Paso Robles	\$12.00	\$38.00
Tempranillo / Sangre de Toro / La Mancha, Spain	\$9.00	\$32.00
Malbec / Falernia / Mendoza,Argentina	\$10.00	\$38.00
Cabernet Sauvignon / Daou / Paso Robles / California	\$13.00	\$53.00

“GOOD FOOD AND GOOD COMPANY ARE TWO OF LIFE’S SIMPLEST YET GREATEST PLEASURES.”