



TAPAS

- Salsa Duo & Queso \$10
- Spinach Artichoke Dip and Grilled Pita Bread \$12
- Deviled Eggs \$6

- Truffle Fries \$8
- Bacon Cheese Fries \$10

APPETIZERS

- Shrimp a la Diabla \$12**
Sautéed Shrimp / House-made Garlic Diabla Sauce / Grilled Ciabatta Bread
- Brussels Sprouts \$10**
Crispy Brussels Sprouts / Fried Onions / House Asian Sticky Sauce
- Jalapeno Poppers \$10**
Cream Cheese Stuffed Bacon Wrapped Jalapenos
- 3 West Picnic Board \$16**
Candied Bacon / Assorted Cheese / Grilled Smoked Pork Sausage / Whole-grain Mustard / Cornichons / Grilled Bread

- Pub Pretzel & Beer Cheese \$10**
Jumbo Pretzel / House-made Spiced Beer Cheese / Whole-grain Mustard
- Candied Bacon Truffle Mac N Cheese \$12**
Smoked Gouda and Gruyere Cheese Sauce / Candied Bacon Crumbles / Truffle Oil
- Loaded BBQ Pulled Pork Fries \$14**
Pulled Pork / Housemade BBQ Sauce / French Fries / Green onion / Melted Cheese
- 3 West Loaded Nachos \$12**
Tortilla Chips / Melted Cheese / Pico De Gallo / Sour Cream / Fresh Cilantro / Green Onions
Add Chicken \$4, Pork \$4, Ground Beef \$5

WINGS

6 for \$10 10 for \$15

Sauces: Buffalo Nashville HOT BBQ Spiced Lemon Pepper Asian Style Sticky

Sorry we can not combine sauces within the order

FARM GREENS

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

- Greek Salad \$9**
Mix Greens / Olives / Cherry Tomatoes / Pickled Red Onion / Feta / Balsamic Vinaigrette
- Caesar Salad \$9**
Romaine / House made Caesar Dressing / Croutons / Parmesan Cheese

- Grilled Romaine Wedge \$10**
Grilled Romaine / Cherry Tomatoes / Candied Bacon Crumbles / Candied Applewood Smoked Bacon / Blue Cheese Dressing
- Cobb Salad \$14**
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 \$24**
6 oz Pan Seared Atlantic Salmon / Sautéed Broccolini / Sweet Peppers / Garlic Herb Sauce
- Fish & Chips \$18**
Beer Battered Alaskan Cod / French Fries / Tartar Sauce
- Lamb Burger \$16**
7 oz Lamb Burger / Feta Cheese / Pickled Red Onion / Sun Dried Tomato Aioli / Artisan Bun
- Green Chile Burger \$13**
Black Angus Beef / Fire Roasted Mix Green Chili / Pepper Jack Cheese / Southwest Aioli
- BBQ Pulled Pork Slider \$14**
Pulled Pork / Homemade Coleslaw / Slider Bun
- Alehouse Burger \$16**
7 oz Black Angus Burger / Cheddar Cheese / Candied Bacon / Caramelized Onion / Bacon Tomato Jam / Lettuce / Tomato / Artisan Bun

- Magic Mushroom Burger \$14**
Black Angus Beef / Sautéed Mushrooms / Caramelized Onions, Swiss Cheese / Artisan Bun / Lettuce / Tomato / Onion / House Sauce
- Classic American Cheeseburger \$12**
Black Angus Beef / Sharp Cheddar / Artisan Bun / Lettuce / Tomato / Onion / House Secret Sauce
- Buffalo Chicken Sandwich \$12**
Crispy Chicken Breast Tossed in Buffalo Sauce / Lettuce / Tomato / Onion / Pepper Jack Cheese / House Ranch / Ciabatta Bun / French Fries
- Avocado BLT Club \$14**
Smoked Candied Bacon / Tomatoes / Lettuce / Sun Dried Tomato Aioli / Mix Green Salad
- Not Yo Mamma's Grilled Cheese Samich with Tomato Soup \$12**
Melted Cheese / Caramelized Onions / Bacon Bits / Sprinkled Secret Spices / Texas Toast / Creamy Tomato Soup

"FOOD IS THE INGREDIENT THAT BINDS US TOGETHER."

BAR MENU



DRAFT BEER

Please scan the QR code for our current selection:



BOTTLED BEER

- Michelob Ultra \$4.00
- Bud Light \$4.00
- Miller Lite \$4.00
- Coors Light \$4.00

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

Virá'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."

SPARKLING WINE

	Glass (6 oz.)	Bottle
Moscato D' Asti / Saracco / Piedmont, Italy	\$9.00	\$34.00
Cava Brut Reserva / Juve & Camps / Penedes, Spain	\$10.00	\$38.00
Cava Brut Rosé / Juve & Camps / Penedes, Spain	\$10.00	\$38.00

WHITE WINE & ROSÉ

Pinot Grigio / Lagaria / Delle Venezie, Italy	\$8.00	\$28.00
Sauvignon Blanc / Seven Terraces / New Zealand	\$8.00	\$34.00
Chardonnay / Daou / Paso Robles	\$10.00	\$38.00
Rosé / Chateau Minuty / Cotes De Provence, France	\$9.00	\$38.00

RED WINE

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."