A Venue Stin

Available 11am-11pm

PEANUT BUTTER CHOCOLATE CAKE

Two moist layers of chocolate cake with dense crunchy peanut butter filling, covered in chocolate ganache and topped with real Reese's Peanut Butter Cups

DULCE DE LECHE CHEESECAKE

swirls of buttery caramel, creamy cheesecake & rich dulce de leche in a graham cracker crust topped with caramel

CHOCOLATE FUDGE BROWNIE

thick rich fudge brownie topped with ice cream, whipped cream & drizzled with hot fudge

CHOCOLATE LAVA CAKE *Gluten Free

dark & dense chocolate decadence - garnished with whipped cream & chocolate swirls + ice cream .50

RUSTIC APPLE TART

filled with granny smith apples & cinnamon wrapped in a handmade flaky crust + ice cream .50

LEMON ITALIAN CREAM CAKE

refreshing lemon cream fills with its delightful cream cake, topped with vanilla cake crumbs & a dusting of sugar

SELECT

Miller Lite Coors Light Yuengling Michelob Ultra Bud Light Budweiser

PREMIUM

Firestone Walker: 805 Blonde Shiner Bock Dos Equis Modelo Especial Blue Moon Seasonal Rotator

*see server for details

SUPER PREMIUM *10oz or 16oz

Austin East Ciders: Texas Honey

> New Belgium: Voodoo Ranger IPA

Peticolas: Velvet Hammer

Miller Lite Coors Light Coors Original Michelob Ultra Budweiser Lone Star Bud Light

Corona Corona Premier Dos Equis Lager Modelo Especial Pacifico Fat Tire Guinness Shiner Bock Stella Artois Heineken Sierra Nevada Pale Ale

McCanau Haze IPA Blood & Honey

CIDERS Angry Orchard SELTZERS

Truly White Claw

HARD SELTZER High Noon

NON-ALCOHOLIC Heineken Zero

Sam Adams: Just the Haze IPA

Merlot Cabernet Sauvignon White Zinfandel Pinot Grigio Moscato Chardonnay Champagne

Seven Deadly Zins

Kendall Jackson Chardonnay

J. Lohr Merlot

6oz glass 9oz glass & bottles available

Overtime Appetizers

CHIPS & DIP cup 4.99 bowl 7.49 CLASSIC OUESO, OUESO BLANCO, OR GUACAMOLE

WITH FRESHLY FRIED TORTILLA CHIPS

- + ground beef, fajita steak or chicken 1.99
- +beef brisket 2.99
- + sour cream, jalapenos or pico de gallo .49

CLASSIC SALSA OR SALSA VERDE 3.99 includes one refill

MACHO NACHOS half 7.49 full 9.49

our famous tortilla chips smothered in refried beans, cheddar cheese, lettuce, tomatoes, chives, sour cream & quacamole - served with salsa

- * sub queso .99
- + ground beef, fajita steak or chicken 2.99
- + beef brisket 3.99

IRISH POTATO NACHOS 9.99

crispy waffle fries topped with melted cheddar cheese, chopped tomatoes, jalapenos & chives

- topped with sour cream
- *sub queso .99+ bacon .99
- + ground beef, fajita steak or chicken 2.99
- + beef brisket 3.99

STREET TACOS two 6.49 four 9.49

soft corn tortillas filled with your choice fajita steak or chicken, beef brisket, grilled bay shrimp or ground beef, lightly topped with fresh chopped cilantro & onions - served with salsa verde

CRUNCH TIME 'SHROOMS 8.99

battered mushrooms fried until juicy on the inside & crispy on the outside

MOZZARELLA STICKS eight 8.99

golden brown & served with marinara

TOASTED CHEESY GARLIC BREAD 4.99

two slices of toasted garlic bread smothered in rich mozzarella cheese + marinara .49

LOADED SKINS 8.49

six potato halves stuffed with crumbled Applewood bacon, cheddar cheese & chives - served with sour cream

PAT'S PLAYBOOK PRETZELS

two 4.99 four 8.99 lightly salted pretzel twist served with beer cheese sauce

CHEESEBURGER SLIDERS

two 5.99 four 9.99 lean ground beef slider patties served with lettuce, tomato, red onion & pickles on the side + bacon .99 + French fries 2.99

QUESADILLAS

fajita steak or chicken 10.49 beef brisket or grilled bay shrimp 11.49 with mozzarella, cheddar cheese, bell peppers & onions, layered between grilled flour tortillas - served with tortilla chips, sour cream, quacamole & salsa

BAKED JALAPENO POPPERS 8.99

six roasted jalapenos, stuffed with cheddar, mozzarella & grilled chicken – served with chipotle ranch

SOUTHWEST CHICKEN EGG ROLLS 10.99

six halves - southwest seasoned chicken, spinach, black beans, kernel corn, red bell pepper & jack cheese

Fired Up Wings

TWO 3.49 **FIVE 7.99 TEN 12.49 FIFTEEN 15.99 TWENTY 20.49 FORTY 40.49**

wing orders are served with celery, carrot & choice of dressing boneless & combination orders available - see server for details + ALL DRUMS / FLATS .50 PER 5 wings

+ FRENCH FRIES 2.99

Wet Rubs

BUFFALO REAPER GARLIC PARMESAN TERIYAKI **HONEY BBQ MANGO HABANERO**

Dry Rubs

LEMON PEPPER CAJUN SOUR CREAM & ONION

Draft-A-Combo

PICK TWO 10.99 PICK THREE 14.99

include choice of two dressings *individual orders available

> **MOZZARELLA STICKS FRIED PICKLES ONION STRINGS WAFFLE FRIES FRENCH FRIES** TATER TOTS FIRED UP WINGS

SWEET POTATO FRIES IALAPENO POPPERS CHEESY GARLIC BREAD

PAT'S PLAYBOOK

PRETZELS CHICKEN STRIPS FRIED PICKLED JALAPENOS SPICY FRIED GREEN

BEANS CRUNCH TIME 'SHROOMS LOADED SKINS

Cocktails

COCO DREAM

Malibu Rum, Captain Morgan Spiced Rum, blue curação, mango puree, pineapple juice & lemon lime soda

JUST-IN JAMAICA

Ciroc Mango, peach schnapps, pineapple & cranberry juice, splash of sprite

BLUE BLISS

Deep Eddy Lemon Vodka, blue berry simple syrup fresh lime juice, lemonade, & soda water

SKINNY AGAVE RITA

Milagro Silver Tequila, Cointreau, agave nectar, and fresh lime juice - served on the rocks with a salted rim

P-AA-LOMA

Don Julio Blanco, fresh lime juice, pink grapefruit juice & agave nectar - served with a salted rim

SWEET & SPICY

Bacardi Mango Chile Rum, pineapple juice & splash cranberry juice - garnished with a Tajin rim

Martinis

VANILLA ESPRESSO

Absolut Vanilla, Kahlua Coffee Liqueur, with a Bailey's Irish Crème Floater

SIDE BY SIDE CAR

Courvoisier Cognac, Cointreau, & Fresh Lemon Juice - garnished with a sugar rim and orange peel

GRANDDADDY

Tanqueray Imported Gin, dry vermouth & olive juice - garnish with olives

- served with chipotle ranch