

# COCKTAILS

**Strawberry Watermelon Margarita** Frozen or on the Rocks  
Don Julio Blanco, Grand Marnier, sweet & sour, strawberry & watermelon puree, served with a salted rim & lime wedge

**Tito's Greyhound**  
Tito's handmade vodka & grapefruit juice

**Diddy on the Beach**  
Ciroc Frost, Giroc Coconut, & Yellow Edition Red Bull

**Austin's Peach Tea**  
Ciroc Peach, Captain White, Tanqueray, Grand Marnier, sweet & sour, & splash of coke

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

**Tito's Sonic**  
Tito's handmade vodka, soda & tonic water

**Hill Country Sunrise**  
Tito's handmade vodka, orange juice, & cranberry juice

**Ketelade**  
Ketel One Citroen, fresh lemon juice, sugar, lemonade, & soda water - served with a sugar rim & lemon wedge

**Just-in Jamaica**  
Ciroc Mango, peach schnapps, pineapple & cranberry juice, splash of sprite

# MARTINIS

**Granddaddy Martini**  
Tanqueray Imported Gin, dry vermouth, olive juice - garnish with olives

**Hpno-tini**  
Hpnotiq, Smirnoff vodka, fresh lemon juice - garnished with a lemon twist

**Georgiapolitan**  
Ciroc Peach, Ketel One Orange, cranberry juice, fresh lemon juice

# DRAFT BEER 10oz, 16oz, 22oz, 34oz, Pitcher

Home Brew  
**Austin's Loaded Lager**

Select  
Miller Lite  
Coors Light  
Bud Light  
Budweiser  
Michelob Ultra

Premium  
Shiner Bock  
Dos Equis  
Modelo Especial  
Modelo Negra  
Blue Moon  
Deep Ellum Dallas Blonde

Super Premium  
\*16oz or less only  
Firestone Walker  
Union Jack IPA  
Revolver-Blood & Honey

# BOTTLED BEER

Premium  
St. Archers Gold  
Austin Eastciders TXHoney  
Fat Tire  
Guinness  
Stella Artois  
Heineken  
Sam Adams Boston Lager

Premium Cont'd  
Sierra Nevada Pale Ale  
Corona  
Corona Premier  
Dos Equis Lager  
Angry Orchard  
Heineken Zero N/A  
Smirnoff Ice  
Truly Seltzer  
White Claw Seltzer

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

# WINE Glass 6oz, 9oz Bottle

House  
Canyon Road  
Merlot  
Pinot Grigio  
Beringer Moscato  
Champagne

Copper Ridge  
Cabernet Sauvignon  
Chardonnay  
White Zinfandel

Premium  
J. Lohr Merlot  
Seven Deadly Zins  
Kendall Jackson-Chardonnay

# Kick Off & Overtime Menu

Monday-Friday 3pm-7pm & Sunday –Thursday 11pm -1:30am dine in only

20% gratuity will be added to groups of six or more & to all orders during special events

## Crunch Time ‘Shrooms 6.99

whole baby bella mushrooms thickly battered & fried until juicy on the inside and super crispy on the outside  
-served with ranch

## Beer Caps 6.99

fried pickles and/or fried pickled jalapenos  
-served with ranch

## Cheeseburger Sliders 4.49

two lean ground beef slider patties served with lettuce, tomato, red onion & pickles on side + *bacon .99 + French fries 1.99*

## Loaded Skins 6.99

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

## 1/2 Macho Nachos 5.99

our famous tortilla chips smothered in refried beans, cheddar cheese, lettuce, tomatoes, chives, sour cream & guacamole - served with salsa  
+ *ground beef or grilled chicken 2.99*

## Street Tacos 4.99

(2) soft corn tortillas filled with your choice of ground beef, beef brisket, grilled chicken, or grilled bay shrimp lightly topped with fresh chopped cilantro & onions - served with salsa verde  
\*flour tortillas available

## Fired Up Wings 6.99

(6) served with celery, carrots & choice of dressing  
\*boneless & combination orders available  
– see server for details  
+ *French fries 1.99 + all drums or flats .99*

## Toasted Cheesy Garlic Bread 3.99

two slices of toasted garlic bread smothered in rich mozzarella cheese

## Mozzarella Sticks 6.99

(8) stringy cheesy goodness hand-breaded, fried golden brown & served with marinara dipping sauce

## Spicy Fried Green Beans 6.99

spicy battered green beans fried crisp & served with chipotle ranch

## Chips & Queso cup 3.99 bowl 5.99

freshly fried tortilla chips served with your choice of classic or blanco queso + ground beef or grilled chicken 1.99 + sour cream, jalapenos, or pico de gallo .49  
\*carrot & celery substitution available

## Baked Jalapeno Poppers 6.99

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

## Pat’s Pretzels 3.99

two lightly salted pretzel twist served with classic queso

## Fried Broccoli 5.99

fresh broccoli lightly hand battered & fried  
-served with a side of classic queso

## Irish Potato Nachos 7.99

crispy waffle fries topped with melted cheddar cheese, chopped tomatoes, jalapenos & chives  
- topped with sour cream  
+ *ground beef or grilled chicken 2.99 + beef brisket 3.99 + bacon .99 + sub queso .99*

# Austin Avenue I Plano



## DESSERTS 6.99

### Dulce de Leche Cheesecake

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

### Finale Cake

chocolate cake, with a swirl of chocolate cheesecake & fair trade cocoa mousse baked inside

### Black Cherry Ricotta Cheesecake

whole-milk ricotta, premium cream cheese, and swirls of black cherry baked on a buttery graham crust

### Chocolate Fudge Brownie

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

### Rustic Apple Tart

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

### Chocolate Lava Cake

\*Gluten Free  
dark & dense chocolate decadence - garnished with whipped cream & chocolate swirls  
+ ice cream .50

### Lemon Italian Cream Cake

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