

HAND CRAFTED COCKTAILS



CADILLAC MARGARITA \$14

Don Julio Silver, Gran Manier, lime juice, orange juice, and agave.

SPICY MARGARITA \$12

Mango Habanero Infused Teremana Blanco Aperol, orange, lime and agave.

ESPRESSO MARTINI \$12

Titos Handmade Vodka, Kahlua and Owens Espresso.

BLUEBERRY LEMONADE \$12

Smirnoff Blueberry Vodka, lemon, simple syrup and soda.

PINEAPPLE RUM PUNCH \$12

Parrot Bay Coconut Rum, peach and pineapple syrup, lime and a strawberry.

AUSTIN'S MULE \$12

Espolon Reposado, Cassis, lime and Fever Tree Ginger Beer.

STRAWBERRY MOJITO \$6

Mocktail—Strawberries, mint leaves, agave and soda water.

PASSION FRUIT LEMONADE \$6

Mocktail—Passion fruit syrup, lemon, and lemon lime soda.

PINEAPPLE LEMONADE \$6

Mocktail—Pineapple juice, lime juice, lemonade and topped with grenadine and cherry.

BLACKBERRY FIZZ \$6

Mocktail—Blackberries, cranberry juice, agave, and lemon lime soda.

BEERS ON TAP

Large selection of craft, domestic, and import beers on tap. Ask your server for our latest seasonal offerings.

SIGNATURE ITEMS

STEAK FRITES \$19

Flat iron steak topped with compound butter. Served with fries and house-made chimichurri sauce.



CHICKEN FRITES \$17

Grilled chicken breast topped with compound butter. Served with fries and house-made chimichurri sauce.

MOUTH-WATERING RIBS PURE TEXAS GOODNESS



1/2 RACK OF RIBS \$21

Pork spare ribs smoked and flame-grilled. Served with BBQ beans and choice of fries, mac n' cheese, or onion rings.

DELICIOUS HOUSE-MADE SHAKES \$8

By popular demand — Your choice of chocolate, strawberry or vanilla, whipped cream, and topped with a maraschino cherry.



GRILLED SHRIMP \$12

FAN FAVORITE

Six garlic and lemon herb infused shrimp that are butterflied and grilled to perfection.

NACHOS \$12

Ground beef, black beans, cheddar, and jack cheese on corn tortillas. Served with pico de gallo, guacamole, sour cream, and lettuce.



SAVORY APPETIZERS

WINGS \$14

Five traditional or bone-out wings. Choose from BBQ, Buffalo, Garlic Parmesan, Sweet Red Chile, Kickin' Bourbon, Dulce Diablo, Honey Sriracha, or naked.

MEGA FRIED MOZZARELLA \$10

NEW

Four giant fried mozzarella sticks served with house-made marinara sauce.

CHEESE FRIES \$11

Seasoned fries topped with house-made queso, cheddar and jack cheese, fresh green onions, bacon, and jalapeños.

CHEESE BURGER SLIDERS \$14

Three hand-formed mini patties with lettuce, tomato slices, cheddar cheese, red onions, pickles, and Austin's sauce.

VEGGIE SLIDERS (V) \$12

Three grilled-to-perfection portobello mushroom sliders topped with our house-made chimichurri sauce and sautéed vegetables. Served with basil pesto aioli.

AHI NACHOS \$15

Wonton chips topped with sesame ginger marinated poke, toasted sesame seeds, wasabi crema, freshly chopped cilantro, slivers of fresh jalapeño, green onions, and chipotle crema.

SOUTHWEST FLAVORS



CHIPS & SALSA (V) \$8

Tortilla chips and fresh house-made salsa. Add guac \$4, queso \$6, jalapeño ranch \$3

FLAUTAS \$10

Six house-made flautas with either shredded chicken, pork carnitas, or shredded beef, topped with Cotija cheese and freshly minced cilantro. Served with a side of queso.

QUESADILLAS \$12

Blend of mixed cheeses, fresh pico de gallo, sour cream, and housemade guacamole. Add chicken, steak, shrimp, or carnitas \$4

SOUTHWEST EGG ROLLS \$11

Crispy wonton wrappers stuffed with chicken, black beans, corn, and cheese. Served with Boom-Boom sauce.

PRETZEL STICKS (V) \$11

Four buttered pretzel sticks served with brown sugar and cinnamon butter, Shiner Bock beer cheese, and country-style dijon mustard.

BURGERS

SUNNY BURGER \$15

1/3lb patty with thick-cut bacon, cheddar cheese, sunny-side-up egg, lettuce, tomato, red onion, pickles, and Boon-Boom sauce. Served with fries.



HOUSE BURGER \$13

Hand-formed patty with lettuce, tomatoes, red onions, and pickles. Served with fries. Add cheese \$1, bacon \$2

THE MILBURGER \$15

1/3lb burger with thick-cut bacon, smoked gouda, baby arugula, tomatoes, sweet horseradish pickles, red onions, and apple cider vinaigrette. Served with fries.

VEGGIE BURGER (GF) (V) \$15

Black bean patty with guacamole, basil pesto aioli, grilled jalapeños, lettuce, tomatoes, and red onions. Served with sweet potato waffle fries.

HATCH GREEN CHILE QUESO BURGER \$15

Our House burger topped with queso, hatch green chiles, four onion rings, lettuce, and tomato. Served with fries.

GHOST BURGER \$15

1/3lb patty topped with ghost pepper cheese, house-made onion rings, special sauce, lettuce, and tomato. Served with fries.

SMASH BURGER \$15

SMASHIN' FLAVOR

Angus beef patty, American and smoked cheddar cheeses, dill pickles, and Austin's sauce. Served with fries.

HANDCRAFTED PIZZAS

14"

TOPPINGS AVAILABLE \$3 EACH

Build your own pizza or pile on additional toppings to any of our specialty pizzas.

- Pepperoni
- Italian sausage
- Beef
- Organic chicken
- Canadian bacon
- Diced tomatoes
- Jalapeños
- Pineapple
- Green bell peppers
- Onions
- Mushrooms
- Smoky BBQ sauce

CHEESE (V) \$14

Hand-stretched dough, made to order, topped with whole milk mozzarella and smoked provolone cheeses.

PEPPERONI \$15

Our delicious cheese pizza topped with copious amounts of large pepperoni slices and cooked to perfection.

VEGETARIAN (V) \$16

Hand-stretched dough topped with house-made sauce, smoked provolone and buffalo milk mozzarella, green bell peppers, onions, tomatoes, black olives, and mushrooms.

SUPREME \$21

Hand-stretched dough topped with house-made sauce, smoked provolone and buffalo milk mozzarella, pepperoni, Italian sausage, bell peppers, onions, tomatoes, and mushrooms.

HAWAIIAN \$17

Hand-stretched dough topped with house-made sauce, smoked provolone and buffalo milk mozzarella, Canadian bacon, and pineapple.

MEAT LOVERS \$18

Our house-made pizza, featuring house-made sauce, buffalo mozzarella, smoked provolone, and abundant portions of pepperoni, Italian sausage, beef, and Canadian bacon.

BUILD YOUR OWN \$14

Start with our freshly baked cheese pizza. Pick from a variety of mouthwatering toppings to suit your taste.

10" GLUTEN FREE (GF) \$12

10" personal size gluten-free cheese pizza. Choose additional toppings from the offerings above.

DELICIOUS ENTREES

GRILLED MAHI MAHI WITH MANGO SALSA (V) \$18

An 8oz Mahi Mahi filet atop a bed of cilantro lime rice and topped with a cascading helping of our house-made mango salsa. Garnished with chopped cilantro and a lime wedge.

RICE BOWL (V) \$14

A base of cilantro lime rice and black bean purée, topped with your choice of protein, sliced avocado, Southwest pico and chopped cilantro.

Add *steak, chicken, carnitas, al pastor, or steamed veggies*

FISH & CHIPS \$16

An 8oz beer-battered fried cod fillet served with the world's best fries and tartar and cocktail sauces.

GARDEN-FRESH SALADS

CAESAR SALAD (V) \$11

Chopped romaine lettuce, shaved parmesan cheese, house-made croutons, and gourmet Caesar dressing.

Add *chicken, steak, or shrimp* \$4

CARNITAS SALAD \$15

Carnitas, corn and black bean relish, avocado, tomatoes, and Monterey Jack cheese on a bed of romaine lettuce, served with smoky ranch dressing.

COBB SALAD \$15

Grilled or fried chicken with diced boiled eggs, smoked bacon bits, diced tomatoes, bleu cheese crumbles, Southwest pico, and a Monterey Jack and cheddar cheese combination all on a bed of romaine lettuce.

ORGANIC CHICKEN SALAD \$15

Grilled organic chicken breast on mixed greens with pumpkin seeds, cranberries, strawberries, blueberries, cherry tomatoes, mandarin oranges, and a poppy seed dressing.

TACO SALAD \$15

Mixed greens, taco meat, diced tomatoes, mixed cheese, chopped cilantro, sour cream, guacamole, and slivered fresh jalapeños on a bed of black beans and cilantro lime rice nestled into a house-made taco shell.

Sub *chicken fajita, beef fajita, shrimp, or carnitas* \$4

WEDGE SALAD \$11

Iceberg lettuce, bleu cheese crumbles, bacon bits, cherry tomatoes, diced red onions, roasted pumpkin seeds, and bleu cheese dressing.

SIDES AND OTHER LITTLE SAVORY BITES

FRENCH FRIES \$5

SWEET POTATO FRIES \$5

TATER TOTS \$5

ONION RINGS \$6

CEASAR SALAD \$7

HOUSE SALAD \$7

SLICED AVOCADO \$3.50

GUACAMOLE \$6

QUESO \$8

SALSA \$4

STEAMED VEGGIES \$7

CILANTRO LIME RICE \$4

MOUTHWATERING SANDWICHES

STEAK SANDWICH \$17

7oz flat iron steak, thinly sliced and layered on a grilled French baguette with four house-made onion rings, a dollop of horseradish aioli, all accompanied by our renowned fries.

PHILLY CHEESESTEAK \$15

A heaping portion of shaved ribeye mixed with sautéed onions and topped with provolone cheese. All of that goodness served in an Amoroso roll and joined with our delicious fries.

ORGANIC BBQ CHICKEN SANDWICH \$15

Organic chicken breast, smoky BBQ sauce, bacon, cheddar cheese, lettuce, red onion, basil pesto aioli, sliced tomatoes on Texas toast. Served with our renowned fries.



NASHVILLE HOT CHICKEN SANDWICH \$15

Fried chicken breast tossed in Nashville sauce, house-made creamy coleslaw, dill pickles, and Boom-Boom sauce all on a challah bun.

HOUSE CHICKEN SANDWICH \$14

Organic chicken breast grilled or fried, lettuce, tomatoes, pickles and Austin's sauce. Served with seasoned fries.

GRILLED CHEESE SANDWICH (V) \$11

Buttered and toasted Texas toast with multiple slices of cheddar and American cheese melted to perfection. Served with our renowned fries.

LET'S GET THIS PARTY STARTED PLATTERS

Our party platters are designed for groups of three to five people, packed with flavor and perfect for sharing!

CHIPS & QUESO PLATTER (V) \$45

A mountain of our famous chips, salsa, and house-made Tex-Mex style queso.

FRIES & TOTS PLATTER (V) \$45

French fries and tater tots piled high then covered in melted cheeses, bacon bits, and green onions. Served with ranch dipping sauce.

STREET TACO PLATTER \$55

A celebration of our street tacos, including beef fajita, chicken fajita, grilled shrimp, authentic carnitas tacos, and al pastor tacos. Joined with a heaping portion of house-made guacamole and fresh chips.

Choice of proteins, up to 4

CHICKEN TENDER PLATTER \$55

Twenty-five large tenders served plain or tossed in any of our delicious flavors — BBQ, Buffalo, Garlic Parmesan, Sweet Red Chile, Kickin' Bourbon, Dulce Diablo, Sriracha, or naked. Served with ranch dipping sauce.

BONE-IN WING PLATTER \$55

Twenty-five traditional wings in any of our great tasting flavors — BBQ, Buffalo, Garlic Parmesan, Sweet Red Chile, Kickin' Bourbon, Dulce Diablo, Honey Sriracha, or naked. Served with our ranch dipping sauce.

CHEESE QUESADILLA PLATTER \$40

Exceptional blend of mixed cheeses, fresh pico de gallo, sour cream, and house-made guacamole.

I'LL EAT TOTS ALL DAY

= SPICY
(V) = VEGETARIAN
(GF) = GLUTEN FREE

DIETARY REQUIREMENTS

Please ask your server.

CULINARY STREET TACOS

STEAK TACOS \$14

Four grilled steak tacos topped with white onions, cilantro, and our house-made salsa roja and salsa verde, all served on warm corn tortillas.

CARNITAS TACOS \$14

Slow-roasted pork, sautéed in ancho chiles, served on four corn tortillas. Topped with house-made, pickled red onions and sliced jalapeños for an extra kick.

CHICKEN TACOS \$14

Four organic chicken tacos, served on corn tortillas and topped with white onions, cilantro, and our house-made salsa roja and salsa verde.

AL PASTOR TACOS \$14

Thinly sliced pieces of marinated pork served on corn tortillas with diced white onions, pineapples and cilantro.

SHRIMP TACOS \$14

Four corn tortillas topped with shrimp sautéed in chimichurri sauce, pickled red onions, sliced jalapeños, served with house-made green sauce and roasted salsa.



SIGNATURE TACOS

MAHI MAHI TACOS \$16

Grilled mahi mahi topped with house-made mango salsa, a hint of lime juice, chopped cilantro all nestled in two flour tortillas and black beans topped with queso fresco.

FISH TACOS \$14

Two tacos with fried cod fillets topped with house-made coleslaw, tomatoes, chipotle crema, pickled red onions, serrano chiles, fresno chiles, and chopped cilantro.

SAVE SOME ROOM FOR DESSERTS

CAST IRON COOKIE SUNDAE \$9

House-made chocolate cookie baked in a cast iron pan served with two scoops of vanilla ice cream, Ghirardelli chocolate and caramel sauce, whipped cream and a cherry.

ICE CREAM NACHOS \$10

Cinnamon sugar covered nachos joined with a large scoop of vanilla ice cream, topped with Ghirardelli dark chocolate sauce, caramel sauce, and whipped cream.

ICE CREAM SUNDAE \$15

A cinnamon sugar tortilla bowl loaded with vanilla, chocolate and strawberry ice cream. Topped with whipped cream, Boom Chicka Pop sweet and salty kettle corn, Ghirardelli chocolate, caramel sauce and three cherries.

NY STYLE CHEESECAKE \$9

Cheesecake served with strawberry purée.

CHOCOLATE GANACHE CAKE \$9

Chocolate cake covered in chocolate ganache.

DRINKS

SODA \$3

Pepsi, Diet Pepsi, Mountain Dew, Dr Pepper, Ginger Ale, and Mug Root Beer.

ICED TEA \$3

STRAWBERRY LEMONADE \$5

ROY ROGERS \$5

Non-alcoholic mixed drink made with Pepsi and grenadine syrup. Garnished with a maraschino cherry.

SHIRLEY TEMPLE \$5

Non-alcoholic mixed drink made with ginger ale and grenadine syrup. Garnished with a maraschino cherry.

THAT'S WHAT I LIKE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.