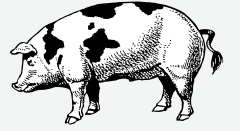


**STARTERS** DUO DIP 8 • CRISPY CALAMARI 11 • SMOKED TROUT DIP 10  
 DEVEILED EGGS W/ BACON 5 • SHRIMP & CRAB COCKTAIL 14



**SALADS** **CHOPPED** ROASTED CHICKEN, HAND-CHOPPED VEGETABLES, BLUE CHEESE, AVOCADO, WALNUTS, HOUSE VIN 14  
**ZUNI CHICKEN** ROASTED CHICKEN, JULIENNED APPLES, EGG, WALNUTS, PECANS, RAISINS, BACON, BLUE CHEESE, BACON VIN 14  
**STEAK** ANGUS FILET, TOMATO, RED ONION, ROASTED PECANS, MANCHEGO, AVOCADO, BACON VIN 18

**WOOD FIRED GRILL** **BLACKENED RIB-EYE** LIGHTLY BLACKENED AND SEARED OVER HARDWOOD 32  
**SIMPLY GRILLED SALMON** FARM RAISED SALMON GRILLED OVER HOT COALS 24  
**FIRE BRICK CHICKEN** HALF OF A ROASTED CHICKEN WITH PAN DRIPPINGS 17  
**TEXAS PORK BACK RIBS** FALL-OFF-THE-BONE RIBS WITH HOUSE-MADE BBQ SAUCE 18  
**DOUBLE CUT CHOP** SLOW ROASTED IN CRUSHED HERBS AND SPICES, WITH CINNAMON BUTTER 24  
**ANGUS NEW YORK STRIP** GRILLED OVER HARDWOOD AND GARNISHED WITH WORCESTERSHIRE BUTTER 28  
**MUSHROOM MEATLOAF** FIRE ROASTED IN OUR BRICK OVEN AND TOPPED WITH RED WINE SAUCE 19  
**PECAN TROUT** FRESH TROUT, GRILLED AND TOPPED WITH WHITE WINE SAUCE AND ROASTED PECANS 22  
**BEEF SHORT RIB** BONE-IN RIB, SLOW COOKED AND SERVED WITH HONEY MUSTARD BBQ SAUCE 27  
**FILET MIGNON** SEARED FILET OVER HARDWOOD AND TOPPED WITH WORCESTERSHIRE BUTTER 37  
**FRESH FISH OF THE DAY** CHEF'S PREPARATIONS CHANGE DAILY MK

\* ALL ENTREES SERVED WITH THE SIDE OF YOUR CHOICE

**SANDWICHES** **CHEESEBURGER** GROUND IN HOUSE, SERVED ALL THE WAY, WITH A DASH OF MAYO AND MUSTARD 12  
**TEXAS BURGER** GROUND IN HOUSE, CHEDDAR, CRISPY PANCETTA, ONIONS, JALAPEÑO, MESQUITE SAUCE 13  
**CLASSIC CLUB** BLACK FOREST HAM, MAPLE-GLAZED TURKEY, AVOCADO, SWISS, LETTUCE, TOMATO, MAYO, MUSTARD 12  
**PASTRAMI** PILED HIGH PASTRAMI, SWISS, SPICY MUSTARD, LAYERED WITH HOUSE-MADE SLAW 13  
**MESQUITE CHICKEN** MESQUITE GRILLED CHICKEN, CHEDDAR, TOMATO, LETTUCE, PICKLES, ONIONS, SECRET SAUCE 13

\* ALL SANDWICHES SERVED WITH THE SIDE OF YOUR CHOICE

**WOOD FIRED PIZZAS** **THE PIG** PEPPERONI, ITALIAN SAUSAGE, PANCETTA, MOZZARELLA, TOMATO SAUCE 16  
**WILD MUSHROOM** ROASTED MUSHROOMS, FRESH THYME, MOZZARELLA, CREAM SAUCE 14  
**GLADIATOR** ITALIAN SAUSAGE, OREGANO, RED BELL PEPPERS, MOZZARELLA, TOMATO SAUCE 16  
**BBQ CHICKEN** ROASTED CHICKEN, CILANTRO, RED ONIONS, MOZZARELLA, BBQ SAUCE 14  
**SOUTHWESTERN** PEPPERONI, ROASTED GREEN CHILES, MOZZARELLA, CREAM SAUCE 14  
**THE GODFATHER** PANCETTA, SALUMI, MOZZARELLA, WILD ARUGULA, TOMATO SAUCE 15  
**MEXICAN CHORIZO** CHORIZO, MOZZARELLA, CILANTRO PESTO, SERRANO PEPPERS, TOMATO SAUCE 15  
**SO. CAL** MOZZARELLA, BASIL, MANCHEGO, TOMATOES, AVOCADO SLICES 14  
**BLACK & BLUE** TENDER SHORT RIB, MOZZARELLA, BLUE CHEESE, GARNISHED WITH WORCESTERSHIRE SAUCE 15

## EXTRAS & SIDES 6

SHOESTRING FRENCH FRIES • MASHED POTATOES • VEGETABLE OF THE DAY  
 TOMATOES & BLUE CHEESE • LITTLE HOUSE SALAD • ROASTED PEANUT COLESLAW

## DESSERTS 9

CHOCOLATE POT DE CREME  
 TRES LECHE  
 KEY LIME PIE

## WHITE

### ROSATELLO - MOSCATO - ITALY 8/28

ORANGE BLOSSOMS, SWEET CITRUS

### CAVIT “LUNETTA” - PROSECCO - ITALY 12/42

FRUITY, NUTTY, SOFT AND SMOKY

### FEATURED ROSÉ - AQ

SEASONAL FEATURED ROSÉ

### DREAMBIRD - PINOT GRIGIO - ROMANIA 8/28

LEMON ZEST, MINERALS, EASILY QUAFFABLE

### PETER YEALANDS - SAUVIGNON BLANC - MARLBOROUGH 11/39

GUAVA, PASSION FRUIT, FRESH HERBS

### LULI - CHARDONNAY - ST. LUCIA 15/53

FLORAL, BLOOD ORANGE, STONE FRUIT

### THANISCH “FEINHERB” - RIESLING - GERMANY 10/35

CLEMENTINE, PEACH TEA, GRAPEFRUIT

### SAN PIETRO - PINOT GRIGIO - ITALY 42

TROPICAL FRUIT, HONEY

### LA FORCINE - VOUVRAY - LOIRE VALLEY, FRANCE 39

LIGHT BODY, FUN, FRENCH!

### TRINITY HILLS - SAUVIGNON BLANC - NEW ZEALAND 35

CITRUS BLOSSOM, PASSION FRUIT

### SPY VALLEY - SAUVIGNON BLANC - NEW ZEALAND 39

PASSION FRUIT, LEMONGRASS, GINGER

### BICHOT BOURGOGNE BLANC - CHARDONNAY - FRANCE 39

HONEY, DRIED FRUIT, WHITE FLOWERS

## RED

### ROSATELLO - RED MOSCATO - ITALY 8/28

HONEYED FRUIT, ROSE PETAL

### DREAMBIRD - PINOT NOIR - ROMANIA 8/29

BLACKBERRY, RASPBERRY, CINNAMON

### MOUTON NOIR “O.P.P.” - PINOT NOIR - WILLAMETTE VALLEY, OR 14/49

GINGERY WOOD, EARTHY, SPICES

### DISRUPTION - MERLOT - COLUMBIA VALLEY, WA 11/39

BLUEBERRY COMPOTE, COCOA DUST

### LA POSTA “PAULUCCI” - MALBEC - MENDOZA, ARGENTINA 12/42

RED CHERRIES, RASPBERRIES, VIOLETS

### LO-VE - GARNACHA - SPAIN 11/39

VIOLET, LAVENDER, RED FRUIT

### IMAGERY - CABERNET SAUVIGNON - CALIFORNIA 14/49

OPULENT, BLACK CHERRY, SPICE

### BANSHEE - CABERNET SAUVIGNON - NAPA VALLEY 25/88

ELEGANT, BALANCED, EARTHY

### THE PRISONER “THORN” - MERLOT - NAPA VALLEY 111

BLACK PLUM, ANISE, GRILLED ROSEMARY

### LA MOZZA “I PERAZZI” - SANGIOVESE - MORELLINO DI SCANSANO, ITALY 37

SPICE, LICORICE, RIPE CHERRY

### LA RIOJA ALTA “VINA ALBERDI” - TEMPRANILLO - SPAIN 46

CARAMEL, VANILLA, COCOA

### SKETCHBOOK - CABERNET SAUVIGNON - MENDOCINO CO., CA 41

SWEET CHERRIES, BLACK CURRANT, CEDAR

### SILVER GHOST - CABERNET SAUVIGNON - NAPA VALLEY 74

MOCHA, BLUEBERRY, CASSIS

### ELIZABETH SPENCER - CABERNET SAUVIGNON - NAPA VALLEY 86

RICH PLUM JELLY, FLORAL, FIGS

### TITUS VINEYARDS “ANDRONICUS” - RED BLEND - NAPA VALLEY 56

GERMAN CHOCOLATE, FRESH STRAWBERRY, BLACKBERRY

### THE PRISONER - ZINFANDEL BLEND - NAPA VALLEY 105

RASPBERRY, POMEGRANATE, WILD BERRY

## COCKTAILS

### JALAPEÑO MARGARITA MARTINI 10

TEQUILA, FRESH LIME, CACTUS SALT RIM

### PINK GUAVA MARGARITA 10

TEQUILA, PINK GUAVA PUREE, SWEET N' SOUR, SMOKEY GUAVA SALT RIM

### MANGO MARGARITA MARTINI 10

TEQUILA, MANGO, SWEET N' SPICY SALTED RIM

### FLEURTINI 10

VODKA, ELDERFLOWER, LIME, CANE SYRUP

### TROPICAL LEGADO MARTINI 10

RUM, PASSION FRUIT, PINEAPPLE

### WHISKEY PEACH 10

WHITE PEACH, BLACK TEA, WHISKEY

### THE RIG 11

TEXAS WHISKEY, GINGER, LIME

### TEXAS RANGER MANHATTAN 11

TEXAS RANGER WHISKEY, BITTERS, LUXARDO CHERRY

## ON TAP

### LOST GOLD IPA BLANCO, TX 7

REAL ALE BREWING CO. 6.6%

### TERLINGUA GOLD PALE ALE ALPINE, TX 7

BIG BEND BREWING CO. 6.2%

### ESTRELLA DAMM BARCELONA, SPAIN 7

EUROPEAN PILSNER 4.6%

### AVALANCHE AMBER ALE BRECKENRIDGE, CO 7

BRECKENRIDGE BREWERY 4.4%

### MILK STOUT NITRO LONGMONT, CO 7

LEFT HAND BREWING CO. 6%

### CPT FAVORITE 8

ROTATING BEERS FROM SELECT BREWERIES

## DOMESTIC BOTTLES 5

BUD LIGHT • MILLER LITE

COORS LIGHT • BUDWEISER

MICHELOB ULTRA • BLUE MOON

## IMPORTED BOTTLES 5.5

CORONA • DOS EQUIS

## NON-ALCOHOLIC BEVERAGES

TOPO CHICO 4

AQUA PANNA 4

FOUNTAIN SODAS 3

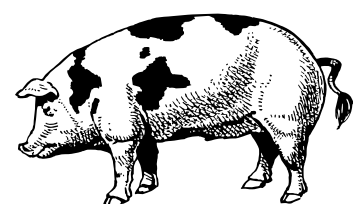
ICED TEA SWEET OR UNSWEET 2.5

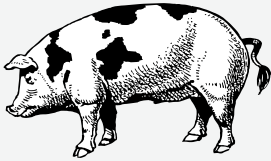
IBC ROOT BEER 3

PEACH GREEN TEA 3

FRESH SQUEEZED LEMONADE 3.50

ARNOLD PALMER 2.75





# BRUNCH

SATURDAY - SUNDAY 11:00 - 3:00

## **PECAN BOURBON FRENCH TOAST 14**

FRENCH TOAST TOPPED WITH BOURBON BUTTER AND ROASTED PECANS, SERVED WITH THICK SLICED BACON

## **MEXICAN MIGAS 13**

SCRAMBLED EGGS TOSSED IN FIRE ROASTED SALSA WITH TORTILLA STRIPS, TOPPED WITH AVOCADO SLICES AND CREMA

## **HAM & CHEESE OMELETTE 13**

3 EGG OMELETTE WITH BLACK FOREST HAM AND CHEDDAR, SERVED WITH COUNTRY POTATOES

## **BRISKET HASH 16**

TENDER BRISKET, COUNTRY POTATOES, CHEDDAR, TOPPED WITH A SUNNY SIDE EGG

## **BREAKFAST BURRITO 11**

HOUSE-MADE CHORIZO, COUNTRY POTATOES, CHEDDAR, SCRAMBLED EGGS

## **STEAK & EGGS 21**

SEARED FILET MIGNON, 2 SUNNY SIDE EGGS, COUNTRY POTATOES, TOASTED SOURDOUGH

## **EXTRAS & SIDES 5**

SMOKED BACON • BLUEBERRY SAUSAGES  
COUNTRY POTATOES • FRESH FRUIT

**MIMOSA 7**

**BLOODY MARY 7**