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

SALADS
- CHOPPED: ROASTED CHICKEN, HAND-CHOPPED VEGETABLES, BLUE CHEESE, AVOCADO, WALNUTS, HOUSE VINEGAR 14
- ZUNI CHICKEN: ROASTED CHICKEN, JUILLIENNE APPLES, EGG, WALNUTS, PECANS, RAISINS, BACON, BLUE CHEESE, BACON VINEGAR 14
- STEAK: ANGUS FILET, TOMATO, RED ONION, ROASTED PECANS, MANCHEGO, AVOCADO, BACON VINEGAR 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

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, JALAPENO, 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

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, BUFFALO MOZZARELLA, WILD ARUGULA, TOMATO SAUCE 15
- MEXICAN CHORIZO: CHORIZO, BUFFALO MOZZARELLA, CILANTRO PESTO, SERRANO PEPPERS, TOMATO SAUCE 15
- SO. CAL: FRESH MOZZARELLA, BASIL, MANCHEGO, TOMATOES, AVOCADO SLICES 14
- BLACK & BLUE: TENDER SHORT RIB, MOZZARELLA, BLUE CHEESE, GARNISHED WITH WORCESTERSHIRE SAUCE 15

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

DESSERTS
- CHOCOLATE POT DE CREME
- TRES LECHE
- KEY LIME PIE

*PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES
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

SEA PEARL - SAUVIGNON BLANC - NEW ZEALAND 9/32
MELON, FRESH GUAVA, PASSION FRUIT

DISRUPTION - CHARDONNAY - COLUMBIA VALLEY, WA 13/46
LEMON MERINGUE, LIME ZEST, MINERALS

THANISCH “FEINHERB” - RIESLING - GERMANY 10/35
CLEMENETINE, 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 10/35
BLUEBERRY COMPOTE, COCOA DUST

LA POSTA “PAULUCCI” - MALBEC - MENDOZA, ARGENTINA 11/39
RED CHERRIES, RASPBERRIES, VIOLETS

LO-VE - GARNACHA - SPAIN 11/39
VIOLET, LAVENDER, RED FRUIT

PARDUCCI “TRUE GRIT” - CABERNET SAUVIGNON - MENDOCINO CO., CA 13/46
ROSE PETALS, TOBACCO, CASSIS

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 RIJOA ALTA “VINA ALBERDI” - TEMPRANILLO - SPAIN 46
CARAMEL, VANILLA, COCOA

SKETCHBOOK - CABERNET SAUVIGNON - MENDOCINO CO., CA 41
SWEET CHERRIES, BLACK CurrANT, CEDAR

ELIZABETH SPENCER - CABERNET SAUVIGNON - NAPA VALLEY 86
ROSE PETALS, TOBACCO, CASSIS

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

JALAPÉÑO MARGARITA MARTINI 10
TEQUILA, FRESH LIME, CACTUS SALT RIM

PINK GUAVA MARGARITA 10
TEQUILA, PINK GUAVA PUREE, SWEET N’ SOUR, SMOKEY GUAVA SALT RIM

WEST COAST PEARTINI 10
PEAR VODKA, NAPA VALLEY PEAR PUREE, SPLASH OF SODA WATER

SOUTHERN LEMONADE 10
SWEET TEA VODKA, SOUTHERN COMFORT, LEMONADE

THE RIG 11
TEXAS WHISKEY, GINGER, LIME

TROPICAL LEGADO MARTINI 10
RUM, PASSION FRUIT, PINEAPPLE

MANGO MARGARITA MARTINI 10
TEQUILA, MANGO, SWEET N’ SPICY SALTED RIM

TEXAS RANGER MANHATTAN 11
TEXAS RANGER WHISKEY, BITTERS, LUXARDO CHERRY

ON TAP

LOST GOLD IPA BLANCO, TX 6
REAL ALE BREWING CO. 6.6%

TERLINGUA GOLD ALE ALPINE, TX 6
BIG BEND BREWING CO. 6%

ESTRELLA DAMM BARCELONA, SPAIN 6
EUROPEAN PILSNER 4.6%

AVALANCHE AMBER ALE BRECKENRIDGE, CO 6
BRECKENRIDGE BREWERY 4.4%

MILK STOUT NITRO LONGMONT, CO 6
LEFT HAND BREWING CO. 6%

CPT FAVORITE 7
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

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