

**STARTERS** CRISPY CALAMARI 12 • SPINACH & ARTICHOKE DIP 12 • DUO DIP 9  
SMOKED SALMON 15 • DEILED EGGS W/ BACON 6

**SALADS** ZUNI CHICKEN ROASTED CHICKEN, JULIENNED APPLES, EGG, WALNUTS, PECANS, RAISINS, BACON, BLUE CHEESE, BACON VIN 15

**STEAK** ANGUS FILET, TOMATO, RED ONION, ROASTED PECANS, MANCHEGO, AVOCADO, BACON VIN 20

**AHI TUNA** SEARED & SLICED, WONTONS, GREENS, PEANUTS, PONZU SAUCE, GINGER DRESSING 20

**CAESAR** ROMAINE, KALE, CROUTONS, PARMESAN CHEESE, CAESAR DRESSING 12 ADD CHICKEN 5

**WOOD FIRED GRILL** SIMPLY GRILLED SALMON FARM RAISED SALMON GRILLED OVER HOT COALS 24

**FISH & CHIPS** BEER BATTERED FLAKY WHITE FISH WITH TARTAR SAUCE 20

**TOMAHAWK RIBEYE** SEARED OVER HARDWOOD WITH ESPRESSO BEANS 55

**FILET MIGNON** SEARED FILET OVER HARDWOOD AND TOPPED WITH WORCESTERSHIRE BUTTER 38

**BLACKENED RIBEYE** MARINATED & LIGHTLY BLACKENED, SEARED OVER HARDWOOD 38

**BEEF SHORT RIB** BONE-IN RIB, SLOW COOKED AND SERVED WITH HONEY MUSTARD BBQ SAUCE 28

**DOUBLE CUT PORK CHOP** SLOW ROASTED IN CRUSHED HERBS AND SPICES, WITH BOURBON SAUCE 25

**TEXAS PORK BACK RIBS** FALL-OFF-THE-BONE RIBS WITH HOUSE-MADE BBQ SAUCE 20

**FIRE BRICK CHICKEN** HALF OF A ROASTED CHICKEN WITH PAN DRIPPINGS 17

\* ALL ENTREES SERVED WITH THE SIDE OF YOUR CHOICE

**SANDWICHES** CHEESEBURGER GROUND IN HOUSE, SERVED ALL THE WAY, WITH A DASH OF SECRET SAUCE AND MUSTARD 14

**TEXAS BURGER** GROUND IN HOUSE, CHEDDAR, CRISPY BACON, ONIONS, JALAPEÑO, MESQUITE SAUCE 15

**FRENCH DIP** SHAVED PRIME RIB, GRUYERE, AU JUS 20

**CRISPY CHICKEN** CRISPY CHICKEN, CHEDDAR, SLAW, BACON VIN, RED ONION 14

\* ALL SANDWICHES SERVED WITH THE SIDE OF YOUR CHOICE

**WOOD FIRED PIZZAS** THE PIG PEPPERONI, ITALIAN SAUSAGE, PANCETTA, MOZZARELLA, TOMATO SAUCE 18

**MEXICAN CHORIZO** CHORIZO, MOZZARELLA, CILANTRO PESTO, SERRANO PEPPERS, TOMATO SAUCE 17

**SO. CAL** MOZZARELLA, BASIL, MANCHEGO, TOMATOES, AVOCADO SLICES 16 ADD PANCETTA 2

**VEGGIE** ROASTED MUSHROOMS, SPINACH, BLACK OLIVES, RED ONION, MOZZARELLA 17

**EXTRAS & SIDES 6**

HAND-CUT FRENCH FRIES • MASHED POTATOES • GREEN VEGETABLE OF THE DAY  
TOMATOES & BLUE CHEESE • LITTLE HOUSE SALAD • ROASTED PEANUT COLESLAW  
CHARRED CAULIFLOWER WITH GARLIC AIOLI

**DESSERTS**

CHOCOLATE POT DE CREME 9  
TRES LECHES 9  
BEIGNETS 10

## WHITE

### SONOROSO - MOSCATO - ITALY 8/28

ELDERBERRY FLOWERS, MELON, PEACH

### LA BELLA - PROSECCO - ITALY 12/42

APPLE, PEACH, HONEY

### LIVON - PINOT GRIGIO - FRIULI, ITALY 11/39

SOFT FLORAL, BALANCED ACID, LEMON ZEST

### THE LOOP - SAUVIGNON BLANC - MARLBOROUGH 12/42

APRICOTS, CITRUS, VIBRANT

### DANTÉ - CHARDONNAY - CALIFORNIA 10/35

ORANGES, CRÈME BRÛLÉE, VANILLA

### ICONIC - CHARDONNAY - SONOMA COUNTY 15/53

BALANCED TEXTURE, CITRUS, LEMON CURD

### BASA LORE - TXAKOLI BLANC - SPAIN 28

LEMON ZEST, FLORAL, BRIGHT ACID

### CANNONBALL - SAUVIGNON BLANC - SONOMA COUNTY 51

GUAVA, PINEAPPLE, SOFT FLORAL

### ROMBAUER - CHARDONNAY - CARNEROS 78

PEACH, MANGO, SLIGHT CITRUS, CREAMY TEXTURE

### FEATURED ROSÉ AQ

FEATURED ROSÉ ON TAP

## RED

### SONOROSO - ROSSO DOLCE - ITALY 8/28

CHILLED, SLIGHTLY SPARKLING, RED FRUIT

### RICASOLI - CHIANTI - TUSCANY 10/35

SMALL RED FRUITS, FLORAL, VELVETY TANNINS

### AVERAEN - PINOT NOIR - WILLAMETTE 13/46

CRANBERRY, BLOOD ORANGE, VANILLA

### BILOBA - MALBEC - MENDOZA 11/39

DARK FRUIT, FRIENDLY & ROUND TANNINS

### TRUE MYTH - CABERNET SAUVIGNON - PASO ROBLES 12/42

BLACKBERRY, PEPPER, CASSIS, RICH & SMOOTH

### A2 SQUARED - CABERNET SAUVIGNON - WASHINGTON 15/53

BLACK CHERRY, VANILLA, COCOA

### PEAKE RANCH - PINOT NOIR - SANTA RITA HILLS 81

BLUEBERRIES, OREGANO, BLACK TEA

### GIBBS - MERLOT - NAPA VALLEY 48

PLUCKED RASPBERRY, WHITE PEPPER, CEDAR

### CAIN CONCEPT - CABERNET BLEND - NAPA VALLEY 87

DRIED DARK FRUITS, HERBS, ROUND PALLET

### VIEUX LAZERET - CHATEAUNEUF DU PAPE - RHONE VALLEY 79

CHERRIES, WHITE PEPPER, ROSEMARY

### MOULIN DE TRICOT - MARGAUX - BORDEAUX 115

CURRANT, BLACKBERRY, UNFILTERED

### CAYMUS - CABERNET SAUVIGNON - NAPA VALLEY 149

COCOA, CASSIS, VANILLA

### IL BORRO - SUPER TUSCAN - ITALY 109

FIG, RASPBERRY, DARK CHOCOLATE

### LITTLE GIANT - CABERNET SAUVIGNON - NAPA VALLEY 120

VIOLETS, COCOA, BLACKBERRY

### THE PRISONER - ZINFANDEL BLEND - NAPA VALLEY 70

RASPBERRY, POMEGRANATE, WILD BERRY

## COCKTAILS

### FROSÉ 10

FROZEN ROSÉ, LIME, SIMPLE

### PIGLET 8/32 (CARAFE)

HALF MIMOSA HALF FROSÉ

### RUM PUNCH 10

HOUSE MADE FRUIT PUNCH, SPICED RUM, LUXARDO CHERRY

### NODDING DONKEY 10

GINGER INFUSED VODKA, LIME JUICE, GINGER BEER

### JALAPEÑO MARGARITA MARTINI 10

TEQUILA, FRESH LIME, CACTUS SALT RIM

### MEZCAL U LATER 13

ILLEGAL MEZCAL, CASA AMIGOS REPO, PINEAPPLE, LIME

### THE TEXAN 14

BOURBON, SMOKED SIMPLE, BITTERS

## ON TAP

### TEXAS BLONDE ALE FORT WORTH, TX 7

WILD ACRE BREWING CO. 5.6%

### LOVE STREET KOLSCH HOUSTON, TX 7

KARBACH BREWING CO. 4.9%

### 8 TRACK AMBER ALE BLANCO, TX 7

REAL ALE BREWING CO. 6.5%

### HAZE YA'LL HAZY IPA MIDLAND, TX 7

TALL CITY BREWING CO. 6.5%

### EVIL DANKSTER IPA MCKINNEY, TX 7

TUPPS BREWERY 7%

### IRON ORCHARD STOUT MIDLAND, TX 7

TALL CITY BREWING CO. 5.5%

### ROTATING SEASONAL AQ

## DOMESTIC BOTTLES 6

### BUD LIGHT • MILLER LITE

### COORS LIGHT • MICHELOB ULTRA

## IMPORTED BOTTLES 6.5

### CORONA • DOS EQUIS

## CRAFT BOTTLES & CANS 6

### BLUE MOON • SHINER BOCK

### FIREMAN'S #4 • COMMUNITY TEXAS LAGER

## NON-ALCOHOLIC BEVERAGES

### TOPO CHICO 4

### AQUA PANNA 4

### FOUNTAIN SODAS 3.5

### ICED TEA SWEET OR UNSWEET 3.5

### IBC ROOT BEER 3

### PEACH GREEN TEA 4

### FRESH SQUEEZED LEMONADE 3.50

### ARNOLD PALMER 2.75

# BRUNCH

SATURDAY - SUNDAY 11:00 - 3:00

## FRUITY PEBBLES FRENCH TOAST 15

HOUSE-MADE BREAD TOPPED WITH  
CINNAMON ICE CREAM AND MAPLE SYRUP

## MEXICAN MIGAS 15

SCRAMBLED EGGS TOSSED IN FIRE ROASTED SALSA WITH  
TORTILLA STRIPS, TOPPED WITH FRESH TOMATOES, AVOCADO, & FETA

## HAM & CHEESE OMELETTE 15

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

## PRIME RIB HASH 16

PRIME RIB, COUNTRY POTATOES, CHEDDAR, TOPPED  
WITH A SUNNY SIDE EGG

## HUEVOS RANCHEROS 15

GREEN & RED SAUCE, 2 EGGS OVER EASY, CRISPY TORTILLAS  
AVOCADO, CHORIZO, OAXACA CHEESE

## STEAK & EGGS 24

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

## EXTRAS & SIDES 6

SMOKED BACON • BLUEBERRY SAUSAGES  
COUNTRY POTATOES • FRESH FRUIT

**MIMOSA 7/24**

**PIGLET 8/32**

**BLOODY MARY 7**

\* THESE COCKTAIL PRICES ARE ONLY AVAILABLE DURING BRUNCH

\* PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

# HAPPY HOUR

MONDAY - SUNDAY 3:00 - 6:00

## APPETIZERS

SPINACH & ARTICHOKE DIP 6

GUACAMOLE & CHIPS 5

DEVILED EGGS 5

## PIZZAS 10

PEPPERONI • CHEESE • VEGGIE

## SPECIALTY COCKTAILS 6

RUM PUNCH • NODDING DONKEY

JALAPEÑO MARGARITA MARTINI

## WELL COCKTAILS 5

## DRAFTS 5

## DOMESTICS 4

## WHITE WINE 6

**PINK WINE**(FROZEN OR TAPPED) 6

## RED WINE 6

## ROSÉ CARAFE 24