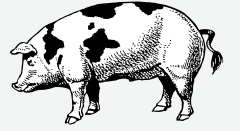


STARTERS DUO DIP 8 • CRISPY CALAMARI 11 • SMOKED TROUT DIP 10
 DEVILED EGGS W/ BACON 5 • SHRIMP & CRAB COCKTAIL 14



SALADS **CHOPPED** ROASTED CHICKEN, HAND-CHOPPED VEGETABLES, BLUE CHEESE, AVOCADO, WALNUTS, HOUSE 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 33
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 25
ANGUS NEW YORK STRIP GRILLED OVER HARDWOOD AND GARNISHED WITH WORCESTERSHIRE BUTTER 30
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 13
TEXAS BURGER GROUND IN HOUSE, CHEDDAR, CRISPY PANCETTA, ONIONS, JALAPEÑO, MESQUITE SAUCE 14
CLASSIC CLUB BLACK FOREST HAM, MAPLE-GLAZED TURKEY, AVOCADO, SWISS, LETTUCE, TOMATO, MAYO, MUSTARD 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
GLADIATOR ITALIAN SAUSAGE, OREGANO, RED BELL PEPPERS, MOZZARELLA, TOMATO SAUCE 16
BBQ CHICKEN ROASTED CHICKEN, CILANTRO, RED ONIONS, MOZZARELLA, BBQ SAUCE 15
SOUTHWESTERN PEPPERONI, ROASTED GREEN CHILES, MOZZARELLA, CREAM SAUCE 15
MEXICAN CHORIZO CHORIZO, MOZZARELLA, CILANTRO PESTO, SERRANO PEPPERS, TOMATO SAUCE 15
SO. CAL MOZZARELLA, BASIL, MANCHEGO, TOMATOES, AVOCADO SLICES 15
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 3.5

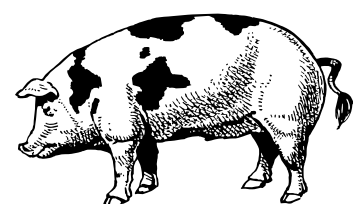
ICED TEA SWEET OR UNSWEET 2.5

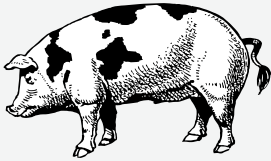
IBC ROOT BEER 3

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