

SHAREABLES

CHICKEN WINGS

bone-in **16** bone-less **14**

Choice of Buffalo Sauce, Lemon Pepper Dry Rub, Korean BBQ Sauce
Jumbo Cut Wings served with Carrot Sticks and Ranch

WING FLIGHT

12 Bone-In Wings dressed in our 3 Signature Sauces,
served with Carrot Sticks and Ranch

CRAB CAKES

Fresh Handmade Crab Cakes, Lemon, Micro Cilantro,
served with Slaw and Remoulade

VEGGIE TOSTADAS

Impossible Meat, Mushroom, Peppers, Onion, Lettuce, Pico De Gallo,
Tomatillo Salsa, Poblano Chili Aioli, Pecorino, Fried Wheat Tortillas

SPINACH ARTICHOKE DIP

Creamy Spinach Dip, with Parmesan & Gruyere Cheese,
Roasted Garlic, Diced Tomato, Tortilla Chips

QUESO CHORIZO

Tortilla Chips served with Queso, Chorizo, and Pico de Gallo

CHIPS & DIPS

Tortilla Chips served with Salsa Roja & Guacamole

HOUSE CUT FRIES

Hand Cut Fries blanched for 24 Hours,
served with Sriracha Ketchup and Horseradish Mustard Aioli

Signature

ENTREES

CREAMY CAJUN ALFREDO

Choice of Chicken or Shrimp

Penne Pasta, Cajun Alfredo, Manchego, Black Pepper

BOLOGNESE PASTA

Meat Sauce, Manchego, Black Pepper

MISO SALMON

Marinated Miso Salmon, Apple Slaw, Ginger Rice, Balsamic Broccolini

MARSALA STATLER CHICKEN

Pan-Seared Airline Chicken, Marsala Wine Sauce,
Seasonal Vegetable Medley, Garlic Mashed Potatoes

CHICKEN PICCATA

Seared Chicken, Garlic Mashed Potatoes, Broccolini, Lemon Caper Cream

HONEY CHIPOTLE SHRIMP BOWL

Pan Seared Shrimp, Mango, Avocado, Black Bean,
Corn Relish, Red Bell Pepper, Ginger Rice, Cilantro

Artisan

PIZZAS

CLASSIC MARGHERITA

San Marzano Sauce, Fresh Mozzarella, Pecorino, Manchego, Basil

SAUSAGE & HOT HONEY

Sausage, Hot Honey, Spicy Soppressata, Mozzarella, Ricotta, Pecorino

SPICY CHORIZO PIZZA

Piquillo Peppers, Mozzarella, Chorizo, Jalapeno, Crushed Red Pepper

VEGGIE

White Sauce, Spinach, Tomato, Mushroom, Red Onion,
Mozzarella, Pecorino, Manchego, Sea Salt, Pepper

MEAT LOVERS

San Marzano Sauce, Mozzarella, Pepperoni, Italian Sausage,
Spicy Soppressata, Pecorino, Manchego, Sea Salt, Pepper

Hometown HEROES



TRUFFLE BLACK PEPPER STEAK SANDWICH 18

Juicy Tender Sliced Steak, Ciabatta, Gruyere,
Black Pepper Truffle Aioli, Caramelized Onion,
Arugula, served with House Cut Fries

CARNITAS TACOS

15

Slow Braised Pork, Salsa Verde, Pickled Red Onion,
Cilantro, served on Corn & Flour Mixed Tortillas

Add Guacamole 2

SLOW ROASTED PULLED PORK SANDWICH 18

Slow Roasted Pork, BBQ Sauce, Slaw, Ciabatta,
served with House Cut Fries

SANDWICHES

Served with our Signature House Cut Fries

DOUBLE SMASH BURGER

18

Double Smash Patty, House Sauce,
American Cheese, Pickle, Lettuce, Tomato

Add Guacamole, Bacon, Caramelized Onion 2

FRIED CHICKEN SANDWICH

19

Buttermilk Fried Chicken, Slaw, Garlic Aioli,
Add Buffalo Sauce or Korean BBQ Sauce 2

PORTOBELLO SANDWICH

14

Marinated Portobello Mushroom, Onion,
Peppers, Arugula, Gruyere, Tomato, Ciabatta

SALADS

Add Chicken 6, Shrimp 8, Salmon 10

CHICKEN CAESAR SALAD

16

Chicken, Romaine, Pecorino, Croutons,
Housemade Caesar Dressing

HARVEST GARDEN SALAD

15

Strawberry, Pear, Goat Cheese and Walnuts,
Honey Citrus Vinaigrette Dressing

GREEN GODDESS COBB SALAD

17

Chicken, Bacon, Avocado, Hard-Boiled Egg,
Tomato, Blue Cheese, Green Goddess Dressing

DESSERTS

DESSERT FLIGHT

(Choose 3 Desserts)

23

BOURBON BREAD PUDDING

8

Bread Pudding, Vanilla Bean Ice Cream,
Pecan Crumble, Bourbon Glaze

CHURRO WAFFLE

8

Housemade Churro Waffles, French Vanilla Ice Cream,
Cinnamon Sugar, Chocolate, Caramel, Berries

TIRAMISU

10

Velvety Layered Coffee-Flavored Dessert, Cocoa
Powder, Chocolate Shavings

RASPBERRY DONUT CHEESECAKE

12

Creamy Cheesecake, Raspberry Filling,
Raspberry Sauce, Donut Topping

Signature COCKTAILS \$15



TASTY GREEN

Tito's Vodka, Cucumber, Basil,
Cane Sugar, Lime



AUGUSTA SUNSET

Tito's Vodka, Aperol, Cane Sugar, Lemon



IT'S ABOUT THYME

Wild Turkey Bourbon, Honey,
Thyme, Lemon



EL DIABLO

Espolon Blanco Tequila, Ginger,
Blackberry, Lime, Soda



POP STAR

Tito's Vodka, Passionfruit, Vanilla,
Lime, Sparkling Wine



MARGARITA STANDOFF

Espolon Blanco Tequila, Pineapple,
Ancho Chiles, Lime



THE TRANQUILIZER

Aged Rum, Coconut, Nutmeg,
Pineapple, Orange



MONARCH'S CROWN

New Amsterdam Gin, St. Germaine,
Mint, Cane Sugar, Lemon



ROCK & RYE OLD FASHIONED

Slow & Low Rock and Rye, Bitters



QUEEN'S SWIZZLE

Bacardi White Rum, Mint,
Cane Sugar, Lime, Bitters

Zero-Proof COCKTAILS \$10



MARGARITA COMPROMISE

Ancho Infused Ritual Zero-Proof Tequila,
Pineapple, Cane Sugar, Lime



SERRANO FIZZ

Ritual Zero-Proof Gin, Blueberries,
Serrano Peppers, Cane Sugar, Lime, Soda



THE REVITALIZER

Pineapple, Orange, Coconut,
Raspberry, Cane Sugar, Lime



DEMURE SHIRLEY

Pomegranate Grenadine, Cinnamon,
Cane Sugar, Lime, Soda

THE 23 COLLECTION \$23

PUTTERY'S ESPRESSO MARTINI

Cincoro Reposado Tequila, Coffee Liqueur,
Demerara, Chocolate Bitters

ROYALE MARGARITA

Cincoro Blanco Tequila, Grand Marnier,
Cane Sugar, Lime

CHAMPIONS OLD FASHIONED

Cincoro Reposado Tequila,
Cane Sugar, Bitters, Grapefruit Oils

Local LEGENDS \$15

handcrafted
cocktails from our
local bartenders

LYCHEE MARTINI *by Emerald Holness*

Tito's Vodka, Lychee, Cane Sugar, Lime

JUST PEACHY *by Monae Moyer*

Espolon Blanco Tequila, Campari,
St. Germaine, Peaches, Cane Sugar, Lemon

BLACKBERRY LEMON DROP *by Wayne Tate*

Tito's Vodka, Cointreau, Blackberries,
Cane Sugar, Lemon

DRAFT BEER \$8

MILLER LITE
MODELO
DOS EQUIS
BLUE MOON
SHINER BOCK
YELLOW ROSE

GUINNESS
BUCKLE BUNNY
AUSTIN EASTCIDERS
Rotating Tap
ST. ARNOLD
Rotating Tap

BOTTLES & CANS \$6

BUD LIGHT
MICHELOB ULTRA
WHITE CLAW SELTZER

HEINEKEN 0.0 | NA
HIGH NOON SELTZER 10
Assorted Flavors

WINE \$12

HOUSE RED
HOUSE ROSÉ
HOUSE WHITE
HOUSE BUBBLY

WATER \$6



AQUA PANNA
SAN PELLEGRINO
PERRIER
SAN PELLEGRINO
Essenza | Assorted Flavors

WARNING: Drinking alcoholic beverages during pregnancy may cause birth defects. Please drink responsibly.

Weekend BRUNCH

EVERY SATURDAY

11AM–3PM

STEAK FRITES & EGGS	28
Pepper Seared Flat Iron Steak, Cognac Cream Sauce, Sunny Side Up Eggs, Breakfast Potatoes, Onions, Peppers	
BREAKFAST PIZZA	20
Scrambled Eggs, Salsa Roja, Monterey & Cheddar Cheese, Bacon, Italian Sausage, Pico de Gallo, Poblano Aioli, Cilantro	
CHICKEN & WAFFLES	20
Fried Chicken Tenders, Belgian Waffle, Pepper Gravy, Syrup	
FRIED CHICKEN BISCUIT SANDWICH	18
Marinated Deep Fried Chicken, Buttermilk Biscuit, White Cheddar, Hot Honey, Over-Easy Egg, Fresh Fruit	
BREAKFAST SMASHBURGER	19
Two Patties, Potato Bun, American Cheese, House Sauce, Tomato, Lettuce, Pickle, Egg, French Fries, Sriracha Ketchup	
BREAKFAST BURRITO	18
Flour Tortilla, Scrambled Eggs, Italian Sausage, Pepperjack Cheese, Monterey Cheese, Potato, Pico de Gallo, Salsa Roja, Fresh Fruit	
 SUNRISE SANDWICH	18
Toasted Wheat Bread, Scrambled Egg Whites, White Cheddar, Spinach, Avocado, House Sauce, Fresh Fruit	
 AVOCADO TOAST	16
Wheat Toast, Poached Egg, Grape Tomato, Hot Honey, Everything-Bagel Seasoning, Chili Flakes	
 THICK CUT FRENCH TOAST	18
Battered Thick-Cut Bread, topped with Fresh Fruit, Syrup	

Kids

BRUNCH

Served with Seasonal Fruit – Ages 12&Under

BACON & EGGS	15
KIDS WAFFLE	15
KIDS PIZZA	15
Choice of Cheese or Pepperoni	

BRUNCH COCKTAILS

BOTTOMLESS MIMOSAS & BLOODY MARYS	25
2 hour time limit, does not extend into mini golf courses	
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MIMOSA	13
Champagne and your choice of fruit juice: Orange, Cranberry, Grapefruit, or Pineapple	
BLOODY MARY	13
Vodka, House Bloody Mix, Tajín	
ESPRESSO MARTINI	13
Reposado Tequila, Coffee Liqueur, Demerara, Cacao	
WHISKEY-MOSA	13
Bourbon, Wheat Beer, Cinnamon, Orange, Lemonit	
APEROL SPRITZ	13
Aperol, Sparkling Wine, Soda Water	

 Vegetarian  Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Notify your server of food allergies or dietary restrictions.