
STARTERS

IRON SKILLET CRAB DIP seasoned crab meat / blend of cheeses / house hot sauce / artichokes / kale breadcrumbs / house-seasoned chips 14

DUO 3 bacon wrapped & house cheese stuffed jalapeños / 5 beer battered asparagus / garlic aioli 13

FLASH-FRIED CALAMARI fried zucchini / dipping sauces - jalapeño - lime ranch / sweet chili / house marinara 10

TOASTS avocado / tomato / arugula & TX goat cheese & short rib / sundried tomato coulis 9

SMOKED PORK CARNITAS CIGARS carnitas style pork / onion / cilantro / lime / warm pimento cheese dipper / ancho bbq dipper 8

GARLIC CHEESE BREAD mix of cheese / herbs / garlic butter / jalapeño-lime ranch dipper 8

CRISPY TX SHRIMP ROLLS spring roll wrapper / jalapeño / red bell pepper / red onion / queso asadero / sweet chili sauce dipper 13

TWO BROTHERS smashed avocado / pimento cheese / rustic bread & house seasoned chips 10

CHEESE PLATTER 3 rotating cheeses / house pickle / chili spiced nuts / crispy pork belly / dried fruit 17

SOUP & SALAD

GF SOUP roasted corn & crab / roasted tomato 5

GF WEDGE iceberg / red onion / corn / grape tomato / Nueske bacon / tortilla dust / blue cheese crumbles & dressing 9

QUINOA broccolini / red bell pepper / brussel sprouts / cranberry / almonds / citrus vinaigrette 8

GF GRILLED TOMATO tomato / blue cheese / bacon / green onion / spinach 9

WOOD-FIRED GRILLED CAESAR romaine / caesar dressing / house croutons / parmesan 8

HOUSE greens / aged cheddar / hard-boiled egg / croutons / tomato / bacon / 1000 island 8

GF SPINACH & ARUGULA burgundy poached pears / red onion / chili spiced walnuts / goat cheese / raspberry vinaigrette 9

GF SALAD ADDITIONS

(5) pan-seared shrimp - 10

(8 oz.) grilled chicken breast - 8

(4 oz.) citrus hanger steak - 16

(7 oz.) Bay of Fundy salmon - 14

BIG OL' SALADS

GF CHICKEN BLT smoked chicken / tomato / bacon / avocado / blue cheese / tortilla strips / jalapeño ranch 14

GF STEAK citrus marinated hanger / grilled onion / grilled asparagus / blue cheese / hard boiled egg / tomato / creamy peppercorn dressing / balsamic reduction drizzle (substitute shrimp or salmon, no charge) 22

CRISPY AVOCADO greens / fried avocado / pico / jicama / shrimp / crab / gazpacho dressing 18

SANDWICHES

CHICKEN ON BRIOCHE broiled tomato / gruyere cheese / red onion / spinach / avocado spread / house honey mustard 14

BACON PIMENTO CHEESE ON GRILLED RUSTIC BREAD w/ roasted tomato soup 14

BRAISED BEEF ON RUSTIC BREAD braised short rib / onion / poblano / bell pepper / gruyere / horseradish sauce 15

SMOKED PORK SANDWICH slow smoked pork shoulder / pimento cheese / apple fennel slaw / ancho bbq sauce 15

HAPPY HOUR

TUESDAY-FRIDAY - 4:30 PM - 6:30 PM (BAR & LOUNGE ONLY)

\$4 house wine BTG | \$4 select drafts | \$7 featured cocktail

TURNING UP TUESDAY

\$4 select draft | \$5 select mojito & martini

WHY NOT? WINE WEDNESDAY

\$4 house wine BTG | \$30 & under select wine

TX TIME THURSDAYS

\$2 off TX drafts | \$6 TX themed martini

SUNDAY FUN-DAY

\$4 house wine BTG | \$30 & under select wine



BURGERS ON BRIOCHE

CHOICE:

» 303 Fries / Sweet Potato Fries / 3B Coleslaw / House Salad »

TKO 3B coleslaw / jalapeño relish / mushroom / bacon / gruyere cheese 14

TEXICAN aged tillamook cheddar / chipotle mayo / pico / Nueske bacon / avocado spread 14

BIN blue cheese spread / port wine slathered onions / Nueske bacon / arugula 14

QUINOA & CHICK PEA PATTY (NO BUN) mixed green salad w/ marinated tomato, chili spiced walnuts, avocado & balsamic dressing 14

WOOD-FIRED STEAKS

ALL SIDES SERVED A' LA CARTE. WE RESPECTFULLY CANNOT GUARANTEE STEAK TEMPERATURES PREPARED "MEDIUM WELL" OR ABOVE

GF STANDARD FILET house seasoned / jalapeño butter 39

GF PEPPER DUSTED FILET black pepper / burgundy mushroom / brandy mushroom cream sauce 42

GF OSCAR FILET house seasoned / bernaise sauce / pan seared super lump crab meat 46

GF HANGER STEAK citrus marinated / garlic herb butter 29

GF 22 OZ. COWBOY CUT BONE-IN RIBEYE house seasoned premium grade Angus / chipotle butter / grilled jalapeño / grilled onion 56

GF THE PERFECT ADDITION (5) pan seared 16/20 TX gulf shrimp / lemon garlic butter 10

SIDES - INDIVIDUALLY \$6 OR THREE FOR \$16

SIDES poblano glazed bacon potato bake / jalapeño twice baked potato / basic mac & cheese / jalapeño cheese grits / blue cheese potato / house greens & bacon / kale & peppers / grilled asparagus / burgundy mushrooms / crispy cauliflower / shaved brussel sprouts w/ roasted corn & bacon / street style corn

GRILLED OVER MESQUITE

GF TX REDFISH goat cheese butter / sautéed cauliflower / carrot / kale / almonds / Nueske bacon / romesco sauce 32

GF SALMON W/ PAN SEARED CRAB lemon caper cream sauce / shaved brussel sprouts w/ bacon, roasted corn, red bell pepper & bacon 34

GF WHISKEY MARINATED PORK TENDERLOIN street style corn / serrano apple butter / poblano cream sauce 29

GF SIMPLY GRILLED SEAFOOD includes choice of side - excludes Baked Mac n' Cheese

» TX Redfish\$29 Bay of Fundy Salmon \$26 (8) TX Gulf Shrimp\$24

ENTRÉES

BAKED PASTA layers of chicken sausage / red bell pepper / spinach / artichokes / herbs / parmesan / garlic / mix of cheese / marinara / béchamel 18

GF SHRIMP & GRITS (7) 16/20 TX gulf shrimp / red bell pepper / red onion / spinach / bacon / garlic / spiced lemon cream sauce / jalapeño cheese grits 26

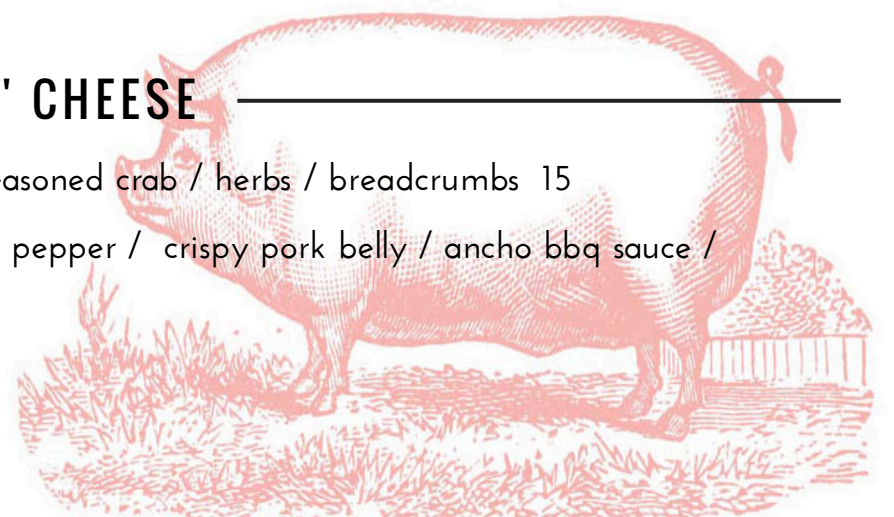
GF WINDY MEADOWS FAMILY FARM CHICKEN pan seared chicken thighs / grilled asparagus / sautéed tomato, artichoke & spinach / white wine lemon caper butter 29

BEER BATTERED SHRIMP (7) 16/20 TX gulf shrimp / 303 fries / 3B coleslaw / tartar / cocktail 25

BAKED MAC N' CHEESE

CRAB MAC N' CHEESE blend of cheeses / garlic / red bell pepper / seasoned crab / herbs / breadcrumbs 15

ROASTED JALAPENO & CRISPY BBQ PORK BELLY blend of cheeses / red bell pepper / crispy pork belly / ancho bbq sauce / jalapeño / garlic / herbs / breadcrumbs 16



A gratuity of 20% can be added to parties of 6 or more. A gratuity of 15% will be added to credit card receipts not left for our records or unsigned. PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES, CONSUMER ADVISORY WARNING FOR RAW FOODS: In compliance with the Department of Public Health, we advise that eating raw or under cooked meat, poultry, or seafood poses a risk to your health.