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## STARTERS

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- IRON SKILLET CRAB DIP** blend of cheese / artichokes / kale / crab meat / seasoned bread crumb / house seasoned chips 14
- FLASH-FRIED CALAMARI** fried zucchini / dipping sauces - jalapeño - lime ranch / sweet chili / house marinara 12
- BEER BATTERED ASPARAGUS** (5) garlic aioli for dipping 9
- RISOTTO FRITTERS** rice / bacon / sun-dried tomato / kale / blend of cheese / garlic & herbs / chipotle aioli for dipping 8
- GF BLT EGGS** house remoulade / spinach / celery / nueske bacon / herbs & spices / sundried-tomato coulis 9

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## SMALL PLATES

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- GF BAKED MUSHROOMS** chicken sausage / spinach / red bell pepper / garlic & herbs / blend of cheese / lemon butter 12
- CRISPY RICE ROLL** flash fried sushi roll / chefs choice topping MKT
- GF SHORT SMOKED GREEN CHILI CHICKEN WINGS** (7) house blue cheese dipping sauce 13

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## SOUP & SALAD

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- GF SOUP** butternut squash & ginger / caramelized onion & apple 5
- WOOD-FIRED GRILLED CAESAR** romaine / caesar dressing / house croutons / parmesan 8
- GF QUINOA** broccolini / red bell pepper / brussel sprouts / cranberry / almonds / orange gastrique 8
- HOUSE** greens / aged cheddar / hard-boiled egg / croutons / cucumber / bacon / jalapeño lime ranch 8
- GF WEDGE** tomato / apple / blue cheese / bacon / green onion / chili spiced walnuts / blue cheese dressing 9

Salad Addition (8 oz) grilled chicken breast 8 (7 oz) grilled salmon 16 (3) pan seared shrimp 8

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## BIG OL' SALADS

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- GF SMOKED CHICKEN** pico / bacon / avocado / blue cheese / hard boiled egg / roasted corn / jalapeño ranch 14
- GF STEAK** citrus marinated flat iron / grilled onion / asparagus / blue cheese / hard boiled egg / tomato coulis / creamy peppercorn dressing / balsamic reduction drizzle (substitute shrimp or salmon, no charge) 22
- CRISPY AVOCADO** bibb lettuce / fried avocado / pico / jicama / shrimp / crab / gazpacho dressing 18

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## SANDWICHES

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CHOICE OF 303 FRIES, SWEET POTATO FRIES OR 3B SLAW

- PATTY MELT** rustic bread / burgundy mushroom / jalapeño relish / gruyere cheese / nueske bacon / grilled onion 14
- QUINOA & CHICK PEA PATTY (NO BUN)** mixed green salad w/ marinated tomato, chili spiced walnuts, avocado & balsamic dressing 14
- ACHIOTE CHICKEN** broiled tomato / queso fresco / pickled red onion / bibb lettuce / avocado spread / garlic aioli 14
- HOT HAM & CHEESE** brioche toast / apple smoked ham / gruyere cheese / mornay sauce / over easy egg 16

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## DAILY HAPPENINGS

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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

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



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## BURGERS ON BRIOCHE

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### CHOICE:

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

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

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

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## WOOD-FIRED STEAKS

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

**GF STANDARD FILET** house seasoned / jalapeño butter 40

**GF PEPPER DUSTED FILET** black pepper / burgundy mushroom / brandy mushroom cream sauce 43

**GF OSCAR FILET** house seasoned / bernaise sauce / pan seared super lump crab meat 48

**GF FLAT IRON STEAK** citrus marinated / garlic herb butter 29

**GF 22 OZ. COWBOY CUT BONE-IN RIBEYE** premium grade Angus / chipotle butter / grilled jalapeño / grilled onion 58

**GF THE PERFECT ADDITION** (5) pan seared 16/20 TX gulf shrimp / lemon garlic butter 13

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

**SIDES** loaded 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

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## GRILLED OVER MESQUITE

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**GF TX REDFISH** goat cheese butter / sautéed cauliflower / carrot / kale / almonds / nueske bacon / romesco sauce 34

**GF SALMON W/ (3) PAN SEARED SHRIMP** lemon caper cream sauce / shaved brussel sprouts w/ bacon, roasted corn, red bell pepper & bacon 36

**GF 13 OZ. WHISKEY MARINATED BONE IN PORK CHOP** ancho bbq glaze / loaded twice baked potato / apple fennel slaw 36

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

» TX Redfish .....\$32 Bay of Fundy Salmon ..... \$29 (8) TX Gulf Shrimp .....\$28

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## ENTRÉES

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**SHORT RIB PASTA** egg noodle / broccoli rabe / mushroom / mushroom cream sauce / chili flake / tomato coulis 23

**GF SHRIMP & GRITS** (7) 16/20 TX gulf shrimp / red bell pepper / red onion / spinach / bacon / garlic / spiced lemon cream sauce / jalapeño cheese grits 28

**WINDY MEADOWS FAMILY FARMS CHICKEN** pan seared chicken breast picatta style / lemon caper sauce / crispy potato / spinach / artichoke 27

**BEER BATTERED SHRIMP** (7) 16/20 TX gulf shrimp / 303 fries / 3B coleslaw / tartar / cocktail 27

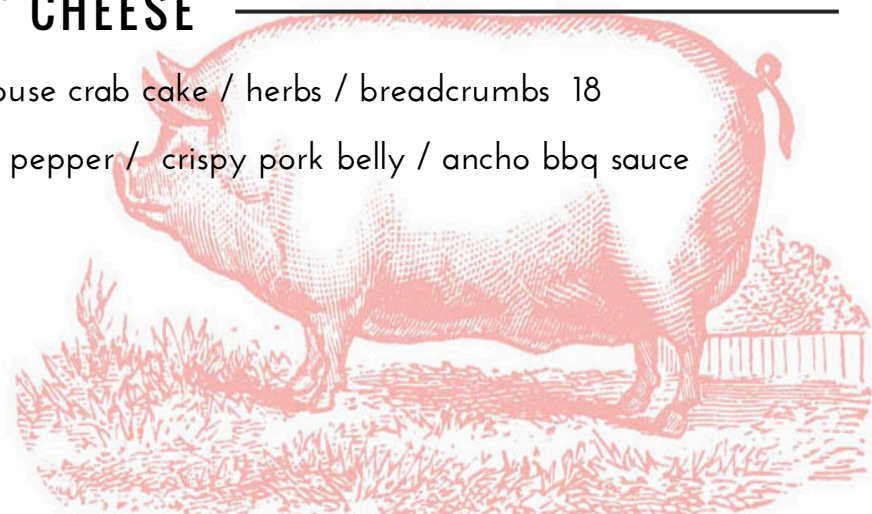
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## BAKED MAC N' CHEESE

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**CRAB MAC N' CHEESE** blend of cheeses / garlic / red bell pepper / house crab cake / herbs / breadcrumbs 18

**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.