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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
- GARLIC CHEESE BREAD** mix of cheese / herbs / garlic butter / jalapeño-lime ranch dipper 8
- DIPS** house pimento cheese/ kale & carrot dip / crudite / pita 11
- FLASH-FRIED CALAMARI** fresno chilis / sweet chili dipper 13
- RISOTTO FRITTERS** rice / bacon / sun-dried tomato / kale / blend of cheese / garlic & herbs / chipotle aioli for dipping 8
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## SMALL PLATES

- CRISPY PORK BELLY & CHEESE** ancho bbq / house pimento cheese / house pickle / rustic bread 15
- GF BANDERA QUAIL BROCHETTE (3)** bacon wrapped / ancho bbq sauce / cream cheese blend / poblano sauce 16
- CRISPY TX SHRIMP ROLLS** spring roll wrapper / jalapeño / red bell pepper / red onion / queso asadero / sweet chili sauce dipper 13
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## SOUP & SALAD

- GF SOUP** roasted corn w/ pico / bacon butter OR watermelon gazpacho w/ avocado / pico 5
- WOOD-FIRED GRILLED CAESAR** romaine / caesar dressing / house croutons / parmesan 8
- GF CHOPPED SALAD** spinach / arugula / blackberries / oranges / goat cheese / almonds / mixed berry vinaigrette 9
- PANZANELLA** baby heirloom tomato / mixed greens / cucumber / bell pepper / avocado / mustard vinaigrette / balsamic reduction 9
- HOUSE** greens / aged cheddar / hard-boiled egg / croutons / cucumber / bacon / 1000 dressing 8
- GF WEDGE** tomato / 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 oz) flat iron 18
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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
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- CHICKEN PESTO** Spinach / Tx goat cheese / roasted bell peppers / house pesto aioli 14
- SMOKED PORK ON BRIOCHE** slow smoked pork shoulder / house pimento cheese/ cole slaw / house pickle 15
- GF QUINOA & CHICK PEA PATTY (NO BUN)** mixed green salad w/ marinated tomato, chili spiced walnuts, avocado & balsamic dressing 14
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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**

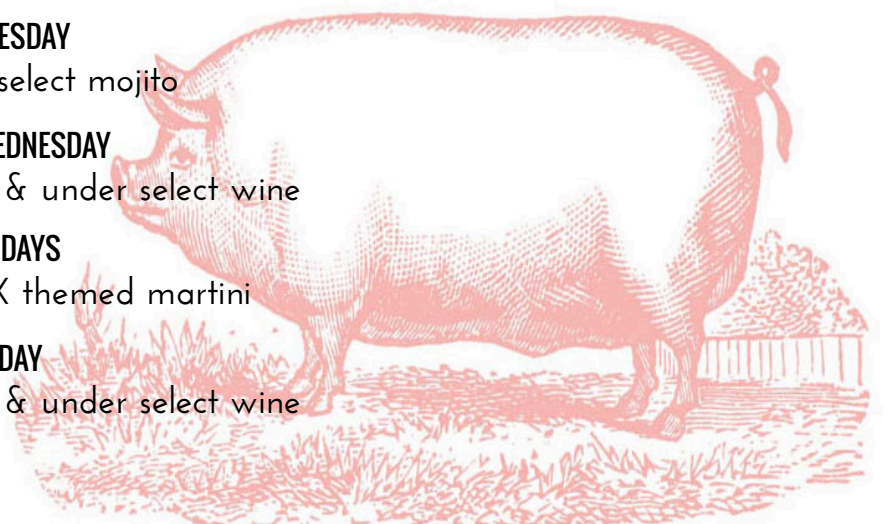
\$4 house wine BTG | \$30 & under select wine

**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 / house greens & bacon / kale & peppers / grilled asparagus / burgundy mushrooms / crispy cauliflower / shaved brussel sprouts w/ roasted corn & bacon / street style corn / warm potato salad / pasta carbonara

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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

**PESTO GLAZED BAY OF FUNDY SALMON W/ PASTA CARBONARA** bacon / spinach / bell pepper / chili flake / red onion / garlic / parmesan / lemon & herb cream 28

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

» TX Redfish .....\$32 Bay of Fundy Salmon ..... \$26 (8) TX Gulf Shrimp .....\$28

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## ENTRÉES

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**GF SHRIMP & GRITS** (7) 16/20 TX gulf shrimp / red bell pepper / red onion / spinach / bacon / garlic / spiced lemon cream sauce / jalapeño cheese grits 29

**GF WHOLE PALMETTO FARMS CHICKEN 19-22 OZ** grilled & oven roasted / rosemary & lavender butter / creamed corn - tomato, brussel sprout, bacon, garlic, bell pepper 32

**PAN ROASTED 13 OZ BONE-IN PORK CHOP** chipotle glaze / toasted bread crumb / maple drizzle / warm potato salad - celery, onion, dried fruit, garlic, herbs 36

**PASTA CARBONARA** smoked chicken / bacon / spinach / bell pepper / chili flake / red onion / garlic / parmesan / lemon & herb cream 25

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

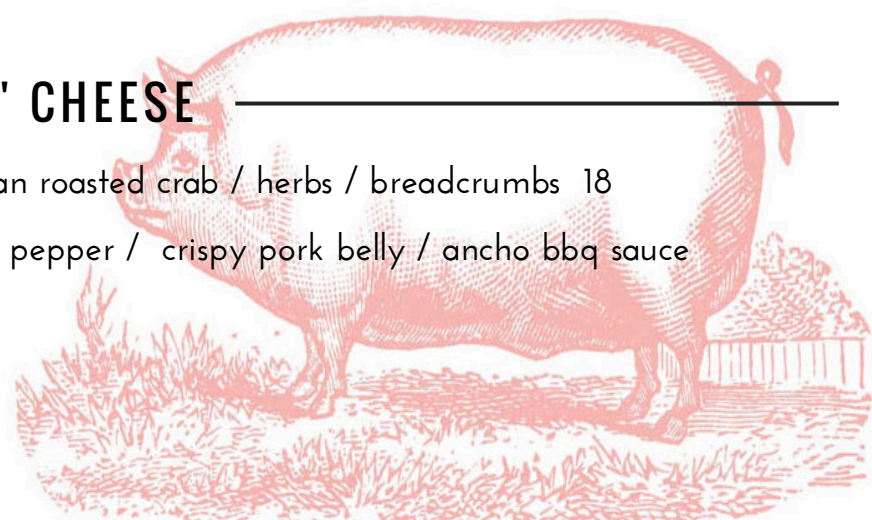
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## BAKED MAC N' CHEESE

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**CRAB MAC N' CHEESE** blend of cheeses / garlic / red bell pepper / pan roasted crab / 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.