
SPECIALTY COCKTAILS

SPICY LEMON SIPPER Nue TX vodka / lemon & lime juice / fresh jalapeño / basil / simple / Tajin clasico seasoning 10

MAKERS & PEACH OLD FASHIONED Makers Mark / fresh orange Tx peach preserve/ turbinado / dash of bitters / brandy cherry 13

EL TAQUAREO PEACH & POBLANO MARGARITA premium tequilla, peach / poblano / cilantro / lime / agave / Tajin clasico seasoning / paulas Tx orange 12

HILL COUNTRY MULE Nue TX vodka / jalapeño / lime juice / cane syrup/ ginger beer 10

BERRY GIN FIZZ Gordon's gin or Nue Vodka / berries / lime / simple / mint / Topo Chico 11

COVID COCKTAIL Grey Goose orange / lemon & lime juice / simple / brandy cherry / sparkling wine topper 13

WINE BY THE GLASS

VINO ON TAP 2 ROTATING WHITES & 2 ROTATING REDS Lunardi Pinot Grigio, Italy - Sean Minor Chardonnay, CA - Lang & Reed Cabernet Franc, CA - Reata 3 County Pinot Noir, CA

303 HOUSE WHITE OR RED 7

POQUITO | MOSCATO 375 ML | SPAIN 14

SCHRAMSBERG MIRABELLE | BRUT SPARKLING WINE | CA 16

BELSTAR PROSECCO | BRUT ROSE' OR BRUT | ITALY 9/34

ROSE' | "LUCY" PISONI FAMILY | SANTA LUCIA HIGHLANDS 12/54

CHAPOUTIER ROSE | COTES DE PROVENCE CONTROLEE 8/32

DR LOOSEN | DRY RED SLATE | RIESLING | GERMANY 10/42

EVOLUTION WHITE BLEND | OREGON 9/34

PRINCE VINEYARD | CHENIN BLANC | LODI 10/42

BROADSIDE CABERNET SAUVIGNON | PASO ROBLES CA 9/34

PARING | MERLOT, CAB FRANC, PETITE VERDOT | CA 13/65

STARTERS

PORK BELLY RISOTTO FRITTERS (5) arborio rice / garlic / ginger / green onion / cilantro / sweet chili dipper 8

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

DIPS house guacamole / house pimento cheese / crudite / chips 12

IRON SKILLET CRAB DIP blend of cheese / artichokes / kale / crab meat / seasoned bread crumb / house seasoned chips 16

AXIS DEER HUMMUS roasted garlic hummus / axis deer / curried carrot / cucumber salad / chili oil / grilled pita 15

FLASH-FRIED CALAMARI fried zucchini / sweet chili dipper 13

SMALL PLATES

BANDERA QUAIL BROCHETTE bacon wrapped / ancho bbq sauce / blue cheese & bacon cole slaw / fried onions / poblano sauce 16

CRISPY TX SHRIMP SPRING ROLLS jalapeño / red bell pepper / red onion / jack cheese / sweet chili sauce dipper 13

SOUP & SALAD

GF SOUP OF THE DAY 5

WOOD-FIRED CAESAR romaine / kale / roasted corn/ caesar dressing / house croutons / parmesan 8

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 (8 oz) flat iron 18

BIG OL' SALADS

GF CHICKEN COBB poached chicken / pico / bacon / avocado / blue cheese / egg / roasted corn / jalapeño ranch 16

GF STEAK SALAD 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) 26



BURGERS ON BRIOCHE & SANDWICHES ON TOAST

CHOICE:

» 303 Fries / Sweet Potato Fries / House Salad »

TEXICAN BURGER aged tillamook cheddar / chipotle mayo / pico / nueske bacon / avocado spread 12

BIN BURGER blue cheese spread / port wine slathered onions / nueske bacon / arugula 12

CHICKEN PESTO ON BRIOCHE BUN spinach / tomato / goat cheese / honey mustard 13

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 43

GF PEPPER DUSTED FILET black pepper / burgundy mushroom / brandy mushroom cream sauce 47

GF SURF & TURF house seasoned filet / 2 butter poached, cajun seasoned Colossal tiger shrimp / bernaise sauce 56

GF 22 OZ COWBOY CUT BONE-IN RIBEYE Premium Angus / chipotle butter / grilled jalapeño / grilled onion 65

GF 44 FARMS FLAT IRON STEAK All Natural Black Angus / garlic herb butter 37

GF THE PERFECT ADDITION (5) pan seared 16/20 TX gulf shrimp / lemon garlic butter 14

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

ADDITIONAL SIDES basic mac & cheese / mashed potato / burgundy mushrooms / crispy cauliflower / shaved brussel sprouts w/ roasted corn & bacon / 303 creamed corn / Loaded twice baked potato / oven roasted carrots / jalapeño cheese grits/ crispy truffled potatoes / 303 fries / sweet potato fries

GRILLED OVER MESQUITE

GF GUAJILLO SALMON Bay of Fundy/ seared zucchini,squash,red onion, corn, kale & quest fresco/ guajillo chili sauce 36

GF TX REDFISH goat cheese butter / sautéed cauliflower / carrot / kale / almonds / nueske bacon / romesco sauce 37

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

» TX Redfish\$32 Bay of Fundy Salmon \$26 (7) TX Gulf Shrimp\$28

ENTRÉES

GF SERRANO APPLE BUTTERED WHISKEY MARINATED PORK TENDERLOIN truffled crispy potatoes w/ parmesan 36

GF SHRIMP & GRITS (7) 16/20 TX gulf shrimp / red bell pepper / red onion / spinach / bacon / garlic / spiced lemon cream sauce / jalapeño cheese grits 32

WINDY MEADOWS FAMILY FARM PAN SEARED CHICKEN BREAST fried polenta / arugula salad / red wine reduction w/ bacon 27

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

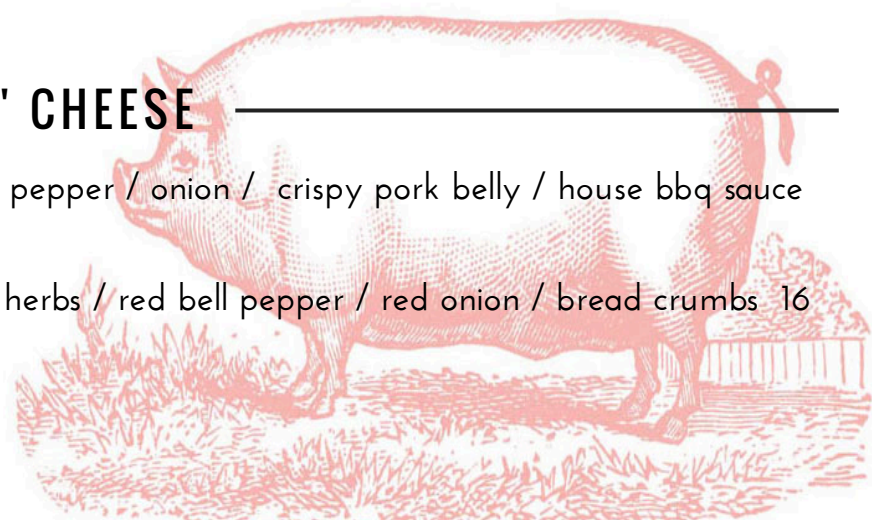
GF STUFFED ZUCCHINI grilled zucchini / quinoa & chic pea stuffing / romesco sauce / arugula / red onion 18

CHICKEN CARBONARA pulled chicken / bacon / spinach / bell pepper / chili flake / red onion / garlic / parm / lemon & herb cream 22

BAKED MAC N' CHEESE

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

TX GULF SHRIMP & BACON MAC roasted corn / nueske bacon / garlic / herbs / red bell pepper / red onion / bread crumbs 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.