

WINE FEATURES \*\* THURSDAYS- HALF OFF BOTTLE WINES UNDER 100\*

**SPARKLING**

MIA FREIXENET <i>Moscato, Spain 187ml</i>	11	
JP CHENET, <i>Languedoc, France 187ml</i>		
* Rose	11	
VEUVE CLICQUOT Brut NV, <i>France 375ml</i>		60
NICOLAS FEUILLATE BRUT, <i>Champagne, France</i>	69	
PIPER-HEIDSIECK Cuvee, <i>Champagne, France</i>	105	
MOET & CHANDON IMPERIAL Brut, <i>France</i>	150	

**CHARDONNAY**

DRUMHELLER <i>Columbia Valley</i>	10 / 38	
LA CREMA <i>Sonoma Coast</i>	15 / 58	

**SAUVIGNON BLANC**

ELY <i>California</i>	11 / 42	
KIM CRAWFORD <i>New Zealand</i>	12 / 46	

**PINOT GRIGIO**

ZENATO <i>Italy</i>	10 / 38	
JULES TAYLOR <i>Pinot Gris, Marlborough</i>	14 / 54	
SANTA MARGARITA <i>Italy</i>	16 / 62	

**WHITE VARIETALS**

FRENCH BLUE <i>Rose, France</i>	11 / 42	
JLOHR <i>Riesling, Monterey</i>		10 / 38
CONUNDRUM <i>Caymus Blend, California</i>	13 / 52	
REDDY VINEYARDS <i>Marsanne, Texas</i>	16 / 56	

**CABERNET SAUVIGNON**

DRUMHELLER <i>Columbia Valley</i>	10 / 38	
ONE STONE <i>Paso Robles</i>	14 / 54	
BLACK STALLION <i>Napa Valley</i>	18 / 70	
DECOY <i>Sonoma</i>	54	
SILVER OAK <i>Alexander Valley</i>	135	
MT. BRAVE Cab Franc, <i>Napa Valley</i>	165	
RODNEY STRONG ALEXANDER CROWN <i>Sonoma</i>	180	

**PINOT NOIR**

JOEL GOTT <i>Santa Barbara</i>	14 / 54	
LA CREMA <i>Monterey</i>	15 / 58	

**MERLOT**

ST FRANCIS <i>Sonoma</i>	12 / 46	
CLOS PEGASE <i>Napa Valley</i>	58	

**RED ZINFADEL**

PARIS VALLEY ROAD <i>Paso Robles</i>		13 / 50
CENTENNIAL <i>Lodi California</i>	120	

**RED VARIETALS**

ALBERTII Malbec, <i>Argentina</i>	12 / 46	
FLAT TOP Red Blend, <i>California</i>	13 / 50	
LOPEZ DE HARO Tempranillo, <i>Spain</i>	14 / 54	
GIRARD Petite Sirah, <i>Napa Valley</i>	17 / 65	
CAYMUS-SUISUN GRAND DURIF <i>Petite Sirah, California</i>	70	
ROWEN Red Blend, <i>Sonoma County</i>	88	
RED SCHOONER Malbec, <i>Argentina</i>	97	
THE PRISONER Red Blend, <i>California</i>	115	

## COCKTAILS

<b>Famous Frozen Margarita</b> <i>Tequila, Triple Sec &amp; Lime</i> <i>*Add Huckleberry or Mango Swirl for 1</i> <i>*Add Floater of Grand Marnier or Chambord for 3</i>	8
<b>Roaring Fork Margarita</b> <i>Camarena Silver Tequila, Lime, Triple Sec &amp; Simple Syrup</i>	9
<b>Founders' Margarita</b> <i>Herradura Silver Tequila, Agave, Cointreau &amp; Lime</i>	11
<b>SW's Official Paloma</b> <i>Camarena Silver Tequila, Grapefruit Juice, Lime &amp; Agave.</i> <i>Topped with Grapefruit Soda</i>	11
<b>Texas Kicker</b> <i>Tito's Vodka, Ginger Liqueur, Lime, Lemon &amp; Ginger beer</i>	9
<b>Cherry- It</b> <i>Deep Eddy Lime Vodka, Lux Cherry Juice, Lime, Simple Syrup</i>	10
<b>Roaring Fork Gin &amp; Tonic</b> <i>Malfy Lemon Gin, Cointreau, Tonic &amp; Grapefruit</i>	9
<b>French 77</b> <i>Gray Whale Gin, Elderflower, Lemon &amp; Simple Syrup</i> <i>Topped with Wycliff Champagne</i>	10
<b>Spicy Mango Daiquiri</b> <i>Diplomático Rum, Lime, Simple Syrup, Mango &amp; Valentina</i>	11
<b>Watermelon Mojito</b> <i>Malibu Watermelon, Mint, Lime, Simple Syrup, Soda</i>	11
<b>Blood Orange Margarita</b> <i>Camarena Silver Tequila, Blood Orange Liqueur, Agave &amp; Lime</i>	14
<b>Barrel Aged Old Fashioned</b> <i>Orange &amp; Angostura Bitters, Aged In-House</i> <i>Choice of Slaughterhouse Bourbon or Rittenhouse Rye</i>	12

## BEERS

Miller Lite	4.50	Coors Light	4.50
Heineken	5	Bud Light	4.50
Stella Artois	5	Budweiser	4.50
Austin East-Cider	5	Michelob Ultra	5
Corona Extra	5	Shiner Bock	5
Yuengling	4.50		

*\*ASK YOUR SERVER ABOUT BEER ON TAP*

## APPS

<b>Skillet Corn Bread</b> <i>Whipped agave butter</i>	8
<b>Queso con Puerco</b> <i>Green chili pork, red pepper relish, cotija, corn chips</i>	10
<b>Green Chili Pork</b> <i>Flour tortillas</i>	12
<b>Guacamole</b> <i>Cotija, cilantro, corn chips</i>	11
<b>Chicken Flatbread</b> <i>Pesto, pepper jack, tomato, poblano, pulled chicken</i>	13
<b>Fried Avocado</b> <i>Lump crab, remoulade, chive oil, cotija</i>	17
<b>Salmon Rillettes</b> <i>smoked salmon, remoulade, capers, tabasco, toasted chili bread</i>	15
<b>Mussels and Chorizo</b> <i>House made chorizo, cherry tomatoes, garlic, white wine, grilled chili bread</i>	16
<b>Lump Crab Cake</b> <i>Tabasco rémoulade, lemon, micro green</i>	22

## SOUPS & SALADS

<b>House Salad</b> <i>Mixed greens, radish, carrots, cucumber, goat cheese, serrano citrus vinaigrette</i>	8
<b>Iceberg BLT</b> <i>Cherry tomatoes, blue cheese, bacon lardons, green chili ranch</i>	9
<b>Steak Caesar Salad</b> <i>Spice rubbed filet, romaine, spicy caesar dressing, shaved parmesan, cherry tomatoes, fried onion strings</i>	18
<i>*Traditional Caesar 9</i>	
<b>Waldorf</b> <i>Spinach, mixed greens, avocado, grapes, egg, candied walnuts, apples, white cheddar, sweet onion dressing, rotisserie chicken breast</i>	14
<b>Tortilla Soup</b> <i>Rotisserie chicken, avocado, cotija, tortilla strips</i>	5/11

## ENTRÉE

<b>Grilled Fish Tacos</b> <i>Pickled cabbage, chipotle aioli, salsa verde, avocado, charro black beans</i>	21
<b>Big Ass Burger</b> <i>Applewood bacon, poblano pepper, cheddar, lettuce, tomato, onions, pickles, house cut fries</i>	18
<b>Bacon Wrapped Pork Tenderloin</b> <i>Poblano grits, charred corn, chipotle balsamic reduction</i>	24
<b>Rainbow Trout</b> <i>Sauteed green beans, brown butter, fried capers, toasted almonds, grilled lemon</i>	25
<b>Blackened Redfish</b> <i>Quinoa and lentils, smoked tomatoes, scallions chipotle tabasco butter</i>	34
<b>Cedar Plank Scottish Salmon</b> <i>Apricot teriyaki glaze, miso sesame green beans, tamari butter</i>	29
<b>Rotisserie Chicken</b> <i>Cornbread stuffing, green beans, lemon garlic jus</i>	22

## WOOD FIRED GRILL

### All Natural Black Angus Steaks

*Hand cut in house • Caramelized Shallot Butter • Chipotle Demi Glaze*

<b>8oz Filet*</b>	<b>42</b>	<b>22oz Bone-in Ribeye</b>	<b>55</b>
<b>16oz New York Strip</b>	<b>48</b>	<b>12oz Filet*</b>	<b>65</b>
<b>14oz Prime Rib</b>	<b>45</b>	<b>22oz Berkshire Pork Tomahawk</b>	<b>35</b>
<i>Ancho au jus, creamy horseradish</i>		<i>Chipotle honey glaze, charred corn slaw, chipotle aioli</i>	

## STEAK ACCOMPANIMENTS

**Oscar\***  
*Lump crab meat, asparagus, hollandaise 12*

**Broiled Lobster Tail\***  
*Garlic pasilla pepper butter MKT*

**Side Bearnaise, Au Poivre Sauce, Creamy Horseradish 4**

**\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

## SIDES

Truffle Fries 9

Corn Bread Stuffing 8

Green Chili Mac and Cheese 10

Mashed Potatoes 8

Mexican Street Corn 8

Steak Mushrooms 9

Wilted Spinach and Onions 9

Wood Fire Broccolini 9

## CHILDREN'S MENU

\*Children 12yrs and younger

**Mac & Cheese** Kraft mac and cheese 5.5

**Chicken Leg & Thigh\*** Mash potatoes 8

\*The following items all come with a side of French Fries & Ketchup

**Grilled Cheese\*** Texas toast, cheddar 6.5

**Quesadilla\*** Flour tortilla, white cheddar 6.5

**Big Kid Burger\*** 12oz burger, cheddar cheese 13

## DESSERTS

9

**Vanilla Bean Crème Brûlée** *Fresh berries, chocolate chip cookie*

**Carrot Cake** *Whipped cream cheese, agave caramel*

**Warm Pecan Pie** *Chocolate chips, English toffee, Amy's butter pecan ice cream*

**Chocolate Pie** *Chocolate custard, butter crust, Amy's espresso ice cream, sweet cream*

**Huckleberry Cheesecake** *Huckleberry swirl, Graham Cracker crust*

## PORTS & DESSERT WINES

SANDMAN CHARACTER MEDIUM DRY SHERRY 7

EQUIPO NAVAZOS CASA DEL INCA SHERRY 14

TAYLOR LBV 8

FONSECA BIN 27 9

TAYLOR 10 YR TAWNY 10

TREFETHEN RIESLING 68

## CORDIALS

BAILEY'S 8

DISARRONO AMARETTO 8

KAHLUA 8

TUACA 8

MOLINARI SAMBUCA 9

FERNENT BRANCA 10

B&B 11

GRAND MARNIER 11

## COGNACS & BRAND

COURVOISIER VS 11

REMY MARTIN VSOP 13

REMY MARTIN XO 25

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## **SPIRITS**

*see server for pricing*

### **VODKA**

ABSOLUT

CHOPIN

DEEP EDDY PEACH

DRIPPING SPRINGS

KETTLE ONE

SVEDKA

TITOS

BELVEDERE

DEEP EDDY LEMON

DEEP EDDY RUBY RED

GREY GOOSE

STOLI VANILLA

SVEDKA CITRON

### **RUM**

BACARDI SILVER

DIPLOMATICO

MALIBU

CAPTAIN MORGAN

GOSLINGS

### **GIN**

BEEFEATER

BOMBAY

HENDRICKS

GRAY WHALE

DRIPPING SPRINGS

BOMBAY SAPPHIRE

TANQUERAY

### **TEQUILA**

CAMARENA SILVER

DEL VIDA MEZCAL

DON JULIO SILVER

DON JULIO REPASADO

DON JULIO ANEJO

CASAMIGOS BLANCO

EL JIMADOR SILVER

HERRADURA SILVER

HERRADURA REPASADO

HERRADURA ANEJO

### **WHISKEY & BOURBONS**

ANGELS ENVY

BALVENIE DOUBLEWOOD

BULLEIT 90

JACK DANIELS

JIM BEAM

CROWN ROYAL

BASIL HAYDEN

GARRISON BROTHERS

JAMESON

KNOB CREEK

### **RYE**

BULLEIT RYE

RITTENHOUSE RYE

### **SCOTCH**

CHIVAS 12 YEAR

GLENFIDDICH 12 YEAR

GLENLIVET 15 YEAR

GLENMORANGIE 10 YEAR

JOHNNIE WALKER BLACK

MACALLAN 12 YEAR

MACALLAN 18 YEAR

DEWARS WHITE LABEL

GLENLIVET 12 YEAR

GLENLIVET 18 YEAR

GLENMORANGIE NECTAR

JOHNNIE WALKER RED

MACALLAN 15 YEAR