

appetizers & starters

SKILLET CORNBREAD

Whipped Butter / 8

QUESO CON PUERCO

Green Chili Pork / Red Pepper Relish / Cotija / Corn Chips / 11

KETTLE OF GREEN CHILI PORK STEW

Flour Tortillas / 12

GUACAMOLE

Cilantro / Corn Chips / 12

SHAVED BEEF TENDERLOIN CARPACCIO*

Arugula / Horseradish / Onion / Capers
Parmesan / Truffle Oil / 16

MUSSELS AND CHORIZO

House Made Chorizo / Cherry Tomatoes / Garlic
White Wine / Sourdough Toast / 18

BEEF FONDUE*

Beef Tenderloin / Roasted Butternut Squash
Sourdough Croutons / White Pepperjack Fondue / 20

"BIG ASS" SPICY MEATBALLS*

Smoked Tomato Marinara / Queso Oaxaca / Toast Points / 16

soups & salads

SPINACH CHICKEN WALDORF SALAD

Spit-Roasted Chicken / Spinach / Avocado / Grapes
Eggs / White Cheddar / Dates / Candied Walnuts
Apples / Sweet Onion Dressing 16

ICEBERG BLT

Cherry Tomatoes / Blue Cheese / Bacon
Red Onion / Green Onion / Ranch Dressing / 10

CAESAR SALAD

Parmesan Cheese / Chile Croutons / 10

SALAD ADD-ONS

steak 18 / salmon 15 / shrimp 15 / chicken 8

FRENCH ONION SOUP

Sourdough Croutons / Gruyere Cheese / Chives / 11

TORTILLA SOUP

Rotisserie Chicken / Avocado / Cotija
Cilantro / Tortilla Strips / 11

Roaring Fork



premium steaks from our grill

All Natural Black Angus Steaks
Specially Aged by Fred Linz in Chicago / Hand Cut in House
Served with Chipotle Herb Butter

8oz / 12oz FILET* 46/65

20oz RIBEYE* 56

18oz NEW YORK STRIP* 53

FOR TWO OR MORE:

50 DAY DRY AGED BONE IN RIBEYE* 4.5 / oz

50 DAY DRY AGED PORTERHOUSE* 4.5 / oz

50 DAY DRY AGED BONE IN NY STRIP* 4.5 / oz

steak accompaniments

GRILLED SHRIMP WITH GARLIC BUTTER SAUCE 20

SIDE OF BEARNAISE, AU POIVRE SAUCE,
OR CREAMY HORSERADISH 5

MUSHROOMS AND ONIONS 5

BLUE CHEESE 5

specialties of the house

BIG ASS BURGER*

Applewood Bacon / Poblano Pepper / Cheddar / Chipotle Mayo
Lettuce / Tomato / Onions / Pickles / House Cut Fries / 18

BACON WRAPPED PORK TENDERLOIN*

Poblano Grits / Charred Corn / Cotija
Cilantro / Chipotle Balsamic Reduction / 26

RAINBOW TROUT

Sauteed Green Beans / Brown Butter / Fried Capers
Toasted Almonds / Grilled Lemon / 26

SHRIMP AND GRITS

Poblano Grits / Chopped Tomato / Butter Garlic Sauce / 30

BLACKENED REDFISH

Quinoa and Lentils / Smoked Tomatoes
Scallions / Chipotle Tabasco Butter / 36

CEDAR PLANK SALMON*

Apricot Teriyaki Glaze / Chilled Green Bean Salad
Soy Butter / 29

ROTISSERIE CHICKEN

Elgin Sausage Cornbread / Green Beans / Lemon Garlic Jus / 24

sides

TRUFFLE FRIES 11

SEASONAL VEGGIE 12

MEXICAN STREET CORN 9

BACON & ONION BRUSSELS SPROUTS 11

STEAK MUSHROOMS 9

GREEN CHILI MAC & CHEESE 10

WILTED SPINACH & ONIONS 9

MASHED POTATOES 9

POBLANO & PEPPER JACK CHEESE GRITS 9

cocktails

BIG LARRY

Add Blood Orange, Blackberry, or Mango Swirl / 12

FOUNDERS MARGARITA

Socorro Blanco / Cointreau / Lime / Agave / 13

PEACH OLD FASHIONED

Noble Oak Bourbon / Peach Cinnamon Syrup / Angostura Bitters / 16

ZACAPA OLD FASHIONED

Ron Zacapa 23 Rum / Simple Syrup
Angostura and Chocolate Bitters / 16

BUSINESS AS YUZUAL

Haiken Yuzu Vodka / Aperol / Lemon / Orange / Mint / 15

VIEUX CARRE

Pierre Ferrand Cognac / George Dickel Rye
Carpano Antica / Benedictine / Peychauds Bitters / 16

LIVIN' THE HYE LIFE

Garrison Brothers Honeydew / Chamomile Syrup
Lemon / Lady Bird Van Zandt Club Soda / 22

BLUE CRUSH

Zephyr Gin / Chateau Aloe Liqueur
Lime / Simple Syrup / Blue Majik / 15

ROARING RUM RICKEY

Cruzan Strawberry Rum / Lime / Agave
Sparkling Water / Fresh Strawberries / 14

CARA DE PINA

Carabuena Blanco / Ancho Reyes / Cointreau / Lime / Pineapple / 16

HUCKLEBERRY HOMBRE

Dos Hombres Mezcal / Pear / Lime / Simple Syrup / Huckleberry / 16

RUSTY FORK

Highland Park 12 / Drambuie / Lemon and Lavender Bitters / 16

beer

ABW PEARLSNAP 7 / AUSTIN EASTCIDER 7

AUSTIN AMBER 7 / DOS XX LAGER 7 / BLONDE BOMBSHELL 7

GUINNESS DRAUGHT 8 / STELLA ARTOIS 7

FIREMAN'S #4 7 / MCCONAUHAZE IPA 8

LIVE OAK HEFEWEIZEN 7 / YUENGLING 7 / LONE STAR 5

FRESH RICKS HAZY IPA 7 / COORS LIGHT 5

FIRE EAGLE IPA 7 / MILLER LIGHT 5

BUD LIGHT 5 / MICHELOB ULTRA 6

SHINER BOCK 6 / STASH IPA 7 / HEINEREN O.O 6

Bottles and Cans only

wine

CHAMPAGNE & SPARKLING WINE

BENVOLIO, Prosecco, Italy 12 / 40
RAVENTOS I BLANC, Blanc de Blanc, Penedes, Spain 14 / 56
ROEDERER ESTATE BRUT, Anderson Valley, California 90
LE MESNIL, Champagne, Grand Cru Brut N/V 120
CAMILLE SAVÉS, Champagne, Grand Cru Brut, 2012 160

STILL AND SPARKLING ROSE

PRINCE DE LISE, Sparkling Brut Rose, France 10 / 38
RIVAROSE, Brut Prestige, France 14 / 56
DAOU, Rosé, Paso Robles 15 / 60
J VINEYARDS, Sparkling Rose, Russian River Valley, California 70
FERRARI, Brut Rose, Trento 80

SAUVIGNON BLANC

SANDY COVE, Marlborough, New Zealand 12 / 45
HONIG, Napa Valley 14 / 56
DUCKHORN, Napa Valley 76

CHARDONNAY

TAKEN, Napa Valley 10 / 40
FAMILLE PAQUET, Bourgogne, France 15 / 58
BLOOD ROOT, Sonoma, California 15 / 58
ALEXANA TERROIR SERIES, Willamette Valley 17 / 66
ROMBAUER, Carneros 100
SHAFER RED SHOULDER RANCH, Napa Valley 120
PAUL HOBBS, Russian River Valley 130

WHITE VARIETALS

DR. HERMANN, Riesling, Ürzig, Germany 10 / 40
BRICCOTONDO, Moscato D'Asti, Italy 10 / 40
FIDORA, Pinot Grigio, Venice, Italy 10 / 40
PALADIN, Pinot Grigio, Veneto, Italy 11 / 44
HAJSZAN NEUMANN, Gruner, Austria 14 / 56
ANTINORI VERMENTINO, Bolgheri, Italy 15 / 58
LEFT COST, Pinot Gris, Willamette Valley 15 / 58
JEAN-MAX ROGER, Sancerre, France 115

PINOT NOIR AND BURGUNDY

HAHN, Pinot Noir, Monterey, California 11 / 44
LEFT COAST, Pinot Noir, Willamette Valley 17 / 68
DUCKHORN MIGRATION, Pinot Noir, Sonoma 76
BELLE GLOS CLARK & TELEPHONE, Pinot Noir, Central Coast 90
MARTIN WOODS, Pinot Noir, Willamette Valley, Oregon 110
FLOWERS, Pinot Noir, Sonoma 28 / 110
BERGSTROM 'CUMBERLAND RESERVE', Pinot Noir, Willamette Valley 120
DOMAINE BACHELET-MONNOT, Burgandy, Bourgogne 140
DOMAINE SERENE EVENSTAD RESERVE, Pinot Noir, Willamette Valley 190

MERLOT

FREI BROTHERS RESERVE, Dry Creek, Sonoma 11 / 44
GAINEY VINEYARDS, Santa Ynez 16 / 62
EMMOLO, Napa Valley 80
DUCKHORN, Napa Valley 120
PEDESTAL BY MICHEL ROLLAND, Columbia Valley 140

CABERNET

BONANZA BY WAGNER FAMILY, Fairfield 10 / 40
DRUMHELLER, Columbia Valley, Washington 12 / 48
SERIAL, Paso Robles 15 / 60
BERINGER, Knights Valley 18 / 70
FAUST, Napa Valley 30 / 120
AUSTIN HOPE, Paso Robles, 1L 120
FAR NIENTE POST & BEAM, Napa Valley 35 / 140
JORDAN, Alexander Valley 170
DUCKHORN, Napa Valley 180
MOUNT VEEDER WINERY, Mount Veeder 180
SILVER OAK, Alexander Valley 200
CAYMUS VINEYARDS, Napa Valley 210
TURNBULL RESERVE, Napa Valley 225
NICKEL & NICKEL 'VACA VISTA', Rutherford, Napa 250
QUINTESSA, Rutherford, Napa Valley *100 Rating* 425

MALBEC AND ZINFANDEL

MARTINO, Malbec, Mendoza, Argentina 15 / 60
SALDO, Zinfandel, California 18 / 72
RED SCHOONER, Malbec, Argentina 100
FRANK FAMILY, Zinfandel, Napa Valley 150

BIG BLENDS, BORDEAUX, AND RED VARIETALS

DAOU 'PESSIMIST', Red Blend, Paso Robles 56
WILLIAM CHRIS, Mourvedre, Texas High Plains 56
LEVIATHAN, Red Blend, California 20 / 80
STOLPMAN VINEYARDS, Syrah, Ballard Canyon 80
STAGS' LEAP, Red Blend, Napa Valley 96
ABSTRACT BY ORIN SWIFT, Red Blend, California 100
THE PRISONER, Red Blend, Napa Valley 26 / 100
DRAGON'S TOOTH TREFETHEN, Red Blend, Napa Valley 120
OPUS ONE, Red Blend, Oakville, Napa Valley 550

OLD WORLD

MEDICI ERMETE, Dolce Lambrusco, Italy 12 / 40
CASA EMMA, Chianti Classico, Tuscany 14 / 56
ANTINORI IL BRUCIATO, Super Tuscan, Tuscany, Italy 20 / 80
LAN GRAN RESERVA, Rioja, Spain 21 / 84
CIABOT DELLA LUNA, Langhe Nebbiolo, Piedmont 100
FAUSTINO GRAN RESERVA, Rioja, Spain 100
FRANCO SERRA, Barolo, Piedmont, Italy 26 / 105
CASTELLO DI VOLPAIA, Chianti Classico Riserva, Italy 120
SOLITUDE, Chateaufeuf-du-Pape, France 130
ALTESINO, Brunello, Tuscany, Italy 170
ANNONCE DE BELAIR MONANGE, Grand Cru, Bordeaux, France 180
PIO CESARE, Barolo, Italy 190
ANTINORI 'TIGNANELLO', Super Tuscan, Tuscany, Italy 300