



appetizers

- SKILLET CORN BREAD** Whipped agave butter **8**
- QUESO CON PUERCO** Green chili pork, red pepper relish, cotija, corn chips **10**
- GREEN CHILI PORK** Flour tortillas **12**
- GUACAMOLE** Cotija, cilantro, corn chips **12**
- CHICKEN FLATBREAD** Pesto, pepper jack, tomato, poblano, pulled chicken **13**
- SHRIMP COCKTAIL** Atomic cocktailsauce, radish cilantro salad, chipotle cider dressing **17**
- MUSSELS AND CHORIZO** House made chorizo, cherry tomatoes, garlic, white wine, grilled chili bread **18**
- LUMP CRAB CAKE** Tabasco rémoulade, lemon, micro green **22**

soups & salads

- HOUSE SALAD** Mixed greens, radish, carrots, cucumber, goat cheese, serrano citrus vinaigrette **9**
- ICEBERG BLT** Cherry tomatoes, blue cheese, bacon lardons, green chili ranch **10**
- STEAK CAESAR SALAD*** Spice rubbed filet, romaine, spicy caesar dressing, shaved parmesan, cherry tomatoes, fried onion strings **18**
- TRADITIONAL CAESAR*** **10**
- WALDORF** Spinach, mixed greens, avocado, grapes, egg, candied walnuts, apples, white cheddar, sweet onion dressing, rotisserie chicken breast **16**
- TORTILLA SOUP** Rotisserie chicken, avocado, cotija, tortilla strips **5/11**

specialties of the house

- GRILLED FISH TACOS** Pickled cabbage, chipotle aioli, salsa verde, avocado, charro black beans **24**
- BIG ASS BURGER*** Applewood bacon, poblano pepper, cheddar, lettuce, tomato, onions, pickles, house cut fries **18**
- BACON WRAPPED PORK TENDERLOIN*** Poblano grits, charred corn, chipotle balsamic reduction **26**
- RAINBOW TROUT** Sautéed green beans, brown butter, fried capers, toasted almonds, grilled lemon **26**
- BLACKENED REDFISH** Quinoa and lentils, smoked tomatoes, scallions chipotle tabasco butter **36**
- CEDAR PLANK SALMON*** Apricot teriyaki glaze, miso sesame green beans, tamari butter **28**
- ROTISSERIE CHICKEN** Cornbread stuffing, green beans, lemon garlic jus **24**

wood fired grill

- ALL NATURAL BLACK ANGUS STEAKS**
Hand cut in-house · Caramelized Shallot Butter · Chipotle Demi Glaze
- 8OZ FILET*** **44** · **22OZ BONE-IN RIBEYE*** **55**
- 16OZ NEW YORK STRIP*** **52** · **12OZ FILET*** **65**
- 22OZ BERKSHIRE PORK TOMAHAWK*** **35**
Roasted brussel sprouts & apples, mustard demi
- 50 DAY DRY AGED STEAKS*** **4.50 PER OUNCE**
Specially aged by Fred Linz in Chicago, hand cut in house, shallot butter, chipotle demi glaze

steak accompaniments

- OSCAR*** Lump crab meat, asparagus, hollandaise **15**
- BROILED LOBSTER TAIL*** Garlic pasilla pepper butter **MRT**
- SIDE OF BEARNAISE, AU POIVRE SAUCE, OR CREAMY HORSERADISH** **4**

sides

- TRUFFLE FRIES** **10**
- MEXICAN STREET CORN** **9**
- CORN BREAD STUFFING** **8**
- STEAK MUSHROOMS** **9**
- GREEN CHILI MAC & CHEESE** **10**
- WILTED SPINACH AND ONIONS** **9**
- MASHED POTATOES** **8**
- SAUTEED ASPARAGUS** **12**
- ROASTED BEETS** **9**

desserts

- VANILLA BEAN CRÈME BRÛLÉE** Fresh berries, chocolate chip cookie **9**
- FLOURLESS MOCHA CHOCOLATE CAKE** Amy's peanut butter ice cream, peanut brittle, saba **9**
- WARM PECAN PIE** Chocolate chips, English toffee, Amy's butter pecan ice cream **9**
- CHOCOLATE PIE** Chocolate custard, butter crust, Amy's espresso ice cream, sweet cream **9**
- HUCKLEBERRY CHEESECAKE** Huckleberry swirl, Graham Cracker crust **9**



wine

THURSDAYS

Half off bottles under 100

SPARKLING

STERLING, Proseco, Italy	9/35
MIA FREIXENET, Moscato, Spain 187ml	11
JP CHENET, Languedoc, France Rose or Brut 187ml	11
VEUVE CLICQUOT / Brut NV / France / 375ml	70
NICOLAS FEUILLATE BRUT Champagne / France	72
PIPER-HEIDSIECK Cuvee Champagne / France	105
MOET & CHANDON IMPERIAL / Brut / France	150

CHARDONNAY

DRUMHELLER / Columbia Valley	10 / 38
DECOY / California	12/46
LA CREMA / Sonoma Coast	15 / 58
TREFETHEN / Napa Valley	50

SAUVIGNON BLANC

ELY / California	11 / 42
KIM CRAWFORD / New Zealand	12 / 46
HONIG / California	14 / 54

PINOT GRIGIO

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

WHITE VARIETALS

FRENCH BLUE Rose / France	11 / 42
MESSINA HOF Moscato / Texas	11 / 42
JLOHR Riesling / Monterey	10 / 38
CONUNDRUM Caymus Blend / California	13 / 52

CABERNET SAUVIGNON

DRUMHELLER / Columbia Valley	10 / 38
ONE STONE / Paso Robles	14 / 54
BERINGER KNIGHTS VALLEY / Ca	17 / 64
DECOY / Sonoma County	14/54
BLACK STALLION / Napa Valley	18 / 70
HALTER RANCH / Paso Robles	74
SILVER OAK / Alexander Valley	135
CAYMUS 2019 / Napa Valley	160
RODNEY STRONG ALEXANDER CROWN / Sonoma	180

PINOT NOIR

MEIOMI / Central Coast	12 / 46
JOEL GOTT / Santa Barbara	14 / 54
LA CREMA / Monterey	15 / 58
RESONANCE by Louis Jadot / Willamette Valley	81

MERLOT

SKYFALL / WASHINGTON	11 / 43
ALEXANDER VALLEY VINEYARDS / Alexander valley	13 / 50
CLOS PEGASE / Napa Valley	58
DUCKHORN / Napa Valley	99

RED ZINFANDEL

1000 STORIES Bourna Barrel Aged / California	12/ 46
PARIS VALLEY ROAD / Paso Robles	13 / 50
FROG'S LEAP / Napa Valley	80
RATTLESNAKE / Sonoma	90

RED VARIETALS

LA POSTA TINTO / Argentina	11/42
ALBERTI / Malbec / Argentina	12 / 46
FLAT TOP / Red Blend / California	13 / 50
LOPEZ DE HARO / Tempranillo / Spain	14 / 54
GIRARD / Petite Sirah / Napa Valley	17 / 65
CAYMUS SUISUN GRAND DURIF / Petite Sirah / California	70
RED SCHOONER / Malbec / Argentina	97
THE PRISONER / Red Blend / California	105

cocktails

FAMOUS FROZEN MARGARITA 8

Tequila, Triple Sec & Lime

*Add Huckleberry or Mango Swirl for 1

*Add Floater of Grand Marnier or Chambord for 3

BIG BAD JOHN MARGARITA 11

Famous Frozen Margarita topped off with Grand Mariner
 (\$2.00 of this purchase goes to the Lone Star Paralysis Foundation)

ROARING FORK MARGARITA 9

Camarena Silver Tequila, Lime, Triple Sec & Simple Syrup

FOUNDERS' MARGARITA 11

Herradura Silver Tequila, Agave, Cointreau & Lime

SW'S OFFICIAL PALOMA 11

Camarena Silver Tequila, Grapefruit Juice, Lime & Agave.
 Topped with Grapefruit Soda

TEXAS KICKER 9

Tito's Vodka, Ginger Liqueur, Lime, Lemon & Ginger beer

CHERRY- IT 10

Deep Eddy Lime Vodka, Lux Cherry Juice, Lime, Simple Syrup

ROARING FORK GIN & TONIC 9

Malfy Lemon Gin, Cointreau, Tonic & Grapefruit

FRENCH 77 10

Gray Whale Gin, Elderflower, Lemon & Simple Syrup.
 Topped with Wycliff Champagne

WATERMELON MOJITO 11

Malibu Watermelon, Mint, Lime, Simple Syrup, Soda

PAPER PLANE 12

Classic blend of Eagle Rare 10y Bourban, Amaro Nonino, Aperol and Lemon Juice

BARREL AGED OLD FASHIONED 12

Orange & Angostura Bitters, Aged In-House.
 Choice of Bourbon or Rye

beers

MILLER LITE 4.5

COORS LIGHT 4.5

HEINEKEN 5

BUD LIGHT 4.5

STELLA ARTOIS 5

BUDWEISER 4.5

AUSTIN EAST-CIDER 5

MICHELOB ULTRA 5

CORONA EXTRA 5

SHINER BOCK 5

YUENGLING 4.5

Ask your servers about beers on tap