

SPECIALTY DRINKS

PEACHY TEXAN TEA

Smirnoff Vodka, Jack Daniel's and Captain Morgan Spiced Rum blended with Peach Schnapps and Sprite.

TORTOISE SHELL

Midori Melon Liqueur, Bacardi Coco Rum, Peach Schnapps and Banana Liqueur with pineapple juice.

CLASSIC MOJITO

Bacardi Silver Rum, fresh spearmint leaves, lime and Sprite served over crushed ice.

RAZZ MOJITO

Bacardi Razzberry Rum, fresh spearmint leaves, lime and Sprite served over crushed ice.

LAVA COLADA

Bacardi Coco Rum and piña colada flavors blended with strawberry in a sugar-rimmed glass.

GEORGIA PEACH

ABSOLUT Peach Vodka with peach fruit juices and blended with a touch of raspberry.

MARGARITAS

TEXAN TOP SHELF

Jose Cuervo Tradicional Tequila, Cointreau Liqueur and Grand Marnier, served with a salted rim.

CLASSIC MARGARITA

Jose Cuervo Gold Tequila and Triple Sec Liqueur with a salted rim. It's a classic!

THE MILLIONAIRE

Jose Cuervo Reserva de la Familia Tequila, Grand Marnier 100 Yr. with fresh lime juice.

COOL AZUL

Jose Cuervo Gold Tequila and Blue Curacao Liqueur with a float of Patron Silver.

MANGO RITA

Jose Cuervo Gold Tequila, mango fruit and Triple Sec Liqueur, served with a sugared rim.

PEACHY RITA

Jose Cuervo Gold Tequila, Triple Sec Liqueur and peach fruit juice, served with a sugared rim.

PASSION RITA

Jose Cuervo Gold Tequila, passion fruit and Triple Sec Liqueur, served with a sugared rim.

STRAWBERRY RITA

Jose Cuervo Gold Tequila, strawberry and Triple Sec Liqueur, served with a sugared rim.

PREMIUM TEQUILA

Don Julio Reposado · Don Julio 1942 · Herradura Anejo
Herradura Silver · 1800 Silver · Don Eduardo Anejo
Don Eduardo Silver · Patron Silver · Jose Cuervo Gold
Jose Cuervo Tradicional · Cuervo Reserva de La Familia
Sauza Tres Generaciones Anejo

MARTINIS

WEDDING CAKE

Bacardi Coco Rum, pineapple and cranberry juices,
served with a cherry...You'll say I DO!

COSMOPOLITAN

Smirnoff Vodka, Cointreau Liqueur and cranberry juice,
served with a lemon twist.

PEACHY BELINI-TINI

Smirnoff Vodka, Peach Schnapps, orange juice and bubbly champagne,
served with a cherry.

BLACK TIE

Smirnoff Vodka & Chambord Royal Raspberry Liqueur,
served with a lemon twist.

KETEL DROP

Ketel One Citrus Vodka, Cointreau Liqueur and
lemon juice, served with a sugared rim.

MANGO GROVE

Ketel One Citrus Vodka, Peach Schnapps and
mango juice, served with a cherry.

CHOCOLATE INDULGENCE

Godiva White and Dark Chocolate Liqueur,
Stoli Vanilla Vodka and cream, served with a cherry.

1942 PERFECT

Don Julio 1942 Tequila, Cointreau Liqueur and lime juice,
served with a salted rim and lime twist.

THE BLUE ANGEL

Beefeater Gin, Blue Curacao Orange Liqueur
and Sprite, served with a cherry.

APPLE-TINI

Smirnoff Vodka and Apple Pucker Liqueur,
served with a cherry. Have an Apple a Day!

SCOTCH & BOURBON SELECTION

SINGLE MALT

Chivas Regal 12 Yr. • Dewars White Label • J&B • Johnnie Walker Red
Johnnie Walker Black • Bookers • Bushmill Irish Whiskey • Crown Royal
Crown Special Reserve • Forty Creek • Knob • Glenfiddich 12 Yr.
Glenlivet 12 Yr. • Glenmorangie 10 Yr. • Glenmorangie Burgundy 12 Yr.
Glenmorangie Madeira 12 Yr. • Glenmorangie Port 12 Yr.
Glenmorangie Sherry 12 Yr. • MaCallan 12 Yr. • MaCallan 18 Yr.
MaCallan 25 Yr. • Jack Daniel's • Jack Daniel's Single Barrel
Gentleman Jack • Jim Beam • Jim Beam Black • Maker's Mark
Seagram's 7 • Seagram's VO • Southern Comfort • W.L. Weller
Wild Turkey 101 • Woodford Reserve

BOTTLE & DRAFT BEER

Amstel Light • Bass Ale • Blue Moon • Budweiser • Bud Light • Bud Select
Coors • Coors Light • Corona Extra • Dos Equis Lager
Fat Tire Amber Ale • Fosters • Guinness Draught • Heineken
Heineken Light • Michelob Ultra • Miller Genuine Draft • Miller Lite
Samuel Adams • Shiner Bock • Smirnoff Ice • Stella Artois • O'Doul's

CHAMPAGNE & WINE

SPARKLING/CHAMPAGNE

Domaine St. Vincent • Korbel Natural • Laurent-Perrier (Split)
Moet & Chandon "White Star" • Dom Perignon Cuvee

WHITE WINES

BV Coastal Chardonnay • Kendall-Jackson Reserve Chardonnay
Dr. Loosen "L" Riesling • Stone Cellars Pinot Grigio

BLUSH

Beringer White Zinfandel

RED WINES

Gaylord Texan Stag's Leap District Cabernet Sauvignon
Fall Creek "Granite" Cabernet Sauvignon
Stone Cellars Merlot • Artesa Merlot • Casa Madero Shiraz

COGNAC & PORT WINE

Courvoisier VSOP • Hennessy VSOP • Hennessy XO
Remy Martin VS Grand Cru
Remy Martin VSOP • Remy Martin XO
Warres Port "LBV" Port
Taylor Fladgate Tawny Port

Additional selections available from the Old Hickory Wine List

APPETIZERS

“TEXAN” STYLE WINGS

Buffalo Style Hot Chipotle BBQ Swingin’ Thai Chile Wings
Served with carrot and celery sticks, ranch or bleu cheese dressing. \$12

CRISPY SHRIMP TEMPURA

Golden brown tempura battered shrimp,
served with sweet Thai chile sauce. \$9

QUESADILLAS

Your choice of marinated chicken breast or tender steak.
Grilled with sautéed peppers, onions and blended cheeses.
Served with fresh salsa, pico de gallo, guacamole and sour cream. \$13

“NOT-CHO” ORDINARY NACHOS

A mountain of crisp tortilla chips smothered with chili con carne,
queso blanco, guacamole, sour cream, pico de gallo
and a blend of cheddar and pepper jack cheese. \$12

CHICKEN TENDER BASKET

Buttermilk battered chicken tenders cooked until crisp,
served with seasoned French fries, avocado ranch and
honey mustard dipping sauces. \$12

SPINACH & ARTICHOKE DIP

A delicious blend of artichoke hearts, spinach, Parmesan & cream
cheese blend. Served with crispy tortilla chips for dipping. \$10

HOUSE-MADE GUACAMOLE

Fresh Hass avocados blended with diced roma tomatoes,
onions, cilantro and fresh lime juice. Served with crisp tortilla chips
and roasted tomato salsa. \$11

QUESO BLANCO

Our signature blend of Asadero cheese, chiles and seasonings.
Served with crisp tortilla chips. \$9

SOUTHWEST SPRING ROLLS

Smoked chicken, black beans, sweet corn, red peppers and spinach
wrapped in rice paper and cooked until crispy. \$9

TEXAN COMBO PLATTER

Can’t decide on just one?
Try a platter of some of our favorites...Texan Hot Wings,
Chicken Tenders and Southwest Spring Rolls. \$19

CHIPS & SALSA

Roasted tomato salsa and crisp tortilla chips. \$7

Gratuity of 21% added for all parties of 6 or more.

SOUPS

SOUP of the DAY

Our soups are made fresh daily using only the freshest ingredients.
Please ask about today's selection! \$6

TEXAS CHILI UPSIDE DOWN FRITO PIE

The true flavor of Texas! Fresh ground beef, white onion, tomatoes and jalapeños slowly simmered in our special seasoning blend. Topped with cheddar cheese, diced red onion, and of course "Fritos" corn chips! \$8

SALADS

SOUTHWEST CHICKEN CAESAR

Marinated grilled chicken breast cooked to perfection, served on a bed of romaine lettuce, tossed in our "perfect" Caesar dressing and topped with parmesan cheese and crisp tortilla strips. \$13

SOUTHWESTERN FAJITA SALAD

Marinated fajita steak or grilled chicken breast served over a bed of fresh mixed salad greens with grilled peppers and onions, mixed cheese blend, sour cream, guacamole and pico de gallo. Served with our fresh roasted tomato salsa and avocado ranch. \$14

BUFFALO BILL'S CHICKEN SALAD

Hot 'n spicy pieces of tender crispy chicken served on a bed of fresh mixed salad greens with diced tomatoes, diced eggs and bleu cheese crumbles, served with bleu cheese dressing. \$13

CHOP-CHOP SALAD

Our version of the classic Cobb! Chopped turkey, crisp bacon, diced egg, bleu cheese crumbles and diced tomatoes on a bed of fresh mixed salad greens. Topped with fresh avocado slices and your choice of dressing. \$13

GARDEN SALAD

Enjoy a fresh garden salad with diced tomatoes, red onion, cheddar cheese and curly carrot garnish. \$8

DRESSINGS

Thousand Island	Bleu Cheese	French
Balsamic Vinaigrette	Buttermilk Ranch	
Fat Free Italian	Honey Mustard	Avocado Ranch

Gratuity of 21% added for all parties of 6 or more.

SANDWICHES & BURGERS

Customize Your Sandwich with These Great Toppings

Cheddar Cheese 50¢ Swiss Cheese 50¢ American Cheese 50¢
Pepperjack Cheese 50¢ Grilled Onions 75¢ Sautéed Mushrooms 75¢
Pico de Gallo 75¢ Jalapeños 75¢ Sliced Avocado \$1 Bacon \$1

SOUTHWEST CHICKEN SANDWICH

Fresh marinated chicken breast grilled to perfection!
Topped with melted pepperjack cheese, shredded lettuce, vine-ripened tomatoes, sliced red onion and dill pickle slices. Served with seasoned French fries and cole slaw. \$12

PULLED PORK SANDWICH

Slow smoked pulled pork shoulder stacked high on a freshly baked toasted bun and topped with our signature chipotle BBQ sauce.
Served with seasoned French fries and cole slaw. \$12

TEXAS-SIZED KOBE BURGER

A half-pound of premium Kobe beef grilled to preferred temperature.
Served open faced with crispy lettuce, vine-ripened tomatoes, sliced red onion and dill pickle slices.
Served with seasoned French fries and cole slaw. \$13

TEXAN CLUB STACK

Boars Head ham and turkey breast, crisp bacon, Swiss cheese, shredded lettuce and sliced tomatoes served chilled on a fresh croissant with our roasted poblano aioli.
Served with kettle style potato chips and cole slaw. \$11

CHICKEN & BACON WRAP

This chilled wrap is filled with grilled chicken breast, crisp bacon bits, shredded lettuce, diced tomatoes and red onions tossed in dijonaise.
Served with kettle style potato chips and cole slaw. \$11

TEXAS CHILI DOG

Our quarter pound dog is 100% ultra-premium Akaushi Kobe beef.
Topped with Texan chili, diced red onions and cheddar cheese.
Served with seasoned French fries and cole slaw. \$9

ITALIAN PIZZA BURGER

Fresh Italian sausage patty topped with marinara sauce and melted mozzarella cheese nestled on a fresh focaccia roll.
Served with seasoned French fries and pasta salad. \$11

ULTIMATE FISH & CHIPS

Center cut halibut, line caught, lightly battered, fried to a golden brown and served with French fries and cole slaw.
In-house tartar sauce and malt vinegar \$16

Gratuity of 21% added for all parties of 6 or more.

TEXAN-STYLE ENTRÉES

*All Entrées are served with Seasoned French Fries, Cole Slaw,
Ranch-Style Beans and a Thick Slice of Texas Toast.*

Add 4 Crispy Shrimp Tempura to any Entrée for \$6

BEEF BRISKET

A Texan tradition!

Our slow smoked beef brisket is fork tender and full of flavor,
topped off with our signature chipotle BBQ sauce. \$16

PULLED PORK

A heaping stack of slow-smoked pulled pork shoulder
topped off with our signature chipotle BBQ sauce. \$14

BBQ CHICKEN BREAST

Two of our marinated barbequed chicken breasts
basted in our signature chipotle BBQ sauce. \$14

CHICKEN & RIB COMBO

We paired our marinated barbequed chicken breast with
a half rack of our outstanding chipotle BBQ ribs,
all grilled to perfection. Enjoy the best of both! \$19

HALF RACK CHIPOTLE BBQ RIBS

1/2 rack of our outstanding St. Louis style ribs which have been
slowly smoked over hickory wood, basted with our signature
chipotle BBQ sauce, then grilled to perfection! \$17

THE FULL RACK

Enjoy a full rack of our slow hickory smoked St. Louis style
chipotle BBQ pork ribs sauced and grilled to perfection. \$23

THE KITCHEN SINK

For the Texas sized appetite!

A mountain of our tender slow-smoked beef brisket,
juicy pulled pork shoulder and a half rack of our delicious
chipotle BBQ basted, hickory smoked ribs. \$26

TEXAN RIBEYE

10 oz. Choice ribeye steak seasoned with our own
special blend of spices and expertly grilled to your
specifications. Served on top of a thick slice of
Texas toast with seasoned French fries,
cole slaw, and onion ring garnish. \$23

Gratuity of 21% added for all parties of 6 or more.

DESSERTS

COLOSSAL CHOCOLATE CAKE

A huge slice of warm, moist Devil's food cake covered with chocolate chips. \$7

BROWNIE SUNDAE

Warm moist brownie topped with vanilla bean ice cream, hot fudge, whipped cream and a cherry. \$8

COLOSSAL HOMEMADE CHEESECAKE

In-house made, flavor of the month!

Our own special recipe, for two.

Ask server for details! \$10

BANANA'S FOSTER CAKE

Moist rich cake with dark rum, bananas, brown sugar, cinnamon, pecans and caramel sauce. \$6

KEY LIME PIE

The perfect recipe! Made with real Key limes and rich whipped cream. \$6

ICE CREAM

Two scoops of French vanilla ice cream. \$3

FOR OUR LITTLE SLUGGERS

All Little Sluggers Meals include French Fries, Beverage and Ice Cream.

(Kids under 13 please)

HOT DOG \$8

CHICKEN TENDERS \$8

CHEESE QUESADILLA \$8

Add Chicken for \$2

GRILLED CHEESE SANDWICH \$8

Gratuity of 21% added for all parties of 6 or more.