



PIZZA

- MARGHERITA** Shredded mozzarella, tomatoes, fresh basil \$9
 - THE '73** Pepperoni, Italian sausage, bacon, mozzarella \$11
 - THE ATHENA** Chicken, kalamata olives, feta cheese, spinach, artichokes .. \$11
 - BUILD YOUR OWN** (Choose Up to 5 Toppings) \$13
- Pepperoni, grilled chicken, Italian sausage, marinara sauce, spinach, artichoke hearts, basil, tomatoes, mozzarella, feta cheese*

SHARES

- "THE ARTICHOKE"** Blanched, specially spiced, tender to the heart, curry dip \$8
- SPINACH & ARTICHOKE DIP** Sour cream, roasted salsa, tortilla chips \$9
- FIESTA DIP DUO & TORTILLA STRIPS** Roasted jalapeño queso blanco, smashed avocado .. \$9
- CREOLE BBQ SHRIMP** Nola BBQ sauce, rice blend, toasted baguette \$10
- HALF & HALF SAMPLER** Crispy zucchini, mozzarella bites, fried mushrooms \$10
- BUFFALO TENDERS** Crispy tenders, buffalo sauce, celery, carrots, ranch..... \$9

SALADS & SOUPS

Vinaigrette, thousand island, honey mustard, hill country ranch, bleu cheese.

- SIGNATURE SOUPS** Clam chowder, baked potato soup **CUP \$4** French onion, crouton, with melted gruyère **BOWL \$6**
- MASON JAR CHEF SALAD** Crispy chicken, mixed greens, red onion, eggs, bacon, croutons, cheddar cheese..... \$12
- GRILLED CHICKEN SALAD** Mixed greens, honey-lime vinaigrette & peanut sauce dressing \$12
- STEAK SALAD** Grilled teriyaki marinated Wagyu steak, bell peppers, onions, tomatoes, mixed greens in vinaigrette..... \$16
- "BIG" HOUSE SALAD** Mixed greens, tomatoes, red onion, eggs, bacon, croutons, choice of dressing \$7
- CHOP LEAF CAESAR** Crisp romaine, grated reggiano, croutons \$7
- SLICE OF ICE & DOMESTIC BLUE CHEESE** Iceberg, vine-ripe tomatoes, smokehouse bacon, spicy pecans, blue cheese crumbles... \$9
- APPLE & SPICY PECANS** Mixed greens, fresh granny smith apples, gorgonzola, spicy pecans, tomatoes, herb vinaigrette \$8

ADD TO SALADS:

- Grilled or crispy chicken \$5
- Grilled or crispy shrimp \$5
- Grilled salmon \$6

STEAKS

Served with french fries or substitute dressed greens.

The world's leading brand of fresh beef that is superior in flavor, juiciness and tenderness. Certified Angus-beef is chosen from the top 8% of all beef produced. Center-cut steaks are cooked over an open flame, aged 28 days, classically seasoned and topped with wine-garlic steak butter. Beef roasts are herb-seasoned and slow-roasted overnight, served with au jus (limited availability).

- TOP SIRLOIN** 6/9oz..... \$12/\$15
- FILET MIGNON** 6/9oz \$20/\$25
- PRIME RIB ROAST** 8/12oz... \$17/\$21
- CHOPPED STEAK** 12oz \$11
- RIBEYE** 12oz \$21
- EXCELLENT PORK CHOP**(1) \$15
- NY STRIP** 12oz \$22

ADDITIONS:

- Mushrooms in wine \$4
- Fried onion strings \$3
- Caramelized onions \$3
- Grilled or crispy shrimp \$5

MAINS

- WEST COAST CHICKEN** Grilled, honey-dijon marinated, goat cheese, sun-dried tomatoes, wild rice blend \$13
- SIMPLY GRILLED CHICKEN** Grilled, olive oil and herbs, whipped potatoes \$11
- CHICKEN ALFREDO** Herb marinated, alfredo sauce, fresh fettucini, toasted baguette \$13
- HAWAIIAN CHICKEN** Grilled, "Big Isle" pineapple-cane-soy-ginger marinade, fresh pineapple-mango relish, sautéed spinach \$12
- CHICKEN FRIED CHICKEN** Crispy chicken, cream gravy, whipped potatoes..... \$13
- TENDERLOINS PLATTER** Crispy chicken, BBQ sauce, honey mustard, french fries (add crispy shrimp +\$5) \$10
- BABY BACK PORK RIBS** Half-rack spice-rubbed, gently smoked, grilled with honey BBQ sauce, french fries (add half-rack +\$7)..... \$13
- CHEDDAR CHOPPED SIRLOIN** Chopped tomatoes, caramelized onions, grated cheddar cheese, whipped potatoes, cream gravy..... \$11
- CHICKEN FRIED STEAK** Hand-battered and golden fried in the original Texas style, cream gravy, whipped potatoes..... \$14
- BACK RIBS PAIRING** Half-rack of baby back pork ribs with choice of one: bacon-wrapped shrimp, crispy shrimp, or grilled shrimp, with french fries \$18
- BLACKENED REDFISH TACOS** (2) Spicy pickled cabbage, creamy chipotle sauce, avocado, wild rice blend, roasted salsa \$14
- CRISPY FRIED SHRIMP PLATTER** (8) Panko breaded, cocktail, tarter, french fries \$13

FINFISH

- ATLANTIC SALMON** \$15
- BLACKENED TEXAS REDFISH** \$20

SHELLFISH

Grilled with sea salt, pepper, melted butter; served with sauteed spinach.

- (f) GRILLED SHRIMP** (8) \$13
- BACON WRAPPED SHRIMP** (6) \$16
- (f) GRILLED CRAB CAKES** (2)..... \$16

ADD TO FISH

- LEMON BUTTER**
- LEMON CHIMICHURRI**

TOP WITH SEAFOOD

- (f) GRILLED SHRIMP**..... \$5, **LUMP BLUE CRABMEAT**..... \$7, **COMBO OF ANY TWO**..... \$6

(f) Served crispy fried upon request

SERIOUS SANDWICHES

Served with french fries or substitute dressed greens.

- THE ALL-AMERICAN CHEESEBURGER** Cheddar cheese, mustard, bacon, lettuce, tomato, onion, pickle, toasted brioche bun, french fries \$12
- BLACKJACK BURGER** Blackened beef patty, jack cheese, cilantro slaw, tomato, onion strings, fried jalapeño, chipotle mayo, french fries..... \$12
- BEEF SLIDERS** Melted jack cheese, fried jalapeño, cilantro slaw, chipotle mayo, brioche bun, french fries \$12
- FRENCH DIP AU JUS** Thinly sliced roast beef served au jus to done, on a house-made french roll, fresh horseradish, french fries \$13
- REUBEN'S REUBEN** Shaved corn beef, swiss cheese, sauerkraut, thousand island, thick pumpernickel, pickle wedge, french fries \$12
- MASON JAR CLUB** Smoked ham, roasted turkey, crisp bacon, jack + cheddar cheese, lettuce, tomato, mayo, whole-grain toasted bread, french fries..... \$11
- SANDWICH & SALAD** "Big" house salad or chop leaf caesar and half club sandwich, french fries (add cup soup +\$3) \$12
- THE CHICKEN SANDWICH** Grilled chicken, avocado ranch dressing, swiss cheese, cucumbers, arugula slaw, tomato, onion, toasted wheat bun, french fries \$11

FRESH SIDES..... \$4

- French fries
- Whipped potatoes
- Sweet potato fries

Wild rice blend

- Sautéed mushrooms
- Sautéed spinach
- Fresh green beans

PREMIUM SIDES..... \$5

- Baked potato
- Grilled asparagus

SIDE SALADS..... \$4

- Mixed greens
- Chopped caesar
- Add to any entrée - \$2

PREMIUM SIDE SALADS... \$5

- Slice of ice & blue cheese
- Apple & spicy pecans
- Add to any entrée - \$3



HAND SHAKEN COCKTAILS \$9

BLACKBERRY KETEL
St-Germain, Ketel One Vodka,
fresh lemonade, blackberries

THE MULE
Old Forester Bourbon,
peach schnapps, fresh lime juice

MOSCOW MULE
Stolichnaya vodka, fresh lime juice
topped with ginger beer

DAVID'S OLD FASHIONED \$11.95
Four Roses Single Barrel bourbon,
orange peel, infused cane sugar, bitters

CAYENNE MANGO MARTINI
Mango Rum, Mango puree and fresh
lemon juice topped with cayenne peper

PERFECT PATRON MARGARITA
Patrón Silver, Cointreau, fresh squeezed
fruit served up or on the rocks.

STOUT BLOODY MARY
Tito's Texas Vodka and
stout house-made Mary mix

SPIKED TEXAS TEA
Tito's, Deep Eddy Peach Vodka,
sweet tea, fresh lemon juice

BACARDI BEACHBALL
Bacardi Light, peach schnapps,
lime juice, pineapple juice, mint

MIMOSA
Infused french bubbles,
fresh orange juice

RUBY SPARKLER MARTINI
Deep Eddy Grapefruit,
fresh lime juice, St-Germain
topped with Sparkling Wine

WINE BY THE GLASS

SPARKLING, ROSÉ, WHITE	G/B
House White, Chardonnay	\$7
Ruffino (187 ml), Prosecco, Italy.....	\$8
La Gioiosa, Prosecco, Italy.....	\$28
Mumm Napa (187 ml), Champagne, California.....	\$11
Elouan, Rosé, Oregon	\$8/\$32
Château Miraval, Rosé, Provence, France.....	\$10/\$40
Duchman, Rosé, Texas	\$40
La Crema, Chardonnay, Sonoma County, California	\$10/\$40
Sonoma Cutrer, Chardonnay, Sonoma County, California	\$38
Meiomi, Chardonnay, Sonoma County, California.....	\$34
Kim Crawford, Sauvignon Blanc, New Zealand	\$9/\$36
Santa Margherita, Pinot Grigio, Italy.....	\$10/\$40

RESERVE

Silver Oak, Cabernet Sauvignon, Napa Valley, California	\$150
Cakebread, Chardonnay, Napa Valley, California	\$75
Cloudy Bay, Sauvignon Blanc, New Zealand	\$65
G.H. Mumm, Champagne, Reims, France.....	\$105

REDS	G/B
House Red, Cabernet Sauvignon	\$7
La Crema, Pinot Noir, Monterey, California	\$35
Meiomi, Pinot Noir, California	\$9/\$35
Catena, Malbec, Argentina.....	\$9.5/\$38
Simi, Merlot, Sonoma County, California	\$38
Coppola, Diamond Collection, Merlot, California	\$32
Napa Cellars, Merlot, Napa Valley, California	\$38
Decoy, Cabernet Sauvignon, California	\$11/\$44
Quilt, Cabernet Sauvignon, Napa Valley	\$12/\$48
Joel Gott, Cabernet Sauvignon, California.....	\$36
St. Francis, Cabernet Sauvignon, California.....	\$9/\$38

PACKAGED BEERS

Bud Light	\$3.75	Heineken	\$4.50
Miller Lite.....	\$3.75	Blue Moon	\$4.50
Coors Light	\$3.75	Angry Orchard	\$4.50
Michelob Ultra.....	\$3.75	Shiner Bock.....	\$4.50
Guinness Extra Stout.....	\$4.50		
Karbach Love Street	\$6.50	Dos XX.....	\$4.50
Karbach Hopadillo.....	\$6.50	Modelo Especial.....	\$4.50
St. Arnold Art Car.....	\$6.50	Modelo Negra	\$4.50

DRAFT BEERS

Modelo Especial.....	\$3.75
Michelob Ultra.....	\$3.75
Karbach Love Street	\$4.50
Stella Artois.....	\$5.50

PREMIUM WELL LIQUORS

Tito's Vodka
Tanqueray Gin
Dewar's Scotch
Bacardi Light Rum
Jim Beam Bourbon
Espolon Silver Tequila

CHILDREN'S CHOICE \$6

PIZZA Four cheese blend, or classic pepperoni

CHEDDAR BURGER SLIDERS

CHICKEN TENDERS Fried or grilled

FRIED SHRIMP

For our friends 12 and under only please, served with a drink and fries

DESSERTS \$7

CHOCOLATE MOUSSE CAKE Double Swiss dark chocolate, light cream, fresh berries

RED VELVET Moist sponge cake with cream cheese icing

CARAMEL CAKE Honey layered with caramel filling

ADD: Vanilla Ice Cream (two scoops) \$3