

Happy Hour Daily

4 PM-11 PM Every Day

Happy Hour Drafts

Lone Star 2.00	Zeigen Bock 2.25
Bud Light 2.50	Budweiser 2.50
Shiner Bock 3.00	Dos XX 3.00
Blue Moon 3.25	Newcastle 4.00

Well Drinks 3.00
Lone Star Pints 2.00 Always!!

Daily Specials

Monday 5.00	Well Pitchers
Tuesday 1.75	Lone Star Longnecks
Wednesday 2.00	PBR Tallboys
Thursday 3.00	Margaritas
Friday 5.00	Jager Bombs
Sat & Sun 2.00	Mimosas
	4.00 Bloody Marys

Signature Cocktails

Chunnel Trainwreck 10.00	Carafe of Rums, Juices, Liqueurs with a 151 float
Blueberry Hill Lemonade 7.00	Fresh blueberries blended with basil and Citrus Vodka
Texas Fight Tea 7.00	Texas Tea with fruit juices and Tequila floater
Irish Rose Chocolatini 7.00	Vanilla vodka, Irish cream, crème de cocoa, Frangelica

White Wines

	Glass	Bottle
Andeluna Chardonnay	5.00	23.00
Bogle Riesling	5.50	25.00
Oxford Lndg Pinot Grigio	5.00	23.00

Red Wines

	Glass	Bottle
Andeluna Malbec	5.00	23.00
Sho Fly Grenache	5.50	25.00
Cycles Gladiator Cabernet	5.00	23.00

Sparkling Wines

	Glass	Bottle
Trocadero	5.50	25.00

(January, 2010)

Menu and Beer selections subject to change without notice

Beer Cocktails

Black and Tan 6.00	Guinness and Smithwicks
Raspberry Truffle 7.00	Young's Dble Choc and Framboise
Snakebite 6.00	Guinness and Cider
Belgian Waffle 6.00	Guinness and Blue Moon
Car Bomb 6.00	Guinness, Jamesons and Irish Cream

Draft Beers

*Available at Happy Hour Prices

512 Pecan Porter 5.50	full bodied, malty w/hint of pecan 6.8%
Ace Pear Cider 5.75	well rounded smooth 4.7%
Ayinger Hefeweizen 6.00	cloudy, little spice and lemon 5%
* Blue Moon Belgian 4.00	hazy orange subtle and light 5.4%
Boddingtons 5.50	golden sweet and malty 4.7%
* Budweiser 3.00	very light gold and light hops 5%
* Bud Light 3.00	smooth and no aftertaste 4.2%
Delirium Tremens (9oz) 9.00	clove, coriander, and citrus 9%
Dogfish Head 60 min 5.50	floral slight citrusy hops 6%
* Dos XX 3.75	modest malt, slight caramel 4.2%
Fat Tire Amber Ale 4.00	toasty malts and caramel 5.2%
Fireman's 4 Blond Ale 4.00	slightly sweet smooth malt 5.1%
Flying Doggie Style 4.50	strong citrus and pine hop 5.5%
Framboise (8oz) 5.75	sparkling raspberries w/fruity acidity 4%
Fullers London Porter 6.00	dark, nutty, malty, slight choc 5.4%
Guinness 5.50	dark creamy, with coffee hint 6%
Hennipen 6.00	zesty citrus, mild pepper, honey 9%
Lagunitas IPA 5.50	moderately bitter and hoppy 5.7%
Live Oak Big Bark 5.75	smooth, orange, clove hint 4.1%
Lone Star 2.00	sweet corn and malt grains 4.7%
* Newcastle Brown Ale 5.00	malty sweet caramel and nutty 4.7%
Old Chub 5.00	raisins, plums, vanilla, licorice 9%
Old Rasputin (12oz) 6.00	caramel, choc malt, smokey 8%
Paulaner Hefeweizen 5.50	sweet yeasty, bubblegum 4.2%
* Shiner Bock 3.75	caramel and toffee hints 4.4%
Sierra Nevada 4.25	well balanced citrus hops 5.6%
Smithwicks Ale 5.00	dark nutty dried fruit caramel 4.5%
Spaten Oktoberfest 5.50	malty slight citrus hoppy back 5.9%
St Bernardus ABT (12oz) 9.25	banana and clove rated a 10.5%
Stella Artois 5.25	fairly hoppy and crispy 5.2%
Trumer Pils (12oz) 4.50	slight hop grapefruit and spice 4.8%
Young's Dbl Choc Stout 5.75	chocolaty and smooth 5.2%
* Ziegen Bock 3.00	sweet and toasty malts 4.0%

Bottled Beers

Bud Light 2.50	Miller Lite 2.50
Amstel Light 3.50	Corona 3.50
Heineken 3.50	



Home Made Soups
Specialty Salads
Gourmet Sandwiches
Freshly Made Burgers
Hand Made Pizzas
Vegetarian Selections

Open Every Day
from
11:00 AM

(512) 837-3500



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Appetizers

Drunken Chips n' Cheese 4.99
Nice N' Evenly Spiced with Oven-Warmed Tortilla Chips, Mellowed Out with Shiner Bock

Boxcar Bruschetta 4.99
Vine Ripened Tomatoes, Basil and Mozzarella on Toasted Points

Lone Star Rings 4.99
Onion Rings in a Lone Star Beer Batter Served with Chipotle Ranch Sauce

Drunken Fries 5.99
Crispy French Fries Smothered with our Signature Queso and Jalopenos

Sliders 5.99
A Regular Favorite of Seasoned Beef and Pork served between Baguette Slices

The Wing Man 7.99
Oven Roasted, Never Fried
Sauces: Mild, Hail Mary, Hurt Me, BBQ or Garlic Butter
Dip: Ranch, Chipotle Ranch, Blue Cheese

Soups

"All soups are freshly made from scratch"

Poblano Soup cup 2.99 bowl 5.99
Roasted Poblano Peppers in a Creamy Leek Broth

Thai Red Curry cup 3.99 bowl 6.99
Roasted Red Peppers and mushrooms In a Red Curry and Coconut Broth

New England Clam Chowder cup 3.99 bowl 6.99
...a Wicked Awesome Traditional Boston Favorite

Corn and Crawfish Bisque cup 3.99 bowl 6.99
...a True New Orleans Experience

Salads

**Add Chicken to any Salad – 3.00*

Goat Cheese Salad 6.99
Mixed Greens with Goat Cheese, Pecans, Pears and Mushroom Crostini

Caesar Salad 5.99
Romaine, Red Onion, Parmesan Cheese, Croutons

Chicken Salad Salad 7.99
Chicken Salad on a bed of Mixed Greens with Tomatoes

Dressings: Caesar, Honey Lime Balsamic Vinaigrette, Parmesan Peppercorn Ranch, Blue Cheese

Sandwiches

"All Meats Are Seasoned and Roasted In House"

Includes a Side of: French Fries, Onion Rings, Chips, Cole Slaw or Potato Salad

The Club 7.99
Chicken, Turkey, Bacon, Avocado, Pesto-Mayo and Provolone

Pot Luck Pork 6.99
Blackened Pulled Pork, Provo, Pesto-Mayo, Pico

Mister Tramps "BLT" 6.99
Applewood Smoked Bacon, Pepper Jack, Tomato and Sautéed Onions

Smokey Denmark Sausages 6.99
Kielbasa, Jalapeno Kielbasa or Bratwurst Served with Kraut and a side of Dijon

Italian Sidecar 6.99
Roasted Pork, Peppers, Pesto-Mayo and Provo

South Coast Turkey 7.99
Chipotle-Mayo, Pepper-Jack, Tomatoes

Roast Beef & Swiss 7.99
Swiss, Sautéed Onion and Horseradish

Rueben 7.99
Corned Beef, Kraut, 1000 Island, Swiss, served on Marble Rye

Waldorf Chicken Salad Sandwich 7.99
Roasted Chicken, Pears, Pecans, Rosemary, Crisp Veggies

The Don ^{*(Vegetarian)} 6.99
Buffalo Mozzarella, Tomatoes and Fresh Basil Pesto

The Mediterranean Melt ^{*(Vegetarian)} 7.99
Sun-dried Tomato Pesto, Artichokes, Olives, Provo and Feta
Add a Side: House or Caesar Salad to any Sandwich 3.49

Burgers

"Over a third pound of Hand-Formed Beef on our exclusive and locally baked bun"

Includes a Side of: French Fries, Onion Rings, Chips, Cole Slaw or Potato Salad

Hamburger 6.99
With a side presentation of Tomatoes, Onions and Lettuce

Cheese Burger 7.49
Choice of Cheddar, Swiss or Provolone Cheese

Bacon Cheese Burger 7.99
Choice of Cheddar, Swiss or Provolone Cheese

Drunken Burger 7.99
Beef Patty smothered in our Signature Queso

Pizzas

"Home Made Dough – Hand Rolled"

Margarita 8.99
Olive Oil, Fresh Mozzarella, Tomato, Fresh Basil

The Vagabond 9.99
Leeks, Bacon, Goat Cheese and Fresh Basil-Pesto

Quattro Formaggi 9.99
Four Cheese: Mozzarella, Parmesan, Goat Cheese and Provolone with Basil-Pesto

Kickin' Chicken 9.99
Roasted Chicken Breast, Fresh Basil Pesto, Green Chilies, Diced Tomatoes, and Pepper-Jack Cheese

Brie Pizza 11.99
Brie Cheese, Pear, Fig, Pecans and Roasted Garlic with Basil-Pesto

Mediterranean Pizza 11.99
Sun-Dried Tomato Pesto, Artichoke, Olives, Peppers, Tomato, Chicken, Mozzarella and Feta Cheese

B.Y.O.P. (Build Your Own Pizza)
(Choice Of Pizza Sauce: Marinara, Sun-Dried Tomato or Basil-Pesto with Mozzarella Cheese Included)

1 Topping 7.99
2 Toppings 8.99
3 Toppings 9.99
4 Toppings 10.99

Additional toppings add \$1 each

Choice of Toppings

Artichokes • Canadian Bacon • Bacon • Basil
Black Olives • Chicken • Feta Cheese • Garlic
Goat Cheese • Green Chilies • Leeks • Mushrooms
Onion • Parmesan • Pepper-Jack • Pepperoni
Provolone • Sausage • Tomatoes

Add a Side: House or Caesar Salad to any Pizza 3.49

Desserts

Hot Fudge Brownie 2.99
...a la Mode with Natural Vanilla Ice Cream add 1.00

Cookie-wich 3.99
Natural Vanilla Ice Cream Sandwiched between your choice of Chocolate Chip or White Chocolate Macadamia Cookies

Blackberry or Peach Cobbler 4.99
Sweet Oven-Baked Blackberries or Peaches with a Crumble Topping
...a la Mode with Natural Vanilla Ice Cream add 1.00

(January 2010)