



Favorite Cocktails & Martinis

\$11/each

Sheller's Cocktail
*Tito's Texas Vodka,
Stoli Vanilla, Frangelico*

Tex-a-Rita
*Sauza Tequila, Tuaca,
Margarita Mix*

Grey Ghost
Grey Goose Vodka, Hypnotiq

Poma-Tini
*Pearl Pomegranate Vodka,
Pama Liqueur*

Apple-Tini
*Van Gogh Wild Apple Vodka
Vodka, Apple Schnapps*

Espresso Martini
*VanGogh Double Espresso
Vodka, Kahlúa, Float of Cream*

Scotch Flights

Glenmorangie
*Original 10 yr
Nectar D'Or
Quinta Ruban*
\$24

Johnny Walker
*Gold Label,
Green Label
Blue Label*
\$38

Flights

(1 oz, each serving)

Aged Bourbon Flight

*Elijah Craig 18 yr
Evan Williams '93
Ezra B. 12 yr*
\$25

Whiskey Flight

*Crown Special Reserve
Crown Cask 16
Crown XR*
\$48

Tequila Flight

*Don Julio Anejo
Herradura Anejo
Patron Anejo*
\$25

White Wines

Sparkling, NV Segura Viudas, Brut, Spain7.50
Riesling, Clean Slate, Mosel-Saar-Ruwer, Germany ...10.50
Pinot Grigio, Danzante, Italy9.50
Sauvignon Blanc, Rock Rabbit, Central Coast9.50
Chardonnay, Canvas by M. Mondavi, California7.50
Chardonnay, Kendall Jackson, California11.00
Chardonnay, Sonoma Cutrer, Sonoma16.00

Red Wines

Pinot Noir, Beaulieu Vineyards, France8.00
Pinot Noir, La Crema, Sonoma13.00
Merlot, Canvas by M. Mondavi, California7.50
Red Blend, St. Francis Vineyards, Sonoma10.00
Cabernet Sauvignon, Canvas by M. Mondavi7.50
Cabernet Sauvignon, Louis Martini, Sonoma12.00
Shiraz, Wolff Blass, Australia10.50

*Ask about our
Domestic, Imported, Specialty
and Draft Beers!*

Beer Sampler Flight

Any 4 Draft Beers including:
Shiner Bock, Miller Lite, Fat Tire,
Guinness, Dos XX, Pilsner Urquell
\$10

Non-Alcoholic beverages

Soda \$3 Bottled Water \$5
Ice Tea / Flavored \$3



Barrel house Menu

Small plates

*House Smoked Steak Quesadilla

*Caramelized onions, pepper jack
cheese, charred tomato salsa*
\$9

Barrelhouse Wings

*Jalapeño BBQ sauce, blue cheese
dressing, celery and carrot sticks*
\$9

Salsa Bar and Chips

*A trio of tomatillo, charred
tomato and avocado salsas*
\$7

Shiner Bock Queso

Served with tri-color tortillas
\$8

Lost Pines Chili

*Slow simmered beef, local sausage
and black beans, Cheddar cheese,
sour cream and green onions*
\$10

Chipotle Shrimp Cocktail

*Tequila spiked chili sauce, pickled
vegetables and lime*
\$13

Large plates

Spinach Salad

*Goat cheese, candy pecans, tomato,
red onion, cabernet vinaigrette*
\$8

Smoked Brisket and Local Sausage Platter

*Coleslaw, German potato salad,
pickles, onions and
Texas toast*
\$14

Tacos de Pescado

*Grilled mahi mahi,
cucumber-jicama slaw,
mango jalapeño vinaigrette*
\$12

*Triple Cheese Mushroom Burger

*Pepper jack, smoked cheddar and Swiss
cheeses, sautéed mushrooms and fries*
\$12

Traditional Cheese Pie

*With your choice of two toppings: mushrooms,
onions, peppers, olives, jalapeños, pepperoni,
sausage, ground beef, smoked chicken*
\$12

*Grilled NY Strip Steak

*Dijon Crusted, burgundy mushrooms,
Gruyere cheese, fries*
\$18

Buffalo Chicken Sandwich

*Crispy chicken, buffalo sauce,
blue cheese, lettuce, tomato,
red onion, fries*
\$11

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.