



## FAVORITE COCKTAILS & MARTINIS

\$11/each

### Sheller's Cocktail

Tito's Texas Vodka,  
Stoli Vanilla, Frangelico

### Apple-Tini

Van Gogh Wild Apple Vodka,  
Apple Pucker

### Sunburn

Captain Morgan, Malibu, pineapple  
juice, grenadine and a Bacardi 151  
floater

### Grey Ghost

Grey Goose Vodka,  
Hypnotiq

### Tex-a-Rita

Sauza Tequila, Tuaca,  
Sweet & Sour

### Espresso Martini

VanGogh Double Espresso,  
Vodka, Kahlúa and a touch of Cream

## FLIGHTS

(1 oz. each serving)

### After Dinner

Gran Marnier Centenaire  
Tuaca  
DiSaronno  
\$40

### Crown Royal

Crown Special Reserve  
Crown Cask 16  
Crown XR  
\$48

### Patron

Silver  
Anejo  
Reposado  
\$27

## White Wines

Sparkling, NV Segura Viudas, Brut, Spain . . . . . 8.50  
White Zinfandel, Beringer, California . . . . . 8.50  
Riesling, Clean Slate, Mosel-Saar-Ruwer, Germany . . . . . 9.00  
Pinot Grigio, Pighin, Italy . . . . . 12.00  
Sauvignon Blanc, Silver Birch, New Zealand . . . . . 10.00  
Chardonnay, Canvas by M. Mondavi, California . . . . . 8.50  
Chardonnay, Franciscan, California . . . . . 12.00

## Red Wines

Pinot Noir, De Loach, California . . . . . 10.50  
Pinot Noir, MacMurray Ranch, California . . . . . 13.00  
Merlot, Canvas by M. Mondavi, California . . . . . 8.50  
Merlot, Napa Cellars, California . . . . . 13.00  
Cabernet Sauvignon, Canvas by M. Mondavi, California 8.50  
Cabernet Sauvignon, Rodney Strong, Sonoma . . . . . 13.00  
Shiraz, Razor's Edge, Australia . . . . . 10.50  
Chianti Rufina, Marchesi di Frescobaldi, Tuscany . . . . . 15.00

## BEER SAMPLER FLIGHT

Choose four:

Shiner Bock, Miller Lite, Fat Tire,  
Guinness, Dos XX, Pilsner Urquell  
\$10

## NON-ALCOHOLIC BEVERAGES

Soda \$3      Bottled Water \$5  
Ice Tea - Regular or Flavored \$3



## SMALL PLATES

### **\*House Smoked Steak Quesadilla**

Caramelized onions, pepper jack  
cheese, charred tomato salsa and sour cream  
\$9

### **Salsa Bar and Chips**

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

### **Lost Pines Chili**

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

### **Chicken Nachos**

Fresh tortilla chips smothered  
with Shiner Bock queso and cheddar  
cheese. Topped with smoked chicken,  
black beans, jalapeño, sour cream,  
salsa and guacamole  
\$10.50

### **Barrelhouse Wings**

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

### **Shiner Bock Queso**

Served with fresh tortilla chips  
\$8

### **Chipotle Shrimp Cocktail**

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

## LARGE PLATES

### **Spinach Salad**

Goat cheese, candy pecans, tomato  
and red onion, served with cabernet  
vinaigrette dressing  
\$8

### **Smoked Brisket and Local Sausage Platter**

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

### **Buffalo Chicken Sandwich**

Crispy chicken, buffalo sauce,  
blue cheese, lettuce, tomato and red on-  
ion. Served with fries  
\$11

### **Tacos de Pescado**

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

### **Caesar Salad**

Hearts of Romaine tossed with Caesar  
dressing, topped with shaved parmesan,  
white anchovy filet and a warm garlic crouton  
\$9  
add Chicken \$12

### **Traditional Cheese Pie**

With your choice of two toppings: mushrooms,  
onions, peppers, olives, jalapeños, pepperoni,  
sausage, ground beef, smoked chicken  
\$14

### **\*Grilled NY Strip Steak**

Dijon crusted, with burgundy mushrooms  
and Gruyere cheese. Served with fries  
\$18

### **\*Triple Cheese Mushroom Burger**

Pepper jack, smoked cheddar and Swiss  
cheeses, sautéed mushrooms.  
Served with fries  
\$12

### **\*Blue Crab Burger**

with fennel slaw, bibb lettuce,  
tomato and micro chives  
\$16

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