DINNER MENU

KITCHEN | BAR

SHAREABLES

q dip trio ***gf, v, nf, df*** | 17
house made corn tortilla chips, queso blanco, guacamole, fire roasted salsa

queso blanco ***gf, v, nf*** | 16
queso fresco, pico de gallo, house made corn tortilla chips
+chorizo | 4 +guacamole | 6

q loaded nachos ***gf, v, nf*** | 22
house made corn torilla chips, queso blanco, refried beans, pico de gallo, sour cream, guacamole, jalapeños
+brisket | 5 +chicken | 3

quesadillas ***nf*** | 24
choice of brisket or chicken; oaxaca cheese, pico de gallo, jalapeño crema

crispy chicken wings ***nf*** | 22
choice of: house dry rub or guajillo-buffalo sauce, celery, jicama, smoky ranch or bleu cheese

baby back ribs ***gf, nf, df*** | 22
house smoked, jalapeño-ginger peach glaze, texas peach salsa

bacon wrapped jalapeño shrimp ***nf, gf*** | 22
bbq spiced shrimp, fresh jalapeño, oaxaca cheese, jicama slaw, lime

ahi tuna tostadas ***gf, df, nf*** | 26
ancho and coriander spiced ahi, mini crispy corn tostadas, avocado crema, lime, cilantro, radishes, jalapeños

garden hummus ***gf, vg, df*** | 20
grilled pita, carrots, radish, olives, cucumbers, cherry tomatoes, toasted chickpeas, piparra peppers, everything bagel seasoning, feta, fresh herbs, lemon, evoo
gf: no pita, extra vegetables

cheese & meat board | 27
chef's cheeses & cured meats, grapes, berries, honeycomb, fresno chili jam, grilled baguettes
+serves 2

SALAD & SOUP

hill country greens ***gf, v*** | 18
chef's mixed greens, texas peaches, jícama, candied pecans, red onion, goat cheese, bourbon-peach honey vinaigrette

caesar fresca ***nf*** | 16
crisp romaine, cotija cheese, toasted pepitas, focaccia croutons, traditional caesar dressing

add to any salad
+grilled chicken breast gf, df, nf | 9
+grilled shrimp gf, df, nf | 12
+pan roasted, farm raised sustainable salmon gf, df, nf | 16

fire roasted tomato red pepper bisque ***gf, nf*** **cup** | 7 **bowl** | 12
charred tomato, roasted red peppers, grilled corn, pepitas, crema

HANDHELDS

all handhelds served with house made bbq potato chips or fries
upgrade to truffle fries 3 | street corn salad 2 | house side salad 4

q burger ***nf*** | 24
cheddar cheese, bacon, black garlic mayo, lettuce, tomato, red onion, brioche bun
+fried egg | 4

house smoked turkey club ***nf*** | 22
smoked turkey, jalapeño bacon, lettuce, tomato, havarti cheese, avocado, spicy mayo, toasted whole wheat

shrimp tacos ***gf, nf*** | 24
tequila grilled shrimp, poblano peppers, cabbage slaw, lime, queso fresco, cilantro crema, corn tortillas

tempeh tacos ***gf, vg, df, nf*** | 22
pan fried tempeh, cabbage slaw, coriander chutney, cilantro, radishes, avocado, corn tortillas

MAINS

q flat iron steak ***gf, df, nf*** | 42
cilantro lime marinated 10oz flat iron steak, spiced grilled corn, sharp cheddar grits, avocado serrano chimichurri, ancho demi

shiner bock pork chop ***nf*** | 38
grilled 10oz bone-in duroc pork chop, brined in shiner bock, sharp cheddar grits, crispy brussels, stone fruit mostarda

tejas bucatini ***v*** | 24
bucatini pasta, artichokes, cherry tomatoes, asparagus tips, cotija, lemon cream, jalapeño-arugula pesto, garlic crostini
+grilled chicken | 9
+grilled shrimp | 12
+grilled farm raised sustainable salmon | 16

22% service charge will be added to parties of 6 or more
cashless | credit card and room charges only
gf - gluten free / v- vegetarian / vg -vegan / df - dairy free / nf - nut free
please advise our team member if you have any food allergies or special dietary needs
consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness