Shellers Barrelhouse Bar plays tribute to the old barrelhouse style piano playing and the famous musicians that came from Bastrop. It also incorporates the historical pecan shelling plant, that was predominant in 1947. We’ve brought the pecans indoors “shelling” them into our bar top and wood flooring. Our signature drinks are inspired by small batch bourbons, local spirits and local craft brews.

STARTERS

- **THE TRIO** $8
  House Made Roasted Red Salsa, Green Salsa & Guacamole with Tortilla Chips

- **LOADED SHINER BOCK QUESO** $10
  Our Signature Queso Loaded with Pulled Pork, Guacamole, Pico de Gallo & Tortilla Chips

- **SOFT PRETZEL STICKS** $11
  Shiner Bock Queso, Dijon Mustard & Whole Grain Mustard

- **CRAB Cakes** $16
  Smoked Paprika Remoulade, Corn and Poblano Relish

- **SEASONAL HUMMUS** $9
  Chef’s Herb Garden Hummus & Red Chili Hummus Served with Crudites & Pita Bread

- **FRIED BUFFALO CAULIFLOWER** $11
  Carrots, Celery & Vegan Blue Cheese Dressing

SOUP & SALAD

- **TORTILLA SOUP** $11
  Roasted Chicken, Avocado, Jack Cheese & Pico de Gallo

- **LUCKY’S GUMBO** $11
  A Classic Cajun Dish Made with Dark Roux, Andouille Sausage, Onions, Tomatoes, Green Peppers, Okra & Spices

- **LOST PINES CHILI WITH BORRACHO BEANS** $11
  Topped with Cheddar Cheese & Green Onions Served with Jalapeño Corn Muffins

- **HALF & HALF** $15
  Choice of a Cup of Soup & Half a Salad (Caesar, Bacon & Avocado or Greek Salad) or Half Sandwich (Chicken Sandwich, BLTG or Reuben)

- **CAESAR SALAD** $12
  Romaine Lettuce, Shaved Parmesan Cheese, Marinated Tomatoes, Croutons & Creamy Caesar Dressing

BURGERS

- **THE BEYOND BURGER** $15
  A Veggie Burger Served with Choice of Cheese, Butter Lettuce, Red Onion, Tomato & Dill Pickle Chips on a Toasted Brioche Bun

- **BIRDIE’S BURGER** $16
  A Special Blend of Short Rib, Chuck & Brisket Served with Choice of Cheese, Butter Lettuce, Red Onion, Tomato & Dill Pickle Chips

- **GRASS-FED BURGER** $15
  Choice of Cheese, Butter Lettuce, Red Onion, Tomato & Dill Pickle Chips on a Toasted Brioche Bun

- **CAULIFLOWER NACHO FRIES** $16
  Signature Queso Topped with Pico de Gallo, Guacamole, Sour Cream, Bacon & Jalapenos

- **CRISPY FRIED AVOCADO** $13
  Cotija Cheese, Shrimp Pico, Serrano Aioli & Shiner Bock Queso

- **CHICKEN WINGS** $15
  Choice of House Buffalo, Barbecue or Honey Ancho Sauce served with Carrots & Celery

Soup & Salad

- Top Any Salad with Grilled Chicken Breast $6.5, Tenderloin Steak Tips $9, Shrimp $8, or Salmon $8

Burgers Included Your Choice of French Fries, Seasoned Curly Fries, Parmesan Fries, Fresh Fruit, or a Side Salad

- **BLACK & BLUE SALAD** $18
  Blackened Tenderloin Tips, Gorgonzola Cheese, Red Onion, Tomatoes & Crispy Onions on Mixed Greens with Bleu Cheese Dressing

- **CHICKEN COBB SALAD** $15
  Grilled Chicken, Iceberg Lettuce, Crumbled Bleu Cheese, Hard-Boiled Egg, Cherry Tomatoes, Red Onion, Bacon, Avocado & Lemon Dijon Vinaigrette

- **BACON & AVOCADO SALAD** $14
  Spring Greens, Bibb Lettuce, Manchego Cheese, Baby Peppers, Cherry Tomatoes, Fried Onions & Chipotle Ranch Dressing

- **GREEK SALAD** $12
  Romaine Lettuce, Cucumbers, Tomatoes, Red Onions, Feta Cheese, Kalamata Olives, Sweet Peppers & Greek Vinaigrette

Additional modifications available for all dietary desires. Please ask your server

- Denotes Vegetarian Options.  Denotes Vegan Options.  Denotes Gluten Free Options.  Denotes Dairy Free Options. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness. Please notify us if you have any food allergies. Large parties of 8 or more are subject to an 18% Large Party Gratuity.
TACOS

CHICKEN FAJITA TACOS 15
Fajita Marinated Chicken, Peppers, Onions, Salsa Fresca, Sour Cream, Borracho Beans & Lime

SPICY SEITAN BULGOGI TACOS 15
Korean Spice Seitan, Mushrooms, Cabbage Slaw, Salsa Fresca, Borracho Beans & Lime

CITRUS MOJO SHRIMP TACOS 15
Grilled Shrimp, Cabbage Slaw, Salsa Fresca, Sour Cream, Borracho Beans & Lime

CARNE ASADA BEEF TACOS 15
Marinated Beef, Peppers, Onions, Salsa Fresca, Sour Cream, Lime & Borracho Beans

SANDWICHES

NAAN YOUR REGULAR TURKEY MELT 15
Shaved Turkey, Swiss Cheese, Tomato, Red Onion, Arugula, Avocado, Chipotle Mayo Toasted on Naan Bread

PULLED PORK SANDWICH 15
Pulled Pork Served on a Pretzel Bun, Tangy Slaw & Crispy Fried Onions

REUBEN 15
Comed Beef, Swiss Cheese, Sauerkraut & Thousand Island Dressing on Marbled Rye Bread

CHOPPED BRISKET SANDWICH 15
House Smoked Chopped Brisket on a Brioche Bun with Pickles and Onions Served with a Side of BBQ Sauce & Tangy Slaw

SOUTHWESTERN CHEESESTEAK 16
Shaved Beef, Caramelized Peppers & Onion Smothered in Shiner Bock Queso

LOST PINE BLT 14
Texas Goat Cheese, Honey Bacon, Rocket Arugula and Tomato Aioli on Grilled Sourdough

VEGETABLE WRAP 13
Portobello Mushroom, Fire-Roasted Peppers, Zucchini, Spinach, Balsamic Vinaigrette & Tree Line ™ on a Spinach Tortilla

CHICKEN SANDWICH 14
Grilled Chicken, Pepper Jack Cheese, Baby Greens, Avocado & Poblano Aioli on a Pretzel Roll

ENTRÉES

BLACK ANGUS RIBEYE 42
Grilled 16oz Steak with Garlic Herb Compound Butter, Mashed Potatoes & Roasted Cauliflower

BLACK ANGUS NEW YORK STRIP 36
Grilled 12oz Steak with Burgundy demi, Roasted Fingerling Potatoes & Grilled Squash

ACHIOTE GARLIC CHICKEN 28
Achiote Garlic Brined Bone-In ½ Chicken, Patatas Bravas with Corn & Roasted Tomato Aioli & Grilled Squash

HERB GRILLED SALMON 28
Grilled Salmon with a Lemon Dill Butter Sauce, Blended Rice & Broccolini

CAJUN BLACKENED REDFISH 28
Cajun Style Blackened Seasoning with a Crawfish Cream Sauce, Mashed Potatoes & Candied Carrots

SHELLERS SMOKE HOUSE 21
Sliced House Smoked Brisket & Sausage Served with Cheesy Chorizo, Tangy Slaw, Texas Toast, Onion, Pickles & Shellers ’ BBQ Sauce

CHICKEN FINGERS 15
Classic Chicken Strips Served with Fries and Chipotle Dipping Sauce

CLASSIC RAVIOLI 20
Cheese Ravioli, Classic Tomato Sauce, Basil, Fried Capers & Parmesan

CORNBREAD MAC N’ CHEESE GRATIN 12
Classic Cheese Sauce, Roasted Corn Bread & Cheddar Topping
+ Add: Chicken Breast $6.5, Tenderloin Steak Tips $9, Shrimp $8, or Salmon $8

CHIPOTLE CHICKEN & SAUSAGE PASTA 24
Bowlie Pasta, Grilled Chicken Breast, Local Sausage, Cherry Tomatoes, Red Onion, Sweet Peppers, Garlic, Cilantro, Jalapeña Cheese & Chipotle Cream Sauce

SWEETS

CUPCAKE TRIO 9
Three Cupcakes with Two Rotational Fresh Flavors and One Chocolate

COOKIE SANDWICH 8
A Classic Creation of Blue Bell Homemade Vanilla Ice Cream Smooched Between Two House Made Chocolate Chip Cookies with Sprinkles

CHOCOLATE MOUSSE CAKE 8
Three Layers of Chocolate Cake Filled with a Rich Chocolate Mousse

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