



ENTREES

- BAKED MAC AND CHEESE V**
Jalapeno Cornbread Crumbs, Sofrito
\$14
Add Smoked Brisket or Pork Belly \$6
- * STEAK FRITES**
Shoulder Tender, House Fries, TX Whiskey Demi
\$20
- * GRILLED TX STRIPLOIN**
Sweet Potato Gratin, Braised Collards, TX Whiskey Demi
\$27
- * SALMON**
Mushrooms, Sweet Potato Hash, Pan Jus
\$24

APPETIZERS

TACO FLIGHT GF
Achiote Chicken, Tomato, Avocado, Queso Fresco, Cilantro
Smoked Brisket, Queso Fresco, Jalapeno
BBQ Pork Belly, Avocado Crema, Pickled Onion, Cilantro
Falafel, Hummus, Pickles, Tomato, Pickled Onion **VG**
3 for \$12 (or \$5 each)

CONFIT CHICKEN WINGS GF/DF
Choice of TX Dry Rub, Buffalo, or Ancho BBQ
with Celery and Jalapeno Ranch
\$12

JUMBO PRETZEL V
Poblano Queso, Pommery Mustard
\$8

CHIPS AND DIP GF/V
Lime Seasoned Tortillas with choice of:
Salsa Roja, Poblano Queso, or Guacamole
\$7 (\$4 each additional dip)

HUMMUS AND FALAFEL PLATE VG
Grilled Bread, Vegetable Sticks, Tomato
\$9

CHICKEN BREAST
Gristmill Grits, Longhorn Cheddar, Lardons,
Charred Brussel Sprouts
\$22

SANDWICHES
All Sandwiches Served with choice of house fries, salad or fruit

TURKEY CLUB
House Smoked Turkey, Lettuce, Tomato, Bacon,
Provolone, Sage Aioli, Artisan Bread
\$13

*** GRASS FED C&S BURGER**
Revolver Caramelized Onions, House Pickles, Lettuce,
Tomato, Longhorn Cheddar, Brioche
\$15
Substitute Beyond Vegan Burger

BBQ JACKFRUIT VG
House Pickles, Aquafaba Slaw, Artisan Bread
\$13

SALADS

CAESAR
Romaine Hearts, Confit Tomatoes, Shaved Parmesan,
Anchovies, Caesar Dressing
\$10

CHOP
Mixed Greens, Tomato, Avocado, Longhorn Cheddar,
Pork Belly Lardons, House Smoked Turkey,
Hard Boiled Egg, Jalapeno Ranch
\$12

SALAD ADD-ONS GF
* Shoulder Tender **\$6**
Grilled Chicken **\$4**
* Salmon **\$6**
Cherry Smoked Tofu **\$4 VG**

FLATBREADS

MARGHERITA V
Tomato, Mozzarella, Basil
\$12

PITMASTER
Brisket, BBQ Pork Belly, Caramelized Onions, Queso Fresco,
Scallions, Ancho BBQ
\$14

ITALIAN MEATS
Pepperoni, Finocchiona, Pepperoncini, Fresh Mozzarella
\$13
Substitute Gluten-Free Crust for \$4

GF: Gluten-Free; V: Vegetarian
VG: Vegan; DF: Dairy-Free

DESSERTS \$10
Pecan Pie Bourbon Salted Caramel, Whipped Cream
Warm Chocolate Cake Dr. Pepper Ganache, Meringue Crumble
Pumpkin Crème brûlée Spiced Whipped Cream, Sable Cookie
Peach Cobbler Cinnamon Biscuit Top

*Consuming raw or undercooked meats, seafood or egg can increase your risk of food-borne illness

BEER

DRAFTS

MICHELOB ULTRA, MILLER LIGHT,
BUD LIGHT, SHINER BOCK

\$7

BLOOD & HONEY, REVOLVER BREWING
TRULY WILD BERRY SELTZER

\$8

DEEP ELLUM IPA, DEEP ELLUM BREWING
DADGUM IPA, RAHR AND SONS BREWING
PINEAPPLE CIDER, AUSTIN EAST
TEMPRESS STOUT, LAKEWOOD BREWING

\$9

BOTTLES

BUDWEISER, BUD LIGHT, COORS LIGHT,
MILLER LIGHT

\$7

HEINEKEN, DOS EQUIS, CORONA EXTRA,
HEINEKEN 0.0

\$8

WINE

SPARKLING, WHITES, ROSE

Benvolio, PROSECCO, Veneto, Italy **BTL: \$50**

Mumm Napa, BRUT ROSE, Napa Valley **BTL: \$58**

Canvas, BLANC DE BLANC, Italy **5oz: \$10 BTL: \$44**

Veuve Clicquot, Yellow Label, CHAMPAGNE, France **BTL: \$110**

M.Chapoutier, Belleruche, ROSE, Cotes Du Rhone

5oz: \$10 8oz: \$14 BTL: \$50

McPherson Cellars, Les Copains, WHITE BLEND, Texas

5oz:\$11 8oz:\$15 BTL: \$46

Seeker, RIESLING, California **5oz:\$12 8oz:\$15 BTL: \$50**

Murphy-Goode, SAUVIGNON BLANC, Napa Valley

5oz:\$11 8oz:\$14 BTL: \$46

Kim Crawford, SAUVIGNON BLANC, Marlborough, NZ

5oz:\$12 8oz:\$15 BTL:\$50

Canvas, PINOT GRIGIO, Italy **5oz:\$10 8oz:\$14 BTL:\$44**

Canvas, CHARDONNAY, California **5oz:\$10 8oz:\$14 BTL:\$44**

Hess Collection, CHARDONNAY, Napa Valley

5oz:\$12 8oz:\$15 BTL:\$50

Cakebread Cellars, CHARDONNAY, Napa Valley **BTL: \$95**

REDS

Canvas, PINOT NOIR, California, **5oz:\$10 8oz:\$14 BTL:\$44**

Macmurray, PINOT NOIR, California **5oz \$12 8oz:\$15 BTL:\$50**

Kendall Jackson, PINOT NOIR, Anderson Valley **BTL: \$75**

Elouan, PINOT NOIR, Oregon **5oz:\$13 8oz:\$16 BTL: \$58**

Decoy, Cabernet, Sonoma County **5oz:\$11 8oz:\$14 BTL:\$46**

Canvas, MERLOT, California, **5oz:\$10 8oz:\$14 BTL:\$44**

Kaiken, MALBEC, Argentina **5oz:\$12 8oz:\$15 BTL:\$50**

Neyer Vineyards, ZINFANDEL, Borden Ranch **BTL:\$50**

Canvas, CABERNET, California **5oz:\$12 8oz:\$15 BTL:\$50**

Caymus Bonanza, CABERNET, California

5oz:\$12 8oz:\$15 BTL:\$50

Daou, CABERNET, Paso Robles **BTL:\$50**

Marques de Caceres Reserva, TEMPRANILLO, Rioja **BTL:\$80**

Prisoner Wine Co. Cuttings, CABERNET, Napa Valley **BTL:\$80**

Duckhorn Vineyards, CABERNET, Napa Valley **BTL:\$99**

COCKTAILS

ALL ABOARD

FRISCO 75

Hennessy V.S.O.P, Sparkling Wine, Fresh Lemon Juice
\$12

THE EMERSON

Makers Mark, Grand Marnier, Orange, Ginger Ale
\$12

C&S COSMO

Grey Goose, Lemon Juice, Raspberry, Sparkling
Wine
\$12

TEXAS MULES

Original: Tito's Vodka, Ginger Beer, Lime

Sunnyland: TX Whiskey, Ginger Beer, Lime

The Texas Prick: Western Sons Prickly Pear Vodka,
Ginger Beer, Lime

\$11

CONDUCTORS

COUNTRY LEMONADE

Wild Turkey Longbranch, Chambord, Lemon
\$12

PINK SENORITA

Tequila, Pink Grapefruit, Lime, Cranberry
\$12

HERMAN'S MANHATTAN

Herman Marshall Rye, Sweet Vermouth, Bitters
\$13

ACCELERATORS

RUM FASHIONED

Havana Club Anejo Blanco, Black Walnut Bitters, Lime
\$12

YOU FRISCO NOW

3 ounces Casamigos Blanco, Cointreau, Agave Nectar,
Lime

...Perfect for two or a thirsty one!

\$25

SMOKE

FRISCO SMOKE

Casa Noble Tequila Blanco, Green Chartreuse, Pineapple,
Lime, Agave Nectar, Jalapeno
\$14

ROSEMARY NEGRONI

Beefeater Gin, Campari, Sweet Vermouth, Rosemary
\$14

SLSF

Dolce Vida Mezcal, Lime, Pomegranate, Agave Nectar,
Angotura Bitters

\$14