

COCKTAILS

CHARLIE'S SIGNATURE BARREL AGED MAPLE OLD FASHIONED 14
MAKERS MARK, MAPLE SYRUP, OLD FASHIONED BITTERS, LUXADO CHERRY AND SMOKED BACON

TEXAS MULE- DRAFT COCKTAIL 11

TITO'S HANDMADE VODKA, LIME JUICE, AGAVE, AND FEVER TREE GINGER BEER

TEXAS MARGARITA 12

JALAPENO INFUSED TEQUILA, COINTREAU, HOUSE MADE SOUR, AGAVE

SPARKLING PALOMA 14

CASAMIGOS REPOSADO, LICOR 43, LIME, FEVER TREE SPARKLING GRAPEFRUIT

TX GOLD RUSH 11

TX WHISKEY, LICOR43, HONEY, LEMON

LAVENDER LEMONADE 12

EMPRESS 1908 GIN, GRAPEFRUIT & LAVENDER BITTERS, HONEY, LEMONADE

STRAWBERRY RHUBARB SLING 12

TITOS HANDMADE VODKA, STRAWBERRY PUREE, LEMON, RHUBARB BITTERS, SODA

THE OG 13

UNCLE NEAREST WHISKEY, APEROL, ELDERFLOWER, HONEY SYRUP, PINEAPPLE, SODA

BEER

LOCAL DRAFTS 8

LOCALS AND CRAFTS 7

SHINER BOCK, SOUL DOUBT IPA-FREETAIL,
LOVE STREET KOLSH-KARBACH, HOPADILLO IPA-KARBACH, BLOOD & HONEY- REVOLVER,
PALE ALE-SIERRA NEVADA, BOSTON LAGER-SAM ADAMS,
RANGER CREEK IMPERIAL STOUT, FAT TIRE- NEW BELGIUM

DOMESTICS, SELTZER AND CIDER 6

BUD LIGHT, BLUE MOON, MILLER LITE, COORS LIGHT, MICHELOB ULTRA,
AUSTIN EAST CIDERS- ORIGINAL, WHITE CLAW- BLACK CHERRY, LIME, MANGO

IMPORTED 7

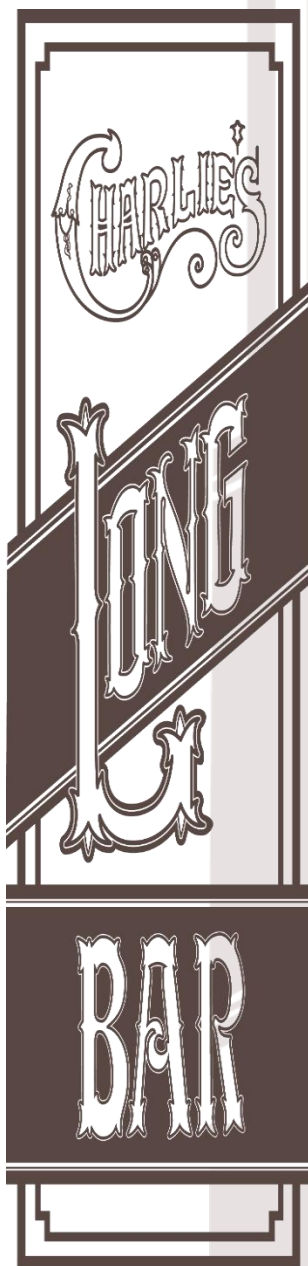
CORONA, DOS XX, STELLA ARTOIS, MODELO ESPECIAL

WINE

Hyatt's Private Label Canvas By Michael Mondavi

OR

CHATEAU STE. MICHELLE RIESLING ** LOVE BLOCK SAUVIGNON BLANC** HESS CHARDONNAY
KENDALL JACKSON CHARDONNAY ** FLEUR DE MER ROSE **
JOSEPH WAGNER BOEN PINOT NOIR **
CAYMUS BONANZA CABERNET SAUVIGNON ** DAOU CABERNET SAUVIGNON
KAIKEN MALBEC ** DUCKHORN DECOY RED BLEND



GRAZIN

TORTILLA CHIPS & SALSA 7

HOUSE-MADE TORTILLA CHIPS, 99 BRAND SALSA
ADD QUESO OR GUACAMOLE +4

CHILI LIME KETO PORK RINDS 6

TABASCO HONEY

EVERYTHING SPICED SLOW DOUGH SOFT PRETZEL 9

QUESO, FREDERICKSBURG JALAPENO MUSTARD

LIVE OAK SMOKED BRISKET STREET TACOS 14

BBQ, ONION, CIANTRO, PICKLED CABBAGE, FRESH LIME, JALAPENO

HILL COUNTRY GRILLED SAUSAGE & BRAZOS VALLEY CHEDDAR BUTCHER BOARD 18

SLICED SAUSAGE, HORSERADISH PICKLES, WHOLEGRAIN SHINER MUSTARD, CHALLAH BREAD

PARTNER UP

GUAJILLO CHILE & ROASTED CARROT HUMMUS 11

HOUSE MADE ADOBO, COTIJA CHEESE, RADISH, BABY CARROTS, CUCUMBER, GRILLED PITA

TEXAS CHILI POUTINE PUB TOTS 12

TATER TOTS, BACON WHISKEY GRAVY, CHEESE CURDS, BBQ SPICE

PEEL & EAT SHRIMP HALF POUND 11/FULL POUND 22

MICHELADA SAUCE, FRESH LIME, CHILE SALT, CILANTRO

HOUSE SMOKED WINGS 15

BONE-IN CHICKEN WINGS, HONEY BUFFALO OR CHILI LIME SPICED,
BUTTERMILK RANCH, CELERY

COWBOY NACHOS 16

QUESO, JACK CHEESE, PINTO BEANS, TOMATOES, OLIVES, ONION,
JALAPENOS, CORN, SOUR CREAM, GUACAMOLE

add chopped brisket, chicken OR pork carnitas+5

CAPRESE FLATBREAD 18

SMOKED MOZZARELLA, ROASTED TOMATO, BASIL PESTO, BLASAMIC GLAZE

TEJAS CHORIZO FLATBREAD 19

TOMATO SPREAD, CARMELIZED ONION, ROASTED CORN, GREEN BELL PEPPERS, OAXACA & COTIJA
CHEESE

CHOW

LOADED CHARLIES SALAD 12

BACON, SPICED PECANS, CHERRY TOMATOES, CHEDDAR,
CHOPPED EGG, PICKLED ONIONS, PEPPERCORN RANCH

add chopped brisket, chicken OR pork carnitas +5

SMOKED TURKEY CLUBHOUSE WRAP 15

LETTUCE, TOMATO, BACON, CHEDDAR, FLOUR TORTILLA, POBLANO RANCH

LONG BAR BLT 14

CRISP BACON, LETTUCE, TOMATO, HERB GOAT CHEESE, SOURDOUGH

CHARLIE'S BURGER 16

DEAN&PEELER ANGUS BEEF, OAXACA CHEESE, APPLEWOOD BACON,
FRIED ONIONS, TOMATO JAM, BRIOCHE BUN

TENDER & TOTS 15

CHICKEN TENDERS, SEASONED TATER TOTS, QUESO, BBQ SAUCE

Please notify us of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, parties of 6 or more who are dining will have an 18% service charge added to their check.

All tabs left open and unsigned at the bar will have 18% service charge added to their check.

Cashless transactions only - Room Charge or Credit Card