

SHAREABLE PLATES

BASKET OF HOUSEMADE BREAD 5

BUTTERMILK BISCUITS & CORNBREAD WITH LOCAL WHIPPED BUTTER

HAND TWISTED SOFT PRETZELS 8

BEER CHEESE FONDUE AND STONE GROUND MUSTARD

FIRE AND SMOKE WINGS* 9

MARINATED WHOLE CHICKEN WINGS, SMOKED, AND FINISHED ON THE GRILL

BIEROCKS (BEER-ROCKS)* 10

MEAT-FILLED POCKET PASTRIES SERVED WITH BEER CHEESE FONDUE AND AU JUS

BEER STEAMED MUSSELS* 12

WITH GRILLED SOURDOUGH BREAD

TUNA CEVICHE 12

CHIPOTLE CHILE, COCONUT MILK, LIME, AND AVOCADO

TORTILLA ENCRUSTED FRIED GULF SHRIMP 12

WITH ARBOL CHILE AIOLI

SAUSAGE & CHEESE PLATE* 16

WITH CANDIED PECANS & SEASONAL FRUIT

SALADS

ADD PULLED CHICKEN FOR +3 OR SHRIMP/AHI TUNA TO ANY SALAD FOR +5

TEXAS ROMAINE & CITRUS 9

CUCUMBER, JICAMA, RADISH, TEXAS RUBY RED GRAPEFRUIT, AND ALE & ORANGE VINAIGRETTE

GRILLED ROMAINE & ROASTED JALAPENO BUTTERMILK DRESSING 9

BABY HEIRLOOM TOMATOES, PICKLED ONION, QUESO FRESCO, PEPITAS, AND CHILE DUSTED CROUTONS

BLUEBERRY & RAW BUTTERENUT SQUASH 9

CANDIED PECANS, GOAT CHEESE, AND CITRUS HONEY VINAIGRETTE

STONE FRUIT & FRESH MOZZARELLA* 9

ARUGULA, PINE NUTS, AND BALSAMIC DRESSING

SANDWICHES

ALL SERVED WITH HOUSE FRIED POTATO CHIPS

THE BURGER 11

8 OZ GRASS FED BEEF, LETTUCE, TOMATO, HOUSEMADE PICKLES, ONION, AND YOUR CHOICE OF CHEESE ON A BRIOCHE BUN

TORTA DE LENGUA 12

BEER BRAISED BEEF TONGUE, CARAMELIZED ONIONS, CILANTRO, AND PICKLED RED ONIONS WITH ROASTED HABANERO PUMPKIN SEED SPREAD

FOCACCIA 12

CURED ITALIAN MEATS, FRESH MOZZARELLA, TOMATO, LETTUCE AND RED ONION WITH BASIL PESTO AND RED WINE VINAIGRETTE

NORTH TEXAS HOT BROWN 12

OPEN FACE WITH SMOKED TURKEY BREAST, THICK CUT BACON, GRILLED TOMATOES, TOPPED WITH WHITE CHEDDAR BEER CHEESE SAUCE

HOUSEMADE PASTRAMI 12

HOUSE CURED AND SMOKED PASTRAMI BRISKET WITH MUSTARD, CARAMELIZED ONIONS, SWISS CHEESE ON YOUR CHOICE OF RYE OR SOURDOUGH BREAD

ENTREES

PORK SCHNITZEL 16

SERVED WITH BRAISED RED CABBAGE, HERBED SPAETZLE, AND BROWN BUTTER ALE SAUCE

COUNTRY STYLE PORK RIBS 16

TENDER SMOKED AND BEER BRAISED BONELESS RIBS SERVED WITH PIT BEANS AND BRAISED GREENS

TEXAS REDFISH & CHIPS* 16

CORNMEAL CRUSTED WITH HOUSE FRIED POTATO CHIPS, COLESLAW, GRILLED LEMON, AND AVERY ISLAND AIOLI

SMOKED CHICKEN 16

HALF BIRD WITH CHIPOTLE POTATO SALAD & APPLE CIDER VINAIGRETTE COLESLAW

SHRIMP & GRITS 16

CREOLE SAUCE, GREEN ONION, AND A FRIED EGG

POT ROAST 16

BEER BRAISED WITH SEARED BRUSSEL SPROUTS & SKILLET POTATO HASH

DESSERTS

ALL CAN BE SERVED AL A MODE +2

BEER ICE CREAM* 5

TWO SCOOPS

BEER BATTERED APPLE FRITTER FUNNEL CAKE 5

CHOCOLATE PORTER BROWNIE 5

CITRUS POUND CAKE 5

DRINKS

ICED TEA 2

DUBLIN BOTTLING WORKS SOFT DRINKS 2.5

MADE WITH IMPERIAL CANE SUGAR VINTAGE COLA, RETRO CREAM, TEXAS ROOT BEER, ORANGE CREAM, TART & SWEET, AND DUBLIN GRAPE

NOBLE COYOTE COFFEE

HOT BREWED 3

COLD BREWED (ON NITROGEN TAP) 5

HOLYKOMBUCHA* 5

FLAVOR OF THE MONTH (ON TAP)

LUCK

* FLAVOR COMPONENTS & PURVEYORS FOR THESE ITEMS WILL CHANGE THROUGHOUT THE YEAR, PLEASE ASK YOUR SERVER