

STARTERS

COFFEE CAKE IN A CAN cinnamon honey butter	7.95
SEAFOOD CAMPECHANA lump crab / gulf shrimp / cilantro / lime / avocado / tortilla chips	14.95
FRIED GREEN TOMATOES local beer battered / avocado green goddess / gremolata	6.95
BRANDING IRON ONION RINGS adobo ketchup / chipotle ranch	8.95
MINI ELK TACOS spicy elk picadillo / caciotta cheese / grilled corn pico / cilantro crema / micro greens	9.95
QUESO BLANCO crisp corn chips / add spicy picadillo for a buck	7.95
CAST IRON CHEDDAR & JALAPEÑO BISCUITS sausage gravy / TX whiskey peach compote	6.95
LUMP CRAB DIP gulf crab / spinach / roasted mushrooms / grilled flatbread	15.95
KOLACHES & QUESO house made pretzels stuffed with local jalapeno cheddar sausage / queso blanco	10.95
TEXAS MEAT & CHEESE BOARD wild game sausages / local cheeses / house preserves / honeycomb / pickled veggies	19.95

GREENS & SOUPS

HOUSE SALAD grape tomatoes / spiced pecans / cucumbers / carrots / local goat cheese / Texas honey & herb vinaigrette	5.95
BABY GEM 'WEDGE' bacon / chopped egg / bleu cheese crumbles / campari tomato / bleu cheese vinaigrette	6.95
RANCH CHICKEN COBB hand torn bibb / carrots / campari tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas honey & herb vinaigrette / grilled or fried	11.95
GULF CRAB CAESAR crab croutons / shaved parmesan / ancho caesar dressing	17.95
GRILLED SKIRT STEAK SALAD local greens / queso fresco croutons / pickled fresnos / tomatoes / corn / avocado / red onion / fire roasted tomato vinaigrette	16.95
SPICY TORTILLA SOUP roasted chicken / avocado / monterey jack / crispy tortilla strips	5.25 / 7.25

HILL COUNTRY BRUNCH

LOCAL DUCK EGG POUTINE hand-cut fries / cheese curds / roasted garlic / Texas goat cheese / sunny side duck egg / chives	10.95
TEXAS PECAN BROWN BUTTER PANCAKES TX whiskey peach compote / ancho maple syrup / whipped cream / spiced pecans	10.95
A BAR N RANCH BEEF SHAKSHUKA poached eggs / local feta / grilled flatbread	14.95
ROSEWOOD BRISKET BREAKFAST TACOS hand pressed chipotle corn tortillas / potatoes / farm egg / corn pico / queso fresco / micro cilantro	12.95
MORNING MIGAS black beans / poblano / tomato / corn tortillas / egg / green onion / caciotta cheese / salsa verde / cilantro add picadillo for 1.00	10.95
REDNECK CHEDDAR BRUNCH BURGER onion marmalade / local cheddar / bibb / tomato / worcestershire mayonnaise / sunny side egg / challah bun / hand cut fries	14.95
HAYWIRE RANCH HAND BREAKFAST cherrywood smoked bacon / roasted potatoes / sunny side farm eggs / jalapeño cheddar biscuits / fresh fruit	10.95
A BAR N RANCH CORNED BEEF HASH wagyu corned beef / roasted potatoes / poached farm eggs / hollandaise / chives	10.95
CHICKEN FRIED CHICKEN & WAFFLE belgian waffle / sunny side farm eggs / jalapeño sausage gravy / ancho maple syrup	14.95
TX GULF SHRIMP AND GRITS homestead grits / venison sausage / blackened shrimp / creole sauce / herb goat cheese / poached farm egg	14.95
TEXAS BOURBON MARINATED STEAK & EGGS teres major / sunny side eggs / potatoes / whole grain mustard hollandaise	21.95
GULF CRAB CAKE BENEDICT lump crab cakes / toasted english muffin / remoulade / tomato / poached farm eggs / hollandaise	21.95

TEXAS PLATES

CHICKEN FRIED STEAK Texas angus beef / buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	15.95
PAN SEARED GULF SNAPPER chayote slaw / pecan brown butter / gremolata	18.95
SMOKED TURKEY BURGER smoked gouda / spicy pepper preserve / arugula / tomato / roasted poblano / basil pesto aioli / wheat bun	12.95
BLACKENED SNAPPER TACOS hand pressed chipotle corn tortillas / avocado cream / napa slaw / poblano corn pico / queso fresco / micro cilantro	12.95
GRILLED CHIPOTLE MEATLOAF buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	14.95
HERB ROASTED SPLIT FARM BIRD grilled corn cake / roasted local mushrooms & mustard greens / cipollini onions / chicken jus	15.95
SMOKED FRIED CHICKEN warm roasted marble potato salad / cornbread / coleslaw *our fried chicken is breaded and fried to order and may take up to 15 minutes	15.95

SIDES

BUTTERMILK CHIVE WHIPPED POTATOES	FARM FRESH VEGGIES	JALAPEÑO CHEDDAR BISCUITS
ROASTED BRUSSELS SPROUTS & BUTTERNUT SQUASH	TEXAS GOAT CHEESE GRITS	CADI-MAC'N CHZ
JALAPEÑO CHEDDAR SAUSAGE LINK	WARM ROASTED MARBLE POTATO SALAD	GRILLED ASPARAGUS
APPLEWOOD BACON	BREAKFAST POTATOES	TOASTED ENGLISH MUFFIN/LUCKY LAYLA BUTTER

LOCAL SOURCING

ARNOLD BROS. FOREST PRODUCTS; IRVING, TX: Mesquite Wood **ROUND ROCK HONEY; ROUND ROCK, TX:** Honey **BRAZO'S VALLEY; WACO, TX:** Cheeses **CAMPBELL HOLMES FARM; NIXON, TX:** Farm Birds **MILL-KING CREAMERY; MCGREGOR, TX:** Cheese Curds **PRO-HEALTH; CARROLLTON, TX:** Potatoes **WONDERFUL CITRUS; MISSION, TX:** Grapefruits, Oranges **TEXAS GOLD SHRIMP; BROWNSVILLE, TX:** Shrimp **ROSA FAMILY FARMS; LEONARD, TX:** Goat Cheese **CHEF MILTON'S SALT; DALLAS, TX:** Pink Himalayan Sea Salt, Smoked Peppercorns **THE SWEETHOUSE; ROWLETT, TX:** Ice Cream **VELDHUIZEN CHEESE SHOP; DUBLIN, TX:** Cheeses **TASSIONE FARMS; STEPHENVILLE, TX:** Herbs, Kale, Chard **LAMPMAN PECAN COMPANY; DE LEON, TX:** Pecans **TEXAS FARM PATCH; PLEASANTON, TX:** Pickling Cucumbers **FUN GUYS GOURMET MUSHROOMS; LEWISVILLE, TX:** Oyster Mushrooms **J&B FARMS; HONDO, TX:** Bi-Color Corn **COPPER SHOALS; PALACIOS, TX:** Striped Bass **HOMESTEAD GRISTMILL; WACO, TX:** Stone Ground Grits, Polenta **TEXAS OLIVE RANCH; CARRIZO SPRINGS, TX:** Olive Oils, Balsamic Vinegar **MAHARD EGG FARM; PROSPER, TX:** Eggs **TENAZA ORGANICS; LOS FRESNOS, TX:** Kale, Cauliflower **GANDERMANN ACRES; WHARTON COUNTY, TX:** Mustard Greens **MUSGROVE FAMILY FARMS; GREENVILLE, TX:** Shiitake Mushrooms **VILLAGE FARMS; MARFA, TX:** Campari Tomatoes, English Cucumbers **OAKHILL FARMS; POTEET, TX:** Jalapeño Peppers **A BAR N RANCH; CELINA, TX:** Wagyu Beef

STARTERS

BLACK-EYED PEA HUMMUS Texas caviar / local herb infused olive oil / house flatbread	7.95
SEAFOOD CAMPECHANA lump crab / gulf shrimp / cilantro / lime / avocado / tortilla chips	14.95
FRIED GREEN TOMATOES local beer battered / avocado green goddess / gremolata	8.95
BRANDING IRON ONION RINGS adobo ketchup / chipotle ranch	9.95
MINI ELK TACOS spicy elk picadillo / caciotta cheese / grilled corn pico / cilantro crema / micro greens	10.95
LOCAL DUCK EGG POUTINE hand-cut fries / cheese curds / roasted garlic / Texas goat cheese / sunny side duck egg / chives	10.95
QUESO BLANCO crisp corn chips / add spicy picadillo for a buck	7.95
CHEF'S "FAVORITE 4" queso blanco / branding iron onion rings / mini elk tacos / fried green tomatoes	22.95
LUMP CRAB DIP gulf crab / spinach / roasted mushrooms / grilled flatbread	15.95
CORNMEAL FRIED TEXAS GULF OYSTERS smoked chili butter / tomatillo pico de gallo / tangy remoulade / micro greens	13.95
TEXAS MEAT & CHEESE BOARD wild game sausages / local cheeses / house preserves / honeycomb / pickled veggies	19.95

GREENS & SOUPS

HOUSE SALAD grape tomatoes / spiced pecans / cucumbers / carrots / local goat cheese / Texas honey & herb vinaigrette	5.95
BABY GEM 'WEDGE' bacon / chopped egg / bleu cheese crumbles / campari tomato / bleu cheese vinaigrette	6.95
RANCH CHICKEN COBB hand torn bibb / carrots / campari tomatoes / avocado / egg / aged white cheddar / bleu cheese / bacon / chives / Texas honey & herb vinaigrette / grilled or fried	12.95
GULF CRAB CAESAR crab croutons / shaved parmesan / ancho caesar dressing	17.95
GRILLED SKIRT STEAK SALAD local greens / queso fresco croutons / pickled fresnos / tomatoes / corn / avocado / red onion / fire roasted tomato vinaigrette	16.95
VENISON CHILI aged white cheddar / red onion / chives / buttered cornbread	7.50 / 12.50
SPICY TORTILLA SOUP roasted chicken / avocado / monterey jack / crispy tortilla strips	5.25 / 7.25
SOUP AND SALAD cup of spicy tortilla soup with house salad	5.25 / 7.25

HANDCRAFTED BURGERS, SANDWICHES & TACOS

All of our sandwiches and burgers are served on a house baked wheat or Challah bun and accompanied by hand-cut fries. Our burgers are ground in house daily using A Bar N Ranch chuck and skirt steak. Get the skinny and replace those fries with a petite house salad or fresh fruit.

CADILLAC BURGER cherry wood peppered bacon / American cheese / mustard / mayo / bibb / tomato / red onion / pickles / challah bun	12.95
GRILLED CHICKEN AVOCADO caciotta cheese / avocado / red onion / chili aioli / bibb / spicy avocado-lime spread / wheat bun	12.95
TX AKAUSHI BEEF BURGER white cheddar / tomato / creole mustard / pickled red onion / pickles / arugula / chili aioli / everything bun	14.95
BBQ SMOKEHOUSE BURGER cheddar / mesquite smoked onion / bibb / tomato / pickles / smokey TX whiskey BBQ sauce/ challah bun	12.95
REDNECK CHEDDAR & ONION MARMALADE BURGER onion marmalade / local cheddar / bibb / tomato / worcestershire mayonnaise / challah bun	13.95
SMOKED TURKEY BURGER smoked gouda / spicy pepper preserve / arugula / tomato / roasted poblano / basil pesto aioli / wheat bun	12.95
BLACKENED SNAPPER TACOS hand pressed chipotle corn tortillas / avocado cream / napa slaw / poblano corn pico / queso fresco / micro cilantro	12.95

DAILY PLATES

MONDAY Ranch Style Chef's Choice Burger	12.95	THURSDAY Shaved A Bar N Ranch Prime Rib Sandwich	13.95
TUESDAY Chef's Local Selection	14.95	FRIDAY Texas BLT	11.95
WEDNESDAY Texas Smoked Brisket Platter	18.95	SATURDAY & SUNDAY Texas Hill Country Brunch Served 10AM - 4PM	

TEXAS PLATES

CHICKEN FRIED STEAK Texas angus beef / buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	15.95
PAN SEARED GULF SNAPPER chayote slaw / pecan brown butter / gremolata	18.95
CHICKEN OR STEAK FAJITAS grilled onions / roasted poblano peppers / mixed cheese / avocado relish / corn pico / corn tortillas	13.95 / 15.95
CORNMEAL CRUSTED CATFISH caper-dill tartar sauce / hand-cut fries	14.95
GRILLED CHIPOTLE MEATLOAF buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	14.95
8 OZ WAGYU SIRLOIN smoked garlic and thyme butter / hand-cut fries with adobo ketchup	21.95
HERB ROASTED SPLIT FARM BIRD grilled corn cake / roasted local mushrooms & mustard greens / cipollini onions / chicken jus	15.95
TX WHISKEY BBQ BABY BACK RIBS TX whiskey BBQ sauce / creamy cadi-mac'n chz / buttered cornbread	15.95
SMOKED FRIED CHICKEN warm roasted marble potato salad / cornbread / coleslaw *our fried chicken is breaded and fried to order and may take up to 15 minutes	15.95

SIDES

BUTTERMILK CHIVE WHIPPED POTATOES	FARM FRESH VEGGIES	LOCAL OYSTER & SHIITAKE MUSHROOMS,
ROASTED BRUSSELS SPROUTS & BUTTERNUT SQUASH	TEXAS GOAT CHEESE GRITS	BUTTERNUT SQUASH, CIPOLLINI ONIONS
FARRO WITH RAINBOW CHARD	WARM ROASTED MARBLE POTATO SALAD	CADI-MAC'N CHZ
		GRILLED ASPARAGUS

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VENISON CHILI aged white cheddar / red onion / chives / buttered cornbread	7.50 / 12.50
SPICY TORTILLA SOUP roasted chicken / avocado / monterey jack / crispy tortilla strips	5.25 / 7.25

FARM RAISED TX BEEF

We are proud to serve up a locally sourced menu, including premium, hand selected Texas beef from ranchers across the state. All of our recipes are inspired from the best local products available each season. Thank you for supporting our local Texas ranchers, farmers, and small growers.

8 OZ ROSEWOOD RANCH WAGYU SIRLOIN smoked garlic & thyme butter	25.95
6 OZ CHARBROILED ANGUS FILET smoked chile butter	28.95
8 OZ ROASTED GARLIC STUFFED FILET charred scallion butter	36.95
A BAR N RANCH SMOKED WAGYU PRIME RIB herb jus / horseradish cream <small>*LIMITED AVAILABILITY</small>	36.95
12 OZ ANGUS CHARBROILED STRIP adobo lime butter	35.95
18 OZ ANGUS BONE-IN COWBOY RIBEYE horseradish & roasted tomato butter	42.95

ADD GRILLED SHRIMP OR GULF LUMP CRAB \$9.95

TEXAS PLATES

GRILLED CHIPOTLE MEATLOAF buttermilk chive whipped potatoes / farm fresh veggies / smoked tomato-poblano salsa	15.95
DOUBLE CUT TEXAS WILD BOAR CHOPS local oyster and shiitake mushrooms / butternut squash / cipollini onions / pan jus	31.95
CHICKEN FRIED STEAK Texas angus beef / buttermilk chive whipped potatoes / jalapeño sausage gravy / farm fresh veggies	15.95
TEXAS FARM RAISED REDFISH grilled asparagus / charred orange butter / gulf lump crab / pickled fresnos / arugula	28.95
PAN SEARED GULF SNAPPER chayote slaw / pecan brown butter / gremolata	18.95
HERB ROASTED SPLIT FARM BIRD grilled corn cake / roasted local mushrooms & mustard greens / cipollini onions / chicken jus	16.95
TX WHISKEY BBQ BABY BACK RIBS TX whiskey BBQ sauce / creamy cad-mac'n chz / buttery cornbread	16.95
CORNMEAL CRUSTED CATFISH caper-dill tartar sauce / hand-cut fries	15.95
MESQUITE GRILLED BONE-IN PORK CHOP warm farro and rainbow chard salad / smoked chili honey butter	24.95
TX AKAUSHI BEEF BURGER white cheddar / tomato / creole mustard / pickled red onion / pickles / arugula / chili aioli / everything bun	15.95
SMOKED FRIED CHICKEN warm roasted marble potato salad / cornbread / coleslaw *our fried chicken is breaded and fried to order and may take up to 15 minutes	16.95

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FARRO WITH RAINBOW CHARD	WARM ROASTED MARBLE POTATO SALAD	CADI-MAC'N CHZ
		GRILLED ASPARAGUS

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SPECIALTY COCKTAILS

FRONT PORCH SWING Western Son Vodka - Aperol - Grapefruit - Pineapple - Lime - Simple	10
CADILLAC MARGARITA Dulce Vida Tequila Añejo - Paula's Texas Orange - Light Agave - Lime - Himalayan Salt or Mesquite Salt	12
GONZALES 75 Waterloo Barrel Aged Gin - McPherson Sparkling Wine - Lemon - Simple	11
LAVENDAIQUIRI Treaty Oak White Rum - Lime - Lavender Simple	9
HAYWIRE Red River Bourbon - Chaparral Bayou Vermouth - Haak Madeira - Habanero Shrub - BBQ Bitters	14
MARFA MULE Cinco Vodka - Ancho Reyes Verde - Ginger Beer - Lime - Grapefruit	9
BIG BENDER Tito's Vodka - Seersucker Gin - Chaparral Big Bend Vermouth - Redneck Cheddar Olives	11
AMARILLO BY MORNING Codigo Rosa Tequila - St. Germain - Ruby Red Grapefruit Light Agave - Himalayan Salt	14
FROZEN MARGARITA Himalayan or Mesquite Salt FOR AN ADDITIONAL \$2, FLOAT: ANEJO TEQUILA - MEZCAL - GRAND MARNIER - APEROL - ST. GERMAIN - ANCHO REYES	9
FROZEN TEXAS TEA Sangria Swirl	9

TEXAS BEER GARDEN

WHEAT ALES

HAYWIRE BLONDE , Irving American Blonde Ale	6
BIG BEND NATIONAL PARK HEF , Alpine Hefeweizen	7

LAGERS

WHISTLE POST ROOSTER SHOOTER , Pilot Point Texas Lager	7
REAL ALE HANS PILS , Blanco Texas Lager	7

HOPPY ALES

LONE PINT YELLOW ROSE , Magnolia Single Malt, Single Hop IPA	8
TUPPS FOR ELLA , McKinney Double IPA	9
PETICOLAS VELVET HAMMER , Dallas American Strong Ale	9

MALTY ALES

COMMUNITY PUBLIC ALE , Dallas Extra Special Bitter	7
(512) NITRO PECAN PORTER , Austin Robust Porter with Texas Pecans	8

PLEASE ASK US ABOUT OUR DRAFT BEER ROTATOR.

HAPPY HOUR

MON - FRI 4-7PM

\$5 Texas Tea, Texas Mules, & Margaritas
\$5 House Wine
\$2 off Draft Beer

\$5 BITES

Elk Tacos, Black Eyed Pea Hummus, Queso and
Guacamole w/Salsa & Chips

1/2 PRICED WINE EVERY SUNDAY

TEXAS WINES

BY THE GLASS

MCPHERSON CELLARS SPARKLING CHENIN BLANC , HIGH PLAINS	9
DUCHMAN WINES VERMENTINO , TEXAS	8
PEDERNALES CELLARS VIOGNIER , TEXAS	8
LEWIS ROSÉ , HIGH PLAINS	9
HAAK VINEYARDS & WINERY TEMPRANILLO , TEXAS	10
PHEASANT RIDGE CABERNET SAUVIGNON , HIGH PLAINS, VERTICAL FLIGHT 2002/2006/2007	18

CHAMPAGNE & SPARKLING

BY THE GLASS

VILLA SANDI PROSECCO SUPERIORE , VENETO, ITALY	11
JCB "N°69" CRÉMANT ROSÉ , BOURGOGNE, FRANCE	13
LE MESNIL "GRAND CRU" BLANC DE BLANCS BRUT , MENSIL-SUR-OGER, CHAMPAGNE, FRANCE	22
TAITTINGER BRUT ROSÉ , REIMS, CHAMPAGNE, FRANCE	28

WHITE & ROSÉ WINES

BY THE GLASS

COPPO "MONCALVINO" MOSCATO D'ASTI , PIEMONTE, ITALY	11
VILLA MARIA SAUVIGNON BLANC , MARLBOROUGH, NZ	11
ROBERT MONDAVI FUMÉ BLANC , OAKVILLE, NAPA VALLEY, CA	15
JERMANN PINOT GRIGIO , FRIULI-VENEZIA GIULIA, ITALY	11
LAGUNA RANCH CHARDONNAY , RUSSIAN RIVER VALLEY, CA	12
STAG'S LEAP CHARDONNAY , NAPA VALLEY, CA	16
FLOWERS CHARDONNAY , SONOMA, CA	19
DOMAINE FABRE "CUVEE SERPOLET" ROSÉ , PROVENCE, FR	11

RED WINES

BY THE GLASS

SIDURI PINOT NOIR , WILLAMETTE VALLEY, OR	13
ETUDE PINOT NOIR , CARNEROS, SONOMA, CA	16
KEN WRIGHT PINOT NOIR , SHEA VYD., YAMHILL-CARLTON, WILLAMETTE VALLEY, OR	20
CORAZON DEL SOL MALBEC , MENDOZA, ARGENTINA	13
CHARLES KRUG MERLOT , NAPA VALLEY, CA	11
DELILLE CELLARS "D2" BORDEAUX BLEND , COLUMBIA VALLEY, WA	16
OLEMA CABERNET SAUVIGNON BY AMICI , SONOMA COUNTY, CA	13
ACUMEN "MOUNTAINSIDE" CABERNET SAUVIGNON , ATLAS PEAK, NAPA VALLEY, CA	17
SILVER GHOST CABERNET SAUVIGNON , NAPA VALLEY, CA 2014	19
VINE HUGGERS ZINFANDEL , CARTEE VYD., DRY CREEK VALLEY, CA	11
HALTER RANCH "CDP" G.S.M. , ADELAIDA DISTRICT, PASO ROBLES, CA	13
CLOS PISSARRA "EL RAMON" RED BLEND , PRIORAT, SPAIN	13
TOLAINI "AL PASSO" SUPER TUSCAN , TUSCANY, ITALY	12
TENET "THE PUNDIT" SYRAH , COLUMBIA VALLEY, WA	12

PLEASE REFER TO THE IPAD FOR OUR COMPLETE WINE LIST.

PROUD PURVEYORS OF TEXAS BEVERAGES: Firestone & Robertson Distilling Co. — FORT WORTH, TX Western Son Distillery — PILOT POINT, TX

Treaty Oak Distilling — DRIPPING SPRINGS, TX Tito's Handmade Vodka — DRIPPING SPRINGS, TX Garrison Brother's Distillery — HYE, TX

Balcones Distilling — WACO, TX Austin Spirits — AUSTIN, TX Herman Marshall Dallas Distilleries — GARLAND, TX Unlawful Assembly Brewing Co. — PLANO, TX

TP Brewing Company — IRVING, TX Whistle Post Brewing Company — PILOT POINT, TX Tupps Brewery — MCKINNEY, TX Peticolas Brewing Company — DALLAS, TX

Community Beer Company — DALLAS, TX (512) Brewing Company — AUSTIN, TX Lone Pint Brewery — MAGNOLIA, TX

McPherson Cellars Winery — LUBBOCK, TX Pedernales Cellars — STONEWALL, TX Duchman Family Winery — DRIFTWOOD, TX

Haak Vineyards & Winery Inc. — SANTA FE, TX Pheasant Ridge Winery — LUBBOCK, TX