

SHAREABLES

- CHICKEN WINGS** *bone-in 16 bone-less 14*
 Choice of Buffalo Sauce, Lemon Pepper Dry Rub, Korean BBQ Sauce
 Jumbo Cut Wings served with Carrot Sticks and Ranch
- WING FLIGHT** 22
 12 Bone-In Wings dressed in our 3 Signature Sauces,
 served with Carrot Sticks and Ranch
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- CRAB CAKES** 20
 Fresh Handmade Crab Cakes, Lemon, Micro Cilantro,
 served with Slaw and Remoulade
- 🍷 **VEGGIE TOSTADAS** 15
 Impossible Meat, Mushroom, Peppers, Onion, Lettuce, Pico De Gallo,
 Tomatillo Salsa, Poblano Chili Aioli, Pecorino, Fried Wheat Tortillas
- 🍷 **SPINACH ARTICHOKE DIP** 17
 Creamy Spinach Dip, with Parmesan & Gruyere Cheese,
 Roasted Garlic, Diced Tomato, Tortilla Chips
- QUESO CHORIZO** 10
 Tortilla Chips served with Queso, Chorizo, and Pico de Gallo
- 🍷 **CHIPS & DIPS** 10
 Tortilla Chips served with Salsa Roja & Guacamole
- 🍷 **HOUSE CUT FRIES** 10
 Hand Cut Fries blanched for 24 Hours,
 served with Sriracha Ketchup and Horseradish Mustard Aioli

Signature
ENTREES

- CREAMY CAJUN ALFREDO** 22
 Choice of Chicken or Shrimp
 Penne Pasta, Cajun Alfredo, Manchego, Black Pepper
- BOLOGNESE PASTA** 20
 Meat Sauce, Manchego, Black Pepper
- MISO SALMON** 20
 Marinated Miso Salmon, Apple Slaw, Ginger Rice, Balsamic Broccolini
- MARSALA STATLER CHICKEN** 26
 Pan-Seared Airline Chicken, Marsala Wine Sauce,
 Seasonal Vegetable Medley, Garlic Mashed Potatoes
- CHICKEN PICCATA** 23
 Seared Chicken, Garlic Mashed Potatoes, Broccolini, Lemon Caper Cream
- HONEY CHIPOTLE SHRIMP BOWL** 20
 Pan Seared Shrimp, Mango, Avocado, Black Bean,
 Corn Relish, Red Bell Pepper, Ginger Rice, Cilantro

Artisan
PIZZAS

- 🍷 **CLASSIC MARGHERITA** 19
 San Marzano Sauce, Fresh Mozzarella, Pecorino, Manchego, Basil
- SAUSAGE & HOT HONEY** 19
 Sausage, Hot Honey, Spicy Soppresata, Mozzarella, Ricotta, Pecorino
- SPICY CHORIZO PIZZA** 19
 Piquillo Peppers, Mozzarella, Chorizo, Jalapeno, Crushed Red Pepper
- 🍷 **VEGGIE** 19
 White Sauce, Spinach, Tomato, Mushroom, Red Onion,
 Mozzarella, Pecorino, Manchego, Sea Salt, Pepper
- MEAT LOVERS** 19
 San Marzano Sauce, Mozzarella, Pepperoni, Italian Sausage,
 Spicy Soppresata, Pecorino, Manchego, Sea Salt, Pepper

Hometown
HEROES



- TRUFFLE BLACK PEPPER STEAK SANDWICH 18**
 Juicy Tender Sliced Steak, Ciabatta, Gruyere,
 Black Pepper Truffle Aioli, Caramelized Onion,
 Arugula, served with House Cut Fries
- CARNITAS TACOS 15**
 Slow Braised Pork, Salsa Verde, Pickled Red Onion,
 Cilantro, served on Corn & Flour Mixed Tortillas
 Add Guacamole 2
- SLOW ROASTED PULLED PORK SANDWICH 18**
 Slow Roasted Pork, BBQ Sauce, Slaw, Ciabatta,
 served with House Cut Fries

SANDWICHES

Served with our Signature House Cut Fries

- DOUBLE SMASH BURGER 18**
 Double Smash Patty, House Sauce,
 American Cheese, Pickle, Lettuce, Tomato
 Add Guacamole, Bacon, Caramelized Onion 2
- FRIED CHICKEN SANDWICH 19**
 Buttermilk Fried Chicken, Slaw, Garlic Aioli,
 Add Buffalo Sauce or Korean BBQ Sauce 2
- 🍷 **PORTOBELLO SANDWICH 14**
 Marinated Portobello Mushroom, Onion,
 Peppers, Arugula, Gruyere, Tomato, Ciabatta

SALADS

Add Chicken 6, Shrimp 8, Salmon 10

- CHICKEN CAESAR SALAD 16**
 Chicken, Romaine, Pecorino, Croutons,
 Housemade Caesar Dressing
- 🍷 **HARVEST GARDEN SALAD 15**
 Strawberry, Pear, Goat Cheese and Walnuts,
 Honey Citrus Vinaigrette Dressing
- GREEN GODDESS COBB SALAD 17**
 Chicken, Bacon, Avocado, Hard-Boiled Egg,
 Tomato, Blue Cheese, Green Goddess Dressing

DESSERTS

- DESSERT FLIGHT 23**
 (Choose 3 Desserts)
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- 🍷 **BOURBON BREAD PUDDING 8**
 Bread Pudding, Vanilla Bean Ice Cream,
 Pecan Crumble, Bourbon Glaze
- 🍷 **CHURRO WAFFLE 8**
 Housemade Churro Waffles, French Vanilla Ice Cream,
 Cinnamon Sugar, Chocolate, Caramel, Berries
- 🍷 **TIRAMISU 10**
 Velvety Layered Coffee-Flavored Dessert, Cocoa
 Powder, Chocolate Shavings
- 🍷 **RASPBERRY DONUT CHEESECAKE 12**
 Creamy Cheesecake, Raspberry Filling,
 Raspberry Sauce, Donut Topping

Signature COCKTAILS \$15



TASTY GREEN

Tito's Vodka, Cucumber, Basil,
Cane Sugar, Lime



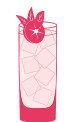
AUGUSTA SUNSET

Tito's Vodka, Aperol, Cane Sugar, Lemon



IT'S ABOUT THYME

Wild Turkey Bourbon, Honey,
Thyme, Lemon



EL DIABLO

Espolon Blanco Tequila, Ginger,
Blackberry, Lime, Soda



POP STAR

Tito's Vodka, Passionfruit, Vanilla,
Lime, Sparkling Wine



MARGARITA STANDOFF

Espolon Blanco Tequila, Pineapple,
Ancho Chiles, Lime



THE TRANQUILIZER

Aged Rum, Coconut, Nutmeg,
Pineapple, Orange



MONARCH'S CROWN

New Amsterdam Gin, St. Germaine,
Mint, Cane Sugar, Lemon



ROCK & RYE OLD FASHIONED

Slow & Low Rock and Rye, Bitters



QUEEN'S SWIZZLE

Bacardi White Rum, Mint,
Cane Sugar, Lime, Bitters

Zero-Proof COCKTAILS \$10



MARGARITA COMPROMISE

Ancho Infused Ritual Zero-Proof Tequila,
Pineapple, Cane Sugar, Lime



SERRANO FIZZ

Ritual Zero-Proof Gin, Blueberries,
Serrano Peppers, Cane Sugar, Lime, Soda



THE REVITALIZER

Pineapple, Orange, Coconut,
Raspberry, Cane Sugar, Lime



DEMURE SHIRLEY

Pomegranate Grenadine, Cinnamon,
Cane Sugar, Lime, Soda

THE 23 COLLECTION \$23

PUTTERY'S ESPRESSO MARTINI

Cincoro Reposado Tequila, Coffee Liqueur,
Demerara, Chocolate Bitters

ROYALE MARGARITA

Cincoro Blanco Tequila, Grand Marnier,
Cane Sugar, Lime

CHAMPIONS OLD FASHIONED

Cincoro Reposado Tequila,
Cane Sugar, Bitters, Grapefruit Oils

Local LEGENDS \$15

handcrafted
cocktails from our
local bartenders

PACIFIC RIM by Sergio Soto

Espolon Reposado Tequila, Strawberries,
Matcha, Chocolate, Cane Sugar, Bitters

THE FLAMINGO by Ethan McCoskey

London Dry Gin, Raspberry, Orgeat,
Grapefruit, Lemon, Cane Sugar, Tonic

VOORSTEL by Jesse Reed

Tito's Vodka, Raspberry, Chocolate,
Cane Sugar, Lemon, Egg Whites

DRAFT BEER \$8

MILLER LITE

MODELO

DOS EQUIS

BLUE MOON

SHINER BOCK

UNION BEAR BLONDE

ARMOR IPA

REAL ALE 8

Track Amber

MANHATTAN PROJECT

Half-Life Hazy IPA

ROTATING TAP

Ask for details!

BOTTLES & CANS \$6

AUSTIN EASTCIDERS

Rotating Flavor

MICHELOB ULTRA

ATHLETIC BREWING | NA

Run Wild IPA

ATHLETIC BREWING | NA

Upside Dawn Golden Ale

TOPO CHICO SELTZER

HIGH NOON SELTZER 10

Assorted Flavors

WINE \$12

HOUSE RED

HOUSE PINK

HOUSE WHITE

HOUSE BUBBLY

WATER \$6

AQUA PANNA

SAN PELLEGRINO

PERRIER

SAN PELLEGRINO




Essenza | Assorted Flavors

WARNING: Drinking alcoholic beverages during pregnancy may cause birth defects. Please drink responsibly.

Weekend BRUNCH

EVERY SATURDAY

11AM–3PM

STEAK FRITES & EGGS	28
Pepper Seared Flat Iron Steak, Cognac Cream Sauce, Sunny Side Up Eggs, Breakfast Potatoes, Onions, Peppers	
BREAKFAST PIZZA	20
Scrambled Eggs, Salsa Roja, Monterey & Cheddar Cheese, Bacon, Italian Sausage, Pico de Gallo, Poblano Aioli, Cilantro	
CHICKEN & WAFFLES	20
Fried Chicken Tenders, Belgian Waffle, Pepper Gravy, Syrup	
FRIED CHICKEN BISCUIT SANDWICH	18
Marinated Deep Fried Chicken, Buttermilk Biscuit, White Cheddar, Hot Honey, Over-Easy Egg, Fresh Fruit	
BREAKFAST SMASHBURGER	19
Two Patties, Potato Bun, American Cheese, House Sauce, Tomato, Lettuce, Pickle, Egg, French Fries, Sriracha Ketchup	
BREAKFAST BURRITO	18
Flour Tortilla, Scrambled Eggs, Italian Sausage, Pepperjack Cheese, Monterey Cheese, Potato, Pico de Gallo, Salsa Roja, Fresh Fruit	
 SUNRISE SANDWICH	18
Toasted Wheat Bread, Scrambled Egg Whites, White Cheddar, Spinach, Avocado, House Sauce, Fresh Fruit	
 AVOCADO TOAST	16
Wheat Toast, Poached Egg, Grape Tomato, Hot Honey, Everything-Bagel Seasoning, Chili Flakes	
 THICK CUT FRENCH TOAST	18
Battered Thick-Cut Bread, topped with Fresh Fruit, Syrup	

Kids

BRUNCH

Served with Seasonal Fruit – Ages 12&Under

BACON & EGGS	15
KIDS WAFFLE	15
KIDS PIZZA	15
Choice of Cheese or Pepperoni	

BRUNCH COCKTAILS

BOTTOMLESS MIMOSAS & BLOODY MARYS	25
2 hour time limit, does not extend into mini golf courses	
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MIMOSA	13
Champagne and your choice of fruit juice: Orange, Cranberry, Grapefruit, or Pineapple	
BLOODY MARY	13
Vodka, House Bloody Mix, Tajín	
ESPRESSO MARTINI	13
Reposado Tequila, Coffee Liqueur, Demerara, Cacao	
WHISKEY-MOSA	13
Bourbon, Wheat Beer, Cinnamon, Orange, Lemonit	
APEROL SPRITZ	13
Aperol, Sparkling Wine, Soda Water	

 Vegetarian  Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Notify your server of food allergies or dietary restrictions.