**MENU**

**SHARED PLATES**

*Housemade Chips & Salsa*  
Avocado Verde & Salsa Roja, served with Sea Salt Tortilla Chips  
$8.00

*Buffalo Waffle Fries*  
Gorgonzola Cheese, Chives, and House Buffalo Sauce, with Buttermilk Ranch on the side  
$8.00

*Queso Fundido*  
Brûléed Jack Cheese with Roasted Green Chiles, Mushrooms, and Sweet Onions, Served with Sea Salt Tortilla Chips  
$10.00

**ENTRÉE**

*Hothouse Wedge Salad*  
Crisp Iceberg, Fresh Garbanzo Beans, Baby Tomatoes, Pickled Onions, with Cucumber Yogurt Dressing  
$10.00

*Grilled Cheese*  
Aged White Cheddar Cheese served on French Country Bread with Fresh Tomato Jam, Served with Side of Waffle Fries  
$9.00

*Buttermilk Fried Tenders*  
Four Breaded to Order Chicken Tenders, with Buttermilk Ranch Served with Side of Waffle Fries  
$12.00

*Local Grind Burger*  
6oz House Burger, Aged Cheddar, Remoulade, House Pickle Served with Side of Waffle Fries  
$12.00

*Sticky Spare Ribs*  
House Glazed and Grilled with Fresno Chilies Served with Side of Waffle Fries  
$13.00

**ADD A SIDE!**

- Waffle Fries  
  $5.00
- Side Salad  
  $6.00

**SWEET**

*Chocolate Skydome*  
with Meringue Clouds and Raspberry Sauce  
$10.00
BEVERAGE MENU

Bottled Water  $3.00
Canned Soda  $3.00
Fresh Lemonade  $3.00
Ice Tea  $3.00
Coffee  $3.00
Hot Chocolate  $3.00
Frozen Fruit Smoothies  $6.00
Frozen Cocktail Smoothies  $8.00

WINE
by the glass
A by Acacia Chardonnay  $7.00
Bogle Cabernet Sauvignon  $8.00

SPARKLING
by the glass
La Marca Prosecco  $9.00

BEER
Budweiser  $4.00
Shiner  $4.00
Michelob Ultra  $4.00
Deep Ellum IPA  $6.00

COCKTAILS
Summer Mule  $10.00
Vodka, Lime Juice, Strawberry Syrup, Ginger Beer
Paloma  $10.00
Tequila, Grapefruit Juice, Lime Juice, Club Soda