



# MENU

## SHARED PLATES

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

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

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

## ENTRÉE

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

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

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

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

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

## ADD A SIDE!

Waffle Fries \$5.00  
Side Salad \$6.00

## SWEET

**Chocolate Skydome** \$10.00  
with Meringue Clouds and Raspberry Sauce



# 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
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## 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	