



KRAZY BIRD
»»»—BAR & GRILL—»»»



FLAVORS FROM SUNNY LATITUDES

TEXAS EGG ROLLS

Habanero chile spiced chicken, Jack cheese, corn and black beans.
Served with Texas Spiced Sour Cream, salsa roja and Jalapeño Pesto Cream. \$6.50

ROASTED JAMAICAN CHICKEN WINGS

Chicken wings marinated with spicy Jerk seasoning and oven roasted.
Served with Calypso Peanut Sauce and Mango Ginger Sauce. \$6.50

CRACKLING CALAMARI

Lightly battered and fried to a golden brown.
Served with Sun-Dried Tomato Aioli and Mojo Sauce. \$6.95

HOMEMADE WEST TEXAS CORN BREAD

Served with Orange Honey Butter. 95¢

REAL GARLIC BREAD

Sourdough boule basted with Garlic Parmesan Butter and baked in our wood burning oven.
Served with roasted garlic. \$2.95

SEASONAL HOMEMADE SOUP

Ask your server for today's selection. \$3.95



WOOD-FIRED PIZZA

*Authentic hand-stretched crust topped to order and baked in our wood-fired oven.
To insure the highest quality, all of our pizzas are delivered pronto.*

ROASTED GARLIC

Fontina, mozzarella, Parmesan and Romano cheeses topped with
marinara sauce, fresh Roma tomatoes, roasted garlic and fresh basil. \$8.95

PEPPERONI

Lots of pepperoni, sautéed mushrooms, marinara sauce, oregano, basil,
fontina, mozzarella, Romano and Parmesan cheeses. \$9.95

DANCING CHICKEN

Chicken breast basted with Ancho Chile Barbeque Sauce,
fontina, mozzarella, smoked Gouda, red onions and cilantro. \$9.95



FRESCO SALADS

CILANTRO CAESAR

Fresh Romaine tossed with Cilantro Caesar Dressing,
fresh tomatoes, pepitas and Romano cheese. \$7.95
with Wood-Fired Chicken add \$1.95 smaller portion \$5.95

WILD WEST CHICKEN

Crispy chicken tenders and fresh greens tossed with Ranch Dressing,
smoked bacon, chopped eggs, tomatoes, Tillamook Cheddar,
ripe avocados and West Texas Corn Bread Croutons. \$8.95

CALYPSO CHICKEN

Grilled Jerk-spiced chicken breast and fresh salad greens tossed with
Honey Lime Dressing, cherry tomatoes, tortilla strips, sesame seeds,
Mandarin oranges and Calypso Peanut Sauce. \$8.95



TODAY'S FRESH FISH

*Selected and prepared fresh daily.
Served with an Aztec Sweet Corn Cake and fresh salsa.
Accompanied with your choice of Fresh Roasted Vegetables,
Moroccan Couscous or Coconut Rice & Black Beans. MKT*



STEAKS

*We serve only USDA choice cuts of aged Nebraska corn fed beef seasoned with
infused olive oil, coarsely ground black pepper, red pepper, salt and garlic.
Each steak is cooked on a wood burning grill and served with
Homemade Mashed Potatoes topped with red wine gravy,
Fresh Roasted Vegetables and Caribbean Onion Rings.*

AUSTIN

12 ounce Center Cut Sirloin \$12.95

TRAVIS

9 ounces of Tenderloin Filet Medallions \$18.95

CROCKETT

14 ounce New York Strip \$17.95

BOWIE

18 ounce bone-in Rib Eye Steak \$18.95



PASSPORT FLAVORS

SOUTHWESTERN BARBEQUE RIBS

*Baby back ribs slow-roasted and basted with Ancho Chile Barbeque Sauce.
Served with French Fries and Homemade Garlic Slaw. \$15.95*

RODEO GRILL CHICKEN

*Grilled chicken breast marinated and basted with fresh herbs and spices.
Served with Homemade Mashed Potatoes and Fresh Roasted Vegetables. \$10.95*

CUBANO PORK ROAST

*Seasoned with cracked pepper, oregano and garlic, then slow roasted.
Served with Coconut Rice & Black Beans, caramelized bananas and Mojo Sauce. \$12.95*

FAJITAS TROPICALE

*Your choice of 12 ounces of Jerk-spiced chicken breast,
Jerk-spiced steak or a combination of both.
Served with Fresh Roasted Vegetables, homemade guacamole, fresh salsa,
Texas Spiced Sour Cream, flour tortillas, and Coconut Rice & Black Beans. \$14.95*



EXTRAS

Fresh Roasted Vegetables \$2.25
Homemade Garlic Slaw \$1.50
Real Garlic Bread \$2.95

House Salad \$3.25
Moroccan Couscous \$1.95
French Fries \$1.95

Homemade West Texas Corn Bread 95¢
Homemade Mashed Potatoes \$1.95
Coconut Rice & Black Beans \$1.95



PASTA

MEDITERRANEAN HARVEST

A light blend of fresh zucchini, mushrooms, and sun-dried tomatoes sautéed with olive oil, shallots and garlic, then tossed with bowtie pasta, Kalamata olives, and Romano and Parmesan cheeses. \$11.95
with Wood-Fired Chicken add \$1.95

TUSCAN FETTUCCINI ALFREDO

Fresh mushrooms, garden peas, sun-dried tomatoes, and artichoke hearts sautéed then tossed with fettuccini and creamy Alfredo sauce.
Topped with Romano and Parmesan cheeses. \$9.95
with Wood-Fired Chicken add \$1.95

PASTA POMODORO

Hand broken Ziti noodles tossed with Pomodoro sauce, fresh basil, artichoke hearts, tri-colored peppers and Kalamata olives.
Topped with mozzarella, Romano and Parmesan cheeses. \$10.95
with Wood-Fired Chicken add \$1.95



BURGERS

*Fresh ground chuck seasoned with Cowboy Spices then wood-fired.
Served on your choice of a toasted bun or grilled focaccia bread with
fresh tomatoes, Romaine lettuce, pickles and red onions.
Accompanied with French Fries or Moroccan Couscous.*

THE CLASSIC BURGER

Served with a delicious Mayo-Mustard spread. \$6.95

CHEESE BURGER-CHEESE BURGER

Smoked Gouda or Tillamook Cheddar served with Sun-Dried Tomato Aioli. \$7.95



ISLAND CLASSIC

BARBADOS CHICKEN SANDWICH

Jerk-spiced chicken breast grilled and topped with seared fresh pineapple, red onions, tomatoes, pickles, Romaine lettuce and Jerk Mayonnaise.
Accompanied with French Fries or Moroccan Couscous. \$8.95



REWARDS

KEY LARGO LIME PIE

Homemade with Key lime juice, baked graham cracker crust and topped with whipped cream. \$4.95

RIVIERA BREAD PUDDING

The new classic made with fresh French bread, pineapple, plump raisins and Turbinado sugar.
Topped with French vanilla ice cream and Cinnamon Rum Sauce. \$4.95

SOFT DRINKS

Pepsi \$1.50 Diet Pepsi \$1.50
Dr. Pepper \$1.50 7-UP \$1.50
San Pellegrino \$1.50 Paradise Iced Tea \$1.50
Thomas Kemper Root Beer on draft \$1.75

ESPRESSO

Espresso \$1.50
Caffé Latté \$2.25
Caffé Mocha \$2.45
Cappuccino \$2.25

WINE

	Glass	Bottle
CHARDONNAY		
Robert Mondavi Woodbridge	\$3.95	\$14.95
Kendall Jackson Reserve	\$5.75	\$21.95
Columbia Crest	\$4.50	\$16.95
WHITE ZINFANDEL		
Robert Mondavi Woodbridge	\$3.95	\$13.95
PINOT GRIGIO		
Santi "Single Vineyard"	\$5.50	\$20.95
RIESLING		
Chateau Ste. Michelle	\$4.25	\$13.95
MERLOT		
Fetzer Eagle Peak	\$4.25	\$16.00
Dunnewood	\$4.95	\$18.95
PINOT NOIR		
Montinore Estate	\$4.95	\$17.95
CABERNET SAUVIGNON		
Beaulieu Vineyard Beattour	\$5.75	\$21.95
CHAMPAGNE		
Domaine Ste. Michelle	\$4.25	\$17.95
Moet Chandon		\$45.00

To expedite service, we open all wine bottles before presentation to the table.

BEER

BOTTLED BEER

Red Stripe
 Pacifico
 Budweiser
 Miller Light
 Coors Light
 Samuel Adams
 Pete's Wicked Ale
 Corona
 Corona Light
 Dos Equis
 Molson Ice
 Heineken
 Amstel Light
 Foster's
 Bass Ale
 O'Douls Non-alcoholic

DRAFT

Bud Light
 Miller Genuine Draft
 Henry's Private Reserve
 Red Hook ESB
 Alaskan Amber
 Widmer Hefeweizen
 Pyramid Wheaten
 Pyramid (Rotational)
 Full Sail
 Aviator
 Deschutes

9700254

National Restaurant Association
Menu Collection

SAND BAR MARGARITAS

SAM HOUSTON

An island standard. Patron Anejo Tequila, Cointreau, Grand Marnier® plus lemon and lime juices, shaken not stirred. \$5.25

COASTAL

Straight from the beach. Gold tequila blended with fresh lemon and lime juices. Frozen or on-the-rocks. \$4.50

CARIBBEAN GOLD

Jose Cuervo® Gold Tequila and Grand Marnier® blended with lemon and lime juices. Served frozen or on-the-rocks. \$4.95

TIJUANA BLUES

Sure to chase away the blues. A combination of gold tequila, blue curacao plus lemon and lime juices. Served frozen or on-the-rocks. \$4.50

BERRY BERRY GOOD

A blend of strawberries, gold tequila combined with lemon and lime juices, served frozen. \$4.50

MANGO-MANGO

A light and refreshing frozen blend of mangos, gold tequila, and lemon and lime juices. \$4.50

PEACH CONGA

A peachy twist. Gold tequila blended with peaches, and lemon and lime juices. Served frozen, of course. \$4.50

MARTINI ISLAND

TROPICALE

Escape to the islands with the cool blend of Caribbean Cane Vodka and Key Largo Schnapps. \$4.95

SUNTINI

Heat up with a unique combination of vodka, Midori® and pineapple juice. \$4.95

PRICKLY RITA

Jose Cuervo® Gold Tequila and Cactus Juice. Arriba! \$4.95

SANDY BEACH

Stoli Ohranj with a splash of white creme de cacao. Simply sinful. \$4.95

CARIBBEAN COCOA

Straight from the islands. Caribbean Cane Vodka and white creme de cacao. \$4.95

BOAT DRINKS

RUM RUNNER

A tart and spicy blend of dark rum with blackberry brandy and banana liqueur. \$4.50

STRAWBERRY DAIQUIRI

Even better than on the islands. \$4.50

BAHAMA MAMA

A delicious blend of Malibu® Coconut and gold rums topped with banana liqueur, pineapple and orange juices. \$4.50

TEXAS TWISTER

The perfect twist combines vodka, rum, tequila, Cactus Juice and Thomas Kemper Root Beer with a hint of sweet & sour. \$4.95

PIÑA COLADA

The best this side of the islands. \$4.50

WILD WILD WEST

Walk on the wild side. Absolut® Citron Vodka, Chambord, pineapple and cranberry juices served on-the-rocks. \$4.95

GOOMBAY SMASH

Silky smooth. A combination of Malibu® Coconut and dark rums blended with banana liqueur, orange and pineapple juices. \$4.95

JAVA HUT

CAFÉ REGGAE

Gold rum, Tia Maria, dark creme de cacao and freshly brewed coffee. \$4.50

ISLAND NUT

An island classic. Baileys® Irish Cream, Frangelico and freshly brewed coffee \$4.50

CAFÉ MADRID

Grand Marnier, Tia Maria, dark creme de cacao and freshly brewed coffee. \$4.50

SMOOTHIES

PEACHY KEEN

Sliced peaches, cream of coconut, lime juice and vanilla blended to frosty perfection. \$2.95

THE TROPICS

A non-alcoholic Piña Colada made with fresh strawberries and ripe bananas. \$2.95

Gift certificates are available in \$5, \$10 and \$25 denominations. Please ask your server for details.
We offer a smoke-free environment. We reserve the right to refuse service to anyone. All items are subject to the appropriate sales tax.
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