



ENTREE

FISH & CHIPS

Beer-battered, fresh, sustainable, never-frozen Texas redfish with hand-cut seasoned chips, malt vinegar aioli — 13

PORTOBELLO & CHIPS

Beer-battered portobello mushrooms with hand-cut seasoned chips, malt vinegar aioli — 10
Request no malt vinegar aioli for vegan option.

BOWL OF RED

Niman Ranch beef in our spicy Texas-style chili base with sharp cheddar, onions, jalapeños — 10
Make your chili a Frito pie at no extra charge.
Suggested additions: fried egg*, cornbread, sour cream, avocado

VEGETABLES AND GRITS

Seasonal local vegetables, creamy grit cake, mushroom demi, dressed arugula — 9
Suggested additions: fried egg*, grilled chicken, bacon, shrimp

SHRIMP & GRITS

Texas Gulf shrimp, creamy grits, serrano-lime white wine butter sauce, shaved shallots, cilantro — 10
Suggested additions: fried egg*, avocado, fresh jalapeños

BLACKENED REDFISH

Lone Star Aquafarms redfish fillet, seasonal vegetables, remoulade, slaw, lemon — 16

BAR STEAK*

Niman Ranch culotte steak with hand-cut seasoned chips, malt vinegar aioli — 16
Suggested additions: fried egg*, melted Stilton blue cheese

All menu prices include sales tax. Also, we are proud to pay all of our workers a fair and livable wage that provides a consistent income. As such, our Member-Owners have decided not to adopt the practice of paying a gratuity or "tipping."

DINNER MENU AVAILABLE: 4-11PM DAILY
LUNCH MENU: FRI-SUN 11AM-4PM

SIDES

MAC & CHEESE

Macaroni with sharp cheddar, smoked gouda, toasted bread crumbs — 6
Suggested additions: Niman Ranch bacon, fresh jalapeños

LOCAL GREENS SALAD

Bluebonnet baby lettuce, sour beer vinaigrette, tomatoes, house-made croutons — 8
Suggested additions: Niman Ranch bacon, grilled chicken, grilled shrimp, avocado, Stilton blue cheese

CORNBREAD

Buttermilk-serrano cornbread, honey thyme black peppercorn butter — 4
Suggested additions: fried egg*, house chili, sharp cheddar

SEASONAL VEGETABLES

Local seasonal vegetables, butter, shallots — 6

SLAW

Shredded cabbage, carrots, shallots, honey — 3

DESSERT

BREAD PUDDING

Chocolate bread pudding, candied pecans, creme anglaise — 6
Add a scoop of ice cream — 2.5

ICE CREAM

Seasonal selection of house-made ice cream — 5

SEASONAL FRUIT COBBLER

Seasonal selection of fruit, drop biscuit crust — 7
Add a scoop of ice cream — 2.5

ADDITIONS

SHARP CHEDDAR—1 • SOUR CREAM—.50
FRIED EGG*—2 • HOUSE CHILI—3
SIDE CORN BREAD—2 • PURE LUCK CHEVRE—2
NIMAN RANCH APPLEWOOD SMOKED BACON—3
GRILLED TEXAS GULF SHRIMP—6
GRILLED CHICKEN—3 • FRESH JALAPEÑOS—.50
FRESH SERRANOS—.50 • AVOCADO—1.5
PICKLED VEGETABLES—.75 • STILTON BLUE—2

