

SHAREABLES

MARIA'S GUACAMOLE 10

House Guacamole / Crispy Tortilla Chips / Pico De Gallo

JUNK FRIES 15

BBQ Burnt Ends / Bison Chili / Chipotle Cheese Sauce
Ranch Dressing / Tomato Salsa / Scallions

BISON CHILI BOWL 13

Cheddar / Green Onion / Sour Cream

BUFFALO WINGS 19

9 Jumbo Wings / Celery / Blue Cheese Dressing

Mild / Hot / Korean BBQ / Garlic Parmesan

JUMBO PRETZEL 10

Spicy Cheese Sauce / Beer Mustard

CHEESE & CHARCUTERIE 22

Selection of local & Imported Cheeses &
Cold Cuts served with Accoutrements

MEXICAN STREET CORN 11

Cotija Cheese / Crema Fresca / Cilantro / Lime

ROASTED HATCH CHILI QUESO 13

Onions / Oaxaca Cheese / Chihuahua Cheese / Cotija Cheese

GREENS

CARDINI 14

24-Month-Old Parmesan Cheese Shavings
Romaine / Focaccia Croutons
Caesar Dressing

GARDEN SALAD 11

Tomatoes / Cucumbers / Radishes
Red Onions / Lemon Vinaigrette

TRASH SALAD 16

Chopped Greens & Romaine / Cherry Tomatoes
Artichoke Hearts / Roasted Peppers
Kalamata Olives / Pickled Red Onion
Cucumber / Radishes / Garbanzo Beans / Celery / Beets
Carrots / Champagne Vinaigrette
(Too much? Make it yours!)

SALMON & PEARL

COUSCOUS SALAD* 23

Feta / Tomatoes / Israeli Couscous
Roasted Zucchini / Pine Nuts
Pita Croutons / Kalamata Olives
White Balsamic Vinaigrette

CHEF'S SALAD 19

Grilled Chicken / Bacon / Tomatoes
Eggs / Chipotle Gouda / Avocado
Green Goddess Dressing

TACO SALAD 21

Crispy Taco Shell / Shredded Lettuce / Pico de Gallo
Rice / Roasted Corn / Black Beans / Chicharron
Scallions / Chicken / Ranch - Avocado Dressing

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

BURGERS & THINGS

Wheat Bun available upon request

Our 1/2lb Burgers are 100% All American Beef*
Served with Two Patties "Smash" Style GRILLED

THE #1 14

The Classic with Cheese / Lettuce / Tomato
House Pickles / Special Sauce

BACONIC BURGER 16

Thick Nueske's Bacon / Fried Dill Pickle
Lettuce / Tomato / White Cheddar

BISON BURGER 16

100% USDA Ground Bison / Redneck Cheddar / Lettuce
Tomato / Poblano Aioli

CHORIZO & QUESO BURGER 17

Fried Egg / Pico De Gallo
Chipotle Cheese Sauce / Poblano Aioli

DRY AGED BURGER 24

Single 8oz Dry Aged Patty / Melted Gruyere Cheese
Caramelized Vidalia Onions / Smoky Aioli

FISH & CHIPS 18

Saint Arnold Beer Battered Cod / Steak Fries
Tarragon Remoulade / Lemons

GRILLED CHICKEN SANDWICH 15

Locally Sourced Organic Chicken / Wheat Bun / Ale Mustard
Lettuce / Tomato / Pickles

KIELBASA HOT DOG 15

6oz Bratwursts / Caramelized Onions & Peppers
Scallions / Queso Fresco / Pretzel Buns

BBQ BRISKET QUESADILLA 17

Refried Beans / Pepper Jack Cheese / Cheddar Cheese
Sautéed Onions / Pickled Red Onions / Guacamole

BEYOND BURGER 16

6oz Beyond Meat / Bibb lettuce / Guacamole / Tomato
Fried Dill Pickle / Garlic Aioli / Pretzel Bun

PIZZERIA

Handcrafted or Neapolitan Style

PESTO CHICKEN 17

Chicken / Pesto / Sundried Tomatoes / Spinach / Basil
Pickled Red Onions / Roasted Artichokes
Fontina and Mozzarella Cheese / Balsamic Glaze

PEPPERONI 16

Pepperoni / Marinara / Mozzarella Cheese

DELUXE VEGGIE 16

Mushroom / Green Pepper / Black Olive
Red Onion / Tomato / Artichokes
Add Pepperoni & Italian Sausage (Supreme) 4

POSITANO 15

San Marzano Tomatoes / Buffalo Mozzarella / Fresh Basil

"WHATEVER THE HELL YOU WANT" 20

If we have it, we will put it on your pie.

Ask server for list of ingredients.

QUATRO FROMAGI 17

Mozzarella / Provolone / Gorgonzola / Buffalo Mozzarella

Gluten Sensitive Cauliflower dough available upon request - \$5

SIDES

WAFFLE FRIES 7

STEAK FRIES 7

SWEET POTATO FRIES 7

BEER BATTERED ONION RINGS 7

BISON CHILI FRIES 8

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CRAFT COCKTAILS 15

THE ORANGE FOX

Tanqueray Sevilla Orange Gin / Amaro Nonino
St-Germain Elderflower Liqueur / Fresh
Lemon Juice / Vanilla Bean

HIBISCUS MARGARITA

Teremana Blanco Tequila / Fresh Lime Juice / Hibiscus Cordial

JOEY'S DAQ #2

Plantation Pineapple Rum / Fresh Lime Juice / Pineapple
Tiki Bitters

TRIPLE BERRY MULE

Ketel One Vodka / Fresh Lime Juice / Homemade Berry
Cordial / Fever-Tree Ginger Beer

CABERNET OLD FASHIONED

Teeling Single Grain Irish Whiskey / Cabernet Syrup
Aromatics / Smoke

SOUTHERN BELLE

Still Austin Straight Bourbon Whiskey / Raspberries
Fresh Lemon Juice / Fever-Tree Club Soda

GRAND VIEUX

Branson Grand Champagne VSOP Cognac
Plantation Pineapple Rum / Lillet Blanc Vermouth
Liber Pineapple Gum Syrup / Cherry Bitters

MOCKTAILS 8

PINEAPPLE MULE

Pineapple Juice / Liquid Alchemist Ginger Syrup
Fresh Lemon Juice / Fever-Tree Ginger Ale

ELDERFLOWER COLLINS

Seedlip Garden 108 / Cucumbers / Fresh Lemon Juice
Fever- Tree Elderflower Tonic

SPICY HAWAIIAN

Hibiscus Cordial / Fresh Lime Juice / Jalapeños / Lychee

WATERMELON SPRITZER

Fresh Watermelon Juice / Agave / Fresh Lime Juice
Fever-Tree Club Soda

WINE GLASS/BOTTLE

PROSECCO 15/60

Bisol / Jeio / Veneto / Italy / NV

SAUVIGNON BLANC & MUSCAT 12/48

Gramona / Gessami / Penedès / Spain 2021

SAUVIGNON BLANC 18/75

Cloudy Bay / Marlborough / New Zealand / 2020

PINOT GRIGIO 12/48

Terlato / Colli Orientali / Del Friuli / Italy / 2019

CHARDONNAY 18/68

Stags' Leap Winery / Napa Valley / California / 2019

ROSÉ 16/63

Chateau Miraval / Côtes de Provence / France / 2020

PINOT NOIR 14/56

RouteStock Cellars / Sonoma Coast / California / 2020

ZINFANDEL 18/72

Hartford Court / Old Vines / Russian River Valley / California / 2019

MALBEC 15/60

Achaval Ferrer / Mendoza / Argentina / 2018

CABERNET SAUVIGNON 12/48

Finca Decero / Mendoza / Argentina / 2018

CABERNET SAUVIGNON 16/63

Beaulieu Vineyards / BV / Napa Valley / California / 2018

*The Post Oak Cellars Wine List is
available on request.*

BOTTLED & CANNED BEER

- HOPADILLO / KARBACH BREWING CO.** 8
12oz / American IPA / Texas / 6.6% ABV
- TWO HEARTED ALE / BELL'S BREWERY** 8
12oz / American IPA / Michigan / 7.0% ABV
- HANS' PILS / REAL ALE BREWING COMPANY** 8
12oz / German Pilsner / Texas / 5.3% ABV
- STRAWBERRY BLONDE / SOUTHERN STAR BREWING CO.** 8
12oz / Strawberry Blonde Ale / Texas / 4.6 ABV
- HEFEWEIZEN / LIVE OAK BREWING COMPANY** 8
12oz / Hefeweizen / Texas / 5.3% ABV
- CLOUD 8 / 8TH WONDER BREWERY** 8
12oz / Hazy IPA / Texas / 6.1% ABV
- WHITE TRIPEL / CHIMAY BREWERY** 15
11.2oz / Tripel / Belgium / 8.0% ABV
- ORIGINAL DRY CIDER / AUSTIN EASTCIDERS** 8
12oz / Cider / Texas / 5.0% ABV
- ANCHOR PORTER / ANCHOR BREWING** 8
12oz / American Porter / California / 5.9% ABV
- WICKET AWESOME / EUREKA HEIGHTS BREW CO.** 8
12oz / English Pale Ale / Texas / 4.7% ABV
- MILLER HIGH LIFE / MILLER BREWING COMPANY** 7
12oz / Champagne of Beers / Milwaukee, Wisconsin / 4.6% ABV
- 1836 / BUFFALO BAYOU BREWING CO.** 8
12oz / Copper Ale / Texas / 6% ABV
- DUCHESS DE BOURGOGNE BROUWERIJ VERHAEGHE** 14
750ml / Belgium Sour Ale / Belgium / 6.2% ABV
- CRACKBERRY / BISHOP CIDER CO.** 8
12oz / Cider / Texas / 6% ABV
- ENVIE / PARISH BREWING CO.** 8
12oz / Juicy Pale Ale / Louisiana / 5% ABV
- CLUTCH CITY / KARBACH BREWING CO.** 8
12oz / American Lager / Houston, Texas / 4% ABV