



APPETIZERS

LOADED NACHOS
TOPPINGS

Chicken Fajita.....	\$12
Steak Fajita.....	\$16
Smoked Birria.....	\$18
Veggie.....	\$10
<i>grilled peppers, onions, ‘shrooms</i>	

FIXIN’S

Tejas Negra Beer Queso, Refried Beans, Shredded Cabbage, Pickled Onion, Jalapeños and Chilis, Pico de Gallo, Salsa Verde, Queso Fresco, and Cilantro
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TRIPLE DIPPER..... \$16

Chips with Salsa, Queso, and Guacamole

JUMBO WINGS..... \$14/\$22

Six (6) or Twelve (12) Wings with choice of Classic Buffalo, Extra Hot Buffalo, Giant Bourbon BBQ, Garlic Parm, or Lemon Pepper. Served with your choice of Ranch or Blue Cheese

BREWHOUSE PRETZEL BITES..... \$12

Served with Tejas Negra Beer Queso and Spicy Mustard

FRIED PICKLES..... \$10

Served with Ranch

ELOTE MAC AND CHEESE BALLS..... \$17

Fried Mac and Cheese Balls with a Spicy Tangy Sauce Inspired by Mexican Street Corn, garnished with shaved Parmesan

CHARCUTERIE MEAT AND CHEESE PLATTER. \$25

A rotational mix of salamis and cheeses

TEJAS MARCONA ALMONDS..... \$15

Enjoy the rich, buttery flavor of our premium salted Marcona almonds, a perfect blend of crunch and savory delight

SALADS

TEJAS SOUTHWEST TEX-MEX SALAD..... \$14

Romaine, Grilled Chicken, Bacon, Roasted Corn, Tomato, Black Beans, Mexican Cheese, Avocado, Tortilla Strips, Chipotle Ranch

CAESAR SALAD..... \$10

Classic Caesar with Romaine, Croutons, Parmesan, and Caesar Dressing

Add Chicken..... \$5

WRAP IT!

All salads available as a wrap with choice of side

PIZZA

CHICKEN FAJITA..... \$18

Chicken, Grilled Peppers and Onions, Mexican Cheese Blend, Sour Cream Drizzle, Queso Fresco, Garnished with Cilantro

TEJAS SMOKEHOUSE..... \$20

Pulled Pork, Jalapeños, Thinly Sliced Red Onion, Giant Texas Bourbon BBQ Drizzle

PEPPERONI..... \$16

Classic Pepperoni with Mozzarella and Tomato Sauce

MEAT LOVER’S..... \$18

Pepperoni, Sausage, Bacon, Mozzarella, and Tomato Sauce

VEGGIE DELIGHT..... \$16

Bell Peppers, Onions, Mushrooms, Tomatoes, Olives, Mozzarella, and Tomato Sauce

ENTREES

QUESADILLAS

Served with your choice of side

Chicken Fajita.....	\$15
Steak Fajita.....	\$17
Smoked Birria.....	\$18
Shrimp.....	\$18

CHICKEN FLAUTAS..... \$18

Pico de Gallo, Queso, and Guacamole, Served with your choice of side

ENCHILADAS

Choice of Chicken or Smoked Birria, Topped with Cheese and Chile Rojo Sauce, Served with your choice of side

Chicken.....	\$18
Smoked Birria.....	\$20

TEX-MEX PLATTER – MEAT (FEEDS 2-3)..... \$28

Assortment of Chicken Fajita, Steak Fajita, Grilled Veggies, with sides of Tortillas, Pico de Gallo, Guacamole, and Queso

TEX-MEX PLATTER – SEAFOOD (FEEDS 2-3)..... \$35

Grilled Shrimp, Blackened Salmon, Fried Calamari with sides of Tortillas, Pico de Gallo, Guacamole, and Queso

BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

CLASSIC BURGER..... \$15

Smash-Style Double Cheeseburger with LTOP and Secret Sauce on a Toasted Brioche Bun

CASK STRENGTH BURGER..... \$16

Smash-Style Double Cheeseburger with Pepperjack, Grilled Jalapeños and Onions, Guacamole on a Toasted Brioche Bun

QUESO FLAMEADO BURGER..... \$17

Half Chorizo and Half Beef Patty, Bacon, Queso Flameado, Cortido Slaw, on a Brioche Bun

TEJAS CHICKEN SANDWICH..... \$15

Grilled Chicken Sandwich with Guacamole, B&B Pickles, Spicy Tangy Slaw, and Tangy Slaw on a Brioche Bun

Sub Fried Chicken..... \$3

TACOS

THREE (3) TACOS, CHOICE OF FLOUR OR CORN TORTILLAS

CLASSIC FAJITA

Pico de Gallo, and Salsa Verde

Chicken Fajita.....	\$11
Steak Fajita.....	\$14
Shrimp.....	\$15

SMOKED BIRRIA..... \$18

Smoked Birria, Melted Cheese, Dipped in Consommé

BLACKENED PESCADO

Chipotle Slaw, Avocado, Chipotle-Sriracha Mayo	
Shrimp.....	\$18
White Fish.....	\$20

SIDES

WAFFLE FRIES..... \$6

SWEET POTATO WAFFLE FRIES..... \$6

CHIPS AND SALSA..... \$4

SIDE HOUSE SALAD..... \$6

MAC AND CHEESE..... \$6

DESSERTS

CHURROS..... \$13

Served with a Scoop of Vanilla Ice Cream and a drizzle of Cajeta

TRES LECHES..... \$18

Served with a Scoop of Vanilla Ice Cream and a drizzle of Cajeta



BEER

- PINT \$6
- PITCHER \$20

TEJAS CLARA
Crisp and easy-drinking. The perfect compadres for summer day, starry nights, and the simple times in between. 4.3% ABV

TEJAS NEGRA
Amber and smooth. Mastered down south in the cantina and right at home wherever you find yourself. 4.9% ABV

TEJAS IPA
Look no further for hoppiness. Bright, bold, and delicious. It’s 5 o’clock somewhere, friends. 7.8% ABV

TEJAS HEFEWEIZEN
We wanted to can a piece of Texas and serve it a pint at a time. And with a handful of hops, barley, a dash of raincloud and lightening, some sass, a pinch of the west, and a little pancho villa - we think we’ve done just that. 5.0% ABV



WINE

- HALF BOTTLES*
- CABERNET SAUVIGNON** \$20
Chateau Ste. Michelle 375mL
- PINOT NOIR** \$25
Meiomi 375mL
- CHARDONNAY** \$20
Chateau Ste. Michelle 375mL
- SAUVIGNON BLANC** \$25
Whitehaven 375mL
- PROSECCO** \$13
La Marca 187mL
- MIMOSA** \$9
Orange, Cranberry, Grapefruit, or Pineapple Juice

WHISKEY FLIGHTS

- THE TEJAS FLIGHT** \$20
- GIANT 100 STRAIGHT BOURBON**
- GIANT 100 SINGLE BARREL RYE**
- THE PRIDEFUL GOAT 12-YEAR RYE WHISKEY**
- THE PRIDEFUL GOAT 8-YEAR CASK STRENGTH STRAIGHT RYE WHISKEY**

COCKTAILS

WHISKEY

- GIANT OLD FASHIONED** \$13
Giant 100 Straight Rye Whiskey, Angostura Bitters, Orange Bitters
- MANHATTAN** \$13
Giant 100 Single Barrel Rye, Sweet Vermouth
- WHISKEY SOUR** \$13
Giant 100 Straight Bourbon, Lemon Juice, Sugar, Egg White, Bitters, Cherry
- BLACKBERRY SMASH** \$12
Giant 100 Straight Bourbon, Blackberry Syrup, Lime, Mint

VODKA

- ESPRESSO MARTINI** \$13
Space City Vodka, Cappio Cold Brew, Agave Nectar, Cocoa Bitters, Aldecoa Coffee Beans
- H-TOWN MULE** \$12
BJ Hooker’s Vodka, Lime Juice, Ginger Beer, Lime
- SPACE CITY MARGARITA** \$12
Space City Vodka, Agave Nectar, Lime Juice, Grapefruit Juice, Orange Juice, Lime
- CACTUS MARTINI** \$13
Space City Vodka, Lime, Agave Nectar, Blueberry Syrup, Cranberry

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- LAVENDER BLISS** \$13
Bluebonnet Gin, Lavender Syrup, Tonic, Lime, Orange Peel
- NEGRONI** \$13
Bluebonnet Gin, Giffard Aperitif, Sweet Vermouth, Orange Peel
- BLUEBERRY TOM** \$12
Bluebonnet Gin, Blueberry Syrup, Club Soda, Lemon
- SOUTHSIDE** \$13
Bluebonnet Gin, Mint, Lime, Sugar
- GIMLET** \$12
Bluebonnet Gin, Lime, Agave
- FRENCH 75** \$14
Bluebonnet Gin, Lemon Juice, Sugar, LaMarca Prosecco



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A service charge of 22% will be added to parties of eight (8) or more.