



Bar Menu

12 Gage Nachos | 12

Black Beans | Pico de Gallo | Colby Cheddar
Sour Cream | Guacamole

Add Ground Brisket | 9

Add Chicken | 6

Oyster Nachos | 15

Cornmeal Fried Oysters | Garlic Aioli
Habanero Salsa | Cojita Cheese

Crispy Fried Quail | 17

Bleu Cheese Dressing | Fermented Fresno Hot Sauce
Pickled Quail Eggs | Fresh Celery

Southwest Romaine & Kale Caesar Salad | 13

Romaine Lettuce | Lacinto Kale | Tomato | Avocado
Tortilla Strips | Chipotle Ceaser | Parmigiano Reggiano

White Buffalo Burger | 25

Bibb Lettuce | Tomato | Red Onion | Pickles
Colby Jack | Chipotle Mayo

“Iron Mountain” Chicken Fried Steak | 25

Mashed Potatoes | 12 Gage Veggies | Cracked Pepper Cream Gravy
Roasted Jalapeno Cream Gravy

\$5 Split Plate Fee

20% Gratuity will be added to parties of 6 or more.

Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food born illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under-cooked.