

BAR MENU

(Available from 6:00 - 9:30 Daily; 10:30 Friday & Saturday)

TO SHARE

Buttermilk Fried Quail | 17

*Jalepeño Honey BBQ & Pickled Peppers
Compressed Pear & Roquefort Salad | Pickled Onion*

Sweet Chili Beef Tips | 20

*Prime Beef | Shishito Peppers | Ginger Jasmine Rice
Sweet Thai Ginger Sauce | Chives*

Deviled Eggs | 12

Bacon Jam | Smoked Paprika | Radish | Parsley

Jumbo Lump Crabcakes | 24

Texas Spicy Louie Sauce | Red Cabbage Fennel Slaw | Cornichon

SALADS

Add Chicken | 8 Add Quail | 11 Add Steak | 15 Add Jumbo Shrimp | 18

Baby Beet Salad | 15

*Whipped Goat Cheese | Arugula | Shaved Fennel | Toasted Pistachios
Prickly Pear Vinaigrette | Balsamic Glaze*

Wedge Salad | 14

*Diced Onions | Baby Heirloom Tomatoes | Bacon Bits
Roquefort Crumbles | Roquefort Dressing | Chives*

Southwest Caesar Salad | 14

*Baby Gem Lettuce | Focaccia Croutons | Avocado
Baby Heirloom Tomatoes | Caesar Dressing | Parmigiano Regiano*

THE CLASSICS

White Buffalo Burger | 26

*8 oz. Bison Patty | Burger Sauce | Bacon Jam | White Cheddar
Arugula | Tomato | Pickles | Fries*

Mario's Chicken Fried Steak | 34

*Mashed Potatoes | Green Beans | Mushrooms
Country Gravy or Jalapeno Gravy*



\$5 Split Plate Fee | 20% Gratuity will be added to parties of 6 or more.

WHITE WINE

Le Grand Courtège Blanc de Blancs Brut, <i>France</i>	12 36
Substance Chardonnay, <i>Columbia Valley, Washington</i>	14 42
Iris Vineyard Pinot Gris, <i>Willamette Valley, Oregon</i>	10 30
Mohua Sauvignon Blanc, <i>Marlborough, New Zealand</i>	12 36
Rose Gold Rosé, <i>Côtes de Provence, France</i>	10 30
Decoy Rosé, <i>CA</i>	10 30

RED WINE

Postmark, <i>Cabernet Sauvignon, Paso Robles, CA</i>	16 48
Punto Final Malbec, <i>Mendoza, Argentina</i>	10 30
St. Francis Merlot, <i>Napa Valley, CA</i>	15 45
Inscription Pinot Noir, <i>Willamette Valley, OR</i>	15 45
P.S. Garcia Bravado Red Blend, <i>Santiago, Chile</i>	15 45

MARGARITAS

El Primo Silver Marg | 12
Classic ~ or ~ Prickly Pear

Silver Tequila | Lime Juice
Triple Sec

JP Marg | 18
Premium Margarita
Choice of Top Shelf Tequila
Lime Juice | Cointreau

Ranch Water | 12
House Silver Tequila
Cointreau | Lime Juice
Topo Chico



Spicy Cowgirl | 13
House Gold Tequila
Agave Nectar | Lime Juice
Jalapeño | Spicy Rim

West Texas Sotol Margarita | 13
Desert Door Sotol | Rio Grande
Orange Liqueur | Simple Syrup
Lime Juice | Chili Rim

SPECIALITY COCKTAILS

Early Check In | 14
Marfa Spirit Co. Gin | Rosemary
Simple Syrup | Rio Grande
Grapefruit Liqueur | Lemon Juice
Topo Chico

Texas Cooler | 12
Effen Cucumber Vodka | Lime
Juice | Simple Syrup | Topo Chico
Spicy Rim

Sally Rand | 13
Desert Door Sotol | St. Germaine
Chambord | Lime Juice
Sparkling Wine

Brush Fire | 12
Titos | Texas Paula Orange
Lime Juice | Fresh Jalapeños
Served Up | Spicy Salted Rim

Texas Martini | 14
A True Texas Favorite
Titos Vodka | Jalapeño
Olive Juice

Texas "Old Fashioned" | 16
Garrison Brothers Bourbon
Whiskey | Orange | Cherries
Bitters | Simple Syrup

BAR SNACKS (Available at 3 - 5PM)

Chips & Dip
Served with tortilla chips

Salsa | 9
Guacamole | 11
Queso | 12

12 Gage Nachos | 12
Black Beans | Pico de Gallo
Colby Cheddar | Sour Cream
Guacamole

Add Brisket | 10
Add Chicken | 8

Seafood Campechana | 18
Chili Cocktail Sauce | Cucumber
Avocado | Jumbo Shrimp & Crab
Tortilla Chips

Bison Sliders | 20
Fries or House Salad | Roasted
Garlic Aioli | Brie Cheese
Balsamic Carmelized Onions
Arugula

