

STARTERS

Mini Elk Tacos

spicy elk picadillo, caciotta cheese, grilled corn pico, cilantro crema, micro greens 10.95

Lump Crab Dip

Gulf crab, spinach, roasted mushrooms, grilled flatbread 22.95

Queso Blanco ⓧ

warm tortilla chips, add spicy picadillo for a buck 10.95

Meat & Cheese Board

locally sourced seasonal offerings 24.95

Gulf Coast Ceviche*

Texas redfish, Gulf shrimp, onions, serrano chiles, fresno peppers, avocado, tequila, citrus 16.95

Fried Green Tomatoes

green goddess, marinated labneh, bacon jam, gremolata 9.95

Branding Iron Onion Rings ⓧ

adobo ketchup, chipotle ranch 9.95

Chef's "Favorite 4"

queso blanco, branding iron onion rings, mini elk tacos, fried green tomatoes 22.95

Fire-Roasted Flatbreads

made to order with farm fresh seasonal ingredients 14.95

GREENS & SOUPS

Chicken Cobb

carrots, tomatoes, egg, aged white cheddar, bleu cheese, bacon, chives, Texas honey & herb vinaigrette, grilled or fried 16.95

Steak Salad*

avocado, pickled onions, fresno peppers, corn, tomatoes, queso fresco croutons, charred tomato vinaigrette 18.95

Heirloom Tomato & Burrata ⓧ

local heirloom tomatoes, burrata, ground pink peppercorns, cilantro pesto, sea salt, micro cilantro, citrus vinaigrette 10.95

Caesar Salad

little gem, house-made cornbread croutons, parmesan, ancho Caesar dressing 8.95

House Salad ⓧ

grape tomatoes, cucumbers, carrots, herbed goat cheese, Texas honey & herb vinaigrette 7.95

Knife & Fork Wedge

creamy bleu cheese, carrots, tomatoes, red onions, warm bacon, Texas honey & herb vinaigrette 10.95

Spicy Tortilla Soup

roasted chicken, avocado, caciotta cheese, crispy tortilla strips, micro cilantro 7.25 / 8.95

Venison Chili

aged white cheddar, onions, chives, buttered cornbread 8.95 / 13.50

Soup & Salad

cup of spicy tortilla soup, house salad 11.95

DESSERTS

Homestead Cake

garden cake, molasses buttercream, Balcones Texas Whiskey caramel sauce, spiced pecans 10.95

Chipotle Chocolate Layer Cake

chipotle chocolate buttercream, local vanilla ice cream 11.95

Whiskey Bread Pudding

buttery croissants, Balcones Texas Whiskey caramel sauce, cinnamon sugar, local vanilla ice cream 9.95

Route 66 Pecan Pie

local pecans, cinnamon roll crust, Balcones Texas Whiskey caramel sauce, local vanilla ice cream 12.95

FARM TO FORK



Our menu brings Texas to your table while supporting local farmers, ranchers & artisans.

< [LEARN MORE ABOUT OUR LOCAL PARTNERS](#)



VEGETARIAN

*All of our beef and fish items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HANDCRAFTED BURGERS & SANDWICHES

SERVED ON LOCALLY SOURCED, FRESHLY BAKED BREAD AND ACCOMPANIED BY TALLOW FRIES

Double Cheeseburger*

double patties, white & yellow American cheese, pickles, tallow onions, special sauce, toasted everything bun 17.95

Western Burger*

our signature blend, Veldhuizen Ol' Redneck Cheddar, fried onion ring, pickles, BBQ sauce, mayo, toasted sesame bun 18.95

Chicken Club

cherrywood bacon, aged white cheddar, lettuce, tomato, cilantro-pesto aioli, avocado relish 17.95

Barbacoa Grilled Cheese

slow-braised beef barbacoa, aged white cheddar, choice of tallow fries or spicy tortilla soup 16.95

Texas Hot Chicken Sandwich

pickle brine, marinated labneh, pimento cheese, arugula, onions, chipotle ranch 15.95

Smoked Wagyu Pastrami Sandwich

aged white cheddar, house kraut, special sauce, creole mustard 17.95

DAILY PLATES

Monday • **BBQ Pulled Pork Sandwich** 16.95

Tuesday • **Chef's Featured Fish*** MP

Wednesday • **Smoked Fried Chicken** 21.95

Thursday • **Prime Rib Steak Sandwich*** 17.95

Friday • **Beef Brisket Plate** 21.95

TEXAS PLATES

Chicken Fried Steak or Chicken

Texas wagyu beef or marinated chicken breast, whipped potatoes, sautéed green beans, jalapeño sausage gravy 18.95

Grilled Chipotle Meatloaf

smoked tomato poblano salsa, whipped potatoes, sautéed green beans 18.95

Low & Slow Chicken

fajita veggies, cilantro crema, fresh-made tortillas, chimichurri rice 23.95

Blackened Gulf Striped Bass

pickled golden beet relish, charred broccolini 26.95

Chicken or Steak Fajitas

grilled onions, roasted poblano peppers, shredded cheese, grilled corn pico, avocado relish, cilantro-lime tortillas 20.95 / 21.95

Blackened Catfish & Gulf Shrimp

andouille butter, roasted Cajun corn 23.95

BBQ Baby Back Ribs

slow-cooked and fall-off-the-bone tender, buttered cornbread, mac & cheese 23.95

Blackened Fish Tacos

avocado cream, grilled corn pico, coleslaw, queso fresco, cilantro-lime tortillas 14.95

Try it with Gulf shrimp instead

Texas Farm Raised Redfish

jumbo lump crab & rock shrimp, spicy lemon zydeco sauce, whipped potatoes, frisée citrus salad 29.95

6 oz Petite Filet*

smoked chile butter, choice of side 35.95

SIDES

Whipped Potatoes ⓧ

Sautéed Green Beans ⓧ

Mac & Cheese

Tallow Fries

Grilled Asparagus ⓧ

Brussels Sprouts ⓧ

Charred Broccolini ⓧ

Chimichurri Rice ⓧ

Roasted Cajun Corn ⓧ

Cucumber Salad ⓧ

House-Made Cornbread ⓧ add to your meal 3



OLD FASHIONEDS

The Ranch Old Fashioned

specialty blended whiskeys, simple syrup, Angostura bitters 14

Make it a Texas-sized pour with 3 oz of our special blend +3

Give it a bolder taste & make it Jack Style!



Vaquero Old Fashioned

Lunazul Reposado Tequila, Del Maguey Vida Mezcal, cinnamon agave, orange bitters 14

Caramel Rye Old Fashioned

Knob Creek Rye 7yr Bourbon, brown sugar, black walnut bitters 16

The Judd

Haywire Hand-Selected Barrel Balcones Single Malt Whiskey, simple syrup, peach bitters, spiced pecans, smoked tableside 25

MARGARITAS

Classic Margarita

Lunazul Reposado Tequila, orange liqueur, lime, agave, topped with Grand Marnier 14

Midnight in Marfa

Cazadores Blanco Tequila, Cointreau, blueberry pomegranate, lime, agave 13

Guava Jalapeño Margarita

Lunazul Reposado Tequila, orange liqueur, guava, lime, jalapeño, agave 13

Frozen Margarita

blanco tequila, orange liqueur, lime, agave 12

SIGNATURE COCKTAILS

Front Porch Swing

Deep Eddy Ruby Red Vodka, Aperol, pineapple, lime, simple syrup, mint 14

Bourbon Smash

Benchmark No. 8 Bourbon, seasonal berries, lemon, simple syrup, mint 12

Texas Mule

Western Son Vodka, lime, simple syrup, jalapeño, Fever-Tree Ginger Beer 12

Ranch Water

blanco tequila, sparkling water, lime 12

Espresso Martini

Wheatley Vodka, local coffee liqueur & cold brew, simple syrup 14

Frozen Texas Tea

our Texas twist on a Long Island Iced Tea with a touch of sangria 12

FREE-SPIRITED

Lady Bird

grapefruit, pineapple, cranberry, guava, agave, Lady Bird Grapefruit Soda 8

Mojito Refresher

lemon, pineapple, cucumber, mint, agave, ginger ale 8

Hibiscus Haze

hibiscus, prickly pear, lemon, simple syrup, Lady Bird Tonic 8

BY THE GLASS

SPARKLING

Zerbina Prosecco

Prosecco, Italy 11

McPherson Cellars Sparkling Chenin Blanc

Texas High Plains, TX 14

Nicolas Feuillatte Réserve Exclusive Brut (187ml)

Champagne, France 20

JCB “N°69” Crémant Rosé

Burgundy, France 18

WHITE & ROSÉ

Vietti Moscato d’Asti

Moscato d’Asti, Italy 11

Raimund Prüm “Essence” Riesling

Mosel, Germany 11

Banfi “Le Rime” Pinot Grigio

Tuscany, Italy 10

Villa Maria Sauvignon Blanc

Marlborough, New Zealand 12

“Details” by Sinegal Estate Winery Sauvignon Blanc

Sonoma County, CA 13

Jackson Estate Chardonnay

Santa Maria Valley, Santa Barbara County, CA 14

Paicines “Running Wild” Chardonnay

San Benito County, CA 16

Maison Saint Aix “AIX” Rosé

Coteaux d’Aix-en-Provence, France 13

RED

Erath “Resplendent” Pinot Noir

Willamette Valley, OR 13

Cambria Estate Winery “Julia’s Vineyard” Pinot Noir

Santa Maria Valley, CA 15

Decoy “Limited” Pinot Noir

Sonoma Coast, CA 18

Markham Vineyards “Six Stack” Merlot

North Coast, CA 13

Opolo Vineyards “Summit Creek” Zinfandel

Paso Robles, CA 12

Reddy Vineyards “Grand Vitis” Red Blend

Texas High Plains, TX 12

Angels & Cowboys Red Blend

Sonoma County, CA 15

Unshackled Cabernet Sauvignon

California 12

Raymond Vineyards “Sommelier Selection” Cabernet Sauvignon

North Coast, CA 14

Justin Vineyards & Winery Cabernet Sauvignon

Paso Robles, CA 18

Martin Ray “Synthesis” Cabernet Sauvignon

Napa Valley, CA 20

Fall Creek Vineyards “Salt Lick Vineyard” Tempranillo

Texas Hill Country, TX 14

Terrazas de los Andes “Altos Del Plata” Malbec

Mendoza, Argentina 10

RESERVE

Belle Glos “Dairyman” Pinot Noir

Russian River Valley, Sonoma, CA 25

Caymus Vineyards Cabernet Sauvignon

California 25

Clos Du Val Cabernet Sauvignon

Napa Valley, CA 28

Hall Cabernet Sauvignon

Napa Valley, CA 35

\$7 HAPPY HOUR MON-FRI 2-6PM



DRINKS

Frozens

Bourbon Smash

Select Wine

BITES

Mini Elk Tacos

Sliders

Chips & Queso

Flatbreads