



## lunch

### table

#### STICKY CHICKEN CHIPS

crispy fried, vanilla maple bourbon glaze,  
dill ranch 10

#### CORNERED BEEF FLAUTAS

seven-day brined brisket, 'kraut, pickle, swiss, 1k 10

#### WINGS

smoked; choice of buffalo, sweet chili glaze, or dry  
rub 12

### board

#### PROTEIN & DAIRY

applewood smoked proteins, raspberry peppercorn  
brandy, walnut pesto, grain mustard, cornichon,  
pub cheese, gouda, baguette 19

#### SALMON & BREAD\*

smoked salmon, lemon dill cream, egg, tomato, red  
onion, crispy caper 17

#### HUMMUS

hummus, carrot, radish, celery, crostini 12

### bowl

#### TOMATO & TOAST

roasted poblano & onion, toast : cup 5 | bowl 7

#### HOP CHILI

real ale axis ipa, pulled pork, beef, fritos, sour cream,  
onion, jalepeño 10

### produce

protein: bacon 2½ | chicken 6 | turkey 6 | salmon 10

#### ARUGULA & EGG\*

arugula, avocado, red onion, roasted beet, parmesan,  
tomato, radish, ssu egg, lemon vinaigrette 12

#### BERRY PECAN

field greens, avocado, mixed berries, pecan,  
cucumber, feta, balsamic 14

#### WEDGE

tomato, red onion, bacon, gorgonzola, egg, chive,  
dill ranch 10

#### BLACKBERRY WALNUT

field greens, blackberry, walnut, red onion, marinated  
tomato & cucumber, lemon vinaigrette 13

### sandwich *gluten free bun +2½*

*decision: field greens | fruit | fries | tots | tomato soup*

#### TURKEY

smoked & carved, baguette, swiss, arugula, shaved red  
onion, walnut pesto 14

#### CHICKEN

potato bun, muenster, tomato, red onion, pickle, adobo  
mayo 14

*decision: fried thigh | grilled breast*

#### PASTRAMI 🚗 15 🚗 24

groomed & mani(cured) brisket, pumpernickel, yellow  
mustard, pickle

#### COW\*

potato bun, white cheddar, mustard, mayo, ltop 13 |  
bacon +2½

#### VEGETABLE

roasted: zucchini, red pepper, & poblano pepper;  
sourdough, cheddar, red onion 12

#### CHEESE\*

muenster & creamy pub cheese, parmesan-crust  
sourdough, arugula, ssu egg 10 | pulled pork +4 |  
pastrami +5

#### STREET TACOS

flour tortilla, avocado, caramelized onion, radish, feta,  
1k sauce, w. roasted potatoes

*decision: crispy zucchini 11 | pulled pork 13*

### addition

roasted garlic fingerling potatoes 6  
crispy sherry vinegar brussels sprouts 7  
stone-ground gouda grits 5  
grilled asparagus 7  
roasted carrots 6  
field greens 5

ask your server about  
our feed company  
lunch special

### smoked proteins by the 1/2 lb

TURKEY 9 | PULLED PORK 8 | PASTRAMI 13 | SCOTTISH SALMON *mkt* | BABY BACK 1/2 RACK 15

add bread & sauces +4

*\*consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

## cocktail

### LUCHA LIBRE

el jimador blanco tequila, cointreau l'unique, herradura agave, lime 9

### QUEEN-B

el jimador reposado tequila, tx honey, corainder salt, lime 11

### HOVA

citadelle gin, english cucumber, mint infused tx honey, blackberry, lemon 11

### FINLAND MULE

finlandia vodka, gosling's ginger beer, grapefruit, lime 10

### FRANKFORT MULE

buffalo trace bourbon, gosling's ginger beer, lime 11

### STEEL-CUP

old forester bourbon, sugar, walnut, mint 10

### BOULEVARDIER

woodford reserve rye, campari, sweet vermouth, orange 14

### ALTA-FASHIONED

benchmark old no.8 sour mash, sugar, dark cherry & orange 10

### F~~OR~~C FASHIONED

e.h. taylor, jr., sugar, dark cherry & orange 16½

### COMPANY GIMLET

finlandia vodka, agave, carrot juice, cardamom, lime 10

### 12-POINT BUCK

flor de caña gold rum, ginger beer, strawberry, mint, bitters, lemon 13

### SAZERAC SOUR\*

sazerac 6yr rye, vital egg white, lemon, tx honey, cinnamon 13

### BLUEGRASS TEA

benchmark old no.8 sour mash, tea, honey, mint, lemon 9

### THE BIG APPLE

old forester signature 100 proof bourbon, sweet vermouth, angostura bitter, dark cherry, lemon 12

## lager & ale 6

austin eastciders blood orange • 5%

dos equis xx special lager • 4.2%

deep ellum lager • 4.8%

4 corners local buzz • 5.2%

southern star bombshell blonde • 5.25%

lakewood all call kölsch • 5%

oskar blues mama's little yella pils • 5.3%

wild acre billy jenkins • 5.2%

bell's amber ale • 5.8%

oak highland df★dub • 7.1%

avery white rascal • 5.6%

sierra nevada pale ale • 5.6%

deep ellum easy peasy • 5.2%

founder breakfast stout • 8.3%

lakewood temptress • 9.1%

real ale axis ipa • 7.1%

peticolas velvet hammer • 9%

bell's two hearted ipa • 7.0%

## rotators

BELL'S | COMMUNITY | DESCHUTES | OSKAR BLUES

## grape 🍷 | 🍷

brut, MICHELLE 7 | 28

brut rosé, RUFFINO 9 | 36

sauvignon blanc, KIM CRAWFORD 11 | 44

chenin blanc + viognier, PINE RIDGE 9 | 36

pinot grigio, SELLINA DI NOTTE 7 | 28

rosé, CHEATEAU ST. JEAN 7 | 28

rosé, POMELO 8 | 32

chardonnay unoaked, JOEL GOTT 11 | 44

chardonnay, JOSH CRAFTSMAN 9 | 36

chardonnay, BRAVIUM 13 | 52

pinot noir, MEIOMI 10 | 40

pinot noir, ETUDE LYRIC 12 | 48

red blend, CHARLES & CHARLES 9 | 36

red blend, FREAKSHOW 12 | 48

malbec, SEPTIMA 9 | 36

merlot, EMMOLO 13 | 52

zinfandel, BUEHLER 13 | 52

syrah, BELL 13 | 52

cabernet, JOEL GOTT 815 10 | 40

cabernet, JOSEPH CARR 12 | 48



champagne, VEUVE CLICQUOT 110

red blend, THE PRISONER 88

gernache, SHATTER 52

cabernet, ROBERT MONDAVI 50TH ANV. 220