

## 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

### Heirloom Tomato & Burrata Ⓥ

local heirloom tomatoes, burrata, ground pink peppercorns, cilantro pesto, sea salt, micro cilantro, citrus vinaigrette 12.95

### 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

### 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

## 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

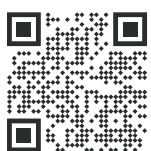
### Whiskey Bread Pudding

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.

## FROM THE RANCH

SERVED WITH YOUR CHOICE OF SIDE AND STEAK BUTTER: SMOKED CHILE BUTTER, ROASTED GARLIC BUTTER, OR CILANTRO-LIME BUTTER

6 oz Petite Filet\* 38.95

10 oz Charbroiled Filet\* 56.95

8 oz Roasted Garlic Stuffed Filet\* 48.95

18 oz Bone-In Cowboy Ribeye\* 59.95

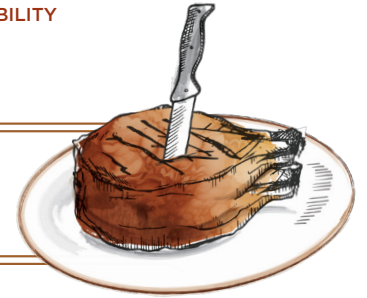
13 oz Ribeye Steak\* 49.95

16 oz Prime Rib\* 46.95 LIMITED AVAILABILITY

12 oz New York Strip\* 42.95

### Double Cut Pork Chop\*

chile brined, carnitas-style rub 36.95



33 oz Wagyu Tomahawk Ribeye\*

served sliced 119.95

### Cowboy Feast\*

33 oz Wagyu Tomahawk Ribeye, 8 oz Roasted Garlic Stuffed Filet, 12 oz Charbroiled Strip, Mesquite Grilled Gulf Shrimp, choice of four sides 249.95

ADD GRILLED SHRIMP OR GULF LUMP CRAB 11.95

## THE CHEESEBURGERS

SERVED WITH 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

## TEXAS PLATES

### Chicken Fried Steak or Chicken

Texas wagyu beef or marinated chicken breast, whipped potatoes, sautéed green beans, jalapeño sausage gravy 19.95

### Low & Slow Chicken

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

### Grilled Chipotle Meatloaf

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

### Blackened Gulf Striped Bass

pickled golden beet relish, charred broccolini 26.95

### BBQ Baby Back Ribs

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

### Blackened Catfish & Gulf Shrimp

andouille butter, roasted Cajun corn 23.95

### Texas Farm Raised Redfish

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

## 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