

THE GALLERY BAR

MENU

STARTERS

Barbalo Wings \$10

fried chicken wings tossed in house Barbalo sauce, served with carrot & celery sticks and choice of dressing

Hanger Steak \$10

grilled marinated hanger steak, roasted red peppers, caramelized onions, bleu cheese

Southwest Nachos \$10

smoked brisket, cheddar cheese, pico de gallo, sour cream, jalapenos

Texas Trio \$8

hand battered, deep fried mushrooms, pickles, and stuffed jalapenos

BBQ Chips \$8

hand cut deep-fried potato crisps, tossed in house BBQ seasoning, served with crème fraiche

Mac & Cheese Bites \$8

fried mac & cheese bites, served with black pepper aioli

Pretzel Sticks \$6

served with jalapeno cheddar beer sauce

ENTREES

Tex-Mex Burger \$12

8 oz. burger stuffed with chorizo, topped with melted pepper jack cheese, fresh avocado, and avocado aioli sauce

The Aggie Classic Burger \$10

served with lettuce, tomato, onion, pickle

Choice of two toppings: mushrooms, avocado, bacon, swiss, american, cheddar, smoked gouda, provolone

***additional toppings \$1.00 each*

Lone Star Brisket \$24

chili rubbed Texas beef brisket, jalapeno cheddar biscuit, creamy corn puree, roasted fingerling potatoes, house BBQ sauce

Pulled Pork Cuban Sandwich \$12

slow braised pulled pork, smoked ham, swiss cheese, pickles, dijon aioli, served on an onion roll

Austin Quesadilla \$8

vegetarian quesadilla

****add chicken \$5.00*

Corn Tenders \$6

corn crusted chicken tenders, served with french fries

DESSERT

Black Bottom Peanut Butter Torte \$9

Over-the-Top Rocky Road Frozen Pie \$9

Cast Iron Apple Pie \$7

add vanilla ala mode \$1.00

Chef's Panna Cotta \$6

served with Texas honey and seasonal fruit

Double Chocolate Stout Cake \$5

Buttermilk Pie \$5

served with fresh berries

DOMESTICS \$4.25

Budweiser

Bud Light

Bud Light Lime

Coors Light

Miller Lite

Michelob Ultra

O'Doul's

Sam Addams Boston

Shiner Bock

IMPORTS \$4.75

Amstel Light

Bass Ale

Corona

Dos Equis

Guinness

Heineken

Modelo Negro

Stella Artois

DRAFTS

Pint - \$4.25 Tall - \$6.50

We proudly serve locally brewed Texas draft beers.

See server for current selection

COCKTAILS

El Jefe Margarita \$11

Don Julio Anejo, Cointreau, Grand Marnier, fresh lime

Classic Margarita \$8

tequila, triple sec, sweet & sour, fresh lime

Cosmopolitan \$8

vodka, triple sec, cranberry juice, lime juice

Apple Martini \$8

vodka, sour apple pucker, maraschino cherry

Classic Dirty Martini \$8

vodka or gin, dry vermouth, olive

Park Avenue \$10

Sazerac Rye, Angostura bitters, sweet vermouth

Manhattan \$8

bourbon, Southern Comfort,

Angostura bitters, sweet vermouth

Bloody Mary \$8

vodka, Zing Zang tomato juice, fresh lemon, Worcestershire, tabasco, salt

Long Island Tea \$8

vodka, tequila, light rum, gin, triple sec, sweet & sour, cola splash

Chocolate Martini \$8

vanilla vodka, Godiva chocolate

liqueur, creme de cacao, half & half