

# 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*