

# H- BITES



## **GRIT CROQUETTES**

Tomato jam, aioli 9.00

## **BUFFALO SALAD**

Bibb lettuce, maytag blue cheese, cucumber, peanuts,  
Frank's Red Hot vinaigrette 9.50

## **PORK SLIDERS**

BBQ sauce, white cheddar, horseradish, sweet pickle 10.95

## **TEX-MEX CHICKEN QUESADILLAS**

Peppers, onions, lime sour cream, salsa, guacamole 11.00

## **GRILLED CHICKEN SANDWICH**

Roasted tomatoes, feta, lemon vinaigrette 11.50

## **NOLAN RYAN BEEF SLIDERS**

Bacon, American cheese, dill pickle 11.50

## **CHILLED SHRIMP + AVOCADO COCKTAIL**

Chunky tomato compote 11.75

## **THIN CRUST PIZZA**

Plum tomato sauce, fresh mozzarella, basil 11.95

## **TEXAS GRILLED CHEESE**

Bacon, tomato jam, basil, brioche 12.95

## **GRILLED CHICKEN CAESAR**

Parmesan, ciabatta crostini 12.95

## **SMOKED TURKEY PANINI**

Spinach, onions, pepper jack cheese, red pepper pesto,  
ciabatta bread 12.95

## **TEXAS CHEESE STEAK**

Sautéed mushrooms, onions, peppers, pepper jack cheese,  
toasted hoagie 13.00

## **WINGS DUO**

Dr. Pepper glazed or hot sauce and honey, charred scallion  
buttermilk dressing 13.95

## **CRAB BITES**

Potatoes, lump crab, Old Bay dressing, cornbread 13.95

## **TURKEY BURGER**

Portabella, gorgonzola, arugula, tomato 13.95

## **CHARCUTERIE BOARD**

Assortment of cured international meats, artisan domestic  
and import cheese 14.95

## **STEAKHOUSE BURGER**

Choice of cheese, bacon or sautéed mushrooms, brioche  
bun 13.95

# BY THE GLASS



## SPARKLING

### PROSECCO

Mionetto Brut *Treviso, NV* 10.00

### PROSECCO

La Marca *Italy* 12.00

## WHITES

### RIESLING

Pacific Rim *WA 2013* 10.00

### CHARDONNAY

Rodney Strong Chalk Hill Estate *Chalk Hill, CA* 10.00

### CHARDONNAY

Wente Vineyards Morning Fog *San Francisco Bay, Livermore Valley, CA* 12.00

### CHARDONNAY

A by Acacia *California* 13.00

### CHARDONNAY

Sonoma Cutrer *California* 16.00

### SAUVIGNON BLANC

Oyster Bay *New Zealand* 12.00

### SAUVIGNON BLANC

Matetic EQ Coastal *San Antonio, Chile* 14.00

### PINOT GRIGIO

Alta Luna *Trentino, Italy* 12.00

## REDS

### CABERNET SAUVIGNON

Casa Lapostolle Grand Selection *Rapel Valley, Chile* 11.00

### CABERNET SAUVIGNON

Chateau Ste. Michelle "Indian Wells" *Columbia Valley, WA* 12.00

### CABERNET SAUVIGNON

William Hill *California* 13.00

### CABERNET SAUVIGNON

Angeline *California* 15.00

### PINOT NOIR

Parker Station *Central Coast, CA* 11.00

### PINOT NOIR

La Crema *California* 15.00

### RED BLEND

The Dreaming Tree Crush *North Coast, CA* 11.00

### MERLOT

Columbia Winery *Columbia Valley, WA* 13.00

### MALBEC

Terrazas Altos del Plata *Mendoza, Argentina* 11.00

### ZINFANDEL

Joel Gott *California* 13.00

# BEERS



## AMERICAN 6.50

BUD LIGHT	BUDWEISER
COORS LIGHT	MICHELOB ULTRA
MILLER LITE	

## IMPORTED 7.00

AMSTEL LIGHT	CORONA EXTRA
GUINNESS	HEINEKEN LAGER
STELLA ARTOIS	DOS EQUIS

## CRAFT 7.00

BLUE MOON BELGIAN WHITE Golden, CO	SAMUEL ADAMS BOSTON LAGER Boston, MA
SIERRA NEVADA PALE ALE Chico, CA	LONGBOARD ISLAND LAGER Kailua Kona, Hawaii
FIREMAN'S # 4 BLONDE ALE Blanco, TX	ST. ARNOLD LAWNMOWER GERMAN-STYLE KÖLSCH Houston, TX
RAHR UGLY PUG BLACK LAGER Ft. Worth, TX	RAHR TEXAS RED AMBER LAGER Ft. Worth, TX
SHINER BOCK DARK LAGER Shiner, TX	COMMUNITY MOOSAIC IPA Dallas, TX
ANGRY ORCHARD APPLE CIDER Cincinnati, OH	