THE BROKEN BIT
STEAKHOUSE FINE SPIRITS

STARTERS

APPETIZERS

BARB WIRE ONION STRAWS 8
HOUSE CAJUN BATTERED SWEET ONIONS. HORSERADISH SAUCE.

AHI TUNA STACK 19
CENTER CUT YELLOWFIN TUNA. AVOCADO.
GAZPACHO. CHIPOTLE OIL. SOY GINGER LIME VINAIGRETTE.

JALAPENO "POPPERS" 8
FIRE ROASTED. GOAT CHEESE. APPLEWOOD BACON
JALAPENO JELLY.

SUB ELK SAUSAGE **2**

GRILLED QUAIL 16
TEXAS QUAIL. POBLANO CHEESE GRITS. ADOBO.

HILLBILLY BRUSSEL SPROUTS 11
DEEP FRIED. BACON AIOLI.

PAN DE CAMPO (COWBOY PIZZA) 16
PEPPERONI. HOUSE MADE ELK SAUSAGE. SWEET ONIONS.
MOZZARELLA. BASIL. BALSALMIC REDUCTION. HOUSE BLEND CHEESE.

VEGGIE PAN DE CAMPO (COWBOY PIZZA) 15
CHOPPED GARLIC. BABY SPINACH. SWEET ONIONS. MUSHROOMS.
SQUASH. TOMATOES. RANCH DRESSING. HOUSE BLEND CHEESE

ADD CHICKEN **5**

BIT WINGS 10 11

BIT WINGS 20 20

CHOOSE YOUR SAUCE: BBQ, BUFFALO, WHISKEY GLAZE, WHISKEY BBQ
RUB: DRY (NO SAUCE), CAJUN, PEPPER
DIPPPING SAUCE: BLUE CHEESE OR RANCH

BIT'S ONION SOUP 8
CALANDRI FARMS SWEET ONIONS. CROUTONS. GRUYERE.

SALADS

HOUSE SALAD 8
CANDIED PECANS. DRIED CRANBERRIES.
GOAT CHEESE. HONEY BALSALMIC.

BABY WEDGE 11
SHAFT'S AGED BLEU CHEESE. TOMATOES. BACON. ONION STRAWS.

BLEU CHEESE DRESSING. AVAILABLE AS CHOPPED WEDGE **12**

OAK GRILLED CAESAR 9
HEARTS OF ROMAINE. PARMESAN CRISP.

AVAILABLE AS CAESAR CLASSIC.

CHOPPED GRILLED CAESAR. 10

ADD CHICKEN **5** ADD SALMON **11**

NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT SERVER IF YOU HAVE ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

THE BROKEN BIT
STEAKHOUSE FINE SPIRITS

SPECIALTIES

HOUSE SPECIALTIES

WHISKEY PORK CHOP 16 OZ 31

POBLANO CHEESE GRITS. SEASONAL VEGGIES. WHISKEY GLAZE.

BRAVERY BREWERY BRAISED PORK SHANK 26

KOROVA SWEET STOUT REDUCTION. GARLIC MASHED POTATOES.

($1 FROM EVERY SHANK SOLD GOES TO VETS 4 VETERANS)

COLORADO LAMB "PORTERHOUSE" CHOPS 33

POBLANO ANCHO CHILI RUB. SEASONAL VEGETABLES.

ROASTED SWEET PEPPER MASHED.

ROASTED POBLANO PEPPER 18

ROASTED VEGETABLES. GOAT CHEESE. WHITE SHARP CHEDDER.

CREOLE SAUCE. CILANTRO PESTO. RICE.

ADD CHICKEN **5** ADD SALMON **11**

MARY'S FREE-RANGE SAGEBRUSH CHICKEN 24

ROASTED POTATO HERB SAUCE.

LOCAL HONEY & APPLEWOOD SMOKED BACON CARAMELIZED BRUSSELS

FILET TIP BEEF KABOBS 26

SWEET PEPPERS. LOCAL ONIONS. ZUCCHINI.

SWEET BBQ SAUCE. ROASTED GARLIC MASHED POTATOES.

COWBOY CHEESEBURGER 18

½ LB PREMIUM BLEND OF BRISKET, SHORT RIBS, AND FLANK STEAK.

BRIOCHE BUN. CHIPOTLE MAYO. AMERICAN CHEESE. LETTUCE. TOMATO. ONIONS.

SERVED WITH FRENCH FRIES

ADD BACON **2** ADD AVOCADO **1.50**

ADD FRIED EGG **2.50** SUB VEGETARIAN PATTY **2**

CHIPOTLE & CILANTRO CREAM PENNE PASTA 21

ADD CHICKEN **5** ADD SALMON **11**

BIT'S "STROGANOFF" 26

FETTUCCINE. MUSHROOMS. SLICED FILET TIPS.

CHICKEN FRIED STEAK (SUNDAY ONLY) 26

SAGE COUNTRY GRAVY. ROASTED GARLIC MASHED POTATOES.

CHARRED VEGETABLES.

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THE BROKEN BIT
STEAKHOUSE & FINE SPIRITS

Rare	Medium Rare	Medium	Medium Well	RIP
cool red center	*warm red center*	*pink throughout*	*touch of pink*	

OAK FIRE WOODGRILL

CREEKSTONE FARMS ALL-NATURAL	30 DAY DRY AGED PRIME NEW YORK STRIP 14 OZ	**51**
	RIBEYE 14 OZ	**49**
	COWBOY BONE-IN RIBEYE 24 OZ	**60**
CERTIFIED BLACK ANGUS	PETITE FILET MIGNON 8 OZ	**40**
	USDA PRIME TOP SIRLOIN 10 OZ	**31**
	USDA PRIME HANGER 8 OZ	**29**
WAGYU	FLAT IRON 10 OZ	**43**
NIMAN RANCH ALL-NATURAL	PORK CHOP 16 OZ	**27**
SEAFOOD	**GRILLED WILD CAUGHT KING SALMON** SOY GINGER BBQ SAUCE. SEASONAL VEGETABLES. ROASTED GARLIC MASHED POTATOES.	**35**
	PECAN CRUSTED TEXAS REDFISH CAJUN TOMATO SHRIMP SAUCE. POBLANO CHEESE GRITS. SAUTEED SPINACH.	**32**

(ALL STEAKS COME WITH YOUR CHOICE OF ONE SIDE)

SIDES

ROASTED GARLIC MASHED POTATOES **7** CAST IRON CHARRED VEGETABLES **7** BAKED POTATO **5**
FRENCH FRIES **6** SAUTEED SPINACH **5** SEASONAL VEGETABLES **7**

PREMIUM SIDE (additional $2)

JALAPENO MAC & CHEESE **10** POBLANO CHEESE GRITS **8** CHEF'S GARLIC MUSHROOMS **10**
HONEY & BACON CARAMELIZED BRUSSELS **9**

TO CROWN YOUR STEAK OR ANY ENTREE

RUBS

CAJUN CHAR RUB **1** PEPPERCORN CRUST **1**

TOPPERS

SAUTEED MUSHROOMS **3** SAUTEED ONIONS **3** GRILLED PRAWNS **9** ONION STRAWS **4**

SAUCES

BLEU CHEESE & HERB **3** CHIMICHURRI **3** HOUSE BOURBON SAUCE **5** STEAK SAUCE
SAUCE FLIGHT **7**

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