

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.

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



BEVERAGES

FOUNTAIN SODA 3

PEPSI/DIET PEPSI/CHERRY PEPSI/DR. PEPPER
SIERRA MIST/LEMONADE

STRAWBERRY LEMONADE 4

BOTTLED SODAS 4

ASK YOUR SERVER FOR SELECTION OF FLAVORS

NESPRESSO COFFEE

CAPPUCCINO 4

ESPRESSO/ DECAF 3

AMERICANO (\$1 Refills) 3

TEA 3

PREMIUM BLACK ICED TEA.

HOT TEA AVAILABLE IN ASSORTED FLAVORS

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)

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

BIT'S "STROGANOFF" 26

FETTUCCHINE. MUSHROOMS. SLICED FILET TIPS.



Rare
cool red center

Medium Rare
warm red center

Medium
pink throughout

Medium Well
touch of pink



OAK FIRE WOODGRILL

CREEKSTONE FARMS ALL-NATURAL	30 DAY DRY AGED PRIME NEW YORK STRIP 14 OZ	51
	RIBEYE 14 OZ	53
	COWBOY BONE-IN RIBEYE 24 OZ	63
CERTIFIED BLACK ANGUS	PETITE FILET MIGNON 8 OZ	40
	USDA PRIME TOP SIRLOIN 10 OZ	35
	USDA PRIME HANGER 8 OZ	26
WAGYU	FLAT IRON 10 OZ	44
NIMAN RANCH ALL-NATURAL	PORK CHOP 16 OZ	27
SEAFOOD	GRILLED WILD CAUGHT KING SALMON	35
	SOY GINGER BBQ SAUCE. SEASONAL VEGETABLES. ROASTED GARLIC MASHED POTATOES.	
	PECAN CRUSTED TEXAS REDFISH	32
	CAJUN TOMATO SHRIMP SAUCE. POBLANO CHEESE GRITS. SAUTEED SPINACH.	

(ALL STEAKS COME WITH YOUR CHOICE OF ONE SIDE)

SIDES

ROASTED GARLIC MASHED POTATOES 8 CAST IRON CHARRED VEGETABLES 8 BAKED POTATO 6
FRENCH FRIES 6

PREMIUM SIDE (additional \$2)

CREAMED SPINACH 9 SEASONAL VEGETABLES 8
JALAPENO MAC & CHEESE 10 POBLANO CHEESE GRITS 9 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

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 FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS