



Meat & Drink

M E N U

TUESDAY - SUNDAY • 11AM - 10PM

MEATS BY THE HALF POUND SANDWICHES

CAB PRIME BRISKET	12
DUROC PULLED PORK	9
SMOKED TURKEY BREAST	9
DUROC PORK SPARE RIBS	9
HOUSE SAUSAGE	6 PER LINK

SIDES

SINGLE \$3.50 / PINT \$7 / QUART \$13

COLESLAW poppy seed, tarragon, rice wine vinaigrette
POTATO CASSEROLE cream of mushroom, sour cream, cheddar
MAC & CHEESE toasted bread crumb
POTATO SALAD dukes mayo, yuzu, celery seed
BAKED COWBOY BEANS roasted tomato, cilantro, cheddar
FRENCH FRIES

SALADS

ADD ANY PROTEIN \$3

CLASSIC CAESAR escarole, toasted breadcrumbs, parmesan	11
CHOPPED BUFFALO RANCH bitter greens, red cabbage, pumpkin seeds	10
GREEK COUNTRY SALAD grilled sweet onions, cucumber, sheeps milk feta	10

SLICED / CHOPPED BRISKET tangy bbq sauce, pickles	12
SMOKED TURKEY house bacon, coleslaw, alabama white sauce	11
PULLED PORK Carolina vinegar sauce, cheese sauce, pico de gallo	10
"THE 1513" sliced brisket, pulled pork, sausage, coleslaw, pickles, tangy bbq sauce	13

FOR THE TABLE

LOADED BAKED POTATO whipped butter, crispy house bacon, sharp cheddar, sour cream, scallions <i>add any protein</i>	9 +3
FRITO PIE cowboy beans, lime crema, white cheddar, pico de gallo <i>add any protein</i> <i>add cheese sauce</i>	10 +3 +1
PIMENTO CHEESE charred sourdough, tomato jam, pickled jalapeños	9

DESSERTS

BANOFFEE PIE tres leches, banana, crème fraiche	6
SOFT SERVE chocolate or vanilla, toppings by Peterbrooke	5

DRINKS

WHITE WINE

Nigl Feriheit Gruner Veltliner	12 / 46
Monte Gravet Colombard	7 / 26
Rutherford Ranch Sauvignon Blanc	8 / 30
Spy Valley Savignon Blanc	12 / 46
Riff Pinot Grigio	8 / 30
Domaine Rossignole Sancerre	12 / 62
Light Horse Chardonnay	8 / 30
Joel Gott Chardonnay	12 / 42
Beringer Private Label Chardonnay	63
Rombauer Chardonnay	15 / 58

RED WINE

Chateau St. Jean Pinot Noir	7 / 26
Evolution Pinot Noir	12 / 42
Honoro Vera Rioja	7 / 26
Bogle Merlot	7 / 26
Angels & Cowboys Red Blend	12 / 46
Athena Cabernet Sauvignon	7 / 26
Beringer Bourbon Barrel Cabernet Sauvignon	13 / 46
Elizabeth Spence Cabernet Sauvignon	75
Cantea Malbec	11 / 38
Zin 91 Zinfandel	10 / 34
Rombauer Zinfandel	16 / 64

ROSE WINE

Proverb Rosé	7 / 22
Miraval Studio Rosé	12 / 42
Les Jeunes Vignes Sancerre	10 / 38

BUBBLES

Grandial Brut	7
Louis Perdier Rosé	7 / 26
Schramsberg Rosé	62
Laurent Perrier Brut	90

CANNED WINE OF THE DAY

Red, White, Pink, Bubbles

FROZEN DRINKS

FROSÉ

made with proverb rose, watermelon, peach and house vodka

HENDRICKS GIN & TONIC

made with hendricks gin, seagrams tonic and fresh lime juice

DRAUGHT BEER

Rotating Nitro	6
Intuition Jon Boat Lager	6
Shiner Bock Dark Lager	6
E15 Nutsack Ale	6
Aardwolf Belgium Pale Ale	6
Green Room Head High IPA	6
Lagunitas IPA	6
Cigar City Florida Cracker Wheat Ale	6
Congaree and Penn Farm Cider	7
Gnarbucha Craft Brewed Kombucha	5

CAN BEER

Orange Blossom Pilsner	5
Intuition I-10 IA	5
Heineken	5
Toña	5
Michelob Ultra	4
Miller Lite	4
Bud Light	4
Busch 16 oz	3
Coors Banquet	3
Bartles and James Watermelon & Mint	6
High Noon Pineapple	5
High Noon Grapefruit	5
White Claw Black Cherry	5

COCKTAILS

SUMMER OF 64	10
activated charcoal infused bayou rum, lime juice, simple syrup	

DREAMSICLE	10
belle isle moonshine, stoli vanilla vodka, oj, simple syrup	

GREENER PASTURES	10
uncle val's botanical gin, lime juice, simple syrup, celery bitters, sea salt rim	

RUB IS A BATTLE FIELD	10
noble coyote espadin mezcal, lemon juice, agave, hot sauce, smoked worm salt brim	

RED RIVER OLD FASHION	10
bulliet rye, turbinado, peychaud's	

FOUNTAIN OF YOUTH	10
titos, st. germain, lemon juice, champagne and strawberry popsicle	

CHARRO	11
e&j cognac, orgeat, noble coyote mezcal, kraken dark rum, harvey's sherry, busch beer	

"DUVAL" JELLO SHOT MARGARITA	6
avion silver, mountain dew	