

Kelly's Craft Tavern

3191 Preston Rd 75034 · +12146180733 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 14

Chips & Queso

Spicy Beef, Fajita Chicken, Brisket, Pulled Pork

AVAILABLE OPTIONS

\$8.50

\$10.50

Brisket Chips

hand-cut potato chips topped with smoked brisket, smothered in queso and green onions

\$14.99

Stuffed Brisket & Queso Jalapenos

wicked hot

\$13.99

Cheese Burger Sliders*

with onion ring and pickle

\$12.50

Texas Sliders

With onion ring and pickle. Pick 3: Pulled Pork, Coleslaw, Buffalo Sauce; Smoked Brisket, Potato Salad, BBQ Sauce; Chicken Tender, Mashed Potatoes, Gravy; Chicken Fried Steak, Mashed Potatoes, Gravy

\$13.99

Buffalo or Smoked Wings

AVAILABLE OPTIONS

For (6): \$10.00

For (10): \$16.00

Fried Green Beans

with jalapeno ranch

\$9.99

Fried Pickles

with jalapeno ranch

\$9.99

Fried Mushrooms

with horseradish cream

\$9.99

Quesadillas

Green Chiles & Cheese, Smoked Brisket, Skirt Steak, Pulled Pork, Fajita Chicken

AVAILABLE OPTIONS

\$7.50

Spinach & Mushroom:

\$12.99

Buffalo Shrimp

six lightly breaded and tossed in our spicy buffalo sauce

\$16.99

Spinach & Artichoke Dip

\$10.99

Bacon Poblano Waffle Cheese Fries

\$11.99

Jumbo Onion Rings

\$8.00

SOUPS 2

Scratch Made Potato

with bacon and cheddar

AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$7.00

Jailhouse Elk Chili

with red onion and cheddar

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$9.00

GREENS 11

Classic Side Salad

spring mix, romaine, mushroom, red onion, tomato, cucumber and garlic croutons

\$5.00

Caesar Side Salad

garnished with bell peppers

\$5.00

Caesar Salad

romaine with caesar dressing, bell peppers and garlic croutons

\$8.99

Skirt Steak Caesar

marinated skirt steak with bell peppers and sautéed onions

\$15.99

Spinach Salad

hot bacon dressing with spinach, almond, mushroom, parmesan and tomato with garlic croutons

\$8.99

Gulf Shrimp Spinach Salad

five grilled gulf shrimp

\$16.99

Texas Wedge

shaved red onion, point Reyes bleu cheese, pecan, bacon, tomato, apple

\$8.99

House Salad

roasted poblano, grilled onion, tomato, garlic croutons, cheese, cucumber, hardboiled egg

\$8.99

BBQ House Salad

smoked brisket and sausage, topped with bbq sauce

\$16.99

Cobb Salad

romaine, point Reyes bleu cheese, tomato, chopped hardboiled egg, avocado, bacon, cucumber

\$10.99

Surf-N-Turf Cobb Salad

marinated skirt steak and three grilled shrimp

\$21.99

ENTREES 12

Atlantic Salmon

blackened or grilled

\$18.99

10 Oz Flat Iron Steak*

"the butcher's cut" served with horseradish cream

\$21.99

Buffalo Meatloaf	\$18.99
bacon-wrapped with pan gravy	
.....	
Chicken Fried Steak	AVAILABLE OPTIONS
hand-breaded	Topped with Gravy: \$13.50
	Topped with Queso: \$15.99
.....	
Classic Steak Fingers	\$13.99
five hand-breaded	
.....	
Chicken Fried Chicken	AVAILABLE OPTIONS
hand-breaded	Topped with Gravy: \$15.50
	Topped with Queso: \$17.99
.....	
Chicken Tenders	\$15.99
five hand-breaded	
.....	
BBQ Plate	\$19.99
Pick 2: Baby Back Ribs, Brisket, Pulled Pork, Smoked Turkey, Sausage, Jalapeno Cheddar Sausage	
.....	
Baby Back Ribs	\$19.99
.....	
Chicken Alfredo	\$13.99
no additional sides	
.....	
Shrimp Alfredo	\$16.99
no additional sides	
.....	
Shrimp & Grits	\$19.99
six grilled or blackened shrimp served over cheddar green chile grits (no additional sides)	

ON A BUN 16

Grown Up Grilled Cheese	\$12.99
blend of three cheeses with choice of brisket, pulled pork or applewood smoked bacon	
.....	
Chicken Sandwich	AVAILABLE OPTIONS
Grilled, Fried	\$13.99
	Buffalo, Swiss and Ranch: \$14.99
.....	
Grilled Chicken Club	\$15.99
swiss cheese, applewood smoked bacon and avocado	
.....	
Meatloaf Sandwich	\$15.99
two slices of buffalo meatloaf topped with mashed potato and served over Texas toast with pan gravy	
.....	
Frisco Joe (Sloppy)	\$11.99
chopped beef patty, roasted red peppers and onions, shredded cheddar, Tabasco onion strings	
.....	
Smoked Turkey Club	\$12.99
melted swiss, avocado, applewood smoked bacon, hardboiled egg	
.....	

Fairview Turkey Burger	\$14.99
brie, applewood smoked bacon, avocado, raspberry chipotle	
Hog-N-Cheese	\$14.99
pulled pork, sausage, applewood smoked bacon, bbq sauce	
BBQ Club	\$13.99
smoked brisket, sausage, cheddar, bbq sauce, jalapeno ranch	
Plano Cheese Burger*	\$12.99
choice of cheddar, swiss, brie, pepper jack or point reyes bleu cheese crumbles	
Bison Cheese Burger	\$14.99
6 oz buffalo beef patty	
Southwestern Burger*	\$14.99
Texas Monthly's Top 20 Burger; pepper jack, pico de gallo, guacamole, sour cream, poblano, grilled onions	
Allen Burger*	\$14.99
shredded cheddar and chopped bacon with ranch dressing	
Eastside Burger*	\$14.99
bbq sauce, applewood smoked bacon, fried egg, cheddar	
Hickory Jalapeno Burger*	\$14.99
bbq sauce, cheddar, roasted jalapenos, applewood smoked bacon	
Beyond Burger	\$14.99
plant-based burger looks, cooks and satisfies like beef, topped with brie, avocado and mushrooms	

TEX-MEX 7

Fajitas

AVAILABLE OPTIONS

Chicken, Smoked Brisket, Pulled Pork: \$20.99

Skirt Steak, Salmon, Shrimp: \$24.99

Combo (Pick 2)

\$27.99

Texas Fajitas for Two (Pick 4)

\$38.99

Tacos (3)

AVAILABLE OPTIONS

Taco Meat, Smoked Brisket, Chicken, Pulled Pork:

\$13.99

Skirt Steak, Salmon, Shrimp: \$16.99

Pulled Pork & White Cheddar Stuffed Chile Relleno

\$13.99

choice of sour cream sauce or queso, served with rice

Build Your Own Enchilada (3)

\$14.99

Chicken, Taco Meat, Brisket; cheese enchiladas topped with choice of enchilada or sour cream sauce, served with rice

Chimichanga

\$15.99

Chicken, Taco Meat, Brisket; choice of sour cream sauce or queso, served with rice

LUNCHES 5

Lunch Salad

choice of the wedge, cobb, spinach, house or caesar with grilled chicken or chicken tenders

Lunch Alfredo Pasta

served with grilled chicken or veggies

Chicken Fried Lunch

choice of steak, chicken or chicken tenders and one side

Lunch Tacos (2)

choice of taco meat, smoked brisket, pulled pork or grilled chicken and served with chips, guacamole and queso

Lunch Enchiladas (2)

choice of brisket, chicken or taco meat with queso enchilada or sour cream sauce, served with rice and pinto beans

BRUNCH 9

Breakfast Tacos (2)

\$13.50

choice of bacon, breakfast sausage, smoked brisket or pulled pork mixed with scrambled eggs and cheddar cheese, served with skillet potatoes and salsa

Not Your Daddy's Avocado Toast*

\$12.99

avocado topped with pico de gallo, poblanos and grilled onions, served with choice of breakfast meat and potato

The Basic*

\$12.50

two eggs any style, two slices of applewood smoked bacon or sausage patties, skillet potatoes or hash browns and Texas toast

Chicken Fried Steak & Eggs*

AVAILABLE OPTIONS

hand-breaded, two eggs any style, skillet potatoes or hash browns, cream gravy and Texas toast

Small: \$11.99

Large: \$14.99

The Cure

\$12.99

scrambled eggs, sausage, applewood smoked bacon, hash browns and queso, served on a biscuit or croissant with a cup of fruit

Reality Check*

\$13.99

chicken biscuit topped with an egg (any style), applewood smoked and gravy, served with skillet potatoes or hash browns

Brisket Hash & Eggs*

\$15.99

smoked brisket with potatoes, onions, roasted poblano peppers and white cheddar, served on a skillet and topped with two eggs (any style) and a side of salsa

Chilaquiles

\$13.99

fried tortilla strips, grilled chicken, scrambled eggs, white cheddar served with tomatillo salsa, sour cream and pico de gallo

Create Your Own (3) Egg Omelet

AVAILABLE OPTIONS

choice of skillet potatoes or hash browns; Pick 3: Smoked Brisket, Pulled Pork, Applewood Smoked Bacon, Tomato, Onion, Mushroom, Roasted Jalapenos, Spinach, Avocado, Cheddar, Swiss, Pepper Jack, Point Reyes Bleu Cheese

\$12.99

Each Additional:

\$1.00

BENEDICTS 2

Cowboy*

\$14.99

smoked brisket or pulled pork, two poached eggs topped with hollandaise sauce on a croissant

Florentine*

\$12.99

sautéed spinach, mushrooms, tomatoes, two poached eggs topped with hollandaise sauce on a croissant

PANCAKES & MORE 4

Bacon, Pancakes & Eggs*

\$12.99

crispy applewood smoked bacon strips topped with two eggs (any style)

Pancakes (2)

\$8.50

Chicken Tenders & Cakes

\$14.99

French Kiss

\$8.50

Texas toast dipped in our special batter, griddled, topped with strawberries and bananas and dusted with powdered sugar

JUST FOR KIDS 3

Any Style Egg*

\$6.00

choice of applewood smoked bacon or sausage, served with hash browns

Silver Dollar Pancakes

\$6.00

topped with whipped cream and strawberries

Breakfast Taco (1)

\$6.00

choice of applewood smoked bacon or sausage, served with hash browns

LIBATIONS 5

Mimosa

\$2.50

Bloody Mary

\$4.00

Sunday Funny Mimosa

\$7.50

Dos Equis Michaelda

\$6.75

Deep Eddy Orange Poinsettia

\$7.50

SIDES 13

Cheddar Green Chile Grits

\$4.00

Green Beans	\$4.00
Coleslaw	\$4.00
Mashed Potatoes with Queso or Cream Gravy	\$4.00
Rice	\$4.00
Seasonal Grilled Vegetables	\$4.00
Parmesan Cream Corn	\$4.00
Broccoli	\$4.00
Fried Okra	\$4.00
Potato Salad	\$4.00
Pinto Beans	\$4.00
Basket of Fries	\$6.00
Hand-Cut, Sweet Potato, Waffle	
Smoked Gouda Mac 'N Cheese	\$7.00
white cheddar and smoked gouda with bacon and grilled sausage	

NON-ALCOHOLIC DRINKS 8

Abita Root Beer	\$3.00
Red Bull	\$4.00
Strawberry Mango Lemonade	\$3.50
no refills	
Apple, Pineapple, Orange or Cranberry Juice	\$4.00
Milk / Coffee	\$3.00
Hot Chocolate / Hot Tea	\$3.00
Fiji Bottled Water	\$3.00
Topo Chico	\$3.00

FOUNTAIN DRINKS / ICED TEA 8

Dr. Pepper
Diet Dr. Pepper
7-Up
Ginger Ale

Hawaiian Punch

Lemonade

Coke

Diet Coke

DESSERTS 5

Henry's Homemade Ice Cream (3 Scoops) \$5.00

butter pecan, vanilla bean or ask about the rotator

Carrot Cake \$7.00

Ooey Goopy Butter Cake \$7.00

Skillet Chocolate Chip Cookie \$7.00

with ice cream and hot fudge

Hot Fudge Molten Chocolate Cake \$7.00

DRAFT BEER 48

Golden Monkey, Belgian Tripel, 9.5% ABV 25 IBU Victory Brewing Company, Downingtown, PA \$7.50

Nose is loaded with Belgian yeast character of banana and clove with an equally fruity body balanced with a light, earthy hop character. Savor notes of orange and spice followed by a dry finish

805 Blonde Ale 4.7% ABV 20 IBU Firestone Walker Brewing Company, Paso Robles, CA \$6.00

A light, refreshing blonde ale created for the laid back California lifestyle. Subtle malt sweetness is balanced by a touch of hops creating a versatile beer with a clean finish

Dallas Blonde, Blonde Ale 5.2% ABV 23 IBU Deep Ellum Brewing Company, Dallas, TX \$6.00

In a town famous for its bottled blondes, we've reset the bar. This shimmering, golden ale combines citrusy and floral American hops with Pale, Vienna and Wheat malts. It's a beautifully balanced, sessionable brew. Guaranteed to deliver more fun—go blonde

Shiner Bock, Bock - Single / Traditional 4.4% ABV 13 IBU Spoetzl Brewery, Shiner, TX \$4.50

Bock has a tan, dense head with a crystal-clear amber color and a sweet aroma with a subtle roasted maltiness on the nose. The taste is slightly sweet with notes of roasted nuts and caramel. Lightly hopped, this dark lager goes down smooth

Southern Pecan, Brown Ale - English 4.5% ABV 19 IBU Lazy Magnolia Brewing Company, Kiln, MS \$7.00

Southern Pecan Nut Brown Ale is the first beer in the world, to our knowledge, made with whole roasted pecans. The pecans are used just like grain and provide a nutty characteristic and a delightful depth to the flavor profile. This beer is very lightly hopped to allow the malty, caramel, and nutty flavors shine through. The color is dark mahogany. Southern Pecan won a Bronze Medal in the 2006 World Beer Cup in the Specialty Beer category

Anchor Steam Beer, California Common 4.9% ABV 33 IBU Anchor Brewing Company, San Francisco, CA **\$6.00**

San Francisco's famous Anchor Steam®, the classic of American brewing tradition since 1896, is virtually handmade, with an exceptional respect for the ancient art of brewing. The deep amber color, thick creamy head, and rich flavor all testify to our traditional brewing methods. Anchor Steam is unique, for our brewing process has evolved over many decades and is like no other in the world. Anchor Steam derives its unusual name from the 19th century when "steam" seems to have been a nickname for beer brewed on the West Coast of America under primitive conditions and without ice. The brewing methods of those days are a mystery and, although there are many theories, no one can say with certainty why the word "steam" came to be associated with beer. For many decades Anchor alone has used this quaint name for its unique beer. In modern times, "Steam" has become a trademark of Anchor Brewing

Blackberry Cider, Cider - Other Fruit 5% ABV Austin Eastciders, Austin, TX **\$7.00**

Austin Eastciders Blackberry Cider is a ripe & juicy cider that's slightly tart yet super drinkable. Additional Notes: This cider uses a blend of bittersweet apples and real blackberry juice from California, Oregon, and Washington for a sparkling, light, and fruity beverage. It's a cobbler in a can. Tasting Notes: -Flavor: A burst of ripe blackberries, notes of mixed berry, & undertones of crisp apple with a refreshing tart finish. -Aroma: Sweet blackberry, stone fruits, strawberry -Food Pairings: Grilled Steaks, Goat Cheese, Almond Croissants, and Cheesecake

Texas Más-Mosa, Cider - Sweet 6.9% ABV Bishop Cider Company, Dallas, TX **\$6.50**

Imagine you're hanging out on a Saturday or Sunday morning [or any other morning for that matter]. Just chillin and lounging around the living room [or almost any other room or even outside]. You think, I could really go for a mimosa, yeah, a mimosa.... that's the ticket. Anyway, now I'm getting thirsty. Many of us here at the cider factory are thinkin the same way so, what happens when that happens? We solve the problem. And here's what the white coats did in the back room.... they pulled their collective knowledge of mimosas and then added a Texas twist. They of course started with our kickin apple base and added Texas oranges [well, not the actual oranges but the juice] and then kicked up the carbonation to mimic the true bubbly, and boom, there you have it. A Texas Mas-Mosa. Plenty of orange on the nose and bunches of carbonation and citrus from the Texas oranges. Enjoy!

Woodchuck Amber Hard Cider, Cider - Traditional / Apfelwein 5% ABV Woodchuck Cidery, Middlebury, VT **\$7.50**

Woodchuck® Amber is the original Woodchuck Cider. It's made from a blend of apples and fermented with champagne yeast to produce a great tasting and refreshing alcoholic drink. It's available in 6-packs and 12-packs, as well as on draft

Strawberry Lager, Fruit Beer 4.2% ABV 13 IBU Abita Brewing Company, Abita Springs, La **\$5.50**

The juice of red, ripe Louisiana strawberries, harvested at the peak of the season, gives this crisp lager its strawberry flavor, aroma and haze. Made with pilsner and wheat malts and Vanguard hops, all our Harvest Series brews are made with the finest Louisiana-grown ingredients

Sculpin IPA - American 7% ABV 70 IBU Ballast Point Brewing Company, San Diego, CA **\$7.50**

The Sculpin IPA is a testament to our humble beginnings as Home Brew Mart. Founded in 1992, the Mart continues to be a catalyst for the San Diego brewing scene, setting the trend for handcrafted ales. Inspired by our customers, employees and brewers, the Sculpin IPA is bright with aromas of apricot, peach, mango and lemon. Its lighter body also brings out the crispness of the hops. This delicious Ballast Point Ale took a Bronze Medal at the 2007 Great American Beer Festival in the Pro Am category. The Sculpin fish has poisonous spikes on its fins that can give a strong sting. Ironically, the meat from a Sculpin is considered some of the most tasty. Something that has a sting but tastes great, sounds like a Ballast Point India Pale Ale

Shiner TexHex Bruja's Brew IPA, IPA - American 7% ABV 60 IBU Spoetzi Brewery, Shiner, TX **\$6.00**

An IPA brewed with cactus water featuring Amarillo hops

Elvis Juice 5.1% IPA - American 5.1% ABV 40 IBU BrewDog, Ellon, Aberdeenshire **\$5.50**

An American IPA with a bitter edge that will push your citrus tolerance to the brink and back; Elvis Juice is loaded with tart pithy grapefruit peel. This IPA has a caramel malt base, supporting a full frontal citrus overload - grapefruit peel piled on top of intense us aroma hops. Waves of crashing pine, orange and grapefruit round out this citrus infused IPA. Malts: Cara, Extra Pale Hops: Amarillo, Citra, Magnum, Mosaic, Simcoe

Mosaic IPA, IPA - American 8.6% ABV 85 IBU Community Beer Company, Dallas, TX **\$7.50**

This is not your average IPA. From the incredible nose, to the amazing finish, this IPA is one that both session drinkers and beer nerds alike will love. We're full on board the hopwagon with this big American-style IPA. However, it is not designed to blow your head off with overpowering hop bitterness. Instead, Mosaic IPA is an extremely well-balanced brew that showcases its unique hop aroma and flavor. This beer gets its name from a new hop variety named "Mosaic," which is predominantly where the immense, raw hop aroma and flavor is derived. Mosaic IPA has a noticeable malt backbone to help soften the high level of hop bitterness and flavor, while keeping the body fairly light. The word "Mosaic" is also representative of the diverse range of individuals that make up our community. It's perfect in every way!

Yellow Rose IPA - American 6.8% ABV 62 IBU Lone Pint Brewery, Magnolia, TX **\$6.50**

A SMaSH, Single Malt and Single Hop, IPA using a caboodle (technical term for a large amount of malt) of malt and a new hop released in 2012 called Mosaic (HBC 369). It is a daughter of Simcoe (YCR 14), one of our favorite hops. Whole cone Mosaic is used for bittering, flavoring, and aroma in the kettle; it is also massively dry hopped. The beer is named after a Texas Heroine. Tasting notes: chalk-white head with a very clean malt backbone. The hops impart strong grapefruit, pineapple, and blueberry flavor and aroma. A strong beer that is extremely quaffable

Hopslam, Ale IPA - Imperial / Double 10% ABV 65 IBU Bell's Brewery, Comstock, MI **\$10.00**

A biting, bitter, tongue bruiser of an ale. With a name like Hopslam, what did you expect?

Double Dale's IPA - Imperial / Double 9% ABV Oskar Blues Brewery, Longmont, CO **\$9.00**

2022 marks the 20th anniversary of Dale's Pale Ale, the voluminously hopped, groundbreaking American Pale Ale that holds the distinction of being the first craft beer ever packaged in a can. To mark the milestone, Oskar Blues Brewery announces the release of Double Dale's Imperial IPA, a double-take on the beer that started it all. Two decades ago, Oskar Blues Brewery sent shockwaves through the beer industry when they packed Dale's Pale Ale into a can. It was then an unheard-of packaging decision, but the reasons were obvious to the OB team: it allowed everyone to easily take craft beer on the trail AND it delivered a fresher beer. Now, Double Dale's Imperial IPA picks up the torch, the welder, and the hacksaw to turn the industry upside down again, doubling down on hops with a newly formulated, massive IPA worthy of the legendary original craft beer in a can. Double Dale's is brewed with juicy, tropical El Dorado and complex Talus hops, keeping with the Dale's tradition of utilizing only American hops. Fruity, piney flavors from the hops mingle with a caramel-driven malt bill, and the whole beast is supported by a new mineral-forward house blend of H2O, which includes six brewing salts. The result is a larger-than-life spin on Dale's that's just as packable, drinkable and recyclable as the original

Stampede IPA - Imperial / Double 9.4% ABV 103 IBU Cowtown Brewing Co. Fort Worth, TX **\$8.50**

Stampede is our American West Coast Double IPA. With generous amounts of Cascade, Chinook, and Centennial hops, this is a fresh and complex IPA. The exclusive use of American hops contributes to an assertive hop bitterness, citrusy flavor and aroma, all of which compliments the strong malt characteristics for a well-balanced flavor profile

Spirit of Energy IPA - Imperial / Double New England / Hazy 8.3% ABV False Idol Brewing, North Richland Hills, TX **\$8.50**

Our Energy series of 2021 comes full circle in this collection of hops from each release. This New England Double IPA is Double Dry Hopped with Nelson Sauvin, Strata, Callista & Mosaic hops

Texas IPA - Imperial / Double New England / Hazy, 8.2% ABV 58 IBU Turning Point Beer, Bedford, TX **\$7.00**

Double NEIPA dry hopped with Hallertau Blanc, HBC-431, and El Dorado

Love Street, Kölsch 4.9% ABV 20 IBU Karbach Brewing Co, Houston, TX **\$5.50**

In the 1960's on Allen's Landing sat Love Street; a hot spot of music and social impact. The venue hosted eclectic characters ranging from open mic'ers to the Lizard King himself. Love Street was not only a place, but a state of mind. A place to unwind and let the music refresh your soul. Likewise, Love Street Summer Seasonal is a state of mind. Brewed in the Kölsch-style and hopped delicately with floral German hops, this beer boasts a clean malt profile that refreshes to the core, without sacrificing character. So crack one open and find your own Love Street

<p>Modelo Especial, Lager - American 4.5% ABV 18 IBU Grupo Modelo, Nava, Coahuila de Zaragoza</p> <p>Modelo Especial Mexican Beer is a full-flavored pilsner beer with a crisp taste. An orange blossom honey aroma and light hop character make this imported beer perfect for tailgating</p>	\$6.00
<p>Dos Equis Lager Especial, Lager - American 4.2% ABV 10 IBU Cervecería Cuauhtémoc Moctezuma S.A. de C.V., Monterrey, Nuevo León</p> <p>A crisp, refreshing, light-bodied malt-flavored beer with a well-balanced finish. A Lager that drinks like a Pilsner. A liquid embodiment of living life to the fullest. A beverage made from pure spring water and the choicest hops. A beer with such good taste, it's chosen you to drink it</p>	\$5.50
<p>Amber, Lager - American Amber / Red 4.5% ABV 17 IBU Abita Brewing Company, Abita Springs, LA</p> <p>As easy to love as New Orleans itself, Amber is Abita's original beer and a New Orleans favorite. Brewed with pale and caramel malts and German Perle hops, it has a smooth, malty, slightly caramel flavor. It is Abita's most versatile beer for food pairing and a star ingredient for many great Louisiana chefs</p>	\$5.00
<p>Traditional Lager, Lager - American Amber / Red 4.5% ABV 16 IBU Yuengling Brewery, Pottsville, PA</p> <p>Famous for its rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops, this true original delivers a well-balanced taste with very distinct character. Born from a historic recipe that was resurrected in 1987, Yuengling Traditional Lager is a true classic. Learn more: http://www.yuengling.com/lager</p>	\$4.50
<p>Eight Elite Light Lager, Lager - American Light 4% ABV Eight Brewing</p> <p>Two years of experimentation Made with organic grains Antioxidant-rich hops 90 calories. 2.6g carbs. No adjuncts. No sugars. No shortcuts. No excuses. Brewed and packaged by Faubourg Brewing in New Orleans, LA</p>	\$4.75
<p>420 Extra Pale Ale, Pale Ale - American 5.7% ABV 39 IBU SweetWater Brewing Company, Atlanta, GA</p> <p>SweetWater 420 Extra Pale Ale, our most popular brew, is a tasty West Coast Style Pale Ale with a stimulating hop character and a crisp finish. 1st brewed on April 20th 1997</p>	\$5.50
<p>Juice Pack, Pale Ale - New England / Hazy 5.5% ABV 30 IBU TUPPS Brewery, McKinney, TX</p> <p>Juice Pack is a juicy, hazy double-dry hopped pale ale bursting with fruit flavors. Keep Cold. Drink Fresh</p>	\$7.00
<p>Necessary Evil, Pilsner - German 5.3% ABV 30 IBU Manhattan Project Beer Co, Dallas, TX</p> <p>Necessary Evil entertains the palate without fatiguing it. At first sip, you will detect a hint of floral character that immediately tells you this isn't your ordinary Pils. It is dry and crisp with a bit of our signature style to make it memorable. Necessary Evil is refreshing in any situation</p>	\$5.50
<p>Stella Artois, Pilsner - Other 5% ABV 24 IBU Stella Artois, Leuven, Vlaanderen</p> <p>Stella Artois was first brewed as a Christmas beer in Leuven. It was named Stella from the star of Christmas, and Artois after Sebastian Artois, founder of the brewery. It is brewed to perfection using the original Stella Artois yeast and the celebrated Saaz hops. It is the optimum premium lager, with its full flavour and clean crisp taste</p>	\$6.50
<p>(512) Pecan Porter, Porter - American 6.2% ABV 30 IBU (512) Brewing Company, Austin, TX</p> <p>Nearly black in color, (512) Pecan Porter is made with Organic US 2-row and Crystal malts along with Baird's Chocolate and Black malts. Its full body and malty sweetness are balanced with subtle pecan aroma and flavor from locally grown pecans. Yet another true Austin original!</p>	\$6.50
<p>Kentucky Bourbon Barrel Peppermint Porter, Porter - Other 8.2% ABV 16 IBU Lexington Brewing & Distilling Co., Lexington, KY</p> <p>Porter with chocolate and peppermint, aged in Bourbon Barrels with notes of bourbon, toffee compliment the roasted malts. Get ready for a peppermint patty taste in a barrel aged beer</p>	\$7.00

Velvet Hammer, Red Ale - Imperial / Double 9% ABV 85 IBU Peticolas Brewing Company, Dallas, TX \$6.50

A tribute to our favorite Brewmaster, Greg Matthews, the Velvet Hammer appears as a dark, ruby reddish-brown ale beneath a sheath of protective off-white foam. It is malt-forward with elements of caramel and the sweetness of light brown sugar, balanced nicely by a combination of floral hops and a noticeable alcohol bite. It's a sturdy brew with a smooth character which belies both an inner strength and a slightly full body, along with a moderate bitterness to round out the taste

Irish Goodbye, Red Ale - Irish 6.5% ABV 27 IBU Peticolas Brewing Company, Dallas, TX \$6.50

Ever been out to the bar and your friend disappears without nary a word? That move is called the "Irish Goodbye" and is the name we've bestowed upon our Irish Red Ale. It is a beautiful copper red in color with low fruity-ester aroma accompanied by a rocky dense off white head. Candy like malt sweetness is enhanced by a subtle degree of roasted malt that brings a level of complexity to nice even keeled hop flavor and bitterness

Slush, Sour - Fruited 6.1% ABV Prairie Artisan Ales, Krebs, OK \$9.00

Sour ale with strawberry and raspberry puree. Finished with fresh lemon and lime zest

Blood Orange Imperial Salty Lady, Sour - Fruited Gose, 9.2% ABV 10 IBU Martin House Brewing Company, Fort Worth, TX \$7.50

Fruited Imperial Gose

Black Matter Nitro, Stout - Coffee 8.6% ABV 31 IBU Manhattan Project Beer, Co Dallas, TX \$7.50

Meet Black Matter, our Coffee Stout. This pretty lady is silky, delicious and available for a limited time. Our passion for coffee runs deep. So deep that if we weren't in the beer business, we might be in the coffee business. From the first sniff to the finish, the coffee is evident, but not so much that it is overpowering. You will also discover chocolate, cinnamon, and even a touch of vanilla in both the flavor and aroma. It has a full, silky body with medium carbonation

Naked Baptist, Stout - Imperial / Double 13.2% ABV 65 IBU Epic Brewing Co. (Utah, Colorado), Salt Lake City, UT \$10.00

BID BAD DISCLAIMER: what you are about to drink is the naked depiction of Big Bad Baptist in the way our brewers intended it. Whiskey Barrel Aged deliciousness, unadulterated by coffee or cacao. Our brewers have been begging to bottle this beer for years. 2021, they get their wish

Bourbon Barrel Temptress (BBT) Stout - Imperial / Double Milk, 11% ABV 56 IBU Lakewood Brewing Co., Garland, TX \$12.50

Everything you love about our Imperial Milk Stout, but boozier and nicely-aged. One could go so far as saying Bourbon Barrel Temptress is the "cougar" of milk stouts. A "MILF" stout, if you will. Hints of vanilla, oak, toffee, caramel, and roasted coffee intertwine for a boozy, dangerously smooth treat. Take your time with her and she'll reward you

Stuff of Legend, Stout - Imperial / Double Pastry 13.3% ABV 20 IBU Boulevard Brewing Co., Kansas City, MO \$9.00

This beer is our homage to all of those wonder-filled cookies. While you can't twist, lick and dunk, there is still fun to be had in this big barrel-aged stout with just the right blend of chocolate and vanilla, and a creamy filling of lactose. Malt: Pale, Dark Crystal, Brown, Rye Crystal, Cara 300, Cara 50, Chocolate, Midnight Wheat, Oats Hops: Columbus Adjuncts, Cocoa, Vanilla, Bourbon Barrels

Guinness Draught, Stout - Irish Dry, 4.2% ABV 45 IBU Guinness, Saint James' Gate, Leinster \$6.50

Swirling clouds tumble as the storm begins to calm. Settle. Breathe in the moment, then break through the smooth, light head to the bittersweet reward. Unmistakeably GUINNESS, from the first velvet sip to the last, lingering drop. And every deep-dark satisfying mouthful in between. Pure beauty. Pure GUINNESS. Guinness Draught is sold in kegs, widget cans, and bottles. The ABV varies from 4.1 to 4.3%. Guinness Extra Cold is the exact same beer only served through a super cooler at 3.5 °C

Unrefined Shugga' Strong Ale - Other 10% ABV Lagunitas Brewing Company, Petaluma, CA \$9.00

This new iteration of Shugga' has all the rich, wintery-warming flavors you know and love from our fan-fav seasonal sweet release, with a fancy upgrade—Whole Cane Sugar added to the brew. Along with this sweet update comes a new name: Unrefined Shugga'

Blood & Honey, Wheat Beer - American Pale Wheat 7% ABV 20 IBU Revolver Brewing, Granbury, TX \$6.50

An unfiltered deep golden ale made with malted two row barley and wheat. The brew is finished with Blood Orange zest, local Texas honey and other spices that bring special flavors to this unique beer

Oak Cliff Hefeweizen, Wheat Beer - Hefeweizen 5.2% ABV 12 IBU Oak Cliff Brewing Co, Dallas, TX \$5.00

A Bavarian-style Hefeweizen with a blend of wheat and pilsner malts providing a soft, bready character. Balanced flavors of banana and clove join a tart and dry side on this beer with a bubblegum finish

Twisted Pretzel Wheat, Wheat Beer - Witbier / Blanche 5.2% ABV Shock Top Brewing Co., St Louis, MO \$5.50

Belgian White, Wheat Beer - Witbier 5.4% ABV 9 IBU Blue Moon Brewing Company, Denver, CO \$5.50

Blue Moon Belgian White, Belgian-style wheat ale, is a refreshing, medium-bodied, unfiltered Belgian-style wheat ale spiced with fresh coriander and orange peel for a uniquely complex taste and an uncommonly smooth finish

Icelandic White Ale, Wheat Beer - Witbier 5.2% ABV Einstök Ölgerð, Akureyri, Norðurland eystra \$7.50

Pure Icelandic glacier water and a classic witbier recipe combine to create our Icelandic White Ale. Crafted clean and crisp, the balanced addition of orange peel, coriander, and rolled oats ensure this beer remains incredibly flavorful and refreshingly drinkable

Bourbon Barrel Aged Winter Warmer, Winter Warmer 11.5% ABV 44 IBU Rahr & Sons Brewing Company, Fort Worth, TX \$8.50

We take recently-emptied bourbon barrels and refill them with our Winter Warmer English-Style Dark Ale. We then barrel age this majestic ale for 12 weeks. The result is balanced, ambitious blend of dark malts and English hops

BOTTLED BEER 12

Delirium Tremens, Belgian Strong Golden Ale 8.5% ABV 26 IBU Delirium - Huyghe Brewery, Melle, Vlaanderen \$14.50

The allusion to pink elephants and the choice of names is not due to chance. With a particular character, the unique taste results from triple fermentation and the use of three different yeast strains. Sweet, biscuit malt backbone, supported by pleasant warmth and spice, finishes well rounded, floral, and dry

Blanche (White) Gluten-Free 5% ABV 13 IBU Glutenberg Craft Brewery, Montréal, QC \$8.00

The Glutenberg White's distinction lies in its quinoa and amaranth composition, which endows it with a noticeable grainy profile, ensuring a steady mouth-feel. Soft and refreshing, with hints of coriander and curaçao, the White is the perfect nectar to quench your thirst

Strawberry Guava, Hard Seltzer 4.7% ABV Topo Chico Hard Seltzer, Plano, TX

There's nothing more refreshing than the combination of tangy guava and the juicy sweetness of fresh strawberries. We mixed these flavors and added sparkling bubbles to create a hard seltzer with a crisp, clean taste

Black Cherry, Hard Seltzer 5% ABV White Claw Seltzer Works, Chicago, IL \$5.50

Black Cherry seamlessly balances the tartness and sweetness of a ripe summer cherry. It's the perfect introduction to the crisp, refreshing taste of White Claw® Hard Seltzer

Corona Extra, Lager - American 4.6% ABV 18 IBU Grupo Modelo, Nava, Coahuila de Zaragoza \$5.00

Corona Extra Mexican Beer is a crisp, clean and well balanced cerveza with fruity-honey aromas and a touch of malt, making it a great tailgating beer, beach drink or barbecue refreshment

Molson Canadian, Lager - American 5% ABV 15 IBU Molson Coors Canada, Toronto, ON	\$5.50
Molson Canadian is made from the best this land has to offer: Canadian water, prairie barley, and no preservatives. The result is a beer as clean crisp and fresh as the country it comes from. Molson Canadian. Made from Canada	
Corona Light, Lager - American Light 4.1% ABV 18 IBU Grupo Modelo, Nava, Coahuila de Zaragoza	\$5.00
Corona Light Mexican Beer makes every day the lightest day with its distinctive hop flavor and pleasant fruity-honey aroma. This easy-drinking beer pairs well with spicy food and citrus dishes	
Flight, Lager - American Light 4.2% ABV Yuengling Brewery, Pottsville, PA	\$4.75
Heineken, Lager - Pale 5% ABV 19 IBU Heineken, Zoeterwoude, Zuid-Holland	\$5.00
Heineken is a 5% ABV euro pale lager, made by Heineken International since 1873. It is available in a 4.3% alcohol by volume, in countries such as Ireland. It is the flagship product of the company and is made of purified water, malted barley, hops, and yeast. In 1886 H. Elion finished the development of the Heineken A-yeast. This is the yeast that is still used for the beer. The beer is force carbonated. It is popular in the United States, Europe and Middle Eastern countries	
Heineken 0.0 Non-Alcoholic Beer, Heineken, Zoeterwoude, Zuid-Holland	\$5.00
Het bijzondere aan Heineken 0.0 is dat het bier dubbel wordt gebrouwen met de beroemde Heineken A-gist. Vervolgens wordt de alcohol aan het einde van het brouwproces verwijderd om de beste smaak te krijgen	
Tweak (Bourbon Barrel Aged) Stout - Imperial / Double Coffee 17.5% ABV 65 IBU Avery Brewing Co., Boulder, CO	\$31.50
Stout with coffee added, aged in bourbon barrels	
Barrel Aged Moose Boots, Stout - Imperial / Double Pastry 13% ABV Prairie Artisan Ales, Krebs, OK	\$29.50
Barrel aged imperial stout maple syrup, toasted almonds and vanilla	

DRINKS 5

Wells	\$3.50
Domestic Drafts	\$3.50
House Wines	\$3.50
\$1 Off Call Liquors	
\$10 & Under	
Discounted Drafts	
\$0.50 Up To \$1	

SUNDAY 1

Domestic Drafts	\$3.50
------------------------	---------------

MONDAY 2

Discounted Craft Beer	
Domestics Including Shiner	\$3.50

TUESDAY ¹

\$2 off Tower Shots All Day

AVAILABLE OPTIONS

Fireball: \$4.00
Deep Eddy Ruby Red: \$4.50
Absolute Lime: \$4.50
Buffalo Trace: \$4.50
Jager: \$4.50
Jamerson: \$6.00
Crown Apple: \$6.00
Patron: \$10.00

WEDNESDAY ¹

50% Off Select Wines by the Bottle

THURSDAY ¹

Texas Vodkas All Day

\$5.00

FRIDAY ¹

Reverse Happy Hour

11:00 am to 5:00 pm

PRIVATE DINING ³

Pasta Buffet

\$19.99

chicken alfredo over rotini and red meat sauce over rotini with salad and garlic bread

BBQ Buffet

\$23.99

2 meats (brisket, sausage, or pulled pork) and 2 sides (potato salad, pinto beans, coleslaw, mac & cheese, mashed potatoes)

Fajita Buffet

\$26.99

chicken and either steak or BBQ, rice, beans, shredded cheese, pico de gallo, guacamole, sour cream, salsa, chips & queso

LIMITED MENU ¹²

Chicken Fried Steak #1

\$18.50

Hand breaded and topped with cream gravy. Served w/ mash potatoes, fried okra, and bread

Shrimp & Grits #1

\$18.50

5 grilled shrimp served over homemade cheese grits

Bacon Cheeseburger

\$18.50

cooked medium well with your choice of Swiss or Cheddar cheese served w/ hand cut fries

Brisket Enchiladas

\$18.50

3 brisket enchiladas topped w/ a sour cream sauce and served with rice & pinto beans

Chicken Alfredo	\$18.50
grilled chicken served over rotini pasta w/ garlic toast	
House Salad #1	\$18.50
Grilled chicken, roasted poblano, grilled onions, tomatoes, garlic croutons, cheese, cucumbers, and hardboiled egg. Choose ranch or blue cheese dressing	
Chicken Fried Steak #2	\$22.50
Hand breaded and topped with cream gravy. Served w/ mash potatoes and cream corn, and bread	
Flat Iron Steak	\$22.50
cooked medium & served w/ hand cut fries and broccoli	
Shrimp & Grits #2	\$22.50
6 grilled shrimps served over green homemade cheese grits	
Buffalo Meatloaf	\$22.50
wrapped in Applewood smoked bacon, topped w/ pan gravy, and served w/ mashed potatoes and cream corn, and bread	
Grilled Salmon	\$22.50
served with rice and steamed broccoli	
House Salad #2	\$22.50
Grilled chicken, roasted poblano, grilled onions, tomatoes, garlic croutons, cheese, cucumbers, and hardboiled egg. Choose ranch or blue cheese dressing	