**SMALL PLATES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brewpub pickled vegetables  (V+)</td>
<td>3</td>
</tr>
<tr>
<td>Ale house queso, roasted poblano peppers, crispy corn tortillas  (V)</td>
<td>6 for 8 oz</td>
</tr>
<tr>
<td>Brussels sprouts, citrus-chili butter, toasted sesame seeds, ají amarillo sauce (V)</td>
<td>8</td>
</tr>
<tr>
<td>Hatch chili pimento cheese, scallions, grilled bread  (V)</td>
<td>8</td>
</tr>
<tr>
<td>Smoked chicken wings, with choice of sauce: Korean BBQ, H-Town hot, stout BBQ, chipotle honey</td>
<td>6 each</td>
</tr>
<tr>
<td>Smoked gouda mac &amp; cheese, browned butter breadcrumbs, crispy house bacon</td>
<td>9</td>
</tr>
<tr>
<td>Chef’s lunch box, house smoked duck ham, hatch chili gouda cheese, fruit preserves, dried fruit, mixed nuts, spicy beer mustard, brewpub pickles, grilled bread</td>
<td>15</td>
</tr>
</tbody>
</table>

**ARTISAN PRETZELS & POUTINES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow cooked duck confit poutine, black pepper duck gravy, curds, house fries</td>
<td>14</td>
</tr>
<tr>
<td>*Wild mushroom poutine, black garlic-truffle butter, Texas goat cheese, house fries, sunny side farm egg (V)</td>
<td>13</td>
</tr>
<tr>
<td>“Everything” pretzel, spicy beer mustard, ale house queso (V)</td>
<td>12</td>
</tr>
</tbody>
</table>

**LARGE PLATES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Grilled 44 Farms Texas hanger steak (7 oz), house fries, wild mushrooms, black garlic-truffle butter</td>
<td>24</td>
</tr>
<tr>
<td>Chicken fried chicken, smoked gouda Grits, caramalized shallot and shaved brussel sprouts, chipotle honey, crispy carrot chips</td>
<td>18</td>
</tr>
</tbody>
</table>

**HANDHELDs**

served with house fries

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>*L.G. Burger, half-pound 44 Farms Texas beef patty, oaxaca &amp; cheddar cheese, beer braised onions, house pickles, bacon mayo, house brioche</td>
<td>15</td>
</tr>
<tr>
<td>ADD: Fried egg</td>
<td>1</td>
</tr>
<tr>
<td>House cured bacon</td>
<td>2</td>
</tr>
<tr>
<td>44 Farms Texas Steak Melt, wild mushrooms, beer braised onions, ale house queso, jalapeño cheddar Texas toast</td>
<td>16</td>
</tr>
</tbody>
</table>

**SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House fries</td>
<td>6</td>
</tr>
<tr>
<td>Roasted vegetables</td>
<td>6</td>
</tr>
<tr>
<td>House bacon &amp; duck fat fried rice</td>
<td>8</td>
</tr>
</tbody>
</table>

**KIDS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Texas beef burger or cheeseburger, house fries</td>
<td>7</td>
</tr>
<tr>
<td>Chicken tenders, house fries, choice of sauce</td>
<td>7</td>
</tr>
</tbody>
</table>

**SWEETNESS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Freshly baked Texas Pecan-Double Chocolate Chip Cookies</td>
<td>6     (please allow 20 min)</td>
</tr>
<tr>
<td>Passion fruit “Hera’s Nectar” Sorbet</td>
<td>5</td>
</tr>
<tr>
<td>Raspberry Coconut “Magic Flip” Sorbet</td>
<td>5</td>
</tr>
<tr>
<td>Ancho Chili Sugar Cro-nut, deep-fried cro-nut coated with ancho chilli sugar and honey drizzle</td>
<td>8</td>
</tr>
</tbody>
</table>

**SUPPORT LOCAL**

We proudly produce the majority of our menu items in house

We also support these amazing Texas businesses:

- 44 Farms Black Angus Cattle Ranch, Heartbrand Akaushi Texas Wagyu Beef, Houston Dairymaides, Pure Luck Dairy Farm, The Mozzarella Co, Slow Dough Bakery, Kitchen Pride Mushroom Farm

**9.23.2020**

**ADDITIONAL**

- Gluten Free
- Dairy Free
- Vegetarian
- Vegan

**NOTES**

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

We Are A Card Only Establishment
**Edgeless IPA**

**NEIPA**

6.8% ABV | $5 TO GO

Juicy and with lots of hop character. Taste and bitter fades with each sip.

**Body**

- Hops
- Malts
- Color

**Blurry Eyes**

6.8% ABV | $5 TO GO

A prototype for the modern NEIPA, hazy with lots of juicy hop character, a touch of bitterness and very persuasive.

**Body**

- Hops
- Malts
- Color

**Double Vertigo**

5.2% ABV | $5 TO GO

New England Double IPA. Hazy pale yellow in color with even more juicy fruit flavors and aromatic.

**Body**

- Hops
- Malts
- Color

**Peach Milk Shake IPA**

4.3% ABV | $5 TO GO

The Milkshake of late night dreams! Vanillaey, creamy & fruity. Contains: Lactose

**Body**

- Hops
- Malts
- Color

**Athena’s Elixir**

5.8% ABV | $5 TO GO

Sweet Cherries, tart limes and lactose all come together for a super refreshing kettle sour. Contains: Lactose

**Body**

- Hops
- Malts
- Color

**Her’s Nectar**

4.5% ABV | $4 TO GO

Juicy orange and banana notes dominate. Not too bitter, It's been a pleasure meeting you.

**Body**

- Hops
- Malts
- Color

**You Had Me At Hello**

4.8% ABV | $4 TO GO

So easy to drink, you think you’re in beer heaven! Slight malt, some citrus, quenchable. Let’s go outdoors!

**Body**

- Hops
- Malts
- Color

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**Lil’ Star**

**AMERICAN STOUT**

4.5% ABV | $4.5 TO GO

Roasty coffee and chocolate. Easy to drink dark beer.

**Get’n Jiggy**

**HAZY WEST COAST PALE ALE**

5.6% ABV | $4.5 TO GO

A hazy west coast pale ale with a soft mouthfeel, hoppy fruit character, medium bitterness and dry aftertaste.

**Ale of Skye**

**STRONG SCOTCH ALE**

6.2% ABV | $5 TO GO

A roaring fire, a soft blanket, nowhere to be at the moment. Snuggle up to this warm and malty amber beer.

**Magic Flip**

**DRY HOPPED LAGER**

5.2% ABV | $5 TO GO

Lemon Citrus taste with an herbal note. A clean finish leaves you wanting more.

**Sparkle Motion**

**AMERICAN SPARKLING ALE**

4.8% ABV | $4 TO GO

Crisp, light, and easy to drink. Sometimes I doubt your commitment to Sparkle Motion!

**Nitro Horchatanita**

**HORCHATA GOLDEN ALE**

4.5% ABV | $5 TO GO

Cinnamon, lactose, and a touch of nutmeg combined with caramel malts on Nitro for a creamy mouth feel. Contains: Lactose

**Air Brake**

**AMERICAN WHEAT**

4.8% ABV | $5 TO GO

So easy to drink, you think you’re in beer heaven! Slight malt, some citrus, quenchable. Let’s go outdoors!

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**SODA & JUICE**

**Texas Squeeze Apple Juice**

3

Waterloo Original Sparkling Water

3

Dublin Cherry Limeade

3

**Saint Arnold Root Beer**

3

**Dublin Cola**

3

**Dublin Lemonade**

3

**Dublin Cherry Limeade**

3

**Texas Squeeze Apple Juice**

3

**4 Pack of 16 oz Cans**

Pick any 4 beers for $16

Add: $1 per Double Vertigo
Add: $1.5 per Hera’s Nectar
Add: $1.5 per Peach Milkshake IPA

**6 Pack of 16 oz Cans**

Pick any 6 beers for $21

Add: $1 per Double Vertigo
Add: $1.5 per Hera’s Nectar
Add: $1.5 per Peach Milkshake IPA

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**WINE**

Kuhlman Cellars, Cinsault Rose, Texas High Plains, TX, 2018 | 9

Kuhlman Cellars, Calcaria White Blend, Texas High Plains, TX, 2018 | 10

Kuhlman Cellars, Malbec-Merlot, Texas High Plains, TX, 2016 | 11

Duchman Family Winery, Grape Growers Blend, TX | 11

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**You Had Me At Hello**

**BELGIAN IPA**

5.8% ABV | $5 TO GO

Sweet orange juice and jam, mango and lots of tartness. Creamy, full bodied but easy to drink. Contains: (lactose)

**Body**

- Hops
- Malts
- Color