

# 2022

## — MAIN —

### FIRSTS

#### Unlimited Chips & Salsa

Housemade corn tortilla chips with red and green salsa. 7.00

**Add Bubba's Queso.** 5.00

#### Traditional Charcuterie

Cured meats, cheeses, nuts & fruits. Constantly changing

**For Two.** 19.00 **For Four.** 32.00

#### Southwestern Egg Rolls

Chicken, cheese, corn, black bean pico with cilantro lime ranch. 2 per order 12.00

#### Cheeseburger Egg Rolls

Beef, cheese, bacon & onion. Served with Thousand Island dressing. 2 per order. 12.00

#### Wisconsin Cheese Curds

Hand battered cheese curds served with ranch or marinara sauce. 10.00

#### Not Your Average Sprouts

Brussell Sprouts, bacon, nuts, parmesan cheese & sweet chili glaze. 10.00

#### Loaded Fries or Nachos

Smoked queso and pico. Drizzled with cilantro lime ranch. 10.00

**Add Chicken** 3.50 **Add Blackened Shrimp** 5.00 **Add Brisket** 6.00 **Add Mahi Mahi** 5.00

#### Boudin Ball Flight

3 boudin balls deep fried. 1 Hot Cheeto, 1 parmesan & 1 cajun. \$12.00

#### Brisket Flatbread

Brisket, bacon, caramelized onions, cheese, jalapeno & BBQ sauce. 17.00

#### Caprese Classic Flatbread

Parmesan, tomato, mozzarella, basil, balsamic & olive oil. 12.00

**Add Chicken** 3.50

#### Q's Quesadilla

Large Tortilla filled with cheese, bacon, queso & BBQ sauce with ranch. 10.00

**Add Chicken** 3.50 **Add Blackened Shrimp** 5.00 **Add Brisket** 6.00

#### Traditional or Boneless Wings

Hand tossed wings in your choice of sauce. Served with celery, carrots & ranch.

**6 traditional wings.** 11.00 or **12 traditional wings.** 18.00 **12 boneless wings.** 12.00

**Choice of sauce:** Buffalo - Korean BBQ - Mango Habanero - Parmesan Garlic - Sweet Chili

### KIDS

**Chicken Tenders-** 2 Chicken tenders served with french fries. 9.00 **Extra tender** 2.00

**Grilled Cheese-** Texas toast and cheddar served with french fries. 8.00

**Pepperoni Pizza-** Mozzarella, pepperoni & marinara sauce. 8.00

**Penne Pasta-** Penne pasta tossed in butter or marinara sauce. 7.00

### SANDWICHES & MORE

#### Miracle City Fried Chicken Sandwich

Chicken breast marinated in a secret sauce, hand breaded & topped with Bread & Butter pickles on a brioche bun with chipotle aioli on the side. 15.00

#### Keali's Grilled Chicken BLT

Chicken breast with bacon, lettuce, tomato, gouda & cilantro lime on Texas Toast. 16.00

#### Bickley's Brisket Grilled Cheese

Smoked brisket, gouda, white cheddar, BBQ sauce & caramelized onions on Texas Toast. 15.00

#### Say Cheese

A grilled cheese with smoked gouda & white cheddar on Texas Toast.

\*Served with our chef inspired, world famous creamy tomato basil soup. 12.00

#### 202 Bacon Jam Burger

All-beef burger topped with bacon jam, smoked gouda, lettuce, onion, tomato, bacon & garlic aoli on a brioche bun. 16.00

#### Build Your Own Burger

All-beef burger on a brioche bun. 14.00

**\*All Sandwiches served with fries, side substitutions available upon request\***

**\*Sub gluten free bun on any sandwich. 4.00**

#### Cajun Shrimp Pasta

Southern shrimp, sausage & peppers over a bed of penne pasta tossed in a chili cream sauce. 18.00

**\*Sub gluten free pasta. 4.00**

#### Tacos

3 tacos on corn or flour tortillas. Served with slaw, salsa, avocado & lime on the side

**Brisket** 15.00 **Chicken** 14.00 **Shrimp** 17.00 **Mahi Mahi** 18.00

#### Loaded Southwestern Wrap

Tortilla, grilled chicken, corn, black bean pico, tomato, onion & cilantro lime ranch. 12.00

#### Caesar Salad

Romaine, parmesan, capers, sundried tomatoes, Caesar dressing & croutons. 12.00

**Add Chicken** 3.50 **Add Grilled Shrimp** 4.50

#### Southwest Salad

Mixed greens, corn, black bean pico, cheese, avocado, tortilla chips & cilantro lime ranch. 12.00

**Add Chicken** 3.50 **Add Grilled Shrimp** 4.50

### MAIN COURSE

Pick your protein, sauce & two sides:

**Half Chicken** 25.00

**Mahi Mahi** 25.00

**Shrimp (10)** 24.00

**Porkchop** 24.00

**\*Mahi Mahi, Shrimp & Porkchop can be blackened, grilled or fried\***

**Choice of sauce:** Chimichurri - Sweet Chili Cream - Mango Chutney Cream

### SIDES

Jasmine Rice 5.00

Sauteed Broccoli 6.00

French Fries 5.00

Roasted Red Potatoes 6.00

Lemon Pepper Zucchini & Squash 6.00

Cajun Penne Pasta 7.00

House Salad 6.00

Caesar Salad 6.50

Creamy Tomato Basil Soup 6.50

### DESSERT

**Hodge's Cheesecake-** NY style cheesecake with whipped cream & a strawberry drizzle. 5.00

**Sundae Funday-** Vanilla ice cream topped with chocolate chunk cookies & chocolate drizzle. 6.00

**Hooked on Lava Cake-** Chocolate molten lava cake with whipped cream. 9.00

# OLD FASHIONEDS

## Handcrafted

Bulleit Rye whiskey, sugar, Angostura bitters & orange bitters. 13.00

## Smoked Plum

Knob Creek Rye whiskey, Disaronno & plum. Smoked for a flavor explosion! 15.00

## Summertime

Peach infused Buffalo Trace bourbon, bitters & thyme. Smoked. The livin's easy! 15.00

## Amor Prohibido (Tequila)

Don Julio blanco tequila, Ghost tequila, agave & a mix of bitters. It's a forbidden kind of love. 15.00

## PB&C

Bulleit Bourbon, Screwball Peanut Butter Whiskey & chocolate bitters. 15.00

## Cherry Cola

Maker's Mark, Disaronno, cherry bitters & a splash of coke. 15.00

## Irish Coffee

Coffee infused Jameson Irish Whiskey, cinnamon & toasted chocolate almond bitters. 14.00

## Elderflowers

Jefferson Reserve, St. Germain liqueur, Angostura bitters & lemon bitters. 15.00

## Black Walnut

Knob Creek Bourbon, orange bitters, black walnut bitters, maple syrup & rosemary. 14.00

## Japanese

Toki Suntory Whisky, sugar, Angostura bitters & orange bitters. 15.00

# MAINSTAY COCKTAILS

## Pineapple Jalapeno Margarita

1800 Silver tequila, jalapeno, pineapple, tajin & sweet and sour. The perfect blend of sweet and spicy! 13.00 **Mocktail** 7.00

## Lavender Rain

Ok... It's not Purple Rain but it definitely rocks! Smirnoff Vodka, lavender & lemon juice. 12.00 **Mocktail** 6.00

## Main St. Mule

Tito's Vodka uniquely blended with ginger beer, lime & watermelon. A distinctive drink with a tropical flare! 12.00

## Strawberry Sunset Mule

Tito's vodka, strawberries, house made sweet and sour, peach & ginger beer. It's as pretty as the Texas sky! 12.00

## Black Betty

Blackberry infused Proper 12 whiskey, lemon, rhubarb bitters & rosemary. Bam-ba-lam! 13.00 **Mocktail** 7.00

## The Fuzz

Tanqueray gin, lemon, egg white & soda. Our take on a classic gin fizz to make you feel all warm and fuzzy. 13.00

## Spring Break '95

Ghost tequila, watermelon, aloe vera water, tajin & chamoy. The 90's called. They want their playlist back. 14.00

## I Love Ricky

Our take on a classic mojito. Bacardi rum, cilantro, lime, mint & soda. Lucy who? 12.00 **Mocktail** 6.00

## The Isaac

Paying tribute to a pioneer! Buffalo Trace bourbon enhanced with rosemary, honey & lemon. 14.00

## Chipotle Pineapple Ranch Water

Ranch Water with a twist! 1800 silver tequila, Topo Chico, tajin & pineapple chipotle. 12.00 **Mocktail** 7.00

# MOCKTAILS

## The Zinger

Grapefruit juice, muddled mint, lime and tonic water. 7.00

## P's Miracle Elixir

Cactus pear, pomegranate, lime & Topo chico 8.00

## Pineapple Monster

Pineapple juice, ginger, basil & lemonade. 8.00

# NON-ALCOHOLIC

## Sodas

Coke - Diet Coke - Sprite - Dr. Pepper - Ginger Ale - Coke Zero -  
Tea - Shirley Temple - Topo Chico - Red Bull

## Juice

Cranberry - Orange - Pineapple - Grapefruit - Pomegranate -  
Lemonade - Limeade

# BEER

**Craft/Import-** Karbach Crawford Bach - Karbach Love Street - Karbach Hopadillo - St. Arnold Harmony - St. Arnold Seasonal - St. Arnold Lawnmower - Stella Artois - Blue Moon - Abita Andygator - Abita Strawberry - Shiner Bock - Southern Star Bombshell Blonde - Corona - Dos XX - Pacifico - Angry Orchard - White Claw - Truly - Guinness - Heineken - Heineken Zero

**Domestic-** Michelob Ultra - Coors Light - Miller Lite - Lone Star - Lone Star Light - Bud Light - Yuengling - Yuengling Flight - Ziegenbock

ASK A TEAM MEMBER WHAT WE HAVE ON TAP!

# WINE

## White

6oz/Bottle

**Ca Bianca Moscato**, Moscato D'ast Italy 9.00/34.00

**Kendall Jackson Chardonnay**, California 9.00/34.00

**Taken Chardonnay**, Napa California 11.00/40.00

**Mason Sauvignon Blanc**, Napa California 12.00/42.00

**Kim Crawford Sauvignon Blanc**, New Zealand 13.50/50.00

**The Collection Pinot Grigio**, California 8.00/30.00

## Red

**Cycles Cabernet Sauvignon**, Central Coast California 9.00/34.00

**Joel Gott Cabernet Sauvignon**, Sonoma County California 12.00/42.00

**Niner Cabernet Sauvignon**, Paso Robles California NA/51.00

**Bread and Butter Pinot Noir**, Napa California 9.00/34.00

## Sparkling

**Avissi Prosecco**, Prosecco Italy 9.00/34.00

# CHECK OUT OUR UPCOMING EVENTS

