Food

Breakfast Tacos (2)
served all night
Egg, pepper jack cheese and potatoes with pico de gallo & Verde sauce, $6,
add bacon or sausage $1

Chile con Queso
with house-made tortilla chips
Austin-style traditional queso made with Lone Star beer, $5

Romaine Salad
Romaine, cucumber, tomato, shaved fennel and hard-boiled eggs w/ cucumber vinaigrette, $6

Burger w/ Fried Egg
Choice beef, topped w/ fried egg, crispy fried onions, bacon, $7
add pepper jack cheese $1, add hand-cut fries $2

Brisket Tacos (2)
Guajillo rubbed slow smoked brisket with lettuce, cilantro, Cotija cheese, pico de gallo and Verde sauce on corn tortillas $6

Grown Up Grilled Cheese Sandwich
Grilled Fontina cheese on sourdough with bacon and dill pickle $5, add hand-cut fries $2

Cocktails

Panco and Lefty
Espolón Reposado tequila, Drambuie, chipotle syrup, lemon juice and orange bitters, $11

She Asked Me for Water...
Rittenhouse Rye Whisky, Applejack, maple syrup, orange and Angostura bitters, $11

Raised By Wolves
Espolón Blanco tequila, illegal Mezcal Joven, agave nectar, Angostura and orange bitters, $12

The Green Grass
Tito’s vodka, St Germain, lemon juice and cucumber purée, $12

The Fun of Watching Fireworks
Plymouth gin, yellow chartreuse, lemon juice, pepper jelly, bitters, $1

Plus an eclectic selection of liquors, wine and a rotating local & specialty craft beers. Ice cold Lone Star and Tito’s Vodka always available.

Currently featuring a solid collection of well-made tequilas, single malt scotches and artisan whiskies/ryes. We’re passing on a few over-marketed brands. If we don’t love it, we’re probably not gonna ask you to love it.