



Get This Rodeo Started

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Tumbleweeds 12.95

6 Deep fried hash browns, stuffed with bacon bits, corn, jalapeno and cheddar. Mexican sour crema dip with cotija cheese & a splash of hot sauce.

Wagon Wheel 13.50

Thin, crispy, grill-fried cheese wheel of cheddar, gouda, and parmesan. Sprinkled with bacon, green onions and a dollop of jalapeno cream cheese.

Fried Pickles 10.95

Thick cut, zesty, bread and butter dill pickles deep fried to crunchy perfection. Served with house-made chipotle ranch dip.

Quail Breast Medallions 13.95

Hand dipped panko crusted quail breast medallions, deep fried to a golden brown, served with a house-made creamy, smoky, Chipotle-horseradish sauce.

Mozz Cheez Sticks 11.95

8 Creamy and crunchy mozzarella sticks deep fried in peanut oil and served with a house marinara dipping sauce.



Thirst Quenchers

Fountain Drinks	3
Bottled Soda	3.5
Sparkling Waters	3.5
Dublin Soda	3.5
Bottled Water	1

Got a Sweet Tooth ?

Take a look at today's selection of yummy fresh mini-pies from the Pie Peddler in Glen Rose 8

16 oz. Milk Shakes 6.50

Chocolate, Caramel, Strawberry, Oreo, Peanut Butter & Vanilla Old school.

Burgers with Attitude **

Truly unique creations on a 1/3 lb plus hand-pressed patty, made with lean Texas Angus beef. Served on a Kaiser bun with your choice of thick cut twisted “sidewinder” fries or sweet potato fries. Thick cut beer battered onion rings add 1.75

Get wild!! Substitute Elk +5, Axis +4, Bison +4, or Lamb + 4

For the light eater, we have a 1/4 lb version of each for \$2 less...

For the big eater, we have a 1/2 lb “double smash” for \$2 more...



Doc Holiday 14.50

Thick-cut beer battered onion rings on top & bottom of an angus patty & a touch of BBQ, on a nest of southwest Curly Bill sauce.

It's yer Huckleberry.

Glazed n Confused 14.95

Featuring a plump glazed donut as a bun with creamy peanut butter base, bacon, raspberry chipotle sauce on top with melted provolone.

Lambo 16.95

Greek Tzatziki sauce on a toasted bun with tomato, red onion slice, fresh spinach leaves, feta cheese crumbles adorning a ground lamb patty.

Johnny Ringo 16.95

Bacon, fresh grilled jalapenos, grilled onions, pepperjack cheese & an egg on top. Floating on a bed of chili cheese Fritos and ranch.

Where the Buffalo Roam 16.95

A free range bison patty on our house smokey range sauce. Topped with pickled jalapenos and burnin' hot Carolina Reaper cheese.

Lettuce, tomato slice, onion.

.3:10 to Bluff Dale 14.95

Fresh jalapenos, bacon, grilled onions, jalapeno-horseradish, chipotle ranch, fresh spinach leaves, tomato, & melted pepperjack cheese.

Annie Oakley 14.95

Creamy fried cheese stix covered in marinara sauce on patty floating on a toasted bun with jalapeno-ranch and garlic aioli

The Classic 12.50

Hand pressed angus patty, with mayo, mustard, lettuce, red onion, tomato, and your choice of cheese.



The Real Lone Ranger 15.50

A tribute to Bass Reeves. Bacon, an onion ring, a light drizzle of raspberry chipotle, melted pepperjack on a bed of green leaf lettuce, jalapeno cream cheese on the bun

Wild Bleu Yonder 17.50

Featuring free range axis deer, a tumbleweed potato patty, “fried” bleu cheese, lettuce, tomato, raspberry sauteed onions and sriracha cream cheese on a toasted bun.

Big Jim French 13.50

Ya like French Dip?...Here's the burger version. Grilled onions & mushrooms, Swiss and garlic aioli. AuJus on the side
Sit, dip and enjoy.

Western Union 14.50

Double BBQ. Honey Bourbon & Memphis BBQ battle for your attention.
Grilled onions, tomato & melted cheddar.
Add pineapple for \$1. Paniolo style

Bleu Garlic Elk 16.95

Garlic aioli sauce, melted bleu cheese, grilled onions, lean free-range elk, lettuce & tomato.

Little Yellow Jacket 15.50

Grill-fried shredded cheeses, draped over bacon, grilled onions, tomato slice and fresh spinach.
Floating on jalapeno cream cheese.

Smokey & The Bandit 14.95

Another cheesy favorite. Featuring Gouda & Havarti cheeses, blanketing maple-glazed bacon, with a maple mayo, lettuce, tomato & onion.

Crazy Horse 13.95

Blending grilled onions, mushrooms, & pepperoncini's, with melted pepperjack cheese over them, we place this blend on a burger with chipotle horseradish & lettuce as a saddle.

**Hamburgers are cooked to order. Consuming raw or under cooked meats, poultry, eggs, or any other animal foods may increase your risk of foodborne illness, especially if you have certain medical conditions or are susceptible to foodborne illness. In extreme cases, foodborne illness may lead to death. **



Sandwiches & Salads

Sandwiches come with thick cut twisted “sidewinder” fries
or sweet potato fries. Thick cut beer battered onion rings +1.75
Bountiful salads with or fried chicken or quail tenders +2 or blackened salmon +2

Texas Jack 15.95

Grilled turkey slices, bacon strips, Gouda cheese with lettuce, tomato and southwest “Curly Bill” sauce.

Chicken Bacon Ranch 14.95

House marinated grilled chicken with bacon, provolone and ranch dressing on a Kaiser bun

Reuben H Burrow 16.95

Thin sliced pastrami, blended with crisp sauerkraut, smothered in Swiss on German farm rye with a kickin’ southwest sauce.

Named for a famous train robbin’ outlaw

Tatanka Chicken 14.95

Buffalo sauce-tossed chicken, grilled or fried, on scratch sourdough, melted provolone, ranch, lettuce, tomato & onion.

Nashville Hot Chix 14.95

Fried chicken tossed in sweet, smokey, spicy house made Nashville hot sauce, pickles, cooling cole slaw, and honey mustard on a toasted kaiser bun.

Patty Melt 16.95

9oz. ground beef patty with grilled onions, melted Swiss, chipotle ranch
On German rye or scratch sourdough.

Salads

Aristotle’s Heart 14.95

Greek style. Spinach-lettuce blend, Artichoke hearts, kalamata olives, sun-dried tomatoes, crumbled feta, Avocado-oregano-red wine oil vinaigrette.

Apple Bacon Spinach 14.95

Fresh spinach, green apples, bacon bits, red onion, walnuts, dried cranberries, crumbled feta cheese, & raspberry vinaigrette.

Pecan Maple Apple 14.95

Chopped romaine blended with caramelized pecans, green apples, maple-balsamic dressing, red onion, & Parmesan cheese.

Alamo Caesar 13.95

Romaine & spinach tossed in a poblano Caesar dressing & croutons

Southwest 14.95

Chopped romaine, southwest corn, pico de gallo, grated cheddar, tortilla strips with southwest & jalapeno ranch dressing.

Pizza

We roll out and hand prepare every fresh pizza we make.
Be brave and get creative...!! Pizza’s come in 10” or 16” sizes.

Nashville Hot Pizza 18.95/29.95

Deep-fried Nashville hot chicken pieces, pickles, dill aioli, honey-mustard sauce, mozzarella cheese

Buffalo Chicken 18.95/29.95

Fried chicken pieces baked in buffalo wing sauce, Garlic alfredo sauce base, & mozzarella cheese.

Veggie Pie 15.95/26.95

Mushrooms, olives, fresh spinach, tomato, bell peppers, red onions, & mozzarella cheese.

Plato’s Pie 15.95/26.95

Fresh spinach, Greek Tzatziki sauce, artichoke hearts, sun-dried tomatoes, kalamata olives, mozzarella cheese, drizzle of hot sauce
Add chicken or lamb \$2

Cheese 11.95/22.95

Build your own: mushrooms, olives, spinach, pineapple, green chili, jalapenos, onion, bell peppers, Italian sausage, pepperoni, Canadian bacon, and ground beef.
1 top - 14.95/25.95, 2 top - 15.95/26.95
3 top - 16.95/27.95, Each add +2

Meat Me Up 17.95/28.95

Italian sausage, pepperoni, Canadian bacon, ground beef, marinara, & mozzarella.

Patriots Are Rising 18.95/29.95

Mushrooms, olives, spinach, bell peppers, tomato, onion, Italian sausage, pepperoni, Canadian bacon, ground beef, marinara sauce, & mozzarella cheese.





Entrees

All entrees come with a choice of 2 sides and a cornbread pancake.
Add a fresh small garden salad for \$3

Elk Medallion 19.95

6oz. House-marinated elk medallion, pan seared to your liking.
Due to the lean nature of elk, we suggest ordering this entree
cooked medium or medium rare.

Pork Chop 14.95

6 oz. pork chop cut off the loin, seasoned to perfection & topped with your choice of
peppered white country or jalapeno gravy.
Try it grilled & coated in our house seasoning or deep fried in buttermilk & flour.

Blackened Salmon 16.95

Grilled salmon filet seasoned with a tasty blend of smoky, sweet,
and spicy house-made blackened seasoning and topped with fresh pico de gallo.

Country Fried Wagyu Steak Cutlet 16.95

Beeman Ranch HeartBrand meat from South Texas has produced a superior Akaushi beef for
decades. We hand batter a 1/4lb. steak cutlet in buttermilk & seasoned flour
then deep fry it to a golden perfection.
Your choice of peppered white country or jalapeno gravy.

Salisbury Steak 18.95

Tender 9oz. Beeman Ranch HeartBrand Akaushi Wagyu ground beef patty,
lightly seasoned, topped with grilled onions & mushrooms,
smothered in our classic brown gravy.

Wagyu New York Strip 29.95

10-12oz. Hand cut from the loin, Beeman Ranch Akaushi Wagyu New York strip,
perfectly marbled & seasoned with our house-made, smokey, mesquite blend.
Grill seared and cooked to your liking.
suggest medium rare for the fullest flavor experience.

Sides

Garlic Mashed Potatoes
Grilled Zucchini with Onions
Sautéed Green-beans
Honey-bourbon Baked Beans

Southwest Grilled Corn
Crispy Deep Fried Okra
Sautéed Spinach & Tomatoes
Green Apple Cole Slaw

Beer & Wine



Coors Light, Miller Lite, Ultra 5
Shiner Bock, Dos XX, 6
Yeungling Lager, Blue Moon 6
Shiner Lemon Shandy 6
Revolver Blood n Honey 7

“Menage” Red Blend 7
Trinity Pinot Grigio 5