

# APPETIZERS

- DIABLOS TEJANOS..... \$8.99**  
Our unrivaled version of stuffed jalapenos. Three cheese, herbs and spices fried to a golden brown and served with smoky ranch dressing, carrots and celery sticks.
- TEXAS TWO STEP ..... \$8.99**  
A half-dozen handmade pork tamales with tortilla chips, and fresh homemade salsa and black bean dip. Add buffalo chili con queso for \$1.50
- FRESH MADE TO ORDER GUACAMOLE..... \$9.99**  
Prepared right at the table by one of our L ★ W's ranchhands.
- BARBARA BUSH'S FRIED GREEN BEANS..... \$7.99**  
Fresh green beans lightly splashed with L ★ W's marinade, rolled in bread crumbs and deep fried, served with smoky ranch. You've got to try it!
- COLONEL TERRY'S TEXAS RANGER NACHOS. \$10.99**  
As legendary as their namesake. Fresh tortilla chips topped with your choice of Fajita Beef, Chicken, or Brisket. Refried beans, mixed cheese, guacamole, sour cream, and pico de gallo. Choose Texas-Style or Mexican-Style. Try it Habanero Style for \$1.00
- RANGE FIRE FONDUE..... \$7.99**  
A creamy version of L ★ W's special blend of cheeses, fresh bell peppers, onions, and spices served flaming with fresh hot flour tortillas. Beef, Chicken or Vegetable.
- TEXAS WAGONWHEELS..... \$6.99**  
Dill pickle slices, breaded and deep-fried, served with smoky ranch dressing.
- BEVO BITES..... \$11.99**  
Tenderloin and veggie k-bobs served with L ★ W's homemade BBQ and creamy horseradish sauces.
- BEAUMONT BUGS ..... \$9.99**  
Spicy crawfish tails, battered and deep-fried, served with our cayenne ranch and cocktail sauce on a bed of fries.
- TEXAS "1015" TUMBLEWEEDS ..... \$6.99**  
Sweet Texas "1015" onion rings lightly dusted with garlic pepper and seasoning with cayenne ranch sauce.
- PALO DURO POPCORN ..... \$7.99**  
L ★ W's signature pickled jalapenos breaded and deep fried, served with smoky ranch.
- WILD BOAR QUESADILLAS ..... \$9.99**  
Roasted wild boar, mixed cheese and vegetables in a grilled flour tortilla. Served with guacamole, sour cream, and pico de gallo. Also available with Beef, Chicken, Brisket, or Spinach.
- CHILI CON QUESO..... \$8.99**  
Authentic queso made with a blend of our Buffalo Chili, fresh jalapenos, onions, tomatoes and cilantro served with chips and salsa. TEXAS TOPPERS Top it off with taco meat, sour cream, or guacamole for \$1.00
- WALTZ ACROSS TEXAS..... \$15.99**  
A Texas-sized sample of appetizers from various regions of the Lone Star State. Wild boar quesadillas, smoked chicken flautas, fried green beans and Beaumont bugs. Served with guacamole and smoky ranch.
- TEXAS HOT WINGS ..... \$9.99**  
One pound of large kettle fried wings dusted with L ★ W's spicy habanero-garlic-lime seasoning. Served with smoky ranch.
- EAST TEXAS POPPERS ..... \$7.99**  
A duo of Okra and Blackeyed Peas both fried and served with L ★ W's smoky ranch.
- LOADED POTATO CHIPS ..... \$8.99**  
L ★ W's homemade potato chips, loaded with mixed cheese, bacon, chives, jalapenos and sour cream.
- CHICKEN FRIED BRISKET BASKET ..... \$9.99**  
Mesquite smoked brisket, sliced thin, breaded and deep fried. Only here at L ★ W! Served on a bed of home-style fries with cream gravy and BBQ sauce for dipping.
- LAREDO TEXAS FLAUTAS ..... \$9.99**  
Two brisket flautas and two chicken flautas, both stuffed with green chilies, cheddar and jack cheese. Served with chili con queso.

# THE WEST TEXAS PLAINS

## TRY OUR TEXAS-SHAPED HONEY CORNBREAD!

These entrees go great with ★ Becker Merlot ★ Jack Daniel's Whiskey ★ Woodford Reserve ★

All steaks are aged, hand cut, seasoned and mesquite grilled for flavor; served with smoked corn on the cob, and a choice of garlic mashed potatoes, skillet potatoes, french fries or baked potato and Caesar or side salad.

**THE TRAILBOSS**..... \$28.99

18oz T-Bone.

**THE COWBOY** ..... \$29.99

16oz bone-in ribeye.

**THE STOCKYARD** ..... \$29.99

8oz center cut filet.

**THE LONGHORN** ..... \$27.99

Center cut 14oz Texas-style strip.

**THE PANHANDLE SPECIAL** ..... \$19.99

A sliced 14oz top sirloin, smoke-marinated, coated with fresh-cracked black pepper.

**SMOKED PRIME RIB PLATE** ..... \$18.99

NOT TRADITIONAL, TEXAS-STYLE! Black Angus prime rib, slow-smoked and grilled, topped with Fall Creek Peppercorn Sauce and served with garlic whipped potatoes and sautéed green beans.

**BUFFALO RIBEYE** ..... \$27.99

12oz Buffalo Ribeye, marinated, then mesquite-grilled, served with sautéed green beans, garlic whipped potatoes and cabernet peppercorn sauce. **As Unique as the Lone Star State!**

### ★ TEXAS TOPPERS ★

**LOAD YOUR BAKED POTATO** ..... \$1.50

**CABERNET PEPPERCORN SAUCE** ..... \$1.25

**SAUTEED MUSHROOMS** ..... \$2.50

**SAUTEED ONIONS**..... \$1.99

**CREAMY HORSERADISH**..... \$1.25

## HILL COUNTRY

These entrees go great with ★ Macallan 12yr or 18yr ★ Glenfiddich 12yr ★ Glenlivet 12yr ★

**THE HUNT, TEXAS** ..... \$25.99

A Hill Country mixed grill. A marinated, mesquite grilled bacon-wrapped jalapeno duck k-bob, smoked venison sausage, and grilled quail. Served with garlic whipped potatoes and Texas Caviar.

**ROASTED WILD BOAR** ..... \$17.99

Marinated then chili rubbed, slow roasted and topped with sautéed mushrooms, grilled onions and cabernet peppercorn sauce. Served with skillet potatoes and sautéed green beans.

**NEW BRAUNFELS BRATWURST** ..... \$16.99

Authentic venison bratwurst cooked in Shiner Bock beer and smoked venison sausage, served on a steaming hot bed of tangy pepper-bacon sauerkraut with smoked corn on the cob.

**FRIO COUNTRY PLATTER**..... \$16.99

One third rack of baby back ribs and a mesquite smoked half chicken brushed with Shiner Bock BBQ Sauce, served with smoked corn on the cob and Shiner Bock beer beans.

**THE BANDERA CHOP** ..... \$14.99

A 12oz bone-in pork chop, slow-smoked then mesquite grilled and dusted with L★W's gourmet grill spice, served with sautéed green beans and garlic whipped potatoes.

**CONJUNTO SAMPLER**..... \$12.99

Flaco Jimenez would be proud. A combo of black-pepper, habanero-cheese and chicken-jalapeno sausages, served with habanero-pepper jack, horseradish and smoked cheddar cheese and spicy mustard.

### AVAILABLE SIDE DISHES

- ★ Steamed Broccoli ★ Sautéed Spinach ★ Shiner Bock Beer Beans ★ Texican Rice ★
- ★ Garlic Whipped Potatoes ★ Skillet Potatoes ★ Baked Potato ★ Sweet Potato Fries ★
- ★ Smoked Corn On The Cob ★ Grilled Vegetables ★ Cole Slaw ★ Refried Beans ★
- ★ Sautéed Green Beans ★ Cilantro-Lime Rice ★ Black Beans ★ Texas Caviar ★
- ★ Homemade Potato Chips ★ Fried Okra ★ Fried Black Eyed Peas ★

Ask your server about our L★W Merchandise and Gift Cards

# THE CROSSROADS OF TEXAS

These entrees go great with ★ Wild Turkey Whiskey ★ Rebecca Creek Whiskey ★

## THE GOVERNOR'S FEAST ..... \$84.99

A family-style dinner for four featuring beef and chicken fajitas, baby back ribs, smoked venison sausage, venison bratwurst and shrimp Texana. Served with refried beans, Texican rice, pico de gallo, sour cream, guacamole and fresh flour tortillas.

## THE BRAZORIA COUNTY ..... \$18.99

Join us in saluting where Texas history began. It is where the first Texas port was established, the Republic of Texas' first capital and where Stephen F. Austin's "old 300" first landed.

Smoked -peppered sirloin, mesquite grilled chicken breast topped with mixed cheese and pico de gallo and spicy cayenne pepper fried shrimp served with steamed broccoli and cilantro-lime rice.

## THE EL PASO ..... \$16.99

Where West Texas meets the Border.

Seasoned and mesquite grilled 8oz Strip topped with sautéed mushrooms and Fall Creek Cabernet peppercorn sauce, served with one beef and one cheese enchilada, Texican rice and refried beans.

## RANCH STEAK AND SHRIMP ..... \$17.99

Mesquite grilled 8oz Strip topped with ranchero sauce, monterey jack cheese and 4 spicy cayenne pepper fried shrimp, served with black beans and cilantro-lime rice.

## THE SAN JACINTO ..... \$16.99

One beef tenderloin k-bob, one boneless Hill Country quail k-bob and one bacon-wrapped cream cheese stuffed jalapeno k-bob served with garlic whipped potatoes and Fall Creek Cabernet peppercorn sauce.

## BIG SPRINGS RANCH BRISKET TRIO ..... \$14.99

Named after the Big Springs Youth Ranch in Leakey, Texas. This plate features L ★ W's mesquite smoked brisket flautas, a spicy brisket taco and chicken fried brisket strips, served with cilantro-lime rice, Shiner Bock beer beans, queso, Shiner Bock BBQ sauce and cream gravy for dipping.

## TYE'S FOOT-LONG HABANERO HOT DOG ..... \$14.99

A Texas-sized all beef hot dog, topped with habanero pico de gallo, buffalo chili and mixed cheese. Served with homemade potato chips.

## JALAPENO BACON MAC & CHEESE ..... \$9.99

Add \$2 for shredded chicken, brisket or grilled shrimp.

# THE BORDER

These entrees go great with ★ Jose Cuervo La Familia Tequila ★ Avion Silver Tequila ★  
★ Partida Reposado Tequila ★ Herradura Reposado Tequila ★

## PRESIDIO TEXAS POBLANO ..... \$12.99

Mesquite grilled poblano pepper stuffed with smoked chicken and L ★ W's signature blend of cheeses, fresh herbs and spices, served with sweet tomatillo salsa, with Shiner Bock beans and Texican rice.

## SPICY CHICKEN & SHRIMP PLATTER ..... \$13.99

Grilled chicken breast topped with a hot and spicy ranchero sauce, mixed cheese and a bacon-wrapped shrimp k-bob, on a sizzling bed of onions served with rice and beans.

## FAJITAS DEL RIO

**BEEF/CHICKEN** ..... \$14.99

**BUFFALO** ..... \$16.99

**SHRIMP** ..... \$16.99

**PORTABELLO** ..... \$10.99

The most famous of Tex-Mex dishes...Our Way! Mesquite grilled beef, chicken, shrimp or buffalo served sizzling on a bed of onions and bell peppers, served with Texican rice, refried beans, sour cream, pico de gallo and guacamole.

## ALAMO CHICKEN ..... \$12.99

Tender chicken breast marinated in L ★ W's San Antonio Rose margarita, served with tomatillo salsa, sautéed green beans and cilantro-lime rice.

## TEJAS BROTHERS PLATTER ..... \$10.99

A border town feast! A beef enchilada, cheese enchilada, handmade tamale and a soft taco, served with Texican rice, refried beans and pico de gallo.

## BRISKET ENCHILADAS ..... \$10.99

Two slow smoked brisket enchiladas, topped with chili con queso and ranchero sauce served with refried beans and Texican rice.

## THE GUADALUPE PLATTER ..... \$10.99

Two sour cream and chicken enchiladas served with Texican rice and refried beans.

# EAST TEXAS PINEY WOODS

These entrees go great with ★ Absolut Vodka ★ Grey Goose Vodka ★

**Join us every Sunday for \$16.99 all you can eat Big Beef Ribs!  
11am until they're gone!**

## **BIG TEX CHICKEN FRIED STEAK/CHICKEN..... \$12.99**

A Texas-sized classic. Served with garlic mashed potatoes and smoked corn on the cob, and smothered in homemade cream gravy.

## **CADDO LAKE CATFISH..... \$12.99**

Fresh farm raised Texas catfish tenders, deliciously seasoned and served with fries, and our fresh homemade cole slaw and Texas-shaped honey combread.

## **BABY BACK RIBS..... \$19.99**

Tender, baby back ribs, slow smoked to perfection then grilled over mesquite wood with Shiner Bock BBQ sauce. Served with cole slaw and corn on the cob.

## **SMOKED BBQ BRISKET..... \$12.99**

Mesquite slow-smoked brisket smothered in our Shiner Bock BBQ sauce. Served with Shiner Bock beer beans and cole slaw.

## **ATHENS ORIGINAL HAMBURGER..... \$10.99**

The true birthplace of the hamburger. A half pound of chopped sirloin on our signature jalapeno cheese bun, served with fries and Shiner Bock beer beans.

Also available with grilled, blackened, or fried chicken breast.

Texas Buffalo...\$11.99

Add avocado, bacon, cheese, or chili...\$1.00

## **CHICKEN TENDER PLATTER..... \$9.99**

Served with fries, Shiner Bock beer beans, and cream gravy.

# TEXAS GULF COAST

These entrees go great with ★ Bacardi Superior Rum ★ Dripping Springs Gin ★

## **HABANERO FISH TACOS..... \$13.99**

Blackened tilapia on fresh flour tortillas, topped with a lime-slaw mix and spicy habanero sauce. Texas caviar and Texican rice. **VERY SPICY.**

## **GULF COAST TEXAS TILAPIA..... \$13.99**

Fresh, hand cut, tilapia coated with garlic, herbs and spices, pan-seared and served with skillet potatoes and cole slaw.

## **GRILLED SHRIMP TEXANA..... \$15.99**

Fresh Texas gulf shrimp tossed in a chipotle pepper, lime and black pepper marinade, grilled and served with Texican rice and grilled vegetables.

## **TEXAS BLUE CRAB STUFFED PORTABELLA.... \$13.99**

A tasty Texas-sized version of stuffed mushrooms. Blue crab stuffing boiled in the cap of a grilled portabella mushroom. Served on a bed of Texican rice with sautéed spinach topped with jack cheese, mushrooms and onions.

## **BAYTOWN SPICY SHRIMP..... \$13.99**

Twelve spicy cayenne pepper shrimp, deep fried and served with cole slaw, Shiner Bock beer beans, cocktail sauce and cayenne ranch for dipping.

## **SPICY SHRIMP JUANITO..... \$13.99**

Shrimp scampi...Texas style.

Shrimp sautéed in a spicy combination of garlic, lime, cilantro and pico de gallo served with Texican rice and four tortillas. **REAL TEXANS ONLY!!**

## **TAKE TYE'S HABANERO CHALLENGE!**

Eat 5 fried habanero peppers, stuffed with cheddar, jack and cream cheese with cilantro and lime...in 5 minutes, without drinking any liquids. If you can stand the heat, you don't pay for it and get a "I survived Tye's habanero challenge" T-shirt.

# SOUPS AND SALADS

## TERLINGUA TEN-PEPPER BUFFALO CHILI

Delicious Texas-style chili. Piping hot and topped with chopped onions and cheddar cheese. Served with Texas-shaped honey corn bread.

**LARGE...\$7.99 SMALL...\$6.99**

## SOUP OF THE DAY

**LARGE...\$6.99 SMALL...\$5.99**

## SMOKED SIRLOIN AND PECAN SALAD ..... \$12.99

Smoked-peppered sirloin steak served on a bed of mixed greens, sweet and spicy roasted pecans, smoked corn, black eyed pea relish, sweet peppadew peppers, chopped cucumbers, and cheddar and jack cheese, all tossed in L ★ W's chipotle-lime vinaigrette.

## TEXAS CHOPPED SALAD ..... \$10.99

Mixed greens tossed with smoked peppered turkey, swiss cheese, tomatoes, red onions, bacon, boiled eggs and sliced avocado.

## GRILLED SHRIMP SALAD ..... \$10.99

Grilled shrimp and Texas tumbleweeds on a bed of mixed greens.

## CHICKEN FRIED CHICKEN OR CATFISH SALAD. \$10.99

Fried chicken tenders or catfish strips and tortillas strips on a bed of mixed greens, mixed cheese and pico de gallo.

## POTEET STRAWBERRY PECAN SALAD ..... \$11.99

Romaine and spinach leaves tossed in L ★ W's homemade strawberry lime vinaigrette, with sweet and spicy pecans, parmesan cheese, strawberries and your choice of Shrimp Texana or Alamo Chicken.

## FAJITA SALAD ..... \$10.99

Grilled chicken or beef fajita meat with grilled onions on a bed of mixed greens, topped with pico de gallo, sour cream, guacamole and mixed cheese.

## TACO SALAD ..... \$10.99

Crisp mixed greens topped with L ★ W's spicy ground beef or shedded chicken, Shiner Bock beer beans, mixed cheese, pico de gallo, sour cream, and guacamole. Substitute Chicken or Beef Fajita...for \$2.00

(Try it with our salsa vinaigrette to make it really authentic)

## DRESSINGS

Ranch ★ Salsa Vinaigrette ★ Honey Mustard ★ Texas Ranch ★ Homemade Italian  
Bacon Ranch ★ Smoky Ranch ★ Bleu Cheese ★ 1000 Island ★ Smoky Caesar ★ Vinegar & Oil  
Chipotle-Lime Vinaigrette ★ Strawberry-Lime Vinaigrette

# DESSERTS

## THE OATMEAL TEXAS ..... \$6.99

L ★ W's own tribute to the once forgotten town that was resurrected by the creation of the annual Oatmeal Festival. Moist hot oatmeal raisin cookies topped with cinnamon ice cream, caramel, graham crackers crumbs and whipped cream.....Award Winning!

## POTEET STRAWBERRY FESTIVAL ..... \$5.99

In honor of the oldest Strawberry Festival in Texas.....A personal sized strawberry cheesecake infused with amaretto and strawberry schnapps, topped with whipped cream, graham cracker crumbles and a side of fresh strawberries. Daily supplies are limited in order to bring you the freshest ingredients.

## TEXAS PECAN PIE..... \$5.99

Real Texas pecans go into this delicious favorite. Served with vanilla ice cream.

## FREDERICKSBURG PEACH COBBLER ..... \$5.99

The Lone Star peach capitol would be proud. Served a la mode with vanilla ice cream.

## CAMPFIRE SMORE SUNDAE..... \$6.99

Vanilla ice cream topped with chocolate syrup, graham crackers and toasted marshmallows. All piled on a double fudge chocolate brownie.

## CHOCOLATE BAYOU TEXAS CHOCOLATE CAKE... \$6.99

Three-layer chocolate cake with fluffy chocolate mousse and velvety rich butter cream icing drizzled with chocolate syrup.

## HOMEMADE APPLE PIE ..... \$8.99

Classic buttery crust filled with tart Granny Smith apples, smothered in delicious handmade caramel sauce, topped with crunchy cinnamon streusel and brandy butter sauce, served with cinnamon ice cream. Daily supplies are limited in order to bring you the freshest ingredients.

## LONE STAR DESSERT NACHOS ..... \$6.99

Flour tortillas deep fried and tossed in cinnamon and sugar, topped with L ★ W's brandy butter sauce, with cinnamon ice cream for dipping. Perfect for sharing.

18% suggested gratuity will be added to parties of 8 or larger for your convenience.  
Please let your server know if you would like to leave a different amount.

# LUNCH MENU

AVAILABLE 11AM-4PM

**FRIO CHICKEN PLATTER.....\$10.99**

A smoked half chicken brushed with Shiner Bock BBQ Sauce served with garlic whipped potatoes, topped with Fall Creek Cabernet peppercorn sauce and sautéed green beans.

**BIG TEXAS CHICKEN FRIED STEAK OR CHICKEN.\$9.99**

A lunch sized version of our legendary classic. Served with garlic whipped potatoes and smoked corn on the cob, smothered in homemade cream gravy.

**LUNCH STEAK.....YOUR CHOICE! .....\$12.99**

Choose from an 8oz smoke and pepper marinated, sliced sirloin or a Texas strip served with baked potato and house salad.

Load Your Baked Potato...\$1.50

**WILD BOAR SANDWICH.....\$9.99**

Hill Country wild boar thinly sliced and grilled with bell peppers, onions and mushrooms, topped with mixed cheese and served on a hoagie roll with skillet potatoes and Shiner Bock beer beans.

**SMOKED PRIME RIB SANDWICH.....\$9.99**

Smoked prime rib sliced and grilled with onions, peppers and mushrooms, topped with swiss cheese and served on a hoagie roll. Served with fries and Shiner Bock beer beans.

**CHOPPED SIRLOIN PICANTE.....\$8.99**

Chopped sirloin steak topped with onions, peppers, mushrooms and cheese. Served with skillet potatoes and Shiner Bock beer beans.

**SMOKED TURKEY SANDWICH.....\$8.99**

Hickory smoked turkey breast rolled in black pepper, topped with swiss cheese, lettuce, tomato, and red onions on L ★ W's jalapeno cheese roll with chipotle mayo. Served with homemade potato chips.

Substitute soup or salad for an additional...\$1.50

**ATHENS ORIGINAL HAMBURGER.....\$9.99**

A half pound chopped sirloin served on L ★ W's jalapeno cheese roll with your choice of fries or homemade potato chips. Also available in grilled, fried or blackened chicken breast.

Texas Buffalo...\$10.99

Add avocado, bacon, cheese or chili...\$1.00

**LUNCH FAJITAS AL CARBON.....\$10.99**

Two hand-rolled fajitas served with Texican rice and refried beans.

Choice of beef, chicken, combo or portabello.

**SHRIMP ON A STICK.....\$11.99**

Bacon wrapped shrimp and veggie k-bobs mesquite grilled and served with Texas tumbleweeds and Texican rice.

**LONE STAR LOW-CARB.....\$10.99**

A combination of L ★ W's smoked, peppered sirloin and our chicken picante topped with mixed cheese and pico de gallo served with steamed broccoli.

**CHICKEN TENDER PLATTER.....\$7.99**

Served with fries, Shiner Bock beer beans and cream gravy.

**CHOPPED BBQ BRISKET SANDWICH.....\$8.99**

With L ★ W's Shiner Bock BBQ sauce and homemade potato chips.

**BRISKET TACOS.....\$8.99**

BBQ brisket chopped with sautéed red onions, serrano peppers and lime juice rolled in two flour tortillas and served with Shiner Bock beer beans and cole slaw. "The peppers make'em spicy"

**PORT ARTHUR PO' BOY.....\$9.99**

A Texas-sized sandwich on a hoagie roll with your choice of either fried catfish, crawfish or blackened shrimp served with fries and Shiner Bock beer beans.

**SOUP AND SALAD.....\$7.99**

Steaming hot bowl of today's soup and your choice of our house or Caesar salad.

**TEXAS TWISTER COMBOS.....\$8.99**

Hand-rolled Texas style wrap, served with homemade potato chips.

A chipotle tortilla with your choice of grilled chicken, spicy shrimp or grilled portabella.

Substitute soup or salad for an additional...\$1.50

**TRY OUR TEXAS-SHAPED HONEY CORNBREAD!**

**\$3.99 PER BASKET**

# **LOVE & WAR SIGNATURE COCKTAILS**

## **MAMACITA MARGARITA**

Partida Blanco Tequila, muddled jalapeno and a splash of pineapple juice, served over ice

## **ABSOLUT TEXAS BLOODY MARY**

Absolut Texas Vodka infused with cucumber and serrano pepper, mixed with LAW's own bloody mary mix

## **TEXAS BAY SUNSET**

Bacardi Mango Fusion Rum, raspberry liqueur, LAW's own sweet n' sour, pineapple juice with a splash of grenadine

## **BEER RITA**

LAW's Signature Frozen Margarita with a Coronita or Dos XX Mini

## **SKINNY MARGARITA**

1800 Silver Tequila, fresh lime juice and agave nectar, served over ice

## **TEXAS MARGARITA**

Republic Plata Tequila, Paula's Texas Orange Liqueur and lime juice served over ice

## **TYE'S HABANERO BLOODY MARY**

Enchanted Rock Vodka, habanero olives, a splash of habanero tequila mixed with LAW's own bloody mary mix

## **TEXAS TOASTED ALMOND**

Longhorn Vodka, DISARONNO, coffee liqueur with milk

## **WILD MUSTANG**

Wild Turkey American Honey Bourbon with grapefruit juice, served over ice

## **ROAMING BUFFALO**

Buffalo Trace Bourbon with cola

## **DEEP EDDY DOWN SOUTH**

Deep Eddy Ruby Red Vodka, Deep Eddy Cranberry Vodka, Deep Eddy Lemon Vodka or Deep Eddy Sweet Tea Vodka with a mixer of your choice

## **TEXAS CHOCOLATE MARTINI**

Longhorn Vodka, Frangelico and irish cream

## **ORCHATA COLADA**

Olmecca Altos Plata Tequila, Chila 'Orchata and a splash of colada mix

# **LOVE & WAR SIGNATURE COCKTAILS**

## **GULF OF MEXICO**

Grey Goose Vodka, melon liqueur,  
blue curacao and pineapple juice

## **TEJAS APPLE SAUCE**

Forty Creek Whisky, sour apple liqueur  
with a splash of sweet n' sour and lemon lime soda

## **PORT A SANGRIA**

Three Olives Berry Vodka, sangria,  
cranberry and orange juice

## **COASTAL SEA BREEZE**

Skyy Vodka with grapefruit and cranberry juice

## **COWBOY KOOLADE**

Stoli Vodka, Southern Comfort, DISARONNO,  
melon liqueur and cranberry juice

## **GALVESTION HURRICANE**

Treaty Oak Silver Rum, Treaty Oak Barrel Aged Rum,  
orange juice, pineapple juice and a splash of grenadine

## **TEXAS BULLDOG**

Treaty Oak Barrel Aged Rum, Chila 'Orchata and cola

## **WEST TEXAS PALOMA**

Casamigos Blanco Tequila, grapefruit juice,  
lime juice and a splash of club soda

## **LAW COFFEE**

DISARONNO, Tuaca, Kahlua, Frangelico  
and Baileys Irish Cream with coffee

## **COWGIRL KISS**

Three Olives Cherry Vodka and lemon lime soda

## **PREMIUM TEXAS TEA**

Skyy Vodka, Herradura Tequila, Bacardi Superior Rum  
and Bombay Sapphire Gin mixed with LAW's  
own sweet n' sour with a splash of cola

## **ANGRY MOONSHINE**

Choice of Firefly Peach Moonshine or  
Firefly Apple Pie Moonshine  
and Angry Orchard Cider served over ice

## **BERRY SMASH**

Forty Creek Whisky, DISARONNO,  
Three Olives Berry Vodka, fresh lemon juice  
and a splash of cranberry juice



# SHOTS

## CINNAMON TOAST

Fireball Cinnamon Whisky and Chila 'Orchata

## TEXAS BLUEBONNET

Absolut Citron Vodka, blue curacao,  
raspberry liqueur with a splash of lemonade

## TICKLED PICKLE

Jameson Irish Whiskey with a pickle back

## SHOTGUN WEDDING

Stolichnaya Vodka, triple sec  
with LAW's own sweet n' sour mix

## FORTY LICKS

Forty Creek Whisky, peach schnapps and splash of cranberry

## BRANDED BERRY

Bacardi Torched Cherry Rum,  
cranberry juice and lemon lime soda

## JACK FIRE

Cinnamon Whiskey Chilled

## TEXAS TORCH

Fireball Cinnamon Whisky, Malibu Coconut Rum  
and pineapple juice

## TEXAS CB

Silver Star Whiskey, Baileys Irish Cream  
dropped into Lakewood Temptress

## BIRD DOG

Bird Dog Peppermint Moonshine Chilled  
or Bird Dog Apple Whiskey Chilled

# BLASTERS

Choice between

## JÄGERMEISTER

## ABSOLUT MANDRIN VODKA

## TUACA

# TEXAS BLASTERS

Choice between

## REBECCA CREEK WHISKEY

## ENCHANTED ROCK PEACH VODKA

# **BOTTLE BEER**

**\$3.00**

**PEARL LIGHT (12OZ CAN)**

**PABST BLUE RIBBON (16OZ CAN)**

**CORONITA**

**LONE STAR (16OZ CAN)**

**LONE STAR LIGHT (16OZ CAN)**

**DOS XX LAGER MINI**

**MAKE IT A FRIO RIVER BUCKET (6) FOR \$15**

**\$3.50**

**BUD LIGHT**

**BUD LIGHT LIME**

**BUDWEISER**

**COORS LIGHT**

**COORS**

**MILLER LITE**

**O'DOULS**

**MAKE IT A DOMESTIC BUCKET (6) FOR \$17.50**

**\$4.00**

**SHINER BOCK**

**SHINER LIGHT BLONDE**

**ASK ABOUT OUR SHINER SEASONALS**

**MICHELOB ULTRA**

**CORONA**

**CORONA LIGHT**

**DOS XX AMBER**

**DOS XX LAGER**

**PACIFICO**

**REDD'S APPLE ALE**

**VICTORIA**

**NEGRA MODELO**

**MODELO ESPECIAL**

**TECATE**

**HEINEKEN**

**LAKWOOD HOP TRAPP**

**PEDERNALES HEFEWEIZEN**

**BLUE MOON**

**MAKE IT AN IMPORT BUCKET (6) FOR \$20.00**

**ASK YOUR SERVER ABOUT OUR  
TEXAS SIZED BEERS ON TAP!**

**OR TRY A TEXAS BEER FLIGHT!**

# *Drink Local*

## **TEXAS WINE LIST**

### **BY THE BOTTLE**

#### **RED**

Llano Estacado Cellar Select Cabernet Sauvignon	\$30
Becker Cabernet Sauvignon	\$21
Arché Reserve Cabernet Sauvignon	\$32
Becker Merlot	\$30
Llano Estacado Merlot	\$23
L&W Merlot	\$20
Fall Creek Meritus	\$69
Messina Hof Pinot Noir	\$20

#### **WHITE**

Llano Estacado Chardonnay	\$22
Becker Chardonnay	\$22
L&W Chardonnay	\$20
Llano Estacado Johannisberg Riesling	\$18
Llano Estacado Pinot Grigio	\$20
Llano Moscato	\$22
L&W Blush	\$20

### **WINE BY THE GLASS**

Llano Estacado Select Port	\$5
L&W wine available by glass	\$6
Llano Estacado Pinot Grigio	\$6
Llano Moscato	\$6

## **TEXAS SPIRITS**

- Longhorn Vodka | Deep Eddy Vodka Flavors  
Dripping Springs Vodka | Dripping Springs Gin  
Enchanted Rock Vodka | Enchanted Rock Peach Vodka  
Herman Marshall Bourbon | Rebecca Creek Whiskey  
Silver Star Whiskey | Silver Star Honey Whiskey  
Red Handed Bourbon | TX Whiskey | Republic Plata Tequila  
Republic Reposado Tequila | Republic Anejo Tequila  
Treaty Oak Rum | Treaty Oak Barrel Aged rum  
Paula's Texas Orange | Tito's Vodka