

STARTERS

- TEXAS TRIO** 7.
Guacamole, Queso Blanco, Salsa Fresca
- MEDITERRANEAN HUMMUS** 9.
Pita Bread, Cucumbers, Carrots
- GRILLED CHEESE** 7.
Tomato Basil Dipping Sauce
- CALAMARI** 10.
Arugula, Parmesan, Lemon Aioli or House Made Marinara
- PIGS IN A BLANKET** 10.
Spicy Shiner Patek Sausage, Honey Mustard or BBQ Sauce
- BUFFALO WINGS** 6. *Half Dozen* 10. *Dozen*
Sweet & Smokey -or- Hot & Spicy

SHARING PLATES

- CRAB & AVOCADO** 13.
Lump Crab, Avocado, Red Onion, Celery, Dill, Lemon, House Made Remoulade, Saltine Crackers
- SHRIMP CEVICHE** 10.
Gulf Shrimp, Tomato, Onion, Avocado, Jicama, Serrano Chile, Cilantro, House Made Tortilla Chips
- CRAB CAKES** 13.
Pan Fried Lump Crab, Shaved Fennel & Citrus Salad, House Made Fried Caper Remoulade
- GRILLED SHRIMP SKEWERS** 12.
Gulf Shrimp, Grilled Seasonal Vegetables, Avocado Dipping Sauce
- TEXAS BEEF NACHOS** 9.
Texas Wagyu Beef, Refried Beans, Cheddar, Monterey Jack, Sour Cream, Pico de Gallo
- AUSTRALIAN LAMB CHOP LOLLIPOPS** 18.
Gorgonzola Dipping Sauce, Choice of Side
- STEAK FRITES** 13.
Sliced 6 oz Certified Angus Tri-Tip, Chimichurri, Hand-Cut Russet Fries
- CHICKEN QUESADILLAS** 8.
Chili Marinated Chicken Breast, Cheddar, Monterey Jack, Sour Cream, Pico de Gallo

A 20% GRATUITY IS ADDED TO PARTIES OF 8 OR MORE, AND WHEN TABS ARE LEFT OPEN OVERNIGHT.

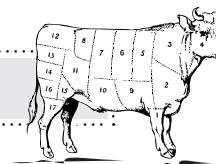


SLIDERS

Served with choice of hand-cut fries or homemade chips

- TEXAS** 11.
Texas Wagyu Beef, White Cheddar, Pickle, Dijon, Ketchup
- BACKYARD** 11.5
Texas Wagyu Beef, American Cheese, Lettuce, Tomato, Fried Onion, Sriracha Aioli
- WEST 6TH** 12.
Texas Wagyu Beef, Gorgonzola Cheese, Sautéed Mushroom, Niman Ranch Bacon, Caramelized Onion, Basil Mayo
- PULLED PORK** 9.
Slow Roasted Pulled Pork, BBQ Sauce, House Made Slaw

WE PROUDLY SERVE ALL-NATURAL, HORMONE FREE TEXAS HEARTBRAND BEEF



DESSERTS

- TEXICAN COKE FLOAT** 6.
12 oz Mexican Coca-Cola, Amy's Mexican Vanilla Ice Cream
- SALTED CARAMEL BROWNIE** 6.
Warm Dark Chocolate Brownie, Cajeta Caramel Sauce, House Smoked Sea Salt, Amy's Mexican Vanilla Ice Cream



ARTISAN PIZZAS

12" Pie with 8 Slices

- MARGHERITA** 10.
Cherry Tomatoes, Fresh Basil
- GREEK** 11.
Feta, Artichoke, Kalamata Olive, Pepperoncini, Roasted Red Bell Pepper, Red Onion
- WINNER WINNER** 12.
Chili Marinated Shredded Chicken, Avocado, Caramelized Onion, Boursin Cheese
- SPICY BBQ PULLED PORK** 12.
Slow Roasted Pulled Pork, Red Onion, Serrano Chile, Cilantro, Spicy BBQ Sauce
- SHINER, TX** 13.
Spicy Shiner Patek Sausage, Poblano Pepper, Julienned Washington Apple
- CHICKEN & RANCH** 13.
Grilled Chicken, Niman Ranch Bacon, Cheddar, Red Onion, Cherry Tomato, Serrano Ranch Dressing
- STEAK & ARUGULA** 14.
Grilled Skirt Steak, Ricotta, Goat Cheese, Cherry Tomato, Baby Arugula, Parmesan
- CRAB & PORTOBELLO** 15.
Lump Crab, Sautéed Portobello Mushroom, Caramelized Shallot, White Truffle Oil
- OMNIVORE** 15.
Italian Sausage, Pepperoni, Salami, Niman Ranch Bacon, Mushroom, Pepperoncini, Shallot, Feta

GLUTEN FREE CRUST BY SMART FLOUR FOODS AVAILABLE \$5.

BUILD YOUR OWN PIZZA | \$9

VEGGIES CHEESE MEATS

.75¢ ea.

\$1.00 ea.

\$2.00 ea.

- Artichoke
- Avocado
- Basil
- Cherry Tomato
- Kalamata Olive
- Mushroom
- Pepperoncini
- Red Onion
- Roasted Garlic
- Roasted Red Bell Pepper
- Serrano Chile
- Shallot



- Boursin
- Feta
- Goat
- Gorgonzola
- Mozzarella
- Parmesan
- Ricotta



- Grilled Chicken
- Italian Sausage
- Spicy Shiner Patek Sausage
- Lump Crab
- Niman Ranch Bacon
- Pepperoni
- Pulled Pork
- Salami
- Skirt Steak



AFTER DINNER

- DOUBLE DARK CHOCOLATE MARTINI** 10.
360 Double Chocolate Vodka, Kahlua, Godiva Dark Chocolate Liqueur, Fresh Cream
- HENRI & BRIGITTE** 10.
Chambord Raspberry Liqueur, Frangelico, Fresh Cream
- GRAND SIDECAR** 9.
Hennessy V.S., Grand Marnier, Lemon, Simple Syrup
- FRATELLI MOSCATO D'ASTI, Italy** 7.
- FONSECA BIN NO. 27 PORT, Portugal** 7.
- ROYAL TOKAJI MÁD CUVÉE, Hungary** 10.

J.BLACK'S SIDES

- HAND-CUT RUSSET OR SWEET POTATO FRIES** 3.
Make 'em Garlic Fries +.75
- BAKED MAC & CHEESE** 6.
- ROASTED BRUSSEL SPROUTS** 6.
- GRILLED SEASONAL VEGGIES** 6.
- SAUTÉED SPINACH** 5.

SALADS

- HOUSE** 5.
Cherry Tomato, Red Onion, Carrot, Cucumber, House Made Crouton, Romaine, Champagne Shallot Vinaigrette
- APPLE & GORGONZOLA** 7.
Cherry Tomato, Red Onion, Spicy Toasted Walnut, Washington Apple, Gorgonzola, Field Greens, Balsamic Vinaigrette
- STEAK** 10.
Grilled Skirt Steak, Avocado, Cherry Tomato, Carrot, Parmesan, Romaine Lettuce, Peppercorn Ranch
- CHOP** 11.
Grilled Chicken Breast, Niman Ranch Bacon, Avocado, Cherry Tomato, Red Onion, Cheddar, Monterey Jack, Romaine Lettuce, Serrano Ranch Dressing, Crispy Tortilla Chips

HAPPY HOUR

4-8pm Daily & All Night Sunday

\$1 off All Drinks

25% off Bottles of Wine

1/2 Priced Starters

PINTS & PIZZAS

Friday Lunch & All Night Tuesday

1/2 Priced Pizzas

\$3 Select Craft Pint