

Ask your server for
Our full Bar Menu!

BEER

DOMESTICS

MILLER LITE
BUD LIGHT
MGD 64
MICHELOB ULTRA
LONE STAR
COORS LIGHT
BUDWEISER
MGD

IMPORTS

CORONA
DOS EQUIS XX
CORONA LIGHT
TECATE
MODELO SPECIAL
IMPERIAL
STELLA ARTIOS
HEINEKEN
SHINER BOCK
LAND SHARK
ZEIGENBOCK
FAT TIRE
BLUE MOON

DRAFT BEER

BUD LIGHT
SHINER BOCK
DOS EQUIS XX
MICHELOB ULTRA
SAM ADAMS SEASONAL

FAVORITE DRINKS

Jamaican Me Crazy

White Zinfandel, MALIBU, Red Chambord, with sprite and lemon garnish.

PINA BORRACHA (drunken pineapple)

BACARDI, Oakheart, MALIBU, Pineapple, sugar and a splash of lemon lime soda.

TEXAS WILDCAT PUNCH

An amazing mixture of MALIBU, Triple Sec and pineapple juice served with a swirl of grenadine.

TEXAS MOJITO

Muddled fresh mint leaves and lime with BACARDI Superior and Soda.

FRENCHTINI

Take a mini vacation with the luxurious cocktail made of GREY GOOSE Vodka, Chambord Raspberry Liqueur, and a splash of pineapple juice all chilled together in a martini glass with a sugared rim.

LEMON DROP

This refreshing drink consists of ABSOLUT Citron, Orange liqueur, sugar, lemon juice & a splash of sour.

GRADE "A" RITA

Avion Silver Tequila, Gran Gala, and Sweet 'N Sour shaken with float of Presidente Brandy.

MEXICAN MARTINI

Herradura Resposado Tequila, Cointreau, jalapeno juices, lime juices shaken then strained into a salted martini glass with lime and olives to garnish.

COCO PINA COLADA

BACARDI Superior Rum, and Gran Gala all mixed in with coconut milk and ice cream.

COCO CARAMEL COLADA

BACARDI Superior Rum, Gran Gala and blue curacao all mixed in with coconut milk and ice cream and a shot of Black Velvet Toasted Caramel to top it all off.

DESSERTS

New York Style Cheesecake

(Baked on premises)

Plain 5.99 • Strawberry 6.99 • Chocolate 6.99

Tiramisu 6.99

Carrot Cake 6.99

Midnight Passion 6.99

Chocolate Fusion Cake



Monday-Friday 2-6 pm

1/2 Off All Appetizers

Well Drinks 3.00

Draft Beer 3.00 Pints

Frozen House Margaritas 4.00*

*Excludes Flavored Margaritas

1.00 Off All Mixed Drinks

SOUP @ SALAD COMBO

Our House Salad served with a bowl
of our Chef's
Choice soup of the day: 6.99

EXTRAS

House Salad: 3.99
Side Bacon (4) slices: 2.25
French Fries: 2.25
Baked Potato: 2.25
Mashed Potato: 2.25
Vegetable of the Day: 2.25
Seasoned Rice: 2.25
Refried Beans: 2.25

Tomato Slices (4): 2.25
Cup of Soup: 2.99
Bowl of Soup: 3.99
Cup of Gravy: 1.59
(Brown or Cream)
Side Avocado: 2.25
Side of Dressing: 1.59
16 oz. of Dressing: 5.99

ADD-ONS

Shrimp

Add four (4) fresh Gulf Shrimp -
grilled, fried, cajun or scampi style to
any steak order: 8.99

Side of Quail
(3) 6.99

Side of Oysters
(5) 8.99

Fresh Sautéed Mushrooms 2.49

Caramelized Sautéed Onions 2.49

Stuffed Shrimp (2)
Fried or Broiled 9.99

Add Lobster Tail
17.99