

BAR FOOD

Spicy Deviled Eggs

Smoked Paprika, American Caviar, Pickle Salad
6

Roasted Green Chili Queso

Fresh Fried Tortilla Chips
6

Cornmeal Fried Jumbo Gulf Shrimp

English Cucumber, Tartar Sauce, Texas Toast
14

Crispy Wild Boar Ribs

Sweet & Sour Sauce, Toasted Sesame Seeds, Celery & Daikon Slaw
11

House Made Charcuteries & Artisan Cheeses

Wood Fired Toast, Pickle Salad, Grain Mustard and Honey
18

Broiled Gulf Oysters

Pesto Butter, Charred Tomatoes, Smoked Bacon, Bread Crumbs
12

Iceberg Wedge

Cherry Tomatoes, Shaved Onions, Bacon Bits,
Buttermilk Blue Cheese
8

Achiote Seared Chickpeas

Roasted Tomatoes, Grilled Onions, Goat Cheese, Grilled Flatbread
10

Frito Pie

Chopped Beef, Fresh Pico, Goat Cheese, Lamberts Queso
10

Chopped Beef Brisket Sandwich

White Onion, Jalapeno, & Pickle Relish, Sesame Bun
with Potato Salad
8

Oak Grilled Natural Hanger Steak

Fried Egg in the Hole, Charred Jalapeno Butter, Steak Tomato
16

Barbecue Plate:

Brisket, Hot Link, Pork Ribs, or Chicken

Choose Two: Ranch Style Beans, Potato Salad, Collard Greens,
Green Chili Grits, or Jicama Slaw
14

Wood Grilled Natural Cheese Burger

Mayo, Mustard, Lettuce, Tomato, Red Onion
with Herbed Waffle Fries

10

WINE

Sparkling

Domaine Renardat-Frache Bugey (Rose) <i>Jura</i>	10, 40
Carpene Malvolti 375 ml <i>Veneto</i>	10, 21
Bodegas Naveran Cava <i>Penedes</i>	36
Roederer Estate Sparkling Rose <i>Anderson Valley</i>	60
Pierre Peters Champagne <i>France</i>	100

Whites

'06 Millbrandt Riesling <i>Washington</i>	8, 32
'07 Bouchard Aine & Fils Chardonnay <i>Burgundy</i>	8, 32
'07 Machherndl Gruner Veltliner <i>Austria</i>	12, 48
'06 Dona Fugata Anthilia <i>Sicily</i>	9, 36
'07 Elk Cove Pinot Gris <i>Willamette Valley</i>	13, 52
'07 Jean-Francois Merian Sauvignon Blanc <i>Loire Valley</i>	8, 32
'06 Bouvier Aligote <i>Burgundy</i>	11, 44
'07 Licia Albarino <i>Rias Baixas</i>	13, 52
'07 Valditerra Gavi <i>Piedmont</i>	50
'07 Eric Louis Pouilly Fume <i>Loire Valley</i>	50
'06 Dr. F Weins-Prum Riesling Kabinett <i>Mosel</i>	48
'06 Deux Montille Chassagne Montrachet <i>Burgundy</i>	160
'06 Jordan Chardonnay <i>Russian River</i>	65

Rose

'07 Mercedes Eguren Rose <i>Castilla</i>	9, 36
'08 Tolosa Rose of Syrah <i>Edna Valley</i>	11, 44

Reds

'07 Foris Pinot Noir <i>Rogue Valley</i>	12, 48
'04 Billi Billi Shiraz <i>Victoria</i>	9, 36
'07 Lioco 'Indica' Red <i>Mendocino</i>	11, 44
'06 Vina Robles Cabernet Sauvignon <i>Paso Robles</i>	12, 48
'07 Bernard Baudry Chinon <i>Loire Valley</i>	12, 48
'04 Finca El Encinal Tempranillo <i>Ribera del Duero</i>	9, 36
'07 Domaine de L' Ameillaud Cotes du Rhone <i>Rhone</i>	10, 40
'06 Vina Honda Tinto <i>Jumilla</i>	10, 40
'03 Medlock Ames Merlot <i>Alexander Valley</i>	65
'07 De Forville Barbera D'Alba <i>Piedmont</i>	42
'05 Tiza Malbec <i>Mendoza</i>	50
'06 Ridge Geyserville Zinfandel <i>Sonoma</i>	70
'06 Woodenhead Pinot Noir <i>Russian River</i>	95
'06 Gramercy Cellars Syrah <i>Columbia Valley</i>	65
'06 Woodward Canyon Cabernet Sauvignon <i>Walla Walla</i>	95
'03 Damilano 'Lecinquevigne' Barolo <i>Piedmont</i>	75
'04 Domaine de Beurenard Chateauneuf-du-Pape <i>Rhone</i>	95
'06 Caymus Cabernet Sauvignon (<i>Special Selection</i>) <i>Napa</i>	250

WHISKEY

JACK, MAKERS MARK, JAMESON, BULLEIT, KNOB CREEK, BLANTON'S CROWN ROYAL, BASIL HAYDEN'S, BOOKER'S, WOODFORD RESERVE

Sazerac

Rye Whiskey, Herbsaint, Peychaud Bitters

Kentucky Thyme Lemonade

Bulleit, Chamomile, Thyme, Lemon

Mint Julep

Woodford Reserve, Mint Syrup, Fresh Mint

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BOMBAY DRY & SAPPHIRE, HENDRICK'S, CITADELLE, BOODLES

Watermelon Thump

Boodles, Watermelon, Agave Nectar, Cilantro

Cucumber Gimlet

Hendricks's, Lime, Sliced English Cucumber

Good Rocky's Revival

Sapphire, Blueberry Soda, St. Germaine, Lemon

BEER

{ 20 oz Imperial Draft Pints }

Guinness

Blanche de Brussels

Real Ale Seasonal

Live Oak IPA

Live Oak Seasonal

Chimay (330ml)

Lamberts Beer of the Week

{ Bottled }

Lonestar

Budweiser

Bud Light

Miller Light

Miller High Life

Shiner Bock

Stella Artois

Bohemia

Dos Equis XX

Duvel

Schneider Weiss Classic 17 oz

{ Cans }

PBR

Modelo Especial

Pearl

BEER AND WINE

Tinto de Verano

Spanish Red Wine, Fresh Cut Citrus, Mexican Coke

Sangria Blanco

White Wine, Peach Brandy, Berries, Citrus, Mint, Lemon Soda

Shandy

Blanche de Brussels, Limonata

RUM

BACARDI SILVER, MOUNT GAY, MEYERS, CACHACA, 10 CANE, PISCO

Cold Front

Mount Gay, Lime, Ginger Beer, Mexican Coke

Pisco Pink

Chilean Pisco, Lemon, Blood Orange

VODKA

MONOPOLOWA, ABSOLUT, TITOS, GREY GOOSE, KETEL ONE, BELVEDERE, CHOPIN, STOLI

Sanchez

Titos, Olive Juice, Pickled Jalapeno, Caperberry, Cracked Ice

Joya de la Calle

Ketel One Citroen, Mango, Chile

La Vita Calda

Tito's, Peach, Prosecco

TEQUILA

SAUZA HORNITOS & COMMEMORATIVO, PATRON:ANEJO & SILVER, EL JIMADOR DON JULIO: SILVER, REPOSADO & 1942, CAZADORES REPOSADO, HERRADURA: SILVER, ANEJO, SELECCION SUPREMA, ESPOLON REPOSADO, EL TESORO, CUERVO LA RESERVA

Kentucky Club Margarita

Herradura Silver, Cointreau, Fresh Squeezed Lime, Served Up with Salt

Flor Morada

Anejo Commemorativo, Elderflower Liquor, Brandied Cherries, Rosewater

SCOTCH

Dewar's, Chivas, Johnnie Walker: Red, Black, & Blue

Glenlivet 12, Glenfiddich 86, Glenmorangie 10 & 18

Oban 14, Lagavulin 16, Macallan 12

Cask Strength Macallan 15, Talisker 10 & 25

Dalwhinnie 15, Cragganmore 12, Michel Couvreur 12