



READER'S CHOICE
GREAT AMERICAN
BEER BARS
STATE OF TEXAS
2017 & 2018

DINNER MENU

SHARED PLATES:

POPPERS: HOUSE SAUSAGE, CREAM CHEESE, CHEDDAR CHEESE, JALAPEÑO, GREEN ONION, BACON, BEER-SALMIC. **(GF) \$8**

POTATO SKINS: SMOKED PORK, BEER BRAISED ONIONS, BEER CHEESE, PICKLED JALAPEÑOS, CRISPY ONIONS, FRIED POTATO SKINS, HOT CREMA. **(GF) \$8**

SOUTHWEST EGG ROLLS: CHICKEN, SPINACH, CORN, BLACK BEANS, CHEDDAR CHEESE, AVOCADO RANCH. **\$6**

CORN DOGS: 44 FARMS BEEF FRANK, CORN DOG BATTER, SMOKED KETCHUP, STOUT MUSTARD. **\$6**

BUTCHER'S BOARD: ONE MEAT, TWO CHEESES, JAM, MUSTARD, PICKLES, LAVASH, CROSTINI. **(GF) (V) \$12**

BEER MUSHROOMS: BUTTON MUSHROOMS, BUTTER, SWIFTY PALE ALE, GARLIC, SHALLOTS. **(GF) (V) \$5**

STUFFED PEPPERS: HERB WHIPPED CREAM CHEESE, PEPPADEWS, BEER-SALMIC. **(GF) (V) \$6**

BEER CHEESE: BREAD BITES, GARLIC BUTTER, BEER CHEESE. **\$8**

SALMON PATTIES: MIXED GREENS, FRESH SALMON PATTIES, LEMON AIOLI. **\$10**

MAC & CHEESE: FOUR CHEESE SAUCE, CAVATAPPI PASTA, BACON CRUMBLE. **(V) \$8**

SKEWERS: SHRIMP, PINEAPPLE, BELL PEPPER, ONION, CILANTRO, HONEY-LIME GLAZE. **(GF) \$12**

TOSTADAS: CORN TORTILLA, RE-FRIED BLACK BEANS, HOUSE-MADE CHORIZO, SHREDDED LETTUCE, MEXICAN PICKLES, CHARRED CORN CREMA, JALAPEÑO POWDER. **(GF) \$8**

SOUP & SALAD: AVAILABLE WITH A CHOICE OF CHICKEN(**\$5**) STEAK(**\$6**) SHRIMP(**\$8**)

COBB SALAD: CHARRED ROMAINE, TOMATO, AVOCADO, BACON, EGG, CHEDDAR CHEESE, HONEY MUSTARD VINAIGRETTE. **(GF) (V) \$9**

PEA SALAD: RAINBOW QUINOA, SPRING PEAS, RED ONION, TOMATO, CHEDDAR CHEESE, CARROT, ROASTED GARLIC AIOLI, MIXED GREENS. **(GF) (V) \$8**

SOUP OF THE DAY: ASK SERVER FOR DETAILS **\$5**

(V) Indicates Vegetarian Option; (GF) Indicates Gluten Free Option

Parties Of 6 Or More Will Have A 20% Gratuity Added. Please Inform Your Server Of Any Food Allergies Or Restrictions

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food Borne Illness.

ENTREES:

SALMON: PAN-SEARED SALMON, SUN-DRIED TOMATO ALFREDO, LINGUINE, FRIED BRUSSEL SPROUTS. **\$20**

RIBEYE: 44 FARMS HOUSE-CUT RIBEYE, PALACE ESPRESSO BUTTER, MASHED POTATOES, ASPARAGUS. **(GF) \$30**
TOPPINGS:(6) SHRIMP **\$8**/BEER-SHROOMS**\$3**/FRIED ONIONS**\$2**

STRIP: 44 FARMS HOUSE-CUT STRIP, PALACE ESPRESSO BUTTER, MASHED POTATOES, ASPARAGUS. **(GF) \$26**
TOPPINGS:(6) SHRIMP **\$8**/BEER-SHROOMS**\$3**/FRIED ONIONS**\$2**

PORK CHOP: GRILLED OR FRIED PORK CHOP, MASHED POTATOES, COLLARD GREENS, FRIED ONIONS, DEMI GRAVY. **(GF) \$18**

YARD BIRD: SEARED CHICKEN BREAST, PABLANO-LIME CREAMED CORN, ROASTED RED POTATOES, PAN SAUCE. **(GF) \$14**

PASTA PRIMAVERA: CAVATAPPI, WHITE WINE SAUCE, ZUCCHINI, HEIRLOOM TOMATO, MUSHROOMS, BALSAMIC, PARMESAN. **(GF) (V) \$10**
AVAILABLE WITH: CHICKEN **(\$5)** STEAK **(\$7)** SHRIMP**(\$8)**

A LA CARTE:

TEJANO CUBANO: HOAGIE, SLICED HAM, CANDIED JALAPENOS, SMOKED PORK, MUSTARD, SWISS. **(GF) \$10**

IMPERIAL BURGER: BRIOCHE BUN, 1/2 LB BEEF PATTY, AVOCADO RANCH, ROASTED POBLANO, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION. **(GF) (V) \$12**
(AVAILABLE WITH IMPOSSIBLE PATTY) \$4

CHICKEN SANDWICH: BLACKENED CHICKEN BREAST, BRIOCHE BUN, AVOCADO, BACON, GARLIC AIOLI, LETTUCE, TOMATO, ONION. **(GF) \$10**

FREMONT DOG: BACON WRAPPED-44 FARMS BEEF FRANK, BEER BRAISED ONIONS, HOAGIE ROLL, BEER CHEESE, PICKLED JALAPEÑOS. **(GF) \$8**

BENNY BINION BURGER: BRIOCHE BUN, (2) 1/2 LB BEEF PATTIES, CHEDDAR CHEESE, BACON, SMOKED PORK, BBQ SAUCE, FRIED ONIONS, GARLIC AIOLI. **(GF) \$24**

SIDES: \$4

COLLARD GREENS - MASHED POTATOES - MAC & CHEESE
POBLANO & LIME CREAMED CORN - ASPARAGUS - HOUSE CUT FRIES

KID'S PLATES: 12 & UNDER ONLY (ALL SERVED WITH HOUSE CUT FRIES)

STEAK BITES, MAC & CHEESE **\$10**
PB&J **\$6** CHICKEN STRIPS **\$6** GRILLED CHEESE **\$6**

BEVERAGES:

UNSWEETENED ICED TEA, COCA-COLA SODAS- ASK SERVER FOR OPTIONS **\$2**
SAINT ARNOLD ROOT BEER **\$3**
PALACE COFFEE **\$2.50 (REFILLS \$2)**
BUDDAH'S BREW KOMBUCHA **\$5**- ASK SERVER FOR DETAILS

BEER FOR THE KITCHEN \$1 THANKS!