



## 100% *Homemade* HAND-HELD & DELICIOUS

### TO SHARE

#### Fried Chicken Fingers\*

Served with ranch & Boss sauce.

**\$14.95**

#### Sliders

Two Cheeseburger\* with American cheese or Wagyu BBQ Brisket sliders. Served with pickles.

**\$14.95**

#### Sausage Bites

A sampling from our Sausage Kitchen with mustard, sauerkraut, peppers & onions.

**\$14.95**

#### Basket of Fries\*

Crispy and golden, perfect for sharing.

**\$6.95**

#### Katy Trail Ice House Cheeseburger\*

1/2 pound double burger, cooked medium, with cheddar, mustard, lettuce, tomato, pickles & onions.

**\$13.95**

#### Fried Chicken Sandwich\*

Toasted bun, Boss sauce, lettuce, tomato & mayo.

**\$13.95**

#### Caesar Salad

Romaine, Parmesan & croutons with Caesar dressing.

**\$10.95 | Add Chicken Fingers\*: \$5**

### SERVED UNTIL CLOSE

#### Wagyu BBQ Brisket

Chopped brisket smoked for 10+ hours. Taco with cheddar & salsa. Sandwich on a toasted bun.

**Taco: \$7.95 | Sandwich: \$15.95**

#### Chicken Salad Sandwich

Toasted 9-grain bread, chicken salad, lettuce & tomato.

**\$11.95**

#### Gourmet Hot Dog

Thumann's of New Jersey natural casing dog with yellow mustard, relish, onions & jalapeños.

**\$7.95**

### HOMEMADE IN OUR SAUSAGE KITCHEN

Served with a toasted roll. **\$11.95**

#### München-style Bratwurst

Paired with Munich-style cooked sauerkraut & German mustard.

#### Texas Jalapeño Cheddar Sausage

Choice of German or yellow mustard, onions & jalapeños.

#### Spicy Italian Sausage

Topped with peppers & onions.

**Add a Side of Fries to Any Entrée\*: \$3.95**

\*Available Monday - Thursday until 10 PM & Friday - Sunday until 11 PM.

# Dog Gone Good COCKTAILS



Spirits List

## MARTINIS

### Classic

Gin or Vodka  
Dry or dirty

### Vesper

Gin, vodka,  
Lillet Blanc

### Gibson

Sipsmith Gin,  
Vermouth, onion

### Espresso

Wheatley Vodka

### Cosmopolitan

Grey Goose Vodka

### Lemon Drop

Reyka Vodka

## WHISKEY STANDARDS

### Old Fashioned

Buffalo Trace

### Manhattan

Sazerac Rye

### Blackberry Smash

Buffalo Trace, blackberry,  
mint, lemon

### Paper Plane

Eagle Rare 10, Aperol,  
Amaro, lemon twist

### Sazerac

Sazerac Rye

### Whiskey Sour

Eagle Rare 10

## FROM THE ICE HOUSE

### Holy Paloma

Patrón Reposado,  
Naranja orange liqueur,  
grapefruit soda

### Summer Beer

Blue Moon,  
Firefly Lemon Vodka,  
lemonade

### Margarita Cocktail

Big Rock, Cazadores  
Blanco, Naranja liqueur

### Texas Ranch Water

Cazadores Blanco, fresh  
lime juice, Topo Chico

## BEERS

### Drafts

Altstadt Amber | Brooklyn Lager | Coors Light | Firestone-Walker Mind Haze IPA  
Guinness | Hacker-Pschor | Live Oak Pils | Miller High Life | Pacífico | Shiner Bock

### Bottles

Blue Moon | Corona | Corona Premier | Dos XX | Eight | Michelob Ultra  
Miller Lite | Modelo Especial | Mosaic IPA | Stella Artois | High Noon Black Cherry  
High Noon Pineapple | Surfside Iced Tea Lemonade | Surfside Strawberry Lemonade

## WINES

### Whites

Jeio Prosecco (Veneto) \$9/\$32 | Gio Pinot Grigio (Veneto) \$10/\$36  
Sean Minor Sauvignon Blanc (Napa) \$10/\$36 | Carmel Road Chardonnay (Monterey) \$10/\$36  
Broadside Chardonnay (Central Coast) \$13/\$48 | Jordan Chardonnay (Sonoma) \$75

### Reds

Old Soul Cabernet (Lodi) \$11/\$40 | Mettler Cabernet Sauvignon (Lodi) \$15/\$54  
Hilltop J. Lohr Cabernet (Paso Robles) \$16/\$58  
Foris Pinot Noir (Oregon) \$13/\$48 | Paring Pinot Noir (Santa Barbara) \$15/\$54  
Conundrum Red Blend (Central Coast) \$13/\$48  
Caymus Cabernet (Napa) \$140

### Rosé

Casa Madero (Mexico) \$10/\$36