

## 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.

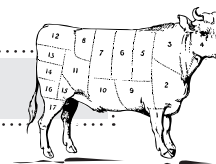


## SLIDERS

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