



TABLE

<b>Onion Dip</b> <i>baguette</i>	6
<b>Nancy's Pink Dip</b> <i>potato chips</i>	6
<b>Artichoke Spin Dip</b> <i>tortilla chips</i>	6
<b>Rudolph's In Blanket</b> <i>sausage, croissant, cheddar</i>	8
<b>TX Pete's Crispy Chicken</b> <i>hot gravy</i>	9
<b>Crispy Shrimp</b> <i>sweet &amp; spicy</i>	12
<b>Steak Tartare with Fries</b> <i>mayo/mustard, shallot, pickle</i>	12
<b>Ceviche</b> <i>snapper, onion, tomato, cilantro, jalapeño, citrus</i>	12
<b>Tuna Crudo</b> <i>avocado cream, radish, cucumber, spices, citrus</i>	12
<b>Alamo House Salad</b> <i>arugula, watercress, citronette, cucumber, carrot, radish, croûton</i>	6
<b>Club Wedge</b> <i>baby romaine, ranch, blue cheese crumbles, bacon, tomato</i>	7
<b>Beet Salad</b> <i>roasted beets, watercress, whipped goat cheese, pepitas, red-wine vinaigrette</i>	9

★ ENTRÉE ★

*All sandwiches served with fries, potato chips, or house salad.*

<b>Bacon Cheddar Burger</b> <i>dressed arugula, tomato, onion, aioli</i>	12
<b>Crispy Chicken Sandwich</b> <i>calabrian chili slaw</i>	10
<b>Smoky Rose Pastrami</b> <i>fontina, caramelized onion, kraut, dijon</i>	12
<b>Roasted Bird</b> <i>whipped Gruyère potatoes, carrot vichy, pan jus</i>	15
<b>Seared Snapper</b> <i>Anson Mills rice polenta, sauté spin, beurre blanc</i>	21
<b>10oz Hot Beef</b> <i>prime NY Strip, au poivre</i>	24
<b>Club Spaghetti</b> <i>cherry tomato sauce, Grana Padona, basil</i>	14

SIDES

<b>Fries w/ aioli</b>	6	<b>Pasta Jack Mac</b>	6	<b>Sauté Spin</b>	6
<b>Whipped Gruyère Potato</b>	6	<b>Dressed Slaw</b>	3	<b>Anson Mills Rice Polenta</b>	10
		<b>Roasted Cauliflower</b>	6		

\*Consuming raw foods, undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness.



COCKTAILS

**Barrel Aged Old Fashioned • 10**

*Sagamore Rye, sugar, black walnut bitters*

**TX Fresca • 9**

*El Tesoro, grapefruit, lime, cointreau, Mexican fresca*

**G&T X KB • 9**

*Fords Gin, house-made tonic, Topo Chico*

**Arnie P. • 9**

*Pimms, kettle one, citrus, cucumber, cherry bitters, lemonade*

**Behind the Velvet Curtain • 8**

*Titos, blackberry mint syrup, lime, ginger beer*

**“Not Tonight Mike” (Hurricane) • 14**

*Light & dark rum, citrus, orange, passion fruit, grenadine, Myers float*

**Club Spritz • 9**

*Aperol, St. Germain, Prosecco, blood orange soda*

**Dak#4 • 9**

*Uruapan Charanda, lime, simple, Angostura*

**Stirred Not Shaken • 16**

*Monkey 47, dry vermouth*

**Shaken Not Stirred (\$7 Tini) • 7**

*Russian Standard, Guest Spec*

**The Connery (Barrel Aged Vesper) • 10**

*Vodka, gin, vermouth, orange bitters, lemon zest*

**Mary Goodnight • 9**

*Kettle One, lime, cran, cointreau*

**The Patio Banger • 9**

*OGD (whiskey), lemon, cardamom, ginger beer*

**Reid’s Tasty Jam • 10**

*Rotating champagne cocktail*

**The \$5 Marg • 5**

*Camerana Tequila, lime, orange liqueur, cointreau*

*“You may all go to hell,  
and I will go to Texas.”*

DAVY CROCKETT

WINE

BY THE GLASS

<b>Chardonnay</b> / Verget Vin de France	9 / 32
<b>Sauvignon Blanc</b> / Manu, New Zealand	9 / 32
<b>Malbec</b> / Festivo, Mendoza, AZ	10 / 36
<b>Pinot Blanc</b> / Trimbach, France	11 / 40
<b>Pinot Noir ‘Rosé’</b> / Westmount, Willamette Valley, OR	11 / 40
<b>Brut</b> / Roederer Estate, Alexander Valley	13 / 48
<b>Pinot Noir</b> / Benton Lane, Willamette Valley, OR	13 / 48
<b>Chardonnay</b> / Hahn Chars, Monterey, CA	14 / 52
<b>Pinot Noir</b> / Pali, ‘Huntington,’ Santa Barbara, CA	14 / 52
<b>Cabernet Sauvignon</b> / Smith & Hook, Central Coast	14 / 52
<b>Cabernet</b> / Hunt & Harvest, Napa Valley	15 / 56

WHITE

<b>Grüner Veltliner</b> / Broadbent, Niederösterreich, AUT	32
<b>Pinot Grigio</b> / Bertani ‘Velante’	34
<b>Riesling</b> / Smith Story, Rheingau, GER	36
<b>Muscadet</b> / Dom. de la Grenaudière, Loire Valley, FRA	36
<b>‘Cape Bleue’ Rosé</b> / JL Colombo, Mediterranean, FRA	36
<b>Chenin Blanc</b> / Beaumont, Bot River, South Africa	38
<b>Pinot Blanc</b> / Trimbach, Alsace, FRA	38
<b>Sauvignon Blanc</b> / Spy Valley, Marlborough, NZL	42
<b>Sauvignon Blanc</b> / Stolpman, Santa Barbara, CA	44
<b>Chardonnay</b> / Nicolas Potel, Mâcon-Villages, FRA	46
<b>Chardonnay</b> / Sandhi, Santa Rita Hills, CA	48
<b>Viognier</b> / Cristom, Willamette Valley, OR	52
<b>Sauvignon Blanc</b> / Jean-Marc Crochet, Sancerre, FRA	54
<b>Chardonnay</b> / EnRoute, Russian River Valley, CA	58
<b>Champagne Collet Brut</b>	78
<b>Chardonnay</b> / Kistler ‘Les Noisetieres’ Sonoma Coast, CA	128
<b>Ruinart Blanc de Blancs</b>	138
<b>Dom Perignon ‘09</b>	250

RED

<b>Cinsault Blend</b> / Badenhorst ‘Secateurs,’ Swartland, RSA	36
<b>Pinot Noir</b> / Planet Oregon, Willamette Valley, OR	38
<b>Tre</b> / Brancaia, Tuscany, ITA	38
<b>Régnie</b> / Domaine de Braves, Beaujolais, FRA	42
<b>Tempranillo</b> / Pedernales, High Plains, TX	42
<b>Côtes du Rhône</b> / Vins de Vienne, Rhône Valley, FRA	42
<b>Cabernet Sauvignon</b> / No Fine Print, CA	42
<b>Nebbiolo</b> / Ebbio, Langhe, Piedmont, ITA	42
<b>Cabernet Sauvignon</b> / Involuntary Commitment, Columbia Valley, WA	46
<b>Pinot Noir</b> / Louis Latour, Burgundy, FRA	48
<b>Malbec</b> / Luigi Bosca ‘DOC,’ Mendoza, ARG	48
<b>Cab Blend</b> / Acumen ‘Mountainside,’ Napa Valley, CA	52
<b>Pinot Noir</b> / Salem Wine Co., Willamette Valley, OR	52
<b>Bordeaux</b> / Ch. Greysac, Medoc, FRA	56
<b>Petite Sirah</b> / Girard, Napa Valley, CA	56
<b>Pinot Noir</b> / Charles Krug, Carneros, CA	58
<b>Pinot Noir</b> / Dom. Bertagna, Haute Cote de Nuits, Burgundy, FRA	60
<b>Red</b> / Orin Swift ‘Abstract’, CA	68
<b>Cabernet Sauvignon</b> / Canard, Napa Valley, CA	68
<b>Pinot Noir</b> / Long Meadow Ranch, Anderson Valley, CA	76
<b>Cabernet Sauvignon</b> / Faust, Napa Valley, CA	88
<b>Wine</b> / Orin Swif ‘Papillon’, Napa Valley, CA	138

★ BEER ★

<b>T</b>	<b>Lakewood Temptress Nitro • 9</b>
<b>A</b>	<i>Stout / Lakewood, TX</i>
<b>P</b>	<b>Epic Brainless Raspberry Nitro • 8</b>
	<i>Nitro Raspberry Heff</i>
	<b>Miller Lite • 5</b>
	<i>Pilsner / Milwaukee, WI</i>
	<b>Revolver Blood and Honey • 6</b>
	<i>Pale Wheat Ale / Granbury</i>
	<b>Coors OG (banquet) • 4</b>
	<i>Pilsner</i>
	<b>Celis White • 6</b>
	<i>Belgium Style White Wheat / Austin, TX</i>

<b>Firestone Walker • 7</b>
<i>Blonde Ale / Paso Robles, CA</i>
<b>Austin Eastcider Original • 7</b>
<i>Cider / Austin, TX</i>
<b>Ballest Point Grapefruit Sculpin • 9</b>
<i>IPA / San Diego, CA</i>
<b>Funkwerks Saison • 7</b>
<i>Saison / Fort Collins, CO</i>
<b>Dos Equis • 5</b>
<i>Lager / Mexico</i>
<b>Shiner • 5</b>

<b>C</b>	<b>High Life Pony • 3</b>
<b>A</b>	<b>PBR • 4</b>
<b>N</b>	<b>Lonestar • 4</b>
<b>S</b>	<b>Modelo Especial • 5</b>
	<i>Lager / Mexico</i>
	<b>Stella Artois • 7</b>
	<i>Belgian Pilsner / Belgium</i>
	<b>Heineken • 7</b>
	<i>Dutch Pale Lager / Holland</i>
	<b>Guinness Draft Can • 8</b>
	<i>Stout / Ireland</i>
	<b>Truly Colima Lime &amp; Wild Berry • 7</b>
	<i>Hard Seltzer</i>