



GRUB

MENU

Appetizers

Blue Corn Nachos | \$12
Blue corn tortilla chips, roasted poblano queso, pico de gallo, pickled jalapeños, cilantro, and lime
Add Chicken +\$4 |
Brisket +\$5 | Steak +\$5 |
Guacamole +\$4

Brussel Sprouts | \$12
Truffle Parmesan
Sweet Honey Buffalo

Street Tacos

Texas Brisket | \$5 ea.
Slow-smoked brisket, avocado salsa verde, pickled red onions, cilantro, and lime on a flour tortilla

Chicken | \$5 ea.
Marinated chicken, avocado salsa verde, cilantro, and lime on a flour tortilla



Burgers

Classic | \$15
Two beef patties, cheddar cheese, lettuce, tomato, onion, burger sauce

Chimi | \$15
Two beef patties, Swiss cheese, onion, and house chimichurri

Animal | \$15
Two beef patties, roasted poblano queso, onions, lettuce, and tomato

Veggie | \$15
Meatless sandwich featuring a plant-based patty, served with lettuce, tomato and onions

Sandwiches

Steak Sandwich | \$15
Marinated steak, roasted poblano queso, crispy onions

Texas Brisket Melt | \$15
Smoked brisket, pepper jack cheese, crispy onions, spicy BBQ sauce & pickles

Turkey & Brie | \$15
Turkey breast, brie cheese, mixed greens, and chipotle lime mayo

Salads

House Salad | \$12
Mixed greens, spinach, cucumber, tomato, avocado, and onion
Add Chicken +\$5 |
Steak +\$5 | Brisket +\$5

Avocado Toast | \$10
Toasted artesian whole grain bread, ripe Haas avocados, smash boiled egg, and pickled radishes

Smoothies

Strawberry, Mixed Berry,
Mango, Peach | \$8

Sweets

Yogurt Parfait | \$8

Warm Chocolate Chip
Cookie with Vanilla Ice
Cream | \$8

**CHOOSE YOUR
FAVORITE SAUCE
TO CUSTOMIZE
YOUR MEAL! | \$4**

Buffalo Sauce - Classic bold heat with a buttery finish

Chimichurri - Fresh herbs, garlic, olive oil, and citrus

Chipotle Lime Mayo - Smoky chipotle with a zesty lime kick

Spicy BBQ Sauce - Sweet heat with smoky habanero flavor

Roasted Poblano Queso Sauce - Creamy queso blended with roasted poblano peppers

PREMIUM COCKTAILS



Basil Mezcalita | \$13

Spicy Pickle Margarita | \$11



Miracle Paloma | \$20

Rosemary Mezcal Negroni | \$14



Whiskey Sour | \$13

Coconut Old Fashioned | \$14



Blueberry Gin Smash | \$13

White Chocolate Matcha Martini | \$15





DRINK

MENU

Cocktails

Miracle Paloma - \$20

A non psychedelic, mind bending cocktail experience.

A miracle berry flips sour into sweet before your first sip. Made with tequila, extra tart white grapefruit, lime, lemon, and club soda. Served with a salt rim and full lemon garnish. Sweet. Sour. Confusing in the best way.

Spicy Pickle Margarita - \$11

Outlaw Pickle's signature cocktail.

Extra aged tequila, Grand Marnier, lime, lemon, and spicy pickle juice. Shaken hard and served over ice with a salted rim. Dangerously good.

The Witching Hour Whiskey Sour - \$13

So good it's scary.

Buchanan's 18 Year Scotch, fresh lemon juice, Outlaw syrup, egg white, and Angostura bitters. Smooth, sharp, and made for troublemakers.

Bad Boy Basil Mezcalita - \$13

Basil, Mezcal, and Gunsmoke.

Illegal Mezcal, lime, lemon, orange juice, agave, and fresh basil. Served dirty with a Tajin rim and orange garnish. Dusty, dangerous, delicious.

Coconut Old Fashioned - \$14

Coconuts by the campfire.

Bullet Bourbon, toasted coconut paste, simple syrup, and bitters over a large ice cube with orange peel. Warm, smoky, tropical.

Blueberry Gin Smash - \$13

Smashing tastebuds.

London Dry Gin, lemon juice, outlaw syrup, muddled blueberries, and fresh mint. Bright, herbal, and wildly refreshing.

White Chocolate Cinnamon Matcha - \$15

The Wild West Matcha

Vanilla vodka, white chocolate liqueur, coconut milk, matcha, brown sugar, and cinnamon.

Silky, cozy, and dangerously smooth.

Rosemary Mezcal Negroni - \$14

Not your average Negroni.

Illegal Añejo Mezcal, Campari, sweet vermouth, and Amaro. Served smoked with a flaming rosemary sprig. Bold, smoky, sophisticated.

Mario's Marvelous Michelada - \$10

Award winning.

Beer, lime, tomato, spices, and pepper sauc with a chili rim. Spicy, refreshing, and impossible to forget.

Beer

On Tap - \$5

- Saint Arnold Citrus Sandy
- Michelob Ultra
- Modelo
- Corona
- Jellyfish
- Stella

Bottles & Cans - \$6

- Michelob Ultra
- Budweiser
- Bud Light
- Karbach Hopadillo IPA
- McConauHaze IPA
- Half-Life Hazy IPA

Premium - \$7

- Stella Artois
- Modelo Negra
- Modelo Especial
- Corona
- White Claw
- Mango Cart

Non-Alcoholic

- Coca Cola 20oz bottle - \$4
- Diet Coke - \$4
- Coke Zero - \$4
- Dr. Pepper - \$4
- Diet Dr. Pepper - \$4
- Monster - \$4
- Sugar Free Monster - \$4
- Lemonade - \$4
- Pink Lemonade - \$4
- Smart Water - \$4
- Alkaline Smart Water - \$4
- Powerade Blue - \$4
- Powerade Red - \$4

CBD Infused Beverages

- Keef Orange Juice Flavored - \$15
- Keef Root Beer Flavored - \$15

Espresso

- Latte - \$6
- Cappuccino - \$6
- Americano - \$6
- Flat White - \$6