

Lobby Bar



Small Plates / Starters

SALSA, GUACAMOLE AND CHIPS	12
LOADED CARNITAS NACHOS	12
slow roasted house marinated pork / refried beans shredded cheese / fresh jalapeños / pico de gallo cilantro lime cream	
SHRIMP AVOCADO CEVICHE AND CHIPS	13
WINGS	12
buffalo or honey sambal / blue cheese or ranch dressing celery sticks	
ANCHOS FIRE KISSED QUESADILLA	12
house smoked chicken or beef brisket / green chilies caramelized onions / oaxaca cheese / guacamole salsa / cilantro lime cream	

Between Bread

BYOB BURGER*	16
half pound angus patty / toasted potato roll choice of three: cheddar cheese / american cheese blue cheese / pepper jack cheese / provolone cheese sautéed mushrooms / caramelized onions pecanwood smoked bacon / pickled jalapeños / fried egg Substitute the Beyond Burger - The revolutionary plant-based burger that looks, cooks and satisfies like beef (G) (V)	
BLACKENED FISH TACOS	14
seared catch of the day / marinated cabbage cilantro cream / pico de gallo	
TURKEY CROISSANT	14
smoked turkey / avocado / pecanwood smoked bacon provolone cheese / chipotle mayonnaise	
CRISPY BUFFALO CHICKEN WRAP	12
crispy chicken tenders / buffalo sauce / blue cheese dressing lettuce / tomato / roasted tomato tortilla	
12" STONE OVEN BAKED PIZZA	16
pepperoni or margherita	

Greens & Broths

SOUP OF THE DAY	7
ask your server for details	
CAESAR TACO BOWL	12
baby romaine / caesar dressing / queso fresco pico de gallo with grilled chicken or shrimp +6	
COBB SALAD	16
chopped greens / smoked turkey / pecanwood smoked bacon tomato / shredded cheddar cheese / avocado white balsamic vinaigrette	

Entrées

PAN SEARED CHICKEN BREAST VERDE	27
kale plantain hash / roasted sweet pepper mojo	
TEXAS BLACK GARLIC SHRIMP PASTA	28
linguine / tomatoes / peppers / onions creamy black garlic sauce	
GRILLED CHILI DUSTED RIBEYE	43
garlic mashed potatoes / grilled asparagus	
GRILLED AVOCADO AND QUINOA	20
crimson quinoa / grilled avocado / fried tortilla strips pico de gallo / spicy poblano sauce	

Sweet Treats

WARM PECAN PIE	9
bourbon glaze / à la mode	
SEASONAL CHEESECAKE	8

Cocktails

APPLE PEAR WHISKEY SOUR	12
maker's mark bourbon / barmalade apple pear / lemon	
CHIPOTLE PALOMA	13
sauza silver tequila / ancho reyes / lime q grapefruit / tajin spice	
GRAPEFRUIT BLOSSOM	14
ketel one botanical grapefruit & rose / lime peychaud's bitters / q grapefruit	
PINKBERRY COLLINS	13
beefeater pink gin / strawberry real lemon / club soda	
SPICED OLD FASHIONED	15
woodford reserve rye whiskey	

Wine

LUNETTA PROSECCO	9
veneto, italy	
CHANDON ROSÉ	14
california	
DECOY BY DUCKHORN SAUVIGNON BLANC	14.5 20
sonoma county, california	
SAINT M RIESLING	12 16.5
pfalz, germany	
WENTE VINEYARDS CHARDONNAY	12 16.5
california	
ELOUAN PINOT NOIR	14 19.25
oregon	
BAROSSA VALLEY ESTATE RED BLEND	12 16.5
barossa valley, south australia	
UPPERCUT CABERNET SAUVIGNON	12 16.5
california	

(G) Gluten-Free (V) Vegan
 *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
 Please notify us of any food allergy.