

APPETIZERS

SOUP OF THE DAY *Daily Chef Preparations* 9

QUESO *Roasted Peppers, Tomatillo Salsa Verde, Fresh Tortilla Chips*.....12

GUACAMOLE *Wood Fire Grilled Buttery Avocados, Roasted Jalapeños, Fresh Tortilla Chips*13

NACHOS *Smoked Brisket, Cheddar, Onions, Serranos, Cilantro, Sour Cream*.....14

WAGYU JALAPEÑO-CHEDDAR CORNDOG *Cheesy Fries, Grainy Mustard*.....14

CHICKEN WINGS *Smoked & Fried, Choice of House-Made Sauce: Buffalo, Chimichurri, Hot Truffle Honey*.....14

FAMOUS MEDI DIP *Hummus, Muhammara, Walnuts, Fresh Cut Vegetables, Toasted Bread*15

MEXICAN SHRIMP COCKTAIL *Diced Avocado, Tomato, Serranos, Saltine Crackers*16

GIANT MEATBALL *Marinara, Basil, Parmesan*16

ENTREE SALADS

WEST TEXAS *Grilled Chicken, Spinach, Cucumber, Corn, Tortilla Strips, Honey Lime Dressing, Peanut Sauce* 19

CRISPY CHICKEN CLUB *Greens, Avocado, White Cheddar, Buttermilk Garlic Dressing* 19

STEAK NOODLE *Marinated Filet Mignon, Noodles, Tomatoes, Peanuts, Fresh Herbs, Spicy Chili Dressing*.....25

FILET & WEDGE *Wood-Grilled Filet Mignon, Iceberg Wedge, Bacon, Campari Tomatoes, Blue Cheese Dressing*25

SANDWICHES *(All Sandwiches Served with French Fries)*

COUNTRY CLUB *Roasted Turkey, Swiss, Avocado, Bacon, Tomato, Lettuce*..... 16

BUFFALO CHICKEN *Creamy Coleslaw, Ranch Aioli*..... 18

CHOPPED BRISKET MELT *Caramelized Onions, Aged Cheddar, BBQ Sauce, Garlic Aioli*..... 18

TAVERN BACON BURGER* *Swiss Cheese, Balsamic Onion, BBQ Sauce* 19

SMASH BURGER* *American Cheese, Bacon Jam, Mayo, Mustard, Pickle*..... 19

FLATBREADS

THE ALOHA *Black Forest Ham, Pineapple, Serrano, Artisan Cheeses, Smoky BBQ Sauce Drizzle*..... 20

THE TEXAN *Brisket, Bacon, Artisan Cheeses, Red Onions, Serranos, Smoky BBQ Sauce Drizzle*..... 20

THE SUPREME *Ham, Onion, Peppers, Green Olives, Artisan Cheeses, Marinara*..... 20

50 SPOT PEPPERONI *Crispy Pepperoni, Artisan Cheeses, Marinara, Truffle Hot Honey*..... 22

SIGNATURES

SPICY RIGATONI ALLA VODKA *Fresh Basil, Pecorino Romano, (Add Crispy Chicken Breast +8 or Meatball +10)*.....21

BRISKET BIRRIA TACOS *Tender Beef, Consommé, Cilantro, Onions* 23

SALISBURY STEAK* *Fresh Ground Brisket & Chuck Roll, Mushroom Demi, Crispy Onions, Mashed Potatoes* 26

TRUFFLE HONEY FRIED CHICKEN *Crispy Chicken Breasts, Hot Honey, Mashed Potatoes*..... 26

CHICKEN PICCATA *Pan Seared Chicken, Lemon Butter Caper Sauce, Mashed Potatoes, Swiss Chard*..... 26

BLACKENED REDFISH *Wood Grilled, Lemon Butter Sauce, Mashed Potatoes, Swiss Chard* 25

ZYDECO SALMON *Blackened Salmon, Jumbo Shrimp, Creole Sauce, Mashed Potatoes, Swiss Chard* 29

BRISKET POINT *Well Marbled 8oz. Smoked Brisket, Truffle Potato Salad* 29

STEAK FRITES* *8oz Prime Denver Steak, Seared & Sliced, Bone Marrow Herb Butter, French Fries*..... 36

FEATURED FRESH FISH *Daily Chef Preparations*.....MK

FILET MIGNON* *8oz, Wood-Grilled, Bone Marrow Herb Butter, Charred Broccolini*.....MK

MARINATED RIBEYE* *14oz, Pineapple, Ginger & Soy Marinade, Wood-Grilled, French Fries*.....MK

SIDES

CORNBREAD MUFFINS 3/6

TALLOW FRENCH FRIES..... 6

TRUFFLE POTATO SALAD..... 6

MAC N’ CHEESE 6

CREAMY COLESLAW..... 6

MASHED POTATOES..... 6

SEASONAL VEGETABLES 7

SIDE SALADS *(Substitute Any Side for a Side Salad +3)*

CUCUMBER *Tomato, Avocado, Onion, Fresno Pepper* 9

HOUSE *Cucumber, Tomato, Bacon, Carrots, Buttermilk Dressing* 9

WEDGE *Blue Cheese, Bacon, Tomato, Green Onions* 9

FARMER *Emerald Kale, Quinoa, Roasted Beets, Pecorino*10

ADD PROTEIN: *Grilled Chicken 9 • Filet Mignon 11 • Salmon 17*

* Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.
Some items may have limited availability. 12/11/25

SIGNATURE COCKTAILS

THE MAN & HIS HAT Bourbon, Sweet Vermouth, Cherry Bitters..... 14

ARMENTA’S MARGARITA Socorro Blanco, Jalisco 1562 Orange Liqueur, House-Made Sweet & Sour 15

SMOKEY THE BEAR Bourbon, Local Honey, Orange Bitters, Smoked Cherry Wood..... 16

TEXAS HEAT 21 Seeds Cucumber Jalapeño Tequila, Watermelon, Lime, Hibiscus Syrup 15

OUR WHISKEY SOUR Hand-Selected FAR Out Russell’s Reserve 10yr. Bourbon, Disaronno, House-made Sour Mix 16

ODESSA SUNSET Vodka, St. Germain, Lychee Puree, Dried Hibiscus 16

SPICY PINEAPPLE Tequila, Pineapple, Serrano, Lime, Agave, Cactus Salt..... 16

STAYCATION Spiced Rum, Pineapple, Coconut, Passion Fruit, Mint, Ginger 14

FROZENS

RED-HEADED STRANGER Rosé, Tequila, Vodka, Strawberry, Lemon..... 14

FELIPE’S FAMOUS MARGARITA Choice of Classic, Mango +1, Strawberry +1 (Add Grand Marnier or Chambord + \$5) 14

ZERO PROOF (Non-Alcoholic Cocktails)

WATERMELON SUGAR Watermelon, Lime Juice, Hibiscus, Jalapeño, Tajin Rim 7

BAJA LEMONADE Lemonade, Rosemary, Coconut, Agave..... 7

FAR OUT GREAT 8

(16 oz./21 oz.)

ARLEY – Texas Light German Lager 4.2% ABV	6/8
STAR GAZER – Wheat Ale 5.0% ABV	6/8
AMBER SKY – Pale Amber 5.3% ABV	7/9
LIGHT SPEED – Blonde Ale 5.5% ABV	7/9
MARGOT – Saison 6.0% ABV	7/9
FAR OUT IPA – West Coast IPA 7.0% ABV	8/10
LANDLOCKED IPA – New England IPA 7.0% ABV	8/10
WEST TEXAS NIGHTS – Wheated Stout 8.0% ABV	12/16

GROWLERS

64oz EMPTY GROWLER	18
FAR OUT FILL	20
Arley, Star Gazer, Amber Sky, Light Speed, Margot	
FAR OUT STOUT/IPA FILL.....	25
FAR Out IPA, Landlocked IPA, West Texas Nights	

STAPLE BEER ON TAP

(16 oz./21 oz.)

MICHELOB ULTRA 4.2% ABV.....	6/8
CORONA PREMIER 4.0% ABV.....	6/8
DOS EQUIS 4.2% ABV.....	6/8
ROTATING SEASONAL TAP	7/9

BOTTLES & CANS

MILLER LITE 4.2% ABV	5
COORS LIGHT 4.2% ABV	5
LONE STAR 4.6% ABV.....	5
SHINER BOCK 4.4% ABV	5
MODELO ESPECIAL 4.4% ABV	6
HIGH NOON TEQUILA LIME 4.5% ABV.....	8
SUN CRUISER VODKA ICED TEA 4.5% ABV	8
HEINEKEN 0.0 NA 0.0% ABV	5

WINE

LA GIOIOSA VALDOBBIADENE – Prosecco Veneta, Italy10/36

VEUVE CLICQUOT ‘YELLOW LABEL’ – Brut Champagne, France..... 99

ELK COVE – Pinot Gris Willamette Valley, Oregon10/36

EMMOLO – Sauvignon Blanc California10/36

SEA SUN – Chardonnay California10/36

DAOU – Rosé Paso Robles, California10/36

VAN DUZER – Pinot Noir Van Duzer Corridor, Willamette Valley, Oregon.....12/42

‘SALDO’ BY THE PRISONER WINE COMPANY – Zinfandel California12/42

THE CRITIC – Cabernet Sauvignon Central Coast, California12/42

DUCKHORN ‘POSTMARK’ – Cabernet Sauvignon Paso Robles, California..... 69

HONIG – Cabernet Sauvignon Napa Valley, California.....85

SCARPETTA ‘BARBERA DEL MONFERRATO’ – Red Blend Piedmont, Italy13/46

ORIN SWIFT ‘8 YEARS IN THE DESERT’ – Red Blend Napa Valley, California82

10AM - 3PM



SAT - SUN

BRUNCH

CLASSIC BREAKFAST SANDWICH.....12
Choice of Bacon or Sausage, Scrambled Egg, Gouda, House-Made Brioche Bun

BLUEBERRY PANCAKES.....15
3 Pancakes, Blueberry Topping, Butter

FRENCH TOAST15
Macerated Strawberries, Candied Pecans, Whipped Cream

RISE & SHINE WAFFLE*15
Belgian Waffle, Bacon, Shaved Ham, Fontina, Sunny-Side Up Egg, Maple Syrup

AMERICAN BREAKFAST.....16
Scrambled Eggs, Thick-Cut Bacon, Sourdough Toast, Crispy Potatoes

BRISKET HASH*18
Crispy Potatoes, Peppers, Onions, Sunny-Side Up Egg

CHICKEN & WAFFLE.....18
Truffle Honey Fried Chicken, Belgian Waffle, Berry Compote

SIDES

BACON 4 • TWO EGGS 4 • MIXED FRUIT 5 • CRISPY POTATOES 5

BREAKFAST SAUSAGE 4 • WAGYU JALAPEÑO CHEDDAR SAUSAGE 8

COCKTAILS

THE SPRITZ 8

Bubbles, Aperol, Orange

MIMOSA 5

Bubbles, Orange Juice

BEERMOSA 5

Star Gazer Wheat, Orange Juice

MANMOSA 8

Jack Daniel's, Landlocked IPA, Orange Juice

IRISH COFFEE 9

Irish Whiskey, Baileys, Whipped Cream

FAR OUT MICHELADA 8

Light Speed Blonde, Spicy Cowboy Mix

BLOODY COWBOY 10

Tequila, Slightly Spicy House-Made Mix, Tajin Rim, Stuffed Olive

FROZEN RED-HEADED STRANGER 10

Rosé, Tequila, Vodka, Strawberry, Lemon

FELIPE'S FAMOUS FROZEN MARGARITA 10

Choice of Classic, Mango +1, Strawberry +1 (Add Grand Marnier or Chambord +5)

BEVERAGES

FRESH JUICES *Orange Juice, Grapefruit Juice, Lemonade*..... 5

DRIP COFFEE 4

* Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

12/11/25

2PM - 6PM



MON - FRI

HAPPY HOUR

SNACKS

QUESO	<i>Roasted Peppers, Tomatillo Salsa Verde, Fresh Tortilla Chips</i>	6
GUACAMOLE	<i>Grilled Buttery Avocados, Jalapeños, Fresh Tortilla Chips</i>	6
NACHOS	<i>Smoked Brisket, Cheddar, Onions, Serranos, Cilantro, Sour Cream</i>	7
SMOKED SALMON DIP	<i>Saltine Crackers</i>	7
WAGYU JALAPEÑO-CHEDDAR CORNDOG		7

COCKTAILS

WELL MIXED DRINKS	5
CANNED COCKTAILS	6
FROZEN COCKTAILS	7

FAR OUT GREAT 8

ALL HOUSE BEERS 2 OFF

*Arley, Star Gazer, Amber Sky, Light Speed, Margot
FAR Out IPA, Landlocked IPA, West Texas Nights*

WINE

RED	5
WHITE	5
ROSÉ	5