



OPENING ACTS

White Queso & Tortilla Chips (GF, V) Add Brisket +3	8
Red Salsa & Tortilla Chips (GF, V)	8
Loaded Waffle Fries (GF) White Queso Brisket Fresh Jalapeño	14
Ahi Tuna Poke Tacos (GFA) Crispy Wonton Taco Avocado Cucumber Citrus Ponzu Sauce Mango Sriracha Puree	16
Buffalo Mac N' Cheese Organic Chicken Tossed in House Buffalo Sauce, Cavatappi Pasta, White Cheddar	13
Mediterranean Plate (GFA, V) Hummus Falafel Tzatziki Pita Cucumber	15
Herb Roasted Carnival Cauliflower (GF, V) Tahini-Whipped Feta Pine Nuts Golden Raisins Chimichurri Toasted Chili Oil	14
Loaded Avocado (GF) Choose Any Combo of Two or Three	16/21
SOUTHWEST (V) Tomatoes, Feta, Black Beans, Corn, Hemp Seeds, Sriracha ITALIAN (V) Almonds, Parmesan, Balsamic Glaze, Basil, Tomatoes WALDORF Free-Range Chicken, Candied Walnuts, Craisins	

GREENS

Add: Grilled Chicken +7 | Wild Caught Salmon +10
Burger Patty / Brisket / Vegan Buddha Patty +8

Caesar Salad Romaine Lettuce Parmesan Cheese Croutons Caesar Dressing	14
Kale Harvest (GF, V) Arugula Kale Radicchio Apple Goat Cheese Pickled Red Onion Craisins Pomegranate Balsamic Vin	14
Spicy Southwestern Quinoa (GF, V) Corn Tomato Squash Queso Fresco Avocado Spiced Pepitas Cilantro Lime Vin	14
Crispy Brussels Salad (GF) Roasted Butternut Squash Candied Walnuts Warm Applewood Bacon Dressing Blue Cheese	14

STARTER SALADS

House Salad \$7
Caesar Salad \$7

FLATBREADS

Add: Grilled Chicken / Brisket / Bacon +3 | Sub: Gluten-Free Dough / Avocado for Cheese +3

Hammered Goat (GFA, V) Drunken Mushrooms Mozzarella & Goat Cheese Truffle Honey Rosemary	15
Pesto Parmesan (GFA) Grilled Chicken Basil Pesto Grated Parmesan Balsamic Marinated Tomatoes	15
Italian (GFA) Mozzarella Cheese House-made Tomato Sauce Pepperoni Italian Sausage	15

HEADLINERS

Sub Gluten-Free Bun +3

Braised Short Rib (GFA) Garlic Whipped Potatoes Broccoli	26
Wild Caught Salmon (GFA) Citrus Buerre Blanc Garlic Whipped Potatoes Roasted Broccoli	25
Turkey Meatloaf (GFA) Garlic Whipped Potatoes Roasted Broccoli Smoked Tomato Gravy	16
Sundown Burger (GFA) Angus Beef Bacon Whiskey Jam Garlic Aioli Smoked Gouda Arugula Pickles	15
Manitoba Burger Three TX Meats! Angus Beef BBQ Brisket White Cheddar Applewood Bacon Pickles	16
Buddha Burger (GFA, V) House-Made Veggie Patty Goat Cheese Arugula Caramelized Onions	14
Turkey Burger (GFA) House-Ground Patty Mozzarella Tzatziki Mixed Greens, Tomato	14
Greenville Grille Cheese (GFA, V) White Cheddar Smoked Gouda Mozzarella Tomato Jam Arugula Brioche (Add Bacon or Avocado +3)	14
Freebird Chicken Sandwich (GFA) Organic Grilled Chicken Breast Honey Mustard House-Made Pimento Cheese Pickles Sourdough	15
Cauliflower Tacos (GF, V+) Lightly Fried Cauliflower Al Pastor Sauce Corn Tortillas Charred Pineapple Cilantro Jalapeño Salsa	13
Mahi Mahi Tacos Battered Mahi Mahi Fresh Jalapeños Citrus Slaw Flour Tortilla Malt Vinegar Aioli	15
Buffalo Chicken Tacos (GFA) Blue Cheese Crema, Lettuce, Flour Tortilla	15
Smoked Brisket Tacos (GFA) Cilantro, Onions, Jalapeño Salsa, Crispy Shells	15

SIDES

Sweet Potato Fries or Waffle Fries (GF)	4
Truffle Mac N' Cheese (V)	9
House-Made Falafel (GF, V+)	7
Whipped Potatoes (GF)	6
Tomato Basil Soup (GF, V)	6

ENCORES

Vanilla Bean, Texas Praline	6
Chocolate Cranberry Bread Pudding La Francaise Bread Whiskey Cream Choice of Ice Cream	9
Seasonal Cobbler With Shortbread Crumble Choice of Ice Cream	9
Skillet Cookie Warm Goopy Chocolate Chip Cookie Choice of Ice Cream	9
French Vanilla Bean Creme Brulee (GF) Organic Cream, Seasonal Fruit	9