

Beverages

SOFT DRINKS 2.5
We offer a variety of Coke® fountain soft drinks, coffee, and teas. Free refills.

KIDS FAVORITES 3.5
Milk Shake Vanilla, Chocolate and Strawberry
Strawberry Freeze • Tropical Colada

COLD BEER

ON TAP – 16 oz. 6

Shiner Bock
Shiner Blonde
Rahr Texas Red
Fancy Lawnmower
Fireman’s #4

CRAFTS 7
Sam Adams
Sam Adams Seasonal
Blue moon

IMPORTS 6
Heineken
Heineken Light
Corona

DOMESTICS 5
Budweiser
Bud Light
Bud Light Lime
Coors Light
Miller Lite
Michelob Ultra
O’Doul’s



WINE BY THE GLASS / BY THE BOTTLE

WHITES
House 5.5 / 20
Chardonnay, Pinot Grigio,
White Zinfandel
Ecco Domani Pinot
Grigio 6 / 24
Ruffino Pinot Grigio
9 / 36
Apothic White Blend
6 / 24
Dancing Bull Sauvignon
Blanc 6 / 24
Edna Valley
Chardonnay 7 / 28
Bogle Chardonnay 8 / 32

SANGRIA
Carafe for two 18
Red or white, made with
house Great Wolf wines with
fresh fruit and juices.

REDS
House 5.5 / 20
Merlot, Cabernet
Mirassou Pinot Noir
6 / 24
Mark West Pinot Noir
10 / 40
Apothic Red Blend
6 / 24
Louis Martini
Cabernet 10 / 40
Estancia Merlot 9 / 36

BUBBLY
Korbel Brit Splits 8
Barefoot Bubbly 23
Korbel Brut 35

LODGE LIBATIONS

Wood-fired Classic
Margarita 13
Patron silver tequila, Patron
citron orange liquor, fresh
lemons and lime juices.
Wild Apple Martini 12
Effen vodka, Dekuyper
pucker sour apple,
Midori melon liqueur and
apple juice.
Texas Hurricane 11
Kraken spiced rum, fresh
pineapple and orange juices
and a splash of grenadine.
Citrus Rum Cooler 9
Cruzan light rum, fresh
orange, lemon and lime
juices and sparkling soda.
Basil Lemonade 9.5
SKY Vodka, fresh basil, fresh
lemon juice and
sugar syrup.

Strawberry Lime
“Rickey” 10
Sky vodka, Plymouth gin,
fresh muddled berries, fresh
lime juice and sparkling soda.
Grapefruit Daiquiri 9
Fresh Texas ruby Juice,
Plymouth gin, lime juice and
sugar syrup served “up”.
Pineapple Crush 12
1800 silver tequila, Cake
vodka, fresh pineapple juice
and grenadine.



Mini Sweets

Choose from rack of daily choices 2.5

Red Velvet
Salted Caramel Brownie
Strawberry Shortcake
Berry Trifle
Cheesecake
S’mores
Seasonal Pie
Chocolate Pudding





Family Shareables

Quesadilla 9

Stuffed with three cheeses, fire-roasted poblano peppers, pico de gallo and chipotle drizzle. Served with guacamole and sour cream.

Add chili rubbed chicken or grilled steak + 2

Fire-Grilled Fresh Artichoke 9

Served with lemon garlic aioli and Sriacha ranch dipping sauces. (GF)

Seared Pot Stickers 8

Seasoned pork and Asian vegetables. Served with ginger soy sauce.

Firecracker Calamari 10

Marinated tender strips seasoned and flash fried with Italian peppers. Served with lemon aioli and Sriacha ranch dipping sauces. (GF)

Spinach & Artichoke Dip Au Gratin 10

A warm skillet of creamy spinach, tender artichokes, and melted cheeses. Served with crispy chips and warm flatbread.

Crisp Chili Rubbed Wings 12

10 jumbo smoked wings basted with barbecue butter. Served with red chile dipping sauce. (GF)

House Made Hummus 9

With extra virgin olive oil, paprika and olive tapenade. Served with grilled flatbread and vegetables.

Pulled Pork Sliders 12.5

Trio of pulled pork sliders with sweet and spicy barbecue sauce, house slaw and crisp onion straws.

Soups

Fire-Roasted Tomato 5

Roma tomatoes, garden vegetables and fresh basil. (GF)

Lobster Bisque 9

Spiked with heavy cream and brandy.

Sandwiches & Un-Burgers

Each served with choice of French fries, sweet potato fries or side salad. Gluten free bun available.

Crispy Chicken 10

Fried chicken, smoked bacon, lettuce, tomato, red onion, with honey mustard on a brioche bun.

Grilled Poblano Chicken Panini 12

Grilled marinated chicken breast basted with chipotle barbecue butter, fire-roasted poblano peppers, jalapeno jack cheese and spicy chipotle mayonnaise on grilled sourdough.

Ahi Tuna Burger 14

Wood seared medium rare with avocado, srircha mayonnaise and house slaw.



Gardein® Veggie Burger 10

Served on a toasted brioche bun with lettuce tomato and sweet red onion.

Kids Menu 5.5

All kids meals are served with vegetable dipping sticks or French fries and beverage (milk or juice).

Children 10 and under. We are happy to accommodate with allergy friendly recipes for those with special dietary needs.

Grilled Cheese Sandwich, Chicken Tenders, Cheeseburger, Macaroni & Cheese or Garden Vegetable Pail.

AVAILABLE AFTER 5PM

Wood-Fired Steaks

Wood-fire grilled to your liking and served with grilled seasonal vegetable.

Filet Mignon – 7 oz. (GF) 27

New York Strip Steak – 12 oz. (GF) 29

Bone-In Rib Eye Steak – 16 oz. (GF) 31



Wood-Fired Specialties

Porterhouse Pork Chop 23

Wood grilled with spiced cinnamon apple chutney. Served with mashed potatoes and grilled seasonal vegetable. (GF)

Lodge Smoked Ribs 12, 16, 20

Hickory smoked St. Louis style ribs basted with Lodge barbecue sauce. Served with house slaw and French fries. Offered at 4, 6 and 8 bones. (GF)

Shrimp and Lobster Pasta 20

Spaghetti with sautéed shrimp, lobster, arugula and cherry tomatoes with white wine sauce.

All-American BBQ Feast

19 per person (for 1 or more)

Hickory-smoked St. Louis ribs, crisp chile rubbed chicken wings and pulled pork with baked beans, French fries, house slaw and corn bread.

Freshly Grilled Fish of the Day 19

Served with grilled seasonal vegetable. (GF)

Char-Grilled Chicken 16

Char-grilled chicken breast served over a bed of fresh spinach sautéed with olive oil and chopped garlic. Served with mashed potatoes. (GF)

Braised Short Ribs 22

Slow braised with red wine. Served with mashed potatoes and braising vegetables.

Roasted Wild Mushroom Pasta 16

Farfalle pasta with crimini, portabello and shitake mushrooms, asparagus, roasted tomatoes and mushroom jus.

Mac & Cheese 16

With smoked bacon, Andouille sausage and Parmesan crust.



Side Items 5

Mashed Potatoes (GF)

Loaded Baked Potato (GF)

French Fries (GF)

Sweet Potato Fries (GF)

House Slaw (GF)

Grilled Seasonal Vegetables (GF)

Smoke House Baked Beans (GF)

Mac & Cheese with Parmesan Crust

Roasted Brussels Sprouts with Bacon (GF)



C.Y.O. Lodge Burger

Create-Your-Own Burger The Way You Want It! 12



Start with blend of 6 ounces of fresh hand formed short rib, brisket and chuck grilled to your liking on a toasted brioche bun. Garnished with lettuce, tomato, sweet red onion and pickle. Served with French fries. Gluten free bun available.

Add up to 3 of your favorite toppings:

Cheddar cheese, bleu cheese, Swiss cheese, American cheese, jalapeno jack cheese, smoked bacon, fried jalapenos, roasted mushrooms, fire-roasted poblano peppers and onion straws. Add additional items at 1 each.

Include barbeque sauce, ketchup, mustard or mayonnaise if you would like.

Market Greens

SIDE SALADS

House 4

With vine ripened tomatoes, cucumbers, carrots and croutons. (GF)

Caesar 5.5

With vine ripened tomatoes, shaved Parmesan cheese and croutons.

Wedge 5

With bleu cheese crumbles, bacon, sweet red onion and tomato. (GF)

ENTRÉE SALADS

Grilled Caesar 9

Wood grilled romaine hearts, vine ripened tomatoes, sweet red onions, shaved Parmesan cheese, garlic croutons and Parmesan dressing.

Add Chicken 3 Add Shrimp 6

Chopped Barbecue Chicken 13

Grilled chile rubbed chicken breast over seasonal greens with fire-roasted corn, green onions, black beans, jicama, crisp fried jalapenos, cilantro, pepperjack cheese, barbecue sauce and crisp onion strings. Served with ranch dressing. (GF)

Grilled Shrimp & Farro 16

Grilled shrimp with seasonal greens, cucumbers, feta cheese, vine ripened tomatoes, Kalamata olives and fresh mint. Served with red wine vinaigrette.

Chopped Mediterranean Chicken 13

Grilled marinated chicken, seasonal greens, quinoa, cucumbers, vine ripened tomatoes, olives and feta cheese. Served with red wine vinaigrette. (GF)

Napa Valley Grilled Chicken 13.5

Grilled pears with seasonal greens, crumbled Gorgonzola cheese, vine ripened tomatoes and red onion. Served with white balsamic dressing. (GF)

(GF) Designates Gluten Free Item.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

