



YOU ARE INVITED

MENU

NOW! FOR THE FIRST TIME!

SMASHES THE FUN BARRIER!
"253 SOLID LAUGHS!"
A FULL-LENGTH FEATURE

**...IT HAD TO BE TOLD
SOONER OR LATER...
WE'RE TELLING IT
NOW!**

GIFT CARDS AVAILABLE
FROM YOUR SERVER, AT THE BOX OFFICE
OR ONLINE AT DRAFTHOUSE.COM

PIZZAS

Sub a gluten-free crust for any pizza for \$3.50.

Add side salad to any pizza for \$2.

Add a side of buttermilk ranch for 50¢.

PEPPERONI\$12

Marinara sauce, mozzarella, parmesan, pecorino romano.

SPINACH & FETA[§]\$11.5

Red onion, cherry tomato, kalamata olives, mozzarella, parmesan, pecorino romano.

OMNIVORE\$12.75

Marinara sauce, mozzarella, pepperoni, green pepper, red onion, tomato, kalamata olives, mushroom, parmesan, pecorino romano.

BRUSSELS SPROUTS, SMOKED BACON & GOAT CHEESE\$12

Olive oil, mozzarella, black pepper, parmesan, pecorino romano.

CARNIVORE\$12.75

Marinara sauce, mozzarella, pepperoni, salami, smoked bacon, house-made pork sausage, parmesan, pecorino romano.

MUSHROOM & CARAMELIZED ONION[§]\$12

Olive oil, crimini & portobello mushrooms, roasted garlic, mozzarella, parmesan, pecorino romano.

TOMATO & BASIL PESTO[§]\$11.5

Fresh mozzarella, parmesan, pecorino romano.

BBQ CHICKEN\$12.5

Charred onion BBQ sauce, mozzarella, cheddar, scallions.

CHICKEN & CHORIZO[¥]\$12

Charred tomato salsa, cheddar, red onion, tomato, cotija, cilantro.

FEATURED FAVORITES

LOADED POTATO CROQUETTES\$8

With cheddar, smoked bacon, scallions, sour cream.

MUFFULETTA CALZONE\$11

Prosciutto, salami, pepperoni, mozzarella, and olive salad.

PHILLY CHEESESTEAK\$13

Ribeye, grilled onions, American cheese, pickled peppers. Sub chicken or tofu upon request.

FRITO PIE[¥]\$14

Chili, cheddar, scallions, jalapeños, aioli, cotija, white onions.

BRUNCH

Available all day every day. Add bacon \$1.50.

BRUNCH FRITO PIE[¥]\$8

Beef & Shiner Bock chili, Fritos, cheddar cheese, cotija cheese, red onions, sour cream, scallions, fried egg.

CARAMEL CRÈME BRÛLÉE FRENCH TOAST[§]\$9.5

Texas toast, cinnamon, powdered sugar, bananas, strawberries.

CHORIZO MIGAS FRITTATA[¥]\$8

Eggs, corn tortilla chips, cheddar, cotija, charred tomato salsa, sour cream, scallions. With sourdough toast.

FRIED EGG BLT[¥]\$11.25

Smoked bacon, tomato, leaf lettuce, red onion, aioli. With fries or fruit. Add Swiss for \$1.

MIMOSA DUO\$28

Bottle of cava with orange juice and grapefruit juice.

WARM BLUEBERRY SOUR CREAM COFFEE CAKE\$7

Baked to order. Vanilla whipped cream, pecan streusel.



THE MOVIE YOUR MOM WARNED YOU ABOUT!

SNACKS

BOTTOMLESS POPCORN^{o§} \$6.75

Real clarified butter by request.

Add a side of herb parmesan for \$1.

^oFOR REFILLS, PLEASE WRITE IT DOWN AND RAISE AN ORDER CARD

FRIED DILL PICKLES[§] \$7

With buttermilk ranch.

WINGS[¥] \$11

Choice of hot, really hot, BBQ or sweet Thai chili. With celery and buttermilk ranch.

BAKED PRETZEL[§] \$6.75

With beer mustard and queso.

FRENCH FRIES[§]

With ketchup[§] \$5.5

With queso[§] \$7.5

With herb parmesan and aioli.[§] \$6.5

LOADED FRIES \$9.5

With queso, cheddar, smoked bacon, sriracha sour cream, scallions and cilantro.

CHIPS & QUESO[§] \$7.25

With white corn tortilla chips. Topped with fresh cilantro and cotija. Add seasoned ground beef[¥] and avocado \$4.

CHARRED TOMATO SALSA[§] \$5

With white corn tortilla chips.

ROASTED GARLIC HUMMUS DIP[§] \$8

With vegetables and warm pita bread.

MINI BANH MI HOT DOGS \$7

Sriracha, aioli, carrot, cucumber, cilantro.

SALADS & WRAPS

Wraps served with white corn tortilla chips and charred tomato salsa.

1. SELECT ONE

GRILLED CHICKEN[¥] (\$1), STEAK[¥] (\$2), OR TOFU[§] (\$1)

2. SELECT WRAP OR SALAD

3. SELECT A STYLE

GREEK[§] \$11.5

Romaine, feta, red onion, cucumber, cherry tomatoes, pepperoncinis, kalamata olives, pita croutons, lemon basil vinaigrette.

MEXICAN[§] \$11.5

Mixed greens, avocado, jicama, cotija, tortilla strips, red onion, jalapeño lime vinaigrette.

FRIED GOAT CHEESE[§] \$12.5

Mixed greens, dried cherries, candied pecans, carrots, balsamic vinaigrette.

ASIAN[§] \$11.5

Mixed greens, carrots, sprouts, cucumbers, red onion, scallions, cilantro, spicy peanut dressing, wontons and toasted peanuts.

CAESAR \$11.5

Romaine, herb parmesan, cherry tomatoes, parmesan croutons.

**DEVASTATING!
WICKED! DEADLY!
DELICIOUS!**



THIS PICTURE HOLDS THE RECORD FOR LAUGH
CONTENT OF ANY COMEDY WE HAVE MEASURED
IN OUR 30 YEARS OF EXPERIENCE!"

BURGER & SANDWICHES WITH FRIES

Add fried egg[¥], bacon, or avocado for \$1.50 each. Sub a side salad for fries at no additional cost. For the lightest option make your meal a bowl. Any burger or sandwich can be served on a bed of mixed greens, carrots, cucumbers and cherry tomatoes with lemon vinaigrette (fries not included). Gluten free bun available for \$2.

Chicken, beef or veggie patty may be substituted upon request.

BBQ & SMOKED BACON BURGER[¥] \$13
Cheddar; Shiner Bock honey mustard, purple cabbage, scallions & carrot slaw.

Featured!

ROYALE WITH CHEESE[¥] \$13
Smoked bacon, cheddar, red onion, leaf lettuce, tomato, aioli.

SPICY BLUE CHEESE BURGER[¥] \$13
Hot sauce, red onion, aioli.

MUSHROOM & SWISS[¥] \$13
Caramelized onion, dijon mustard.

HATCH GREEN CHILE \$13
Tortilla crisps, queso, red onion, dijon mustard.

FRIED CHICKEN SANDWICH[¥] \$13
Spicy aioli, purple cabbage, scallions, carrot slaw. Only available as chicken.

SMOKED BACON & GOAT CHEESE CHICKEN[¥] \$13
Baby spinach, caramelized onion, dijon.

AVOCADO & PESTO VEGGIE[§] \$13
Roasted garlic hummus, tomato, sprouts.

GROWN UP GRILLED CHEESE[§] \$10.5
Mozzarella, goat cheese, spinach, tomato.

ENTREES

FISH & CHIPS \$13
Beer-battered cod, fries, tartar sauce, malt vinegar.

HATCH GREEN CHILE MAC & CHEESE[§] \$10
American, cheddar, cotija, parmesan, pecorino romano, breadcrumbs.
Add fried egg[¥], bacon or avocado for \$1.50 each.

SPAGHETTI SQUASH POMODORO[§] \$10
Portobello mushrooms, scallions, grilled bread.

CHICKEN STRIPS[¥] \$11
Three strips and fries served with honey mustard, ranch, or bbq.

Alamo Draffhouse proudly supports a ton of local breweries! All items are made to order. Salad dressings, cookies, pizza dough and sauces are made in-house.

LOCAL

[§] Indicates vegetarian item.

[¥] Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

If you have a food allergy, please speak to the owner, manager, chef or your server.

EVERYTHING YOU MIGHT IMAGINE IS SHOWN IN THIS MOTION PICTURE!

DRINKS

BOTTOMLESS SODA (32 OZ)° \$4.25
Coke, Diet Coke, Sprite, Root Beer, Lemonade
and Mr. Pibb

**BOTTOMLESS FRESH
BREWED COFFEE°** \$4

BOTTOMLESS BREWED ICED TEA° \$4

°FOR REFILLS, PLEASE WRITE IT DOWN AND RAISE AN ORDER CARD

COLD-BREWED ICED COFFEE \$3.5
(no refills)

RED BULL \$3.5
Regular, Sugar Free, Blue, Yellow and Red.

TOPO CHICO (750 ML) \$5

BROWN SUGAR LEMONADE (16 OZ).... \$4

ORANGE JUICE \$4

BOTTLED WATER \$3

BAKED TO ORDER WARM COOKIES

Add a scoop of ice cream for \$2.50.
Add a glass of milk for \$3.

CHOCOLATE CHIP \$6

TRIPLE CHOCOLATE \$6

PEANUT BUTTER BANANA \$6

COOKIE TRIO \$6

Pick three from chocolate chip, peanut butter
banana, and triple chocolate.

SHAKES, ICE CREAM & SWEETS

CHOCOLATE CHIP COOKIE SHAKE \$6

CHOCOLATE PEANUT BUTTER SHAKE... \$6

SALTED CARAMEL SHAKE \$6

ANCHO CHOCOLATE SHAKE \$6

MEXICAN VANILLA SHAKE \$6

STRAWBERRY BALSAMIC SHAKE \$6

ESPRESSO CHOCOLATE SHAKE \$6

MOVIE CANDIES \$4

Reese's Pieces, Sour Patch Kids, Milk Duds,
Twizzlers and M&Ms (regular and peanut)

ICE CREAM \$5

Three scoops of vanilla or chocolate.

ROOT BEER FLOAT \$6

Vanilla ice cream.

ADULT SHAKES

REPOSADO CHOCOLATE SHAKE \$8

Reposado tequila, chocolate, cinnamon,
whipped cream.

MAKER'S MARK MILK PUNCH SHAKE ... \$8

Bourbon, vanilla ice cream, nutmeg,
whipped cream.

GRASSHOPPER SHAKE \$8

Crème de cacao, crème de menthe, vanilla ice
cream, whipped cream.

IRISH COFFEE SHAKE \$8

Bailey's Irish Cream, vanilla ice cream,
coffee, whipped cream.

STOUT SHAKE \$8

Any available draft Stout, vanilla ice cream,
whipped cream

PORTER SHAKE \$8

Any available draft Porter, vanilla ice cream,
whipped cream.

WHITE WINES

GLASS/BOTTLE

BECKER CHARDONNAY \$7/28
Mandarin orange blossom, mango, and a lemon-lime clean finish.

HAYMAKER SAUVIGNON BLANC .. \$6/24
Fresh, with crisp grapefruit, lime and guava, leading to a bracing finish.

INDABA CHARDONNAY \$6/24
Bright tropical fruit nose, with apples, pears and pineapple. Light creamy finish.

LANGE TWINS MOSCATO \$7/28
Honeysuckle and orange blossom leading into a mildly sweet burst of white peach.

PASQUA PINOT GRIGIO \$6/24
Apple and citrus, with a bracing minerality and a crisp finish.

SKYFALL RIESLING \$8/32
Brilliant apple, vibrant tangerine, crisp acidity, slightly sweet.

SPARKLING

GLASS/BOTTLE

MIMOSA \$6/19

MIMOSA DUO \$28btl
Bottle of cava with orange juice and grapefruit juice.

SEGURA VIUDAS BRUT CAVA \$6/24
Classic cava with a zesty entry of lime and a hint of pineapple. Long finish.

RED WINES

GLASS/BOTTLE

ALAMOS MALBEC \$8/32
Argentine Malbec marries rich fruit flavors with dark, earthy notes.

BECKER ICONOCLAST CABERNET.... \$8/32
Black cherry notes, raspberries and is a popular, easy drinking wine.

DOÑA PAULA LOS CARDOS MALBEC \$6/24
Spicy, with a hint of herbs and violets, lush dark fruit and a soft finish.

HAHN PINOT NOIR \$9/36
Flavors of oak, vanilla and black cherry with a silky mouthfeel.

STONE CAP MERLOT \$7/28
All estate grown merlot, velvety and smooth with plum, black cherry and mocha.

TEMPTATION ZINFANDEL \$8/32
Aromas of earth and fruit with flavors of berries, pepper and vanilla.

HOUSE-MADE SANGRIA \$6.5/22
Available in glass or carafe only.

RESERVE

GLASS/BOTTLE

COPPOLA "DIAMOND" PINOT GRIGIO \$40btl
Crisp and bright white wine to enjoy on warm, sunny days.

COPPOLA "DIRECTOR'S CUT" PINOT NOIR \$50btl
Flavorful with tones of red cherry and pomegranate.

DRAFT BEER

Order a pitcher to share (**except as noted).
Pitcher price is four times the pint price.

LOCAL

(512) PECAN PORTER.....	\$6
BRANCHLINE BREWING ROTATING	Market
BUSTED SANDAL	
EL ROBUSTO PORTER.....	\$9
INDEPENDENCE STASH IPA.....	\$7
KARBACH RODEO CLOWN DOUBLE IPA** ..	\$7
RANGER CREEK ROTATING.....	Market
REAL ALE DEVIL'S BACKBONE**	\$7
REAL ALE FIREMAN'S #4	\$5
SHINER BOCK	\$4.5
SHINER SEASONAL.....	Market

OTHER DRAFTS

ANGRY ORCHARD APPLE	
CIDER (GLUTEN FREE)	\$6
BIG SKY MOOSE DROOL BROWN ALE	\$6
BLUE MOON BELGIAN WHITE	\$5.5
BRECKENRIDGE 471 IPA**	\$7
GUINNESS.....	\$5.5
MAGIC HAT #9	\$4.75
NEW BELGIUM ROTATING	Market
NEWCASTLE BROWN ALE	\$4.5
SAMUEL ADAMS NITRO WHITE ALE	\$8
STELLA ARTOIS	\$5.5
WASATCH ROTATING	Market

Drafthouse Toasts

HEFEWEIZEN!

"Hefeweizens are the unfiltered wheat beers of Germany, and they make for a very refreshing summer beer. Since the yeast used in these beers bring out flavors of banana, coriander and clove, I guess it's appropriate that hefeweizen translates to 'yeast wheat!'"

DRAFTS

FRANZISKANER HEFE.....	\$6.25
LIVE OAK HEFEWEIZEN	\$5
NOBLE REY GOLDEN REY BAVARIAN WIT	\$5.5

BOTTLED

RANGER CREEK LOVE STRUCK HEFE ..	\$6
WASATCH APRICOT HEFEWEIZEN ..	\$5.25

BOTTLED/CANNED BEER

Order an iced bucket of 6 (**except as noted)
and save a buck! Mix and match.

LOCAL

KARBACH HOPADILLO IPA.....	\$5.5
LONE STAR (16OZ)	\$3.5
LONE STAR LIGHT	\$3.5
SOUTHERN STAR BOMBSHELL BLONDE.....	\$5
SOUTHERN STAR VALKYRE IPA.....	\$8.5

OTHER BOTTLES/CANS

ABITA PURPLE HAZE	\$5.5
ACE PEAR CIDER (GLUTEN FREE).....	\$6.25
ACE PINEAPPLE.....	\$6.25
BLUE MOON SEASONAL.....	Market
BUD LIGHT	\$4
BUDWEISER.....	\$4
COORS LIGHT.....	\$4
CORONA.....	\$5.5
DOGFISH HEAD 90 MINUTE IPA**	\$8
GREEN FLASH WEST COAST IPA.....	\$8
HOEGAARDEN	\$5
LAGUNITAS IPA	\$6
LEFT HAND MILK STOUT	\$5.75
MICHELOB ULTRA	\$5
NEBRASKA BRUNETTE NUT BROWN ALE ..	\$4.5
NEW BELGIUM FAT TIRE.....	\$5.25
NORTH COAST BREWING	
OLD RASPUTIN**	\$7.5
NOT YOUR FATHER'S ROOT BEER.....	\$7
PABST BLUE RIBBON.....	\$3.5
SAMUEL ADAMS NITRO COFFEE STOUT	\$8
SAMUEL ADAMS NITRO IPA.....	\$8
SIERRA NEVADA PALE ALE	\$5
SMIRNOFF ICE.....	\$5
STRONGBOW CIDER.....	\$5.5

COCKTAIL MENU RATINGS:

G	ALL AGES! (NO BOOZE)	PG	EASY GOING AND FAMILIAR
CREAMY APPLE \$6 Apple Cider, Cream, Cinnamon Syrup, Vanilla.		MARGARITA: ON THE ROCKS OR FROZEN \$8 100% Agave Tequila, Orange Liqueur, Fresh Lime.	
PINEAPPLE CUCUMBER FIZZ \$6 Pineapple Juice, Cucumber, Lime, Tonic.		MOSCOW MULE \$8 Vodka, Lime, Ginger Beer.	
SOPHISTICATED LADY \$6 Cranberry, Lime, Cucumber, Hint of Salt.		THE DUDE'S WHITE RUSSIAN \$9 Vodka, Kahlua, Cream.	

PG-13	SOMETHING MORE ADULT	R	BIG, BOOZY & GROWN-UP
APRICOT RUMBA \$9 Light Rum, Dark Rum, Apricot, Lime, Pineapple Syrup, Tonic.		BOURBON'S FOSTER \$10 Bourbon, Spiced Rum, Banana, Bitters.	
PEAR SHAPED \$9 Blanco Tequila, Pear Liqueur, Almond, Lemon.		CORPSE REVIVER #2 \$9 Gin, Orange Liqueur, Absinthe, Lemon Juice, and an Orange Twist.	
FROZEN PINA COLADA \$10 Two Kinds of Rum, Pineapple, Coconut.		WISE MAN \$10 Mezcal, Sage, Pomegranate Molasses, Lime.	

VODKA
SOBIESKI \$5
DEEP EDDY RUBY RED \$6
GRAHAM'S TEXAS TEA \$6
ENCHANTED ROCK \$6
ABSOLUT CITRON \$7
CINCO \$7
TITO'S HANDMADE \$7
TEQUILA
CIMARRÓN Blanco/Reposado .. \$5.5/6.5
DON JULIO Blanco/Reposado/Añejo \$8.5/9.5/10.5

SPIRITS

LIQUEURS
JAGERMEISTER \$6
KAHLUA \$6.5
AMARETTO DISARONNO \$7
BAILEYS IRISH CREAM \$7
GIN
FORD'S GIN \$6
TANQUERAY \$7
RUM
DON Q Cristal \$5
BACARDI SUPERIOR \$6.5
SAILOR JERRY \$7
BRUGAL ANEJO \$7
CANA BRAVA \$7

WHISKY & BOURBON
JIM BEAM \$6
FAMOUS GROUSE \$6.5
JACK DANIEL'S \$7
MAKER'S MARK \$7
CROWN ROYAL \$7
JAMESON IRISH WHISKEY \$7.5
RITTENHOUSE BONDED RYE \$7.5
JOHNNIE WALKER BLACK \$8
BUCHANAN'S 12 YR \$9
MACALLAN 12 YR \$10