WELCOME!

How to ORDER

1. WRITE IT DOWN
2. PLACE IT IN THE RAIL
3. REPEAT AS NEEDED

SNACKS

BOTTOMLESS POPCORN°§ *437 cal* **8**
Tossed With Real Clarified Butter (720 cal) Upon Request.

TRUFFLED PARMESAN BUTTERED POPCORN§ *1251 cal* **9**

LOADED FRIES *1099 cal* **10.5**
Hatch Green Chile Queso, Tillamook Cheddar, Smoked Bacon, Cotija, Sriracha Sour Cream, Scallions and Cilantro.

WINGS *1008-1117 cal* **11.5**
Tossed With Hot, Really Hot, BBQ, or Sweet Thai Chili, Ranch Dressing.

MOZZARELLA STICKS§ *392 cal* **8**
With Marinara.

FRIED PICKLES§ *340 cal* **8.5**
With Buttermilk Ranch.

CHIPS & QUESO§ *544 cal* **8.5**
With White Corn Tortilla Chips. Topped With Fresh Cilantro and Cotija. Load It With Chorizo, Avocado, and Tomato Salsa for $4. (add 244 cal)

BAKED PRETZEL§ *591 cal* **8.5**
Salted, Whole Grain Honey Mustard, & Hatch Green Chile Queso.

CRISPY BUFFALO CAULIFLOWER§ *364 cal* **9**
With Vegan Ranch and Celery.

AVOCADO HUMMUS§ *577 cal* **8.5**
Creamy Avocado Hummus Served with Pita Bread and Vegetables.

STEAK AND CHEESE EGGROLLS¥ *639 cal* **10.5**
Filled with Sirloin Steak with Thyme and Brandy Sauteed Mushrooms, Green Onion and Cheese. Topped with Avocado Crema.

SALADS

GRILLED STEAK SALAD¥ *523 cal* **14**
Angus Ribeye Steak, Spring Mix, Cucumber, Radish, Cherry Tomatoes, and Jicama Tossed in Fresh Lime Ginger Dressing. Topped with Roasted Pumpkin Seeds and Cotija. Available as Side Salad (No Steak) for $5.5 (365 cal)

BABY KALE CHICKEN CAESAR¥ *693 cal* **13**
Kale with Chicken, Parmesan and Romano Cheese, Caesar Dressing. Available as Side Salad (no Chicken) for $5.5 (329 cal)

COBB SALAD¥ *950 cal* **14**
Romaine, Chopped Chicken, Blue Cheese Crumbles, Boiled Egg, Bacon, Cherry Tomatoes, Avocado, Ranch Dressing.

ASIAN CHICKEN SALAD¥ *539 cal* **13**
Spring Mix Tossed with Chicken, Jicama, Green Onions, Cilantro and Ginger Dressing. Topped With Roasted Peanut Glaze and Tortilla Strips. Available as Side Salad (no Chicken) for $5.5 (350 cal)

§ = Vegetarian

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

IF YOU HAVE A FOOD SENSITIVITY , ALLERGY OR DIETARY RESTRICTION, PLEASE ALERT YOUR SERVER OR A MANAGER

19-06 Houston - LaCenterra

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Additional nutritional information available upon request

PIZZAS

All pizzas are made with Creamy Fontina, Asiago, Whole Milk Mozzarella, Parmesan & Pecorino Romano. Alamo's Pies are Crispy Thin Crust. Sub a gluten-free crust for any pizza for $3.50.

PROSCIUTTO & BURRATA *790 cal* **14**
Rocket Arugula, Burrata Cheese, Prosciutto, Oven-Dried Roma Tomatoes, Chili-Infused Honey

PEPPERONI *875 cal* **13.5**
Marinara Sauce, Five Cheese Blend, Pepperoni.

OMNIVORE *698 cal* **13.5**
Marinara Sauce, Five Cheese Blend, Pepperoni, Red & Yellow Peppers, Red Onion, Oven-Dried Roma Tomatoes, Kalamata Olives, Mushroom.

CARNIVORE¥ *976 cal* **14.5**
Marinara Sauce, Five Cheese Blend, Pepperoni, Salami, Smoked Bacon, Italian Sausage.

TOMATO & BASIL PESTO§ *877 cal* **13**
Fresh Mozzarella, Parmesan, Pecorino Romano.

BRUSSELS SPROUTS, SMOKED BACON & GOAT CHEESE *919 cal* **14**
Olive Oil, Fontina, Asiago, Parmesan, Mozzarella, Smoked Bacon, Black Pepper.

BRUNCH

Available All Day Every Day

FRIED EGG BLT¥ *815 cal* **12**
Smoked Bacon, Sliced Tomato, Baby Kale, White Balsamic Dressing, Parmesan, Aioli with Fries or Fresh Seasonal Fruit. Add Swiss Cheese for $1 (30 cal).

CARAMEL CRÈME BRÛLÉE FRENCH TOAST§ *1508 cal* **11**
Texas toast, cinnamon, powdered sugar, bananas, strawberries, caramel sauce.

BREAKFAST TACOS¥ *1005 cal* **11**
Smoked Bacon, Eggs and Cheddar Cheese in a Flour Tortilla, Topped with Cilantro and Cotija Cheese. Served with House-Made Salsa.
Three Tacos per Order.

MIMOSA DUO *623 cal* **28btl**
Bottle of Cava with Orange Juice and Grapefruit Juice

¡TACOS!

Add a side of queso for $1.25 (299 cal)
Specify flour or corn tortillas.

RIBEYE TACO¥ *243 cal* **4.75**
Charred-Grilled Ribeye Steak Topped with Avocado Crema, Caramelized Onions, Cotija Cheese and Cilantro.

KOREAN TACO¥ *414 cal* **4.75**
Marinated Short Rib Topped with "Fire and Ice" Spicy Sauce, Jicama, Scallions, and Napa Cabbage.

CHICKEN & CHORIZO TACO¥ *361 cal* **4.75**
Grilled Chicken, Chorizo, Queso, Lettuce and Pico De Gallo.

THREE TACO PLATTER¥ *729-1242 cal* **13.5**
Any Three Tacos, Served with Chips and Salsa.

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SANDWICHES

Our Burgers are Hand-Crafted From a Premium Blend of Brisket & Chuck. Served with Seasoned Fries. Sub a side salad for fries at no additional cost. Any burger can be served on a bed of mixed greens, carrots, cucumbers and cherry tomatoes with lemon vinaigrette (fries not included).
Any burger can be substituted with a Beyond Meat veggie patty.

2X2 BURGER¥ *1076-1377 cal* **16**
Double Patty, Tillamook Cheddar, Red Onion Relish, Tomato, Leaf Lettuce, Thousand Island

FANCY PANTS BURGER¥ *994-1295 cal* **15**
Truffle Aioli, Brie, Cabernet Caramelized Red Onion Jam, Rocket Arugula.

ROYALE WITH CHEESE BURGER¥ *1101-1402 cal* **14**
Tillamook Cheddar, Smoked Bacon, Caramelized Onions, Tomato, Leaf Lettuce, Lemon-Garlic Aioli.

FRIED CHICKEN SANDWICH¥ *826-1127 cal* **13.5**
Spicy Aioli, Purple Cabbage, Scallions, Carrot Slaw. Only Available as Chicken.

PHILLY CHEESESTEAK¥ *964-1265 cal* **14**
Sirloin, Grilled Onions, Yellow and Red Peppers, Mushrooms, Pepperoncinis, American Cheese.

SPICY BLUE CHEESE BURGER¥ *1135-1436 cal* **14**
Buffalo Sauce, Blue Cheese, Caramelized Onion, Aioli.

RIBEYE STEAK SANDWICH¥ *1166-1467 cal* **15**
Angus Ribeye Steak, Roasted Mushrooms and Tomatoes, Jack Blue Cheese, with Garlic Aioli, Topped with Fried Onion Strings.

GRILLED JERK CHICKEN SANDWICH¥ *746-1047 cal* **13.5**
Avocado, Rocket Arugula, Coconut-Lime Dressing, Toasted Seeded Bun

GRILLED 6 CHEESE SANDWICH§ *813 - 1114 cal* **11.5**
Mozzarella, Asiago, Fontina, Parmesan, Monte Amore, Tillamook, Oven Dried Tomato, Caramelized Onions, Toasted Sourdough.

ENTREES

HAND-BREADED CHICKEN TENDERS¥ *1252 cal* **12**
Hatch Green Chile Gravy, Seasoned Fries

FISH & CHIPS¥ *1120 cal* **14**
Beer Battered Cod, Fries, Tartar Sauce, Lemon Wedge, Malt Vinegar.

FLAUTAS¥ *769 cal* **11**
Three Hand-Rolled Chicken Flautas Topped with House-Made Salsa, Cilantro, Cotija and Avocado Crema.

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COOKIES & Sweets

Add a scoop of ice cream for 2.5 (81-136 cal)
Add a glass of milk for 4 (258 cal)

SOUR CREAM CAKE DOUGHNUTS *999 cal* **8**
2 Freshly Baked Doughnuts, Sweetened Crème Fraîche, Blueberry Compote

CHOCOLATE CHIP COOKIES *1044 cal* **6.5**
3 Freshly Baked Chocolate Chip Cookies.

TRIPLE CHOCOLATE COOKIES *1017 cal* **6.5**
3 Freshly Baked White & Milk Chocolate Chip Cookies.

TOFFEE-PRETZEL COOKIES *972 cal* **6.5**
3 Freshly Baked Toffee Bits, Milk Chocolate Chips & Pretzel Sugar Cookies

COOKIE TRIO *972-1044 cal* **6.5**
Pick Three From Chocolate Chip, Toffee-Pretzel, and Triple Chocolate Cookie.

GUMMY BEARS *616 cal* **6**

SOUR PATCH KIDS *636 cal* **6**

REESE'S PIECES *846 cal* **6**

PLAIN M&M'S *720 cal* **6**

PEANUT M&M'S *720 cal* **6**

SHAKES

CHOCOLATE PEANUT BUTTER *1160 cal* **7**

SALTED CARAMEL *860 cal* **7**

S'MORES SHAKE *830 cal* **7**

ANCHO CHOCOLATE SHAKE *950 cal* **7**

MEXICAN VANILLA *640 cal* **7**

STRAWBERRY BALSAMIC *790 cal* **7**

CHOCOLATE CHIP COOKIE *980 cal* **7**

SAINT ARNOLD ROOT BEER FLOAT *900 cal* **7**

ADULT SHAKES

BEE'S KISS *599 cal* **9**
Vanilla Ice Cream, Santa Teresa 1796 Rum, Honey, Honeycomb Cereal.

BRANDY ALEXANDER SHAKE *550 cal* **9**
Vanilla Ice Cream, Cognac, Creme de Cacao.

BREAKFAST STOUT SHAKE *235 cal* **9**
Founders Breakfast Stout, Maple, Candied Bacon, Vanilla Ice Cream.

CHOCOLATE COVERED CHERRY SHAKE *780 cal* **9**
Cherry Heering, Vanilla Ice Cream, Chocolate, Whipped Cream.

GRASSHOPPER SHAKE *720 cal* **9**
Crème de Cacao, Crème de Menthe, Vanilla Ice Cream, Whipped Cream.

IRISH COFFEE SHAKE *640 cal* **9**
Bailey's Irish Cream, Vanilla Ice Cream, Coffee, Whipped Cream.

THE KING *235 cal* **9**
Blue Chair Bay Banana Rum, Vanilla Ice Cream, Peanut Butter, Candied Bacon.

WHISKEY BANANA SPLIT SHAKE *758 cal* **9**
Vanilla Ice Cream, Rye Whiskey, Roasted Banana Puree, Chocolate, Strawberry Puree, Pineapple Syrup.

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COCKTAILS

RATED G

MOSCOW MULE *(170 cal)* Tito's Handmade Vodka, Top Hat Organic Ginger Beer, Lime **9**

MARGARITA: ON THE ROCKS OR FROZEN *(230 cal)* Exotico Tequila Blanco, Naranja Orange Liqueur, Lime. "Mambo" Style (With Sangria) - add $2 **9**

GOLD RUSH *(225 cal)* Elijah Craig Small Batch Bourbon, Barrow's Intense Ginger Liqueur, Lemon **9**

RATED PG

APRICOT RUMBA *(210 cal)* Don Q Cristal & Anejo Rums, Marie Brizard Apry, Liber & Co. Pineapple Gum, Lime, Tonic **10**

I KNOW WHAT YOU DID LAST SUMMER *(215 cal)* Skyy Watermelon Infused Vodka, Ancho Reyes Chile Liqueur, Bols Black Raspberry Liqueur, Lime **10**

KENTUCKY BUCK *(220 cal)* Wild Turkey 101 Bourbon, Strawberry, Lemon, Top Hat Organic Ginger Beer, Bitters **10**

RATED PG-13

TRUTH SERUM *(210 cal)* Espolon Tequila Blanco, Liber & Co. Almond Orgeat, Cinnamon, Lime, Bitters **11**

FRENCH 75 *(120 cal)* Aviation American Gin, Lemon, Segura Viudas Brut Reserva Cava **11**

BESO DE PEPINO *(210 cal)* Pearl Cucumber Vodka, Lime, Liber & Co. Passionfruit Syrup **11**

RATED R

NEGRONI *(160 cal)* Ford's Gin, Campari, Dolin Vermouth Rouge, Orange Oil **12**

WISE MEN *(160 cal)* Del Maguey Vida Mezcal, Sage, Pomegranate Molasses, Lime **12**

THE CLOONEY *(281 cal)* Casamigos Reposado (George Clooney's Small Batch Distillery), Cointreau, Grand Marnier, Fresh Lime, Simple Syrup on the Rocks. **12**

DRINKS

BOTTOMLESS DRINKS

BOTTOMLESS SODA (32 OZ) *0-320 cal* **5.25**
Coke, Diet Coke, Cherry Coke, Sprite, Root Beer, Fanta Orange, Mr. Pibb.

BOTTOMLESS BREWED ICED TEA *160-280 cal* **5.25**
Honest Organic Iced Tea (Non-GMO)

BOTTOMLESS CLUB SODA *0 cal* **3**

BOTTOMLESS FRESH BREWED COFFEE *8-48 cal* **4.5**
Ascension™, Ethically-Sourced Coffee, Levitate Blend

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

OTHER BEVERAGES

BROWN SUGAR LEMONADE (16 OZ) *240 cal* **4**

POT OF HOT TEA *0 cal* **3.5**
Earl Grey, English Breakfast, Green Tea, Chamomile

HOT CHOCOLATE *80 cal* **4**

PINT OF MILK *258 cal* **4**

SAINT ARNOLD ROOT BEER (12 OZ) *150 cal* **4**

TOPO CHICO (12 OZ) *0 cal* **3**
Sparkling Mineral Water

JUICE *100-137 cal* **4**
Cranberry or Orange

RED BULL *5-110 cal* **5**
Sugar Free or Regular

BOTTLED WATER *0 cal* **3**

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BEER

Bottles & Cans

AUSTIN EASTCIDERS BLOOD ORANGE *96 cal*
CIDER, 5%, AUSTIN **6** Can

AVERY WHITE RASCAL WITBIER *108 cal*
BELGIAN WHEAT, 5.6%, BOULDER CO **6.5** Bottle

BALLAST POINT GRAPEFRUIT SCULPIN *210 cal*
IPA, 7%, SAN DIEGO CA **8** Can

BUCKLER (NON-ALC) *75 cal*
LOW ALCOHOL, 0.5%, NETHERLANDS **6** Bottle

BUD LIGHT *126 cal*
PALE LAGER, 4.2%, ST. LOUIS MO **5** Bottle

DOGFISH HEAD NAMASTE WHITE *92 cal*
BELGIAN-STYLE WITBIER, 4.8%, MILTON DE **6.5** Bottle

DOS EQUIS PALE LAGER, 4.2%, MEXICO *80 cal* **6** Bottle

FOUNDERS SOLID GOLD *84 cal*
PREMIUM LAGER, 4.4%, GRAND RAPIDS MI **5** Can

FUNKWERKS SAISON *131 cal*
BELGIAN-STYLE ALE, 6.8%, FORT COLLINS CO **7.5** Bottle

LAGUNITAS 12TH OF NEVER *106 cal*
PALE ALE, 5.5%, PETALUMA CA **5.5** Can

LONE STAR *140 cal*
PALE LAGER, 4.65%, SAN ANTONIO **5** Bottle

MILLER LITE *126 cal*
PALE LAGER, 4.2%, MILWAUKEE WI **5** Bottle

ODELL 90 SHILLING *102 cal*
SCOTTISH ALE, 5.3%, FORT COLLINS CO **6** Can

SAINT ARNOLD FANCY LAWNMOWER *94 cal*
KOLSCH, 4.9%, HOUSTON **5.5** Bottle

STONE TANGERINE EXPRESS *129 cal*
IPA, 6.7%, ESCONDIDO CA **6.5** Can

TEXAS ALE PROJECT 50 FT JACKRABBIT *134 cal*
IPA, 7%, DALLAS **6.5** Can

WHITE

GLASS/.5L Carafe

HESS SHIRT TAIL CHARDONNAY *139/392 cal* **8/24**
A touch tropical, our Chardonnay is crisp, clean, and bright. The signature lemon-lime and a touch of apple flavor shine through.

STEMMARI "ARANCIO" PINOT GRIGIO *124/351 cal* **7.5/22.5**
Notes of fruit that are slightly ripened white peach and pear, mixed with notes of dry yellow flowers.

MATUA VALLEY SAUVIGNON BLANC *124/351 cal* **8/24**
Grapes chosen from across New Zealand come together for crisp, clean and refreshing flavors in this perfectly balanced Sauvignon Blanc.

BIELER PERE ET FILS SABINE ROSE *104/520 cal* **9/27**
Classic provencal rose with bright red fruits, anchored by a citrus driven acidity with hints of creamy peach.

LE ROI DES PIERRES SANCERRE *125/352 cal* **40btl**
Concentrated aromas of citrus, passion fruit and mango seduce the senses, while hints of licorice linger on the beautifully balanced finish.

ORIN SWIFT MANNEQUIN *144/406 cal* **40btl**
Rich aromatics of Meyer lemon, honeysuckle and butterscotch; accompanied by the flavors of ripe white peach.

SPARKLING & SANGIRA

GLASS/.5L Carafe

SEGURA VIUDAS BRUT CAVA *96/490 cal* **7gls**
Classic Cava with a zesty entry of lime and a hint of pineapple. Long finish.

DA LUCA PROSECCO *284 cal* **10btl**
Zippy, dominated by lemon curd & apricots. Crisp, clean & delicious.

MIMOSA *126 cal* **6gls**

MIMOSA DUO *623 cal* **28btl**
Bottle of Cava with Orange Juice and Grapefruit Juice

HOUSE-MADE SANGRIA *260/1109 cal* **6.5/22**

WINE

THE BENEFITS OF BARREL TO TAP
All of our wines by the glass are served on tap. By transferring wine straight from the barrel to a high pressure keg, the wine is protected from oxidation — the greatest contributor to wine spoilage. This means each glass served is guaranteed fresh and how the winemaker intended. Wine on tap also greatly reduces waste in the form of bottle and cork.

RED

GLASS/.5L Carafe

LEESE-FITCH CABERNET SAUVIGNON *108/548 cal* **9/27**
Blackberry cobbler and black cherry with violets and cloves in the background and dark chocolate on the finish.

CHARLES AND CHARLES CABERNET *133/376 cal* **9/27**
The nose is plum, black currant, dark chocolate and lilacs. The dark fruit and chocolate of the Cabernet Sauvignon dominates the taste upfront.

HAHN GSM *139/392 cal* **9.5/28.5**
Enticing aromas of strawberry, black cherry, white pepper and cinnamon.

MACMURRAY PINOT NOIR *139/392 cal* **10/30**
Deep ruby in color with delicate notes of black cherry, raspberry and pomegranate, accented by a distinct spice character.

STAGS' LEAP THE INVESTOR *141/397 cal* **45btl**
Generous and concentrated with full flavors of blackberry, blueberry, plum and black cherry, followed by soft tannins and a juicy, mouthwatering acidity.

LOUIS MARTINI CABERNET SAUVIGNON *132/373 cal* **45btl**
Deep layers of dark fruit, blackberry, blueberry and black current that are framed by sweet herbs, licorice and toasted cedar.

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DRAFT BEERS

ORDER A PITCHER TO SHARE (SHORT POURS NOT INCLUDED). PITCHER PRICE IS FOUR TIMES THE PINT PRICE.

(512) IPA IPA, 7%, AUSTIN *179 cal*	**6.5**	16 oz
(512) PECAN (NITRO) PORTER, 6.8%, AUSTIN *174 cal*	**6.5**	16 oz
3 NATIONS MANGO SMASH SMASH IPA, 6.9%, FARMERS BRANCH *177 cal*	**7.5**	16 oz
8TH WONDER HATERADE GOSE, 3.3%, HOUSTON *126 cal*	**6.5**	16 oz
8TH WONDER ROCKET FUEL PORTER, 4.6%, HOUSTON *117 cal*	**7.5**	16 oz
11 BELOW OSO BUENO AMBER ALE, 5.3%, HOUSTON *135 cal*	**6**	16 oz
AUSTIN EASTCIDERS ORIGINAL DRY CIDER, 5%, AUSTIN *128 cal*	**7.5**	16 oz
BRASH BREWING CALI GREEN APA, 7%, HOUSTON *179 cal*	**7**	16 oz
BRASH BREWING EZ-7 APA, 5%, HOUSTON *128 cal*	**7**	16 oz
BROOKLYN LAGER AMBER LAGER, 5.25%, BROOKLYN NY *156 cal*	**6.5**	16 oz
BUFFALO BAYOU 1836 COPPER ALE, 5.9%, HOUSTON *151 cal*	**6**	16 oz
BUFFALO BAYOU CRUSH CITY AMERICAN IPA, 7.0%, HOUSTON *179 cal*	**7.5**	16 oz
COMMUNITY BERLINER BERRY FRUITED SOUR, 3.5%, DALLAS *90 cal*	**6**	16 oz
DOGFISH HEAD 90 MINUTE IMPERIAL IPA, 9%, MILTON DE *230 cal*	**6.5**	10 oz
EUREKA HEIGHTS MINI BOSS IPA, 6.8%, HOUSTON *175 cal*	**6.5**	16 oz
FOUNDERS BREAKFAST STOUT, 8.3%, GRAND RAPIDS MI *133 cal*	**7**	10 oz
FOUNDERS DIRTY BASTARD SCOTCH ALE, 8.5%, GRAND RAPIDS MI *217 cal*	**6.5**	10 oz
GREAT DIVIDE YETI IMPERIAL STOUT, 9.5%, DENVER CO *243 cal*	**6**	10 oz
GREAT HEIGHTS LAGER-ISH KOLSCH, 5.5%, HOUSTON *141 cal*	**6**	16 oz
KARBACH HOPADILLO IPA, 6.6%, HOUSTON *264 cal*	**6**	16 oz
KARBACH LOVE STREET KOLSCH, 4.9%, HOUSTON *125 cal*	**6**	16 oz
KLAUS ONE HELLES OF A LAGER MUNICH HELLES, 5.4%, HOUSTON *138 cal*	**6.5**	16 oz
LIVE OAK HEFEWEIZEN, 5.3%, AUSTIN *136 cal*	**6**	16 oz
LONE PINT YELLOW ROSE SMASH IPA, 6.8%, MAGNOLIA *174 cal*	**7.5**	16 oz
MICHELOB ULTRA PALE LAGER, 4.2%, ST. LOUIS MO *128 cal*	**5**	16 oz
NO LABEL 1980 KOLSCH, 5.25%, KATY *134 cal*	**6**	16 oz
NO LABEL EL HEFE HEFEWEIZEN, 5.9%, KATY *151 cal*	**6**	16 oz
NO LABEL MANGO MILKSHAKE IPA IPA, 6.7%, KATY *172 cal*	**7.5**	16 oz
REAL ALE AXIS IPA, 7%, BLANCO *179 cal*	**6**	16 oz
REAL ALE FIREMAN'S #4 BLONDE ALE, 5.1%, BLANCO *204 cal*	**6**	16 oz
REVOLVER BLOOD & HONEY WHEAT ALE, 7%, GRANBURY *179 cal*	**7**	16 oz
ROGUE DEAD GUY ALE MAIBOCK, 6.5%, NEWPORT OR *166 cal*	**7**	16 oz
SAINT ARNOLD ART CAR IPA IPA, 7.2%, HOUSTON *288 cal*	**6.5**	16 oz
SAINT ARNOLD ORANGE SHOW AMERICAN BLONDE ALE, 5.3%, HOUSTON *136 cal*	**6**	16 oz
SAINT ARNOLD SUMMER PILS PILSENER, 4.9%, HOUSTON *125 cal*	**6**	16 oz
SALOON DOOR TASTY AF CHOCOLATE PEANUT BUTTER STOUT, 6.0%, WEBSTER *154 cal*	**7**	16 oz
SHINER BOCK, 4.41%, SHINER *176 cal*	**5**	16 oz
SIERRA NEVADA HOP BULLET DOUBLE IPA, 8%, CHICO CA *187 cal*	**6**	10 oz
SOUTHERN STAR BURIED HATCHET (NITRO) IMPERIAL STOUT, 8.25%, CONROE *211 cal*	**6**	10 oz
SPINDLETAP BOOMTOWN BLONDE BLONDE ALE, 5.6%, HOUSTON *143 cal*	**6**	16 oz
SPINDLETAP HOP GUSHER IPA, 6.5%, HOUSTON *166 cal*	**6**	16 oz
STONE IPA IPA, 6.9%, ESCONDIDO CA *177 cal*	**6.5**	16 oz
TEXAS ALE PROJECT FIRE ANT FUNERAL AMBER ALE, 6%, DALLAS *153 cal*	**6.5**	16 oz
TEXAS LEAGUER 6-4-3 BELGIAN IPA, 5.0%, HOUSTON *128 cal*	**6**	16 oz
UNDER THE RADAR RADAR LOVE HEFEWEIZEN, 5.1%, HOUSTON *131 cal*	**6**	16 oz

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