



BAR EATS

BBQ Short Rib Sliders hickory-smoked bbq slaw, pickles – 14

Spicy Buffalo Chicken Sliders feta jalapeño ranch slaw, pickles – 12

Loaded Tots Hand-cut fries, homemade queso, bacon, pickled jalapeños, chipotle chili, feta jalapeño ranch – 10

Crispy Onion Rings dried dill seasoning, feta jalapeño ranch, ketchup – 8

Sizzling Nachos All-natural beef tenderloin or grilled chicken with homemade tortilla chips, queso, and all the fixins – 16

Spinach Artichoke Dip With homemade tortilla chips and signature Tzatziki – 14

Baked Goat Cheese Topped with a mix of crumbled candied walnuts, dried apricots, and crushed red pepper, toasted baguette – 15

Hummus Board Tuscan and jalapeño hummus, carrots, cucumbers, pita, in-house pickled veggies, black olives, and candied walnuts – 13

Cast-iron Wings Our signature chicken wings prepared with your choice of sauce (sriracha, garlic parmesan, hickory smoked bbq, or mango habanero) and served in a cast-iron skillet with carrots and celery
Six – 12 Twelve – 18

Fire-roasted Brussels Sprouts With sweet chili sauce – 12

Parmesan Tots Parsley, lemon pepper – 8

Fried Pickles With feta jalapeño ranch and chipotle chili sauce – 8

Cast-iron Queso topped with pico de gallo, homemade tortilla chips – 12

WOOD STONE PIZZAS

(Sub Cauliflower Pizza Crust + \$4)

Margherita

Cherry tomatoes, mozzarella, arugula and basil pesto
15

Hawaiian

Hickory smoked BBQ sauce, grilled chicken, Applewood-smoked bacon, pineapple, red onion and mozzarella
15

Prosciutto & Caramelized Pineapple

Pesto, mozzarella, crushed red pepper, arugula
17

Pepperoni

Marinara, mozzarella, fresh basil
15

HAND-HELDS

Cheeseburger Americana with Hand-cut Fries

A classic with cheddar, lettuce, tomatoes, onion, pickles, mayo – 15
with applewood-smoked bacon +2

Chipotle Cheeseburger with Hand-cut Fries

Applewood-smoked bacon, avocado, lettuce, tomatoes, onion, pickles, chipotle chili sauce – 17

Spicy Buffalo Chicken Wrap

Whole wheat tortilla, mixed lettuce, cherry tomatoes, feta jalapeño ranch – 14

SOFT PRETZELS

Classic salt, jalapeño queso, Dijon mustard – 12

Sweet cinnamon sugar, caramel – 12



WEEKEND BRUNCH

Saturday and Sunday 11am-3pm

14oz Steak & Eggs

Certified Angus Beef, hollandaise, two fried eggs, rosemary fingerling potatoes - 23

Chilaquiles Skillet

Homemade salsa, tortilla chips, black beans, cheddar, two fried eggs, sour cream, cilantro - 11

Southern Crispy Chicken & Eggs

Southern-style crispy all-natural chicken breast, topped with roasted Anaheim mushroom cream sauce, two fried eggs, rosemary fingerling potatoes - 15

Prosciutto & Egg Skillet

French croissant topped with mushroom cream sauce, prosciutto, provolone, and two fried eggs - 13

DAILY SPECIALS

Meet & Mingle Monday

1/2 off all bottles of wine

Texas Thursdays

\$23 Steak Night \$5 Texas Vodkas

Taco Tuesday

\$2 Tacos \$5 Margarita on the Rocks
\$4 off all specialty libations

Finally Fridays

\$7 Infusions

Wine Down Wednesday

Enjoy our show-stopping hummus board with the purchase of any bottle of wine

Saturday Shenanigans

Game Day Happy Hour until 5PM

Sunday Family Funday

\$8 Bloody Marys \$12 Mimosa Flights

Family-friendly all day!

**Join us for Happy Hour
Mon-Fri 2-7PM!**



BOOK YOUR EVENT

Connecting our Flagship Local Table and Local Bar, The Cellar Room is a rustic yet modern gathering space that features our fresh cuisine and hand-crafted cocktails. From birthdays, baby showers, rehearsal dinners, corporate happy hours and more, the Cellar Room offers the perfect environment for your event.