

RING of HONOR

TEXAS FUSION KITCHEN AND BAR

FOR YOUR TABLE

THE QUESO BLANCO | 11

Avocado | Serrano | Cilantro | Hot Sauce | Tajin Chips Add Chorizo 4 Brisket 5

CRUSHED GUACAMOLE | 13

Cilantro | Onion | Garlic | Sun-dried Tomato Roasted Chilies | Bacon Tomato | Lime

GULF SNAPPER CRUDO | 17

Smoked Jalapeño-Citrus Vinaigrette | Pickled Melon Rind Mesquite Olive Oil | Grapefruit | Lime | Micro Cilantro Ninja Radish

PORK BELLY BURNT ENDS & SKILLET CORNBREAD | 15

Black Pepper Sorghum Glaze | Ancho Honey Butter

MESQUITE SMOKED "COWBOY" BUTTERMILK BRINED WINGS | 17

Ancho Honey Glaze
Bourbon Pecan Mole | Candied Pecan Crumble | Labneh
Texas Style Buffalo
Jalapeno Ranch | Horseradish Pickles

PASTRAMI SPARE RIBS | 19

Pickled Red Onion | Pickled Veggies

CAMP FIRE CHILI | 15

Pork | Chorizo | Elote | Jalapeño | Sour Cream | Spicy Salsa Cilantro | Crispy Tortillas | Lime

HEART OF TEXAS

BIRRIA de JALISCO TACOS | 18

Smoked-Chili Braised Beef Cheeks | Tallow-Seared Tortillas lime | Queso Oaxaca | Pickled Onion | Cilantro BBQ Consommé

ANCHO-BOURBON GLAZED SHRIMP TACO | 18

Mesquite Grilled | Corn Tortilla | Charred Scallion & Tomatillo Salsa | Avocado Crema | Pickled Fresno | Savoy Cabbage Slaw

SMOKED CHICKEN TINGA ENCHILADAS | 17

Chipotle Tomato Sauce | Mesquite Roasted Corn Purée Avocado Crema | Pickled Onion | Micro Cilantro | Charro Beans

TEXAS CLASSICS

GULF SHRIMP & GRITS | 29

Barton Springs Grits | Lemon Garlic Butter | Pickled Jalapeño | Cilantro Gremolata

WEST TEXAS ORIGINAL:

CHICKEN FRIED STEAK | 28

Yukon Gold Potatoes | Roasted Broccolini | Texas Black Pepper Gravy

WOOD-FIRED RED SNAPPER | 38

Farro Succotash | Spicy Pecans | Campari & Herb Salad Charred Lemon

SMOKED HALF CHICKEN | 23

Mesquite Honey-Chili Glaze | Cast-Iron Elote | Crushed Yukon Potatoes

TEX-MEX RED CARNE FAJITA | 27

Achiote-Marinated Beef or Chicken | Peppers | Onions Flour Tortillas | Middle Texas Seasoning Blend | Charro Beans | Classic Toppings

44 FARMS WOOD GRILLED HANGER STEAK

FRITES | 36

Chimichurri Butter | Smokey Bacon Ketchup for the frites not for the steak!

ARKA SALMON | 32

Wood-Grilled | Arugula | Campari
Tomatoes | Castelvetrano Olives | Seared Shallots | Charred Lemon | Lemon Oil & Sherry Vinegar

FARM GREENS

Add Shrimp 11 | Salmon 12 | Chicken 8

CFC BABY GEMS | 18

Chicken Fried Chicken | Smoked Honey Mustard | Tomato Radish | Pickled Vegetables | Pepitas | Crispy Shallots

TEXAS WEDGE | 16

Baby Iceberg | Jalapeño Ranch | Cured Tomato | Blue Cheese Pickled Onion | Cowboy Spice | Applewood Bacon | Baby Dill

MESQUITE ROASTED SQUASH & FARRO | 16

Baby Kale | Sorghum Texas Pecans | Pickled Pears Queso Fresco | Smoked Chili Vinaigrette

HANDHELD & MORE

MESQUITE WOOD-FIRED TEXAS BURGER | 21

Smokey Brisket | Cheddar Cheese | Crispy Onions Jalapeño Slaw | BBQ Sauce

SIGNATURE CRUSH BURGER | 15

Special Seasoning | American Cheese | Caramelized Onion Tomato | Lettuce | Pickle | Crush Sauce | Brioche Bun

COWBOYS BRISKET SANDWICH | 20

Sliced Brisket | TX BBQ | Jalapeno Slaw | Pickled Onion | Serrano | Jalapeno Cheddar Bun | Side of Pickles

HILL COUNTRY CLUB | 19

In-House Smoked Turkey | Black Pepper Bacon | Tomato Confit | Baby Gem | Aged Cheddar | Pickled Red Onion Dijon Aioli | Artisan Sourdough

WOOD-GRILLED FREE-RANGE ORGANIC

CHICKEN SANDWICH | 18

Smokey Poblano Salsa | Pepper Jack Cheese | Applewood Bacon | Avocado | Jalapeño Cheddar Bun

THE DOUBLE BARREL | 34

Hickory Smoked Brisket | Kubys Sausage | Charro Beans | Cole Slaw | Cornbread | BBQ Sauce | Dill Pickles



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies

RING *of* HONOR

TEXAS FUSION KITCHEN AND BAR

Beer

Miller Lite 8
Coors Light 8
Coors Banquet 7
Corona Light 8
Corona Premier 8
Modelo Especial 8
Voodoo Ranger Juicy Haze IPA 8
High Noon Tequila Seltzer 9
High Noon Vodka Seltzer 9
White Claw Hard Seltzer 9
Heineken 0.0 8
Red Bull Energy Drink 6.5

On Tap

Miller Lite 8
Modelo Especial 8
Dallas Blonde 9
Community Mosaic IPA 8
Wealth & Taste 9
Dos Equis 9
Michelob Ultra 9
Coors Light 8
Voodoo Ranger Juicy Haze IPA 9
Fat Tire 9
Kona Big Wave 8
Blue Moon 8

Cocktails

The Cowboy | 13

Patrón Reposado | Woodford | Lime Juice
Orange Juice | Cointreau | Agave Syrup | Pinch of Salt

Beam and Cider Mule | 14

JimBeam | Apple Cider | Ginger Beer | Lime Juice

Maple Tequila Sour | 14

Flecha Blanco | Lemon Juice | Maple Syrup
Angostura Bitters | Egg White

Smokey Maple Old Fashioned | 14

Patrón Reposado | Maple Syrup | Angostura Bitters
Chocolate Bitters

Cocoa Cranberry Martini | 12

Tito's Vodka | Crème De Cacao | Cranberry Juice
Lime Juice

Almond Negroni | 12

New Amsterdam Gin | Amaretto | Sweet Vermouth

Autumn Spice Punch | 12

Fireball | Cranberry Juice | Apple Cider | Orange Juice
Soda Water

Blood Orange & Cinnamon Margarita | 12

Exotico Tequila | Cointreau | Blood Orange Juice
| Lime Juice | Cinnamon Syrup

Wine

White

Frank Family | 16
Chardonnay, Napa Valley

Domaine Etienne Delarche | 22
Chardonnay, Pernand Vergelesses

Maso Canali | 12
Pinot Grigio, Trentino

Poggio al Tesoro Solosole | 13
Vermentino, Tuscany

Matua | 11
Sauvignon Blanc, Marlborough

Red

Hahn Estate | 14
Pinot Noir, Monterey County

Poggio Al Tesoro Mediterra | 20
Red Blend, Tuscany

DAOU | 17
Cabernet Sauvignon, Paso Robles

Frank Family | 22
Cabernet Sauvignon, Napa Valley

Les Griffons de Pichon Baron | 24
Bordeaux Red Blend

Bubbles & Rose

La Marca 12
Prosecco, Friuli-Venezia Giulia

La Jolie Fleur 11
Rosé, Cote de Provence

