

**WE PRIDE OURSELVES IN USING SUSTAINABLE LOCAL AND ORGANIC PRODUCTS WHEREVER POSSIBLE. MUCH OF OUR SEAFOOD, MEAT AND POULTRY IS HORMONE AND ANTIBIOTIC FREE AND IS RAISED HUMANELY IN A SUSTAINABLE ENVIRONMENT.**

**SMALL BITES**

- QUESO**..... \$4.95  
PEPPERS, ONIONS, TOMATOES, CILANTRO, HOUSE-MADE CHIPS  
ADD CHICKEN, BEEF OR BLACK BEANS..... \$2.00
- HAND HACKED HASS GUACAMOLE** ..... \$4.95  
HASS AVOCADO, ROASTED CORN, RED ONION, LIME, CILANTRO, HOUSE-MADE CHIPS
- SHINER BOCK CHICKEN TENDERS**..... \$7.95  
SHINER BOCK BEER BATTERED FREE RANGE CHICKEN TENDERS WITH HOUSE-MADE HONEY MUSTARD
- SOUTH AUSTIN QUESADILLA** ..... \$5.95  
CHEDDAR AND MONTEREY JACK CHEESES, HOUSE-MADE PICO DE GALLO  
ADD CHICKEN, BEEF OR BLACK BEAN FOR ..... \$3.00
- PORTOBELLO FRIES** ..... \$6.95  
WAFFLE BATTERED PORTOBELLO MUSHROOM STRIPS

**FROM THE FIELD**

- GARDEN SALAD**..... \$4.95  
CHOPPED HEARTS OF ROMAINE, CUCUMBER, CARROTS AND TOMATOES  
ADD CHICKEN SALAD OR WHITE ALBACORE TUNA SALAD..... \$3.00
- THE LIMESTONE SALAD** ..... \$6.95  
MIXED GREENS, CANDIED PECANS, GOAT CHEESE, DRIED CRANBERRIES, CRANBERRY VINAIGRETTE
- THE WEDGE** ..... \$6.95  
ICEBERG, BACON, BLUE CHEESE CRUMBLES, TOMATO, BLUE CHEESE DRESSING  
\*ADD BEEF, CHICKEN OR SHRIMP TO ANY OF THE SALADS ABOVE FOR \$5.00
- PORTOBELLO MUSHROOM SALAD**..... \$8.95  
PORTOBELLO MUSHROOMS, MIXED GREENS, TOMATOES, ONIONS, CITRUS-OLIVE TAPENADE
- BUFFALO CHICKEN SALAD**..... \$9.95  
SHREDDED ICEBERG, BLUE CHEESE CRUMBLES, TOMATO, BLUE CHEESE DRESSING
- CLASSIC COBB**..... \$10.95  
SHREDDED ICEBERG, CHEDDAR, EGG, BACON, AVOCADO, TOMATO, ALL NATURAL TURKEY BREAST, RANCH DRESSING

**DRESSINGS:**

CRANBERRY VINAIGRETTE | BALSAMIC VINAIGRETTE  
RANCH | AVOCADO RANCH | BLUE CHEESE  
HONEY DIJON | CREAMY ITALIAN | CAESAR

**SOUP**

- ◇ **TORTILLA SOUP**..... \$5.95  
BEST IN TOWN. DICED CHICKEN, BROTH, ONION, GARLIC, AVOCADO, CILANTRO, CHEDDAR CHEESE  
CUP OF SOUP ..... \$3.95
- ◇ **TOMATO BASIL SOUP**..... \$5.95  
HOUSE-MADE CUP OF SOUP ..... \$3.95
- SOUP AND SALAD**..... \$9.95  
OUR GARDEN SALAD WITH CHOICE OF SOUP
- SOUP AND 1/2 SANDWICH**..... \$6.95  
CHOOSE FROM TUNA SALAD, CHICKEN SALAD, GRILLED CHEESE, OR TURKEY BLT

**SIDES**

- MASHED POTATOES** ..... \$1.95
- KETTLE CHIPS** ..... \$1.95
- SEASONAL RISOTTO** ..... \$2.95
- SEASONAL VEGETABLES**..... \$2.95
- CHORIZO DIRTY RICE**..... \$2.95
- FRESH FRUIT CUP** ..... \$2.95
- ◇ **HOUSE-MADE CORN RELISH**..... \$1.95
- FRENCH FRIES**..... \$1.95

◇ THE LIMESTONE'S SIGNATURE DISHES

**BREADLINE**

- ROAST TURKEY BLT** ..... \$7.95  
ALL NATURAL TURKEY, BACON, LETTUCE, TOMATO, MAYO
- PORTOBELLO MUSHROOM SANDWICH** ..... \$7.95  
PORTOBELLO MUSHROOM, FIELD GREENS, TOMATO, ONIONS, CITRUS-OLIVE TAPENADE  
ADD GOAT CHEESE..... \$1.00
- ◇ **TEXAS BLACK BEAN BURGER** ..... \$8.95  
HOUSE-MADE BLACK BEAN PATTY, LETTUCE, TOMATO, TOBACCO ONIONS, AVOCADO, JALAPENOS, CHIPOTLE MAYO
- SOUTHWESTERN FISH TACO** ..... \$9.95  
FRIED OR GRILLED CATFISH, SHREDDED ICEBERG, ROASTED CORN RELISH, TORTILLA STRIPS, CHIPOTLE AIOLI
- BUFFALO CHICKEN SANDWICH**..... \$9.95  
CHICKEN BREAST BATTERED AND FRIED, TOSSED IN WING SAUCE, MAYTAG BLUE CHEESE, LETTUCE, TOMATOES AND ONIONS
- ◇ **DIJON CHICKEN SANDWICH**..... \$10.95  
SEARED CHICKEN BREAST, PROVOLONE CHEESE, DIJON MUSTARD, SAUTÉED MUSHROOMS & ONIONS, LETTUCE AND TOMATOES
- ◇ **LIMESTONE'S CLASSIC BURGER** ..... \$10.95  
CERTIFIED ANGUS BEEF, SMOKED BACON, CHEDDAR CHEESE, LETTUCE, TOMATOES AND ONIONS
- ◇ **CHIPOTLE BURGER**..... \$11.95  
CERTIFIED ANGUS BEEF, PEPPER JACK CHEESE, LETTUCE, TOMATOES, ONION CRISPS, JALAPENOS, AVOCADO AND CHIPOTLE MAYONNAISE

**FROM THE RANGE AND SEA**

EACH ITEM FROM THE RANGE AND SEA INCLUDES TWO SIDES. ALL ITEMS FROM THE BREADLINE INCLUDE ONE SIDE.  
\*\*THE CREAMY PESTO CHICKEN ALFREDO DOES NOT INCLUDE A SIDE.

- \***10oz RIBEYE STEAK**..... \$28.95  
CERTIFIED BONE-IN ANGUS BEEF
- CHIPOTLE HONEY GLAZED SHRIMP**..... \$15.95  
6 JUMBO SHRIMP BASTED WITH OUR HOUSE-MADE CHIPOTLE HONEY GLAZE
- \***SALMON** ..... \$15.95  
GRILLED AND TOPPED WITH HOUSE-MADE PICO DE GALLO
- \***6oz FLAT IRON STEAK**..... \$14.95  
SEARED FLAT IRON STEAK, TOPPED WITH HOUSE-MADE GARLIC HERB BUTTER
- ◇ **BEER BRAISED CHICKEN** ..... \$12.95  
CHICKEN SLOW ROASTED IN SHINER BOCK
- ◇ **CREAMY PESTO CHICKEN ALFREDO**..... \$10.95  
PUMPKIN SEED PESTO, GEMELLI PASTA, SEARED CHICKEN, CREAMY ALFREDO SAUCE  
SUBSTITUTE SHRIMP ..... \$3.00

**SWEETS**

- SEASONAL COBBLER**..... \$4.95  
EVERYONE'S FAVORITE, ASK YOUR SERVER ABOUT THIS WEEKS VARIETY, SERVED WARM
- ANCHO CHILE BROWNIE** ..... \$4.95  
TRADITIONAL CHOCOLATE BROWNIE, SERVED WARM, WITH GOOEY CHOCOLATE BUTTONS INSIDE. TOPPED WITH AN ANCHO CHILE SPIKED CHOCOLATE SAUCE
- LIMESTONE BREAD PUDDING**..... \$5.95  
CLASSIC SWEET BREAD PUDDING SERVED WARM  
TOPPED WITH CREAM ANGLAISE
- PECAN BRITTLE CUP** ..... \$4.95  
WITH FRESH BERRIES AND VANILLA BEAN CREAM ANGLAISE

ADD A SCOOP OF  
**BLUE BELL**  
HOMEMADE VANILLA  
**ICE CREAM**  
TO ANY DESSERT FOR  
**\$1.95**

\* NOTICE: COOKED TO ORDER. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR RAW EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## SPARKLING

	GLASS	BOTTLE
<b>J. ROGET, CALIFORNIA 187ML</b> .....	<b>7.99</b>	
MEDIUM-DRY WITH CRISP FRUIT FLAVORS OF APPLE AND PEAR		
<b>MUMM NAPA BRUT, NAPA VALLEY 187ML</b> .....	<b>12.95</b>	
CRISP ASIAN PEAR, TOASTY SPICE AND LOAM. LAYERED LEMON CURD, HAZELNUT AND BRIOCHE FLAVORS		
<b>CAROUSEL BRUT, LOIRE</b> .....	<b>26.95</b>	
DRY, CLEAN, AND CRISP, AROMAS OF APPLE AND PEAR		
<b>PIPER HIEDSECK BRUT, FRANCE</b> .....	<b>54.95</b>	
LIVELY AND FRESH, CITRUS WITH SUMMER APPLE, PEAR, WITH HINTS OF WARM TOASTINESS		
<b>PERRIER JOUET BRUT, ENGLISH CUVEE, FRANCE</b> .....	<b>76.95</b>	
FRESH AND LIVELY, PERFECTLY BALANCED, WHITE FLOWERS, WHITE FRUIT, PINEAPPLE AND GRAPEFRUIT		

## WHITES

WINES ARE LISTED FROM CRISP TO FULL BODIED

<b>BERINGER WHITE ZINFANDEL, CALIFORNIA</b> .....	<b>7.00</b>	<b>24.59</b>
BRIGHT STRAWBERRIES AND FRESH CRANBERRY WITH A ZESTY FINISH		
<b>HESS LAKE COUNTY SAUVIGNON BLANC, NAPA VALLEY</b> .....	<b>8.50</b>	<b>31.95</b>
AROMAS OF GOOSEBERRY AND KIWI WITH FLAVORS OF LYCHEE, LEMONGRASS, AND RUBY GRAPEFRUIT		
<b>KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND</b> .....	<b>42.95</b>	
CITRUS AND TROPICAL FRUITS BACKED BY HERBACEOUS NOTES		
<b>RUFFINO PINOT GRIGIO, FRIULI VENEZIA GIULIA, ITALY</b> .....	<b>7.00</b>	<b>24.95</b>
INTENSE FLORAL, FOLLOWED BY CITRUS AND PEAR, FULL BODIED WITH HINTS OF PINEAPPLE AND SAGE		
<b>FERRARI CARRANO PINOT GRIGIO, RUSSIAN RIVER VALLEY</b> .....	<b>37.95</b>	
LIGHT CITRUS, HONEYSUCKLE, CRISP MELON AND LIME, ROUND WITH A DELICATE FINISH		
<b>CHATEAU STE. MICHELLE RIESLING, WASHINGTON</b> .....	<b>24.95</b>	
REFRESHING, OFF-DRY, HINTS OF SWEET LIME AND PEACH WITH SUBTLE MINERAL NOTES		
<b>KENDALL JACKSON CHARDONNAY, CALIFORNIA</b> .....	<b>9.50</b>	<b>35.95</b>
TROPICAL MANGO, PAPAYA AND PINEAPPLE WITH CITRUS NOTES AND A HINT OF TOASTED OAK		
<b>LA CREMA CHARDONNAY, MONTERREY</b> .....	<b>10.00</b>	<b>37.95</b>
FRESH STRAWBERRY AND PLUM, JOINED BY COCOA POWDER AND ESPRESSO BEAN		
<b>SIMI CHARDONNAY, SONOMA</b> .....	<b>41.95</b>	
BRIGHT GREEN APPLE, NECTARINE AND ORANGE ZEST WITH NOTES OF VANILLA, HONEY, BUTTER AND SMOKE		
<b>SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER</b> .....	<b>43.95</b>	
DOTTED WITH CINNAMON AND CLOVE, FLAVORS OF BAKED APPLE ALONGSIDE PINEAPPLE AND TANGERINE		

## REDS

WINES ARE LISTED FROM LIGHT TO ROBUST

<b>PARDUCCI PINOT NOIR, MENDOCINO</b> .....	<b>8.00</b>	<b>31.95</b>
JUICY RIPE RASPBERRIES, STRAWBERRIES WITH RICH BERRY FLAVORS FULL, CEDAR IN THE FINISH		
<b>KENWOOD PINOT NOIR, RUSSIAN RIVER</b> .....	<b>34.95</b>	
FLAVORFUL RASPBERRIES AND CHERRIES FOLLOWED BY SUBTLE NOTES OF VANILLA AND COLA		
<b>MONDAVI "PRIVATE SELECT" MERLOT, CALIFORNIA</b> .....	<b>8.00</b>	<b>31.95</b>
BRIGHT BLACK CHERRY AND PLUM AROMAS WITH PURE FRUIT FLAVORS WITH JUST A HINT OF OAK		
<b>CLOS DU BOIS MERLOT, CALIFORNIA</b> .....	<b>37.95</b>	
MILD BLACK CHERRY, PLUM, AND RED CURRANT WITH HINTS OF VANILLA AND A TOUCH OF TOBACCO		
<b>COPPOLA DIAMOND MERLOT, CALIFORNIA</b> .....	<b>38.95</b>	
INTENSE RASPBERRY AND BLUEBERRY WITH CRUSHED BERRIES, VANILLA, AND LEATHER		
<b>DISENO MALBEC, ARGENTINA</b> .....	<b>7.75</b>	<b>29.95</b>
AROMAS OF VIOLETS AND CHERRY BLOSSOM WITH FLAVORS OF EARTHY BLUEBERRY AND CHOCOLATE		
<b>CUPCAKE SHIRAZ, AUSTRALIA</b> .....	<b>8.00</b>	<b>31.95</b>
SUBTLE PLUM AND BLACKBERRY JAM MIXED WITH CREAMY CHOCOLATE WITH A TOUCH OF BLACK PEPPER		
<b>FIRESTONE DISCOVERY CABERNET SAUVIGNON, CALIFORNIA</b> .....	<b>7.75</b>	<b>29.95</b>
BRIGHT BLACK PLUM, CASSIS, ESPRESSO, BLACK LICORICE, SMOKED MEAT, RIPE PLUM, AND MOCHA		
<b>LIBERTY SCHOOL CABERNET SAUVIGNON, PASO ROBLES</b> .....	<b>9.00</b>	<b>34.95</b>
DARK BERRY, CRÈME DE CASSIS WITH HINTS OF SPICE AND VANILLA, CRUSHED BERRIES AND SWEET OAK FLAVORS		
<b>RODNEY STRONG CABERNET SAUVIGNON, ALEXANDER VALLEY</b> .....	<b>38.95</b>	
BLACKBERRY, AND LICORICE WITH BOLD AND CONCENTRATED BLACK CURRANT, CHERRY, AND PLUM FLAVORS		
<b>FRANCISCAN CABERNET SAUVIGNON, NAPA VALLEY</b> .....	<b>45.95</b>	
LUSCIOUS BLACK CURRANT, CHERRY, SWEET VANILLA, DRIED PLUMS AND COLA LACED WITH HINTS OF TOBACCO		
<b>TREFETHEN CABERNET SAUVIGNON, NAPA VALLEY</b> .....	<b>59.95</b>	
DEEP RUBY COLOR AND HEADY AROMAS OF PLUMS, BLACKBERRIES, AND FOREST-FLOOR SPICE		
<b>7 DEADLY ZINS ZINFANDEL, CALIFORNIA</b> .....	<b>35.95</b>	
SWEET PLUM AND PEPPER WITH BLUEBERRY, RASPBERRY, CINNAMON, AND BLACK PEPPER		