

DRINK MENU

RANCH WATER

NON-ALCOHOLIC

20 Oz. Aquafina, \$3
 Pepsi Products, \$3
 Saint Arnold Craft Root Beer, \$5
 Freshly Made Lemonade, \$3
 Ginger-Agave Lemonade, \$5

SMOOTHIES, \$6

Berry Banana
 Virgin Piña Colada
 Virgin Strawberry Daiquiri
 Blended Strawberry Lemonade

BEER + SELTZER

DOMESTIC CLASSICS

\$6 each / Bucket of 5 for \$25
 Bud Light
 Corona
 Corona Light
 Blue Moon
 Michelob Ultra

LOCALLY CRAFTED

\$7 each / Bucket of 5 for \$30
 Shiner Bock
 Deep Ellum Blonde
 Tupps National Standard
 Community “Mosaic” IPA
 Pegasus City Brewing “Great Hall” Hefeweizen
 True Vine “Daddy’s Juice Box” Double IPA
 Rahr and Sons Texas Red Ale
 Lakewood “Muy Importante” Mexican-Style Lager

HARD SELTZERS

\$5 each / Bucket of 5 for \$20
 Blur Hard Seltzers
Lemon Blueberry, Hibiscus Apple, Mango Dragonfruit, Passion Fruit Watermelon

WINE

HALF-BOTTLES

\$18.00 for one / \$36.00 for bucket of two
 Sterling Cabernet Sauvignon
 Sterling Chardonnay
 Sterling Rosé
 14 Hands Sparkling Wine

BY THE GLASS/BOTTLE

The Hess Collection Chardonnay..... \$10/\$40
 Wairau River Sauvignon Blanc \$10/\$40
 The Federalist Cabernet Sauvignon \$14/\$49
 Erath Pinot Noir..... \$12/\$49
 Mionetto Organic Prosecco \$12/\$42

SANGRIA

STONEBIAR WHITE SANGRIA

\$11 per glass / \$30 per Carafe
 White Wine, White Rum, Lemon Juice, Mixed Berries,
 Apples, Cinnamon, Sparkling Grape Juice

COCKTAILS

DRAGON BERRY MOJITO, \$12

A Stonebriar Classic with House Berry Syrup, Mint, Lime,
 Bacardi Dragon Berry Rum and Topo Chico

STONEBIAR RANCH WATER, \$11

Our namesake cocktail with Pura Vida Silver Tequila, Fresh Lime
 Juice, Topo Chico and a Tajin Lime

LEMON BLUR-BERRY SPARKLER, \$12

Western Son Blueberry Vodka, Blur’s Lemon Blueberry Hard
 Seltzer, Lemon Juice and our Ginger-Agave Syrup

WATERMELON MEZCAL MARGARITA, \$13

We infuse Monte Alban Mezcal with Watermelon, add more
 Watermelon, Lime, Agave and Paula’s Orange Liqueur

STRAWBERRY MOJITO, \$13

Strawberry-Infused Balcones Texas Rum, Fresh Mint, Lime Juice
 and Topo Chico

MARGARITA MILE SPICY CHARRED PINEAPPLE MARGARITA, \$14

Pineapple-Infused Dulce Vida Añejo Tequila, Jalapeño-Infused
 Agave, Lime Juice, Grilled Pineapple and Topo Chico

KIWI CHILTON, \$11

Kiwi-Infused Spike Cactus Vodka, Lemon Juice and Blur’s
 Hibiscus Apple Hard Seltzer

LYCHEE LEMONDROP MARTINI, \$13

Bright, Floral Lychee Fruit Mixes with Lemon Juice and
 Locally-Distilled Nue Vodka

SPIKED SKEWER, \$14

Monte Alban Mezcal Soaked Watermelon, Dulce Vida Añejo
 Tequila Soaked Grilled Pineapple, Spike Cactus Vodka- Soaked
 Kiwi and Balcones Texas Rum-Soaked Strawberry

FROZEN

THE WAY TO FROSÉ, \$9

Bev Rosé, Strawberries, Lemon Juice and Cane Sugar

STONEBIAR FROZEN MARGARITA, \$11

El Jimador Silver Tequila and our house frozen margarita
 recipe make for an easy drinking time

STONEBIAR PINA COLADA, \$11

No bottled mix here. Crusoe Organic White Rum, Cream of
 Coconut, Pineapple and Lime Juice

BOOZY POPSICLES, \$9

Tito’s Vodka Lemonade, Pura Vida Paloma,
 Strawberry Daiquiri, TX Peach Mint Julep

SIP = SAVOR = SWIM

FOOD MENU

RANCH WATER

STARTERS

CHILLED SLICED TEXAS WATERMELON with Basil & Lime
Half \$16.00 / Whole \$22.00

FROZEN "CRYSTAL" GRAPES, \$8

HOUSE SMOKED CHICKEN WINGS, \$14
Caramelized Pineapple and Roasted Poblano Salsa

Westin Eat Well
BLACK-EYED PEA HUMMUS, \$12
Fresh, Grilled and Pickled Local Seasonal Vegetables

RANCH WATER CHARCUTERIE, \$18
Shaved Cured Meats, Pineapple Carpaccio, Burrata and Texas Balsamic with Olive Oil Toast

HOUSE MADE CHIPS & DIPS, \$12
Smoked Onion Dip with House Potato Chips
Smashed Avocado with Plantain Chips

GREENS

BABY SPINACH & PURPLE KALE, \$12
Feta & Smoked Almonds with Roasted Grape Balsamic

STRAWBERRY BURRATA, \$13
Chilled Strawberries, Burrata, Avocado with Harvest Greens and Poppy Seed Dressing

SMOKED CHICKEN CAESAR, \$14
Smoked Chicken, Artisan Romaine, Crispy Parmesan and Caesar Dressing

BUILD YOUR OWN PIZZA

Choice of Any 2 Toppings \$16
Each Additional Topping \$4

Sauce Options: Marinara or Pesto

Available Toppings: Pepperoni, Pineapple, Wild Mushrooms, Heirloom Cherry Tomato, Smoked Onion, Roasted Poblano, Jalapeño, Ground Bison, Beyond Meat, Smoked Chicken, Smoked Brisket, Smoked Pulled Pork

Gluten Free Available

HANDHELDS

TEXAS TACO TRIO, \$12
Chili Dusted Shrimp w/ Avocado, Shaved Cabbage & Crema
Oak Smoked House Brisket w/ Salsa Fresca & Feta
Tomatillo Chicken w/ Roasted Poblano, Cilantro & Queso Fresco

BEYOND BURGER, \$14
Fresh Kale, Yellow Tomato, Avocado and Cilantro Chipotle Mayo served on a Local Wheat Bun

BISON BACON BURGER, \$14
Baby Lettuce, Yellow Tomato, Cherrywood Bacon Jam and Texas Rub Mayo served on Local Brioche

PULLED PORK, \$14
Low & Slow Smoked Pulled Pork, Chilled Cabbage Slaw, Pickled Radish and Carolina Gold BBQ Sauce served on Local Brioche

TURKEY CLUB, \$13
Honey Pecan Smoked Turkey Breast, Cherrywood Bacon, White Cheddar, Wildflower Sprouts, Yellow Tomato & Mayo Smashed Avocado on Grilled Jalapeño Cheddar Bread

KID'S CORNER

BUTTERMILK CHICKEN TENDERS, \$10
Skin-On Fries & Ancho Ketchup

NATHAN'S HOT DOG SLIDERS, \$10
All Beef, Stonebriar B&B Relish, Mustard or Ancho Ketchup with Skin-On Fries

GRILLED CHEESE, \$10
Smoked Cheddar, White Cheddar on Pisano with Skin-On Fries

CHICKEN QUESADILLA, \$10
Smoked Chicken, White Cheddar with Skin-On Fries

SWEET TREATS

BETH MARIE'S ICE CREAM COOKIE SANDWICHES, \$5

BETH MARIE PINTS, \$7

BIG DIP ON A STICK, \$5