



PARMESAN FRIES | 6

Garlic Aioli, Special Sauce, Ketchup

CAST IRON CORNBREAD | 9

(HALF | 5)

Sorghum Butter, Apple Butter



PIMENTO CHEESE | 6

Red Wheat Crackers

CRISPY BRUSSELS SPROUTS | 6

Sorghum Chile, Sesame

TEXAS CAVIAR | 6

Black Eyed Peas, Roasted Corn, Hot Sauce
Vinaigrette, Tostadas *GF

DEILED EGGS | 7

Candied Bacon, Hot Sauce Vinaigrette*GF

BLACK-EYED PEA HUMMUS | 9

Crispy Shallots, TX Olive Oil, Chillies & Herbs,
Grilled Sourdough

KALE CAESAR | 11

Baby Kale, House Caesar Dressing, Rustic
Croutons, Parmesan, Lemon

ADD GRILLED OR FRIED CHICKEN +\$8

MAD BURGER | 16

Texas Beef, Caramelized Onions, New School
American Cheese, Chimichurri Aioli, Housemade
Pickles, Seeded Bun, Herbed Fries

HOT CHICKEN TACOS (2) | 14

Nashville Hot Chicken, Special Sauce, Chow
Chow, Queso Cotija, Flour Tortillas

**HAPPY
HOUR**

3-6 PM

*GF = GLUTEN FRIENDLY.

OUR KITCHEN IS NOT A CERTIFIED GLUTEN-FREE FACILITY;
CROSS-CONTACT MAY OCCUR.

\$9

CLASSIC COCKTAIL LIST

DAIQUIRI

Rum, Lime, Simple Syrup

GIMLET

Gin, Lime, Simple Syrup

COSMOPOLITAN

Vodka, Cranberry, Lime, Orange Liqueur

FRENCH 75

Gin, Lemon, Simple Syrup, Prosecco

GOLD RUSH

Bourbon, Lemon, Honey

WHISKEY SMASH

Bourbon, Lemon, Rich Dem, Mint

LEMON DROP MARTINI

Vodka, Orange Liqueur, Lemon, Simple Syrup

NEGRONI

Gin, Campari, Sweet Vermouth

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water

MANHATTAN

Rye, Sweet Vermouth, Ango

MARTINI

How You Like It

OLD FASHIONED

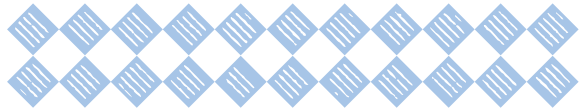
Bourbon, Rich Dem, Ango, House Bitters Blend

MAD MARG

Tequila, Orange Liqueur, Lime, Agave

CORPSE REVIVER #2

Gin, Lillet, Orange Liqueur, Lemon, Absinthe



WINE | \$6 CLASS

CROSBY Cabernet Sauvignon, California

BETTER HALF Sauvignon Blanc, New Zealand

MONTELVINI Prosecco, Italy

HAPPY HOUR

3-6 PM

BEER | \$4 DRAFTS

ROTATING SURPRISE | ASK YOUR SERVER

COORS | BANQUET

BEER | \$3 CANS

MILLER HIGH LIFE

MONTUCKY COLD SNACKS

SHINER BOCK