

TACOS

*House (2/3) GF V	10.5	13.5	*Carnitas (2) GF 🌿	11
Any Combination of 2 or 3 Tacos: Steak, Chicken, or Fried Avocado, Monterey Jack, Pickled Red Onion, Cabbage, Cilantro, Avocado Jalapeño Sauce			Grilled Onions & Peppers, Chipotle Aioli, Monterey Jack, Cilantro	
*Crispy Chicken (3)	14.25		*Ahi Tuna (3) GF DF	17.75
Choice of Honey Serrano, Chipotle Aioli or House Vinaigrette Slaw. Monterey Jack, Red Onion & Cilantro			Mango, Marinated Tomato, Avocado, Honey Serrano Aioli, Cilantro	
*Cod (2/3) GF DF 🌿	10	13		
			Fire Roasted Corn Pico de Gallo, House Tartar Sauce, Sautéed Cabbage	

KIDS OF ALL AGES (AGES 1 - 101 ONLY)

Served with Fries, Grapes, Apples or Carrots

Served a la carte

*Kieran's Burger	7.75	Bella's Charcuterie Jr.	7.5
Quarter Pound Beef White Cheddar *Sub Grilled Chicken 1.5		Pretzel, Ham, Cubed White Cheddar, Pickles, Carrots, Apples, Grapes, Queso	
Everyone's Grilled Cheese	5.75	Mac & Cheese	5.75
White Cheddar & French Bread		Dylan's Quesadilla	7.50
*Cole's Chicken Strips DF	7.5	Jack Cheese in a 10" Flour Tortilla	
House Breaded or Grilled			

SIDES & SNACKS

Beer Battered Onion Rings	5.25	Sweet Potato Fries	6
Hand-Cut Fries	5.25	Corn Chips, Queso, Salsa	7.5
Loaded Fries	7.75	Pretzel with Queso	6

LICK® ICE CREAM

Half Pint	6.50	Sandwich	7.50
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**10601 RANCH ROAD 2222, STE H
Austin TX 78730**

Serving Certified Akaushi Beef from Heartbrand® Farms and Happy, Cage Free, Redbird® Chicken, Sustainably and Humanely Raised, Hormone and Antibiotic Free. Produce is Sourced from Local Farmers Utilizing Sustainable Agriculture. Our Challah Buns are All-Natural, USDA Organic, Non-GMO.

STARTERS

Charcuterie Pretzel 23

Prosciutto, Genoa Salami, Cherry Smoked Ham, Cubed White Cheddar & Smoked Gouda, Crumbled Blue Cheese, Peppadew Peppers, Grapes, Black Mission Figs, Apple Slices, Whole Grain Mustard, Queso

Fun for Two!

*Wings (8) 13.75

BBQ, Buffalo, Honey Chipotle or Naked, Carrots, Celery

Fried Pickles 9

Beer Battered Pickle Chips, Ranch

Brussel Sprouts 11

Peppadew Peppers, Balsamic Reduction, Shredded Parmesan

Fried Cauliflower & Jalapeños 11.5

Beer Battered Cauliflower & House Pickled Jalapeños, Ranch, Buffalo Sauce

*Nachos 11 18

Ground Beef, Grilled Chicken, Carnitas, or Avocado, Black Beans, Queso, Tomato, Sour Cream, Green Onion, House Pickled Jalapeños, House Corn Tortilla Chips

ON THE BUN

*Includes Hand-Cut Fries, Sweet Potato Fries, Onion Rings, Side Salad or Side Caesar
Substitute Gluten Free Bun 1
Vegan Garden Patty available upon request*

*Oz. House 13.75

Akaushi Beef or Red Bird® Chicken Breast, White Cheddar, Red Onion, Romaine, Tomato, Kosher Dill Pickles, House Sauce

*Blue 15

Akaushi Beef or Red Bird® Chicken Breast, Apple Wood Smoked Bacon, Blue Cheese Crumbles, Caramelized Onions, Butter Lettuce, Tomato, Dijon Balsamic Aioli

*Brie & Berry 14.25

Akaushi Beef or Red Bird® Chicken Breast, Brie, Berry Compote, Butter Lettuce, House Pickled Jalapeños, Dijon Balsamic Aioli

*BBQ Fusion 14.75

Akaushi Beef or Red Bird® Chicken Breast, Applewood Smoked Bacon, Smoked Gouda, Beer Battered Onion Rings, Tomato, Arugula, Balsamic BBQ Sauce

*BBQ Pulled Pork 14

Smoked Gouda, BBQ Sauce, Coleslaw, House Pickled Jalapeños

*Crispy Chicken 15

Beer Battered Red Bird® Chicken Breast, White Cheddar, Chipotle or Honey Serrano Slaw, Red Onion, House Pickled Jalapeños

ADD ON'S

*Bacon 2.75

*Fried Egg 1.75

Avocado 3

House Pickled Jalapeños 1.5

Menu items can be modified to meet most dietary restrictions. Although we take precautionary measures, cross contact with other items that may contain meat, dairy, nuts or gluten is possible in our shared kitchen.



CLASSICS

*Fish & Chips 14.75

Beer Battered Cod, Hand-Cut Fries or Sweet Potato Fries, Coleslaw

*Quesadilla 13

Steak, Chicken or Carnitas, Monterey Jack, Grilled Onions and Peppers, Sour Cream, Corn Pico de Gallo

Prosciutto Mac 9.75

Macaroni, Queso, Crispy Prosciutto, Parmesan Panko Crumb Topping

CHOPPED SALADS

*BBQ Chicken 9.5 14.5

Mixed Greens, Romaine, Black Beans, Roasted Corn, Monterey Jack, Tomato, Carrots, Green Onion, Corn Tortilla Strips, Cilantro, Ranch Dressing

*Steak 10.5 15.5

Romaine, Arugula, Red and Green Cabbage, Blue Cheese Crumbles, Red Onion, Peppadew Peppers, Cilantro, Avocado Jalapeño Dressing

*Ahi Tuna 18.5

Spring Mix, Arugula, Carrots, Cucumbers, Avocado, Mango, Green Onion, Flour Tortilla Strips, Cilantro, Honey Serrano Dressing

Fried Avocado 9.75 14.75

Mixed Greens, Romaine, Applewood Smoked Bacon, Red Onion, Tomato, Berry Compote, White Cheddar, Dijon Balsamic Dressing

*Add Grilled Chicken 3.5 / 4.75

Quinoa 8.5 12.5

Spring Mix, Feta, Quinoa Mix (cucumbers, tomatoes, red onions, cilantro), Lemon Vinaigrette Dressing

Add: Chicken 3.5 / 4.75, Steak 5.75 / 7, Fried Avocado 3.75 / 5, Tuna 9.5

*Chicken Caesar 9 14

Romaine, Shredded Parmesan, Jalapeño Cornbread Croutons, Caesar Dressing

Side Caesar 5.75 Side Salad 6.25

Romaine, Shredded Parmesan, Jalapeño Cornbread Croutons

Romaine, Carrots, Cucumbers, Tomato, Monterey Jack

Dressings

Ranch • Blue Cheese • Avocado Jalapeño • Dijon Balsamic • Creamy House Vinaigrette • Honey Serrano • Caesar • Lemon Vinaigrette

**The consumption of raw undercooked meats, seafood, shellfish, and eggs may increase your risk of food borne illness*