



BURGERS WORTH STANDING IN LINE FOR

Everyday we work directly with farmers and ranchers around **the** country to source the **best** ingredients available. Everyday, we butcher and grind the meat that goes into our **burgers**. Everyday, **from** the moment our doors open, the smell of one fresh baked **bun** after another comes out of our bakery. Because that's what it takes **to** bring you the best burgers from bun to **bun**. Everyday.

SIPS		DRAFT BEER				
<div><div>CLASSIC FROZEN</div><div>\$7</div><div>Gold Tequila, Fresh Citrus Juices, Triple Sec, Black Lava Salt Rim, Served Icy & Delicious//300 cal</div></div> <div><div>little larry</div><div>\$4</div><div>Mini-Classic Frozen Margarita Topped with Grand Marnier//140 cal</div></div> <div><div>the skinny dip</div><div>\$10⁵⁰</div><div>7oz Coronita Dunked into a Goblet of Frozen Margarita, Black Lava Salt Rim//420 cal</div></div> <div><div>DOBLE FINA MARGARITA</div><div>\$8⁵⁰</div><div>100% Blue Agave Silver Tequila, Lime, Agave, Black Lava Salt Rim//260 cal</div><div>+ Elevate with Altos Plata Tequila/\$1</div></div> <div><div>GREEN RICKEY</div><div>\$8⁵⁰</div><div>Tito’s Handmade Vodka, Basil, Cucumber, Arugula, Lime, Soda, Black Pepper, Cardamom//200 cal</div></div> <div><div>SPARKLING PAMPLEJOUSSE</div><div>\$6⁵⁰</div><div>Deep Eddy Ruby Red Grapefruit, Torres ‘De Casta’ Rosé, Rhubarb//130 cal</div></div> <div><div>STORMY LIBRE</div><div>\$8</div><div>Plantation Dark Rum, Cola, Lime, Ginger//240 cal</div></div> <div><div>PINEAPPLE DAIQUIRI</div><div>\$7⁵⁰</div><div>Plantation 3 Stars White Rum, Lime, Monin Chipotle Pineapple, Angostura//200 cal</div><div>+ Ancho Reyes Verde Poblano Liqueur 45 cal/\$1</div><div>+ Ancho Reyes Ancho Chile Liqueur 45 cal/\$1</div></div> <div><div>MIGHTY MULE</div><div>\$9⁵⁰</div><div>New Amsterdam Vodka, Ginger, Lime//100 cal</div></div> <div><div>ROOT BEER OLD FASHIONED</div><div>\$8</div><div>Jameson, Old Forester, Wild Turkey, Monin Root Beer, Orange Oil, Angostura//170 cal</div></div> <div><div>3 WHISKEY L.I.T</div><div>\$9⁵⁰</div><div>Jameson, Old Forester, Wild Turkey, Camarena Reposado, Pierre Ferrand Dry Curaçao, Cola, Lime//190 cal</div></div>	BEER	CAL	IBU	ABV	PRICE	
	Austin Beerworks PEARLSNAP <i>German Pilsner</i>	272	27	5.2%	\$7	
	St. Arnold's LAWNMOWER <i>Kölsch</i>	198	55	4.9%	\$7	
	Real Ale FIREMAN'S #4 <i>Blonde Ale</i>	192	23	5.4%	\$7	
	Live Oak HEFEWEIZEN	208	10	5.2%	\$7	
	Revolver BLOOD & HONEY <i>Blood Orange Wit</i>	272	30	7%	\$8	
	Thirsty Planet THIRSTY GOAT <i>Amber</i>	272	30	6.5%	\$7	
	Hi Sign THE ASTRONAUT <i>Double IPA</i>	273	52	9.5%	\$8	
	512 PECAN PORTER	266	30	6.8%	\$7	
BOTTLED & CANNED BEER						
BEER	CAL	IBU	ABV	PRICE		
Spoetzl Brewing SHINER BOCK	142	13	4.4%	\$4		
Pabst Brewing Co. LONE STAR <i>American Lager</i>	136	10	4.7%	\$4		
Cervecería Modelo CORONITA <i>Pale Lager</i>	81	19	4.6%	\$3		
Cuauhtemoc Moctezuma DOS EQUIS <i>Mexican Lager</i>	131	10	4.2%	\$5		
Austin Eastciders ORIGINAL <i>Dry Cider</i>	143		5%	\$6		
Austin Eastciders BLOOD ORANGE <i>Cider</i>	160		5%	\$6		
Proudly serving locally crafted beers. Ask your Server about our rotating seasonal taps.						
WINE						
Riondo Prosecco 235 cal \$7 187 mL split						
Bonterra Sauvignon Blanc Mendocino (organically grown grapes) 158 cal \$6						
Château Ste. Michelle ‘Mimi’ Chardonnay 180 cal \$7						
Torres ‘De Casta’ Rosé 180 cal \$6						
Drumheller Cabernet Sauvignon 192 cal \$7						
BEVERAGES						
ICED TEA fresh-brewed 0 cal \$2 ⁷⁵						
GINGER LEMONADE fresh-squeezed 165 cal \$3 ²⁵						
BOTTLED WATER or TOPO CHICO 0 cal \$3						
MEXICAN COLA 236 cal \$3						
FOUNTAIN SODAS 0-140 cal (per 12 oz serving) \$2 ⁷⁵						
ASK ABOUT OUR LOCAL SELECTION OF BEVERAGES						

\$5 HAPPY HOUR MONDAY - FRIDAY 3:00 - 6:30
BREW BURGER, BREWER OF THE MONTH DRAFTS, ALL WINE, SIGNATURE SIPS, & SHAREABLES