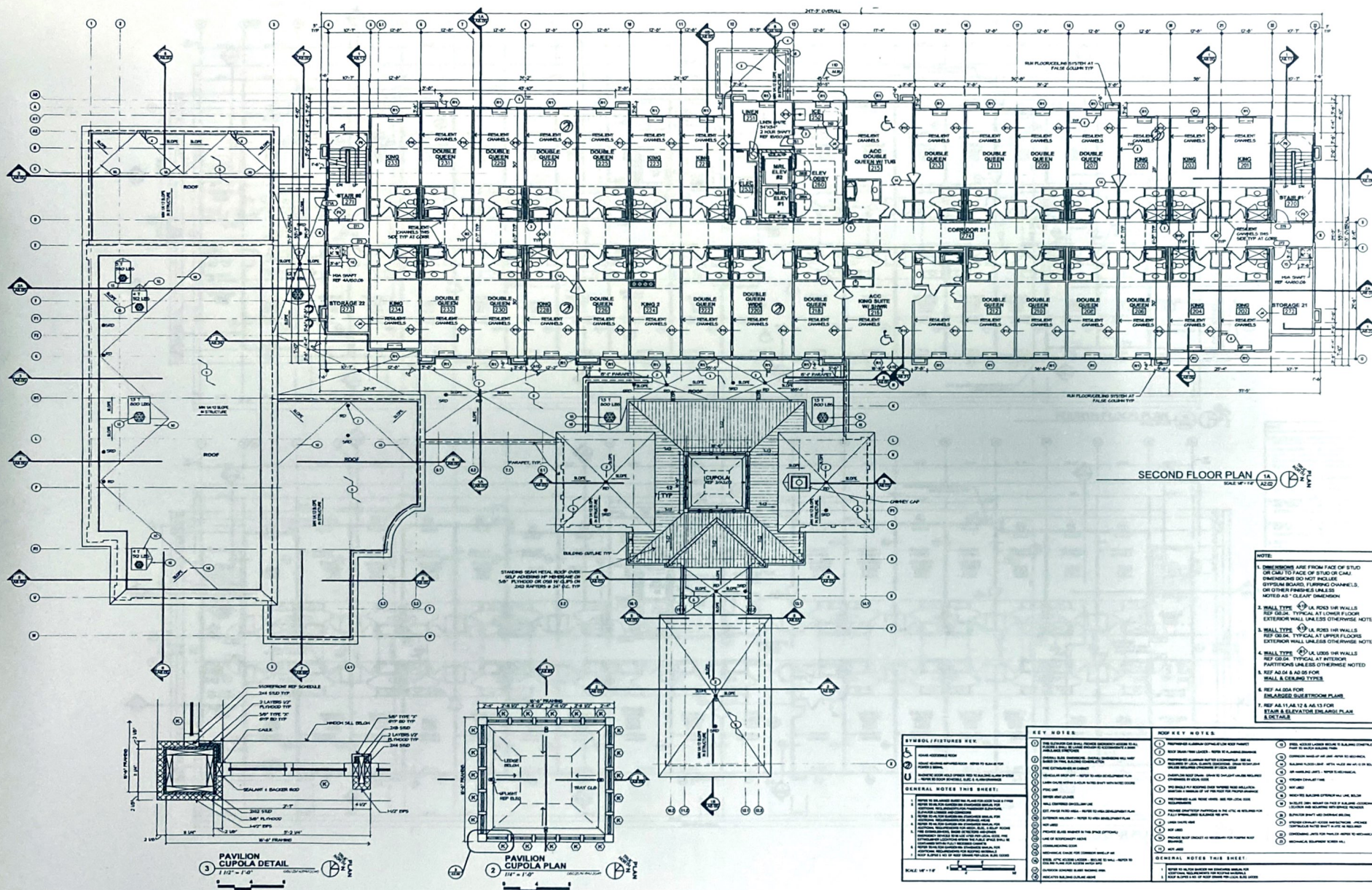




KEY NOTES

- ① **STANDARD LUMP SUM** contract requires CONTRACTOR to fix the price for the entire project to be constructed. Owner pays CONTRACTOR the lump sum price.
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2131 N. HWY 35
SAN MARCOS, TEXAS

VERSION 7.1
GROW
Project No. 11111

LABUNSKI ASSOCIATES
ARCHITECTS
11111
11111

ISSUE INFORMATION

NO.	REVISIONS	DATE
1		

BRIEF INFORMATION
SECOND FLOOR & LOWER FLOOR PLAN

A2.02

HAND-CRAFTED COCKTAILS

MINTY-FRESH MULE (150 Cal)

Absolut vodka, lime juice and muddled mint leaves topped with a splash of ginger ale • 8.0

THE COLADA SHIVER (200 Cal)

Bacardi Superior rum, lime juice, pineapple-coconut crème and a splash of club soda over ice • 10.0

CHERRY BLOSSOM (140 Cal)

1800 Silver tequila, lime and grapefruit juices, grenadine and a maraschino cherry over ice • 10.0

COSMOPOLITAN (120 Cal)

Tito's vodka, triple sec, simple syrup and tart cranberry juice shaken together with ice, served up • 10.0

MOJITO (200 Cal)

Bacardi Superior rum, lime juice, simple syrup and crushed mint with a splash of soda poured over ice • 8.0

HARD SHANDY (120 Cal)

Absolut Citron vodka, lemon juice, simple syrup and light beer served ice-cold • 10.0

DARK 'N' STORMY (110 Cal)

Myers's Dark Rum, ginger beer and lime juice over ice with a squeeze of fresh lime • 8.0

DAIQUIRI (180 Cal)

Bacardi Superior rum, lime juice and simple syrup served frozen or hand shaken on the rocks • 8.0

WHITE RUSSIAN (270 Cal)

Grey Goose vodka, Kahlua and half & half over ice • 8.0

MANHATTAN (190 Cal)

Jack Daniel's bourbon, sweet vermouth, maraschino and bitters served up or on the rocks • 10.0

NEGRONI (240 Cal)

Hendrick's gin, Campari and sweet vermouth shaken with ice and served up with a lemon twist • 8.0

OLD FASHIONED (190 Cal)

Maker's Mark bourbon, simple syrup, maraschino, fresh orange and bitters over ice • 8.0

WHITE WINES By the glass or by the bottle.

SUTTER HOME, WHITE ZINFANDEL (G 110 Cal / B 550 Cal) • 7.0 / 26.0

CHATEAU STE. MICHELLE, RIESLING (G 120 Cal / B 600 Cal) • 8.0 / 30.0

TRINITY OAKS, PINOT GRIGIO (G 120 Cal / B 600 Cal) • 8.0 / 30.0

MURPHY-GOODE, SAUVIGNON BLANC (G 120 Cal / B 600 Cal) • 9.0 / 34.0

TRINITY OAKS, CHARDONNAY (G 120 Cal / B 600 Cal) • 8.0 / 30.0

KENDALL-JACKSON, CHARDONNAY (G 130 Cal / B 650 Cal) • 11.0 / 42.0

RED WINES By the glass or by the bottle.

SEA GLASS, PINOT NOIR (G 120 Cal / B 600 Cal) • 9.0 / 34.0

MURPHY-GOODE, PINOT NOIR (G 120 Cal / B 600 Cal) • 9.0 / 34.0

COLUMBIA CREST GRAND ESTATES, MERLOT (G 160 Cal / B 800 Cal) • 8.0 / 30.0

14 HANDS WINERY, CABERNET SAUVIGNON (G 130 Cal / B 660 Cal) • 8.0 / 30.0

TRINITY OAKS, CABERNET SAUVIGNON (G 130 Cal / B 650 Cal) • 8.0 / 30.0

MÉNAGE À TROIS, RED BLEND (G 130 Cal / B 650 Cal) • 9.0 / 34.0

SPARKLING By the glass or by the bottle.

DOMAINE STE. MICHELLE (G 100 Cal / B 500 Cal) • 10.5 / 40.0

BEVERAGES

COCA-COLA (200 Cal) • 2.0

DIET COKE (0 Cal) • 2.0

SPRITE (190 Cal) • 2.0

COFFEE (0 Cal) • 2.0

HOT TEA (0 Cal) • 2.0

ICED TEA, UNSWEET (0 Cal) • 2.0

MILK, 2% (120 Cal) • 2.0

AILS

d mint leaves topped with a splash

apple-coconut crème and a splash

it juices, grenadine and a maraschino

nd tart cranberry juice shaken

le syrup and crushed mint with a

uple syrup and light beer served

ne juice over ice with a squeeze of

simple syrup served frozen or hand

half over ice • 8.0

th, maraschino and bitters served up

rmouth shaken with ice and served

maraschino, fresh orange and bitters

nutrition advice, but calorie needs vary.

WHITE WINES

By the glass or by the bottle.

SUTTER HOME, WHITE ZINFANDEL (G 110 Cal / B 550 Cal) • 7.0 / 26.0

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SPRITE (190 Cal) • 2.0

COFFEE (0 Cal) • 2.0

HOT TEA (0 Cal) • 2.0

ICED TEA, UNSWEET (0 Cal) • 2.0

MILK, 2% (120 Cal) • 2.0

BOTTLED BEERS

BUD LIGHT (110 Cal) • 5.0

BUDWEISER (150 Cal) • 5.0

MICHELOB ULTRA (100 Cal) • 5.0

COORS LIGHT (100 Cal) • 5.0

MILLER LITE (100 Cal) • 5.0

SAMUEL ADAMS BOSTON LAGER
(180 Cal) • 6.0

STELLA ARTOIS (150 Cal) • 6.0

CORONA EXTRA (150 Cal) • 6.0

BLUE MOON BELGIAN WHITE
(170 Cal) • 6.0

HEINEKEN (150 Cal) • 6.0

HEINEKEN 0.0 (70 Cal) • 5.0

DRAFT BEERS

BUD LIGHT • 5.0

STELLA ARTOIS • 6.0

SHAREABLES & SMALL PLATES

WINGS YOUR WAY

Choose classic Buffalo (910-1,820 Cal), whiskey-soy BBQ (720-1,440 Cal) or sweet chili-sesame (760-1,520 Cal)

6pc • 9.0 | 9pc • 13.0 | 12pc • 15.0

PULLED PORK SLIDERS (970 Cal)

Smoked pulled pork, Cattlemen's Carolina Tangy Gold BBQ sauce, toasted brioche with bread & butter pickles and harvest apple slaw • 8.0

FIRECRACKER SHRIMP (440 Cal)

Quinoa-crusting shrimp with a sriracha sweet chili drizzle • 11.0

STREET TACOS (860 Cal)

Slow-smoked pulled pork, pico de gallo, avocado, chipotle mayo and lime in flour tortillas • 8.0

☐ HUMMUS PLATTER (640 Cal)

Roasted red pepper hummus, seasonal raw vegetable crudité and grilled naan • 6.0

FIRECRACKER SHRIMP TACOS (670 Cal)

Quinoa-crusting shrimp, Napa cabbage, pickled radish and cilantro folded into flour tortillas with a sweet and spicy chili sauce • 12.0

FLATBREADS

BBQ CHICKEN FLATBREAD (650 Cal)

Grilled chicken covered in whiskey-soy BBQ sauce and topped with smoked Gouda cheese, red onion and scallions • 11.0

☐ BEYOND BURGER FLATBREAD (750 Cal)

BEYOND BURGER crumbles, chipotle red sauce, Cheddar, lettuce, tomato, onion, and artisan sauce • 11.0

SMOKED BRISKET FLATBREAD (730 Cal)

Brisket burnt ends smothered in whiskey-soy BBQ sauce topped with Applewood bacon, smoked Gouda and Cheddar cheeses, red onion and scallions • 11.0

☐ MARGHERITA FLATBREAD (710 Cal)

Mozzarella, roasted garlic pesto, Roma tomato and basil • 11.0

SOUPS & SALADS

TOMATO AND BASIL BISQUE (480 Cal)

Served with a Gruyère-garlic cheese crisp • 8.0

CAESAR SALAD (410 Cal)

Shaved Parmesan, herb croutons, romaine, and Caesar dressing • 9.0

Add chicken (160 Cal) • 2.0 | steak* (320 Cal) • 5.0 | salmon* (360 Cal) • 6.0

ASIAN CHILI CHICKEN SALAD (690 Cal)

Sriracha sweet chili-glazed chicken, almonds, mixed greens, cilantro, sesame vinaigrette • 10.0

CRISPY CHICKEN COBB (570-800 Cal)

Crispy chicken, Applewood bacon, avocado, egg, bleu cheese, onion, tomato and cucumber over mixed greens • 10.0

SANDWICHES

Burgers and sandwiches served with choice of fries or fruit.

CLASSIC MOBLEY BURGER* (880-1,100 Cal)

Our signature 100% chuck steak burger, lettuce, pickle, red onion, tomato and artisan sauce on a sesame seed bun • 10.0

Add aged Cheddar, Gruyère, smoked Gouda or garlic Boursin (80-90 Cal) • 1.0 each
Applewood bacon (80 Cal) • 1.0

☐ Make your burger a plant-based BEYOND BURGER (280 Cal) • 1.0

BISTRO CHICKEN SANDWICH (880-1,100 Cal)

Balsamic-glazed chicken breast, Canadian bacon, mozzarella, arugula and Parmesan aioli • 10.0

DOUBLE OINK BURGER* (1,250-1,480 Cal)

100% chuck burger, smoked pork, Applewood bacon, BBQ sauce, Cheddar, chipotle mayo, crispy onions, lettuce and tomato • 12.0

☐ GARDEN BURGER (570-790 Cal)

Veggie burger, avocado, arugula, tomato and onion on a sesame seed bun • 10.0

STEAK SANDWICH (890-1,110 Cal)

Sliced sirloin, Boursin cheese, roasted peppers, grilled onion, chipotle aioli, artisan roll • 11.0

BRISKET GRILLED CHEESE (960-1,180 Cal)

16-hour smoked brisket, Fontina, Brie, Gruyère and Cheddar between rustic Italian bread • 11.0

ENTRÉES

Add chicken (160 Cal) • 2.0 | steak* (320 Cal) • 5.0 | salmon* (360 Cal) • 6.0 to any pasta entrée.

12 OZ. RIBEYE STEAK* (830-1,440 Cal)

Served with choice of two add-ons • 16.0

CITRUS SALMON BOWL (1,040 Cal)

Cumin-scented Greek yogurt-topped grilled salmon over sautéed Tuscan kale, a hearty blend of quinoa, grains and exotic rice, fire-roasted peppers and grilled lemon • 13.0

☐ GRILLED VEGETABLE PASTA PRIMAVERA (560 Cal)

Cavatappi, Alfredo, grilled vegetables, tomatoes, Parmesan and fresh basil • 12.0

STICKY-FINGER RIBS (660 Cal)

Roasted low-and-slow, baby back ribs basted with whiskey-soy BBQ sauce and topped with crispy onions and scallions • 14.0

FUSILLI CARBONARA (1,180 Cal)

Our version of the Italian classic with pork belly and Applewood bacon lardons, Parmesan cream and garden peas • 12.0

KOREAN-STYLE STEAK BOWL* (1,010 Cal)

Grilled and sliced sirloin steak atop wilted greens, roasted peppers, red and white quinoa, legumes and brown rice • 14.0

16" PEPPERONI PIZZA

(260 Cal Slice-3,060 Cal Whole)

Mozzarella, provolone, Parmesan and Romano cheeses, pepperoni and San Marzano tomato sauce • 12.0

☐ Vegetarian

2,000 calories a day is used for general nutrition advice, but additional nutrition information available upon request.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Menu items may contain, or come into contact with CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, and other allergens. If you have allergies or special dietary requirements, please let us know. Nutrition information is derived and calculated with information provided by manufacturers, vendors, and the USDA. Find additional nutritional information at hginutrition.com.

ADD-ONS

☐ SEASONAL (30 Cal) • 4.0

☐ KOREAN (230 Cal) • 6.0

☐ REDSKIN (230 Cal) • 6.0

☐ FRENCH (230 Cal) • 6.0

☐ HOUSE (230 Cal) • 6.0

DESSERTS

MASON JAR (750 Cal) • 12.0
Whipped cream

SHAKIN' IT (750 Cal) • 12.0
Warm vanilla ice cream
choice of []
spicy chile

NEW YORK (750 Cal) • 12.0
PHILADELPHIA
topped with

ROCKSLIDE (750 Cal) • 12.0
Chocolate
bean ice cream
chocolate

SALADS

BASIL BISQUE (480 Cal)
Gruyère-garlic cheese crisp • 8.0

D (410 Cal)
an, herb croutons, romaine, and
g • 9.0
50 Cal) • 2.0 | steak* (320 Cal) •
60 Cal) • 6.0

HICKEN SALAD (690 Cal)
chili-glazed chicken, almonds,
cilantro, sesame vinaigrette • 10.0

EN COBB (570-800 Cal)
Applewood bacon, avocado, egg,
ion, tomato and cucumber over
10.0

HES

iches served with choice of fries or fruit.

LEY BURGER* (880-1,100 Cal)
00% chuck steak burger, lettuce,
n, tomato and artisan sauce on a
in • 10.0

dar, Gruyère, smoked Gouda
(80-90 Cal) • 1.0 each
on (80 Cal) • 1.0

urger a plant-based **BEYOND**
al) • 1.0

EN SANDWICH (880-1,100 Cal)
chicken breast, Canadian bacon,
ula and Parmesan aioli • 10.0

BURGER* (1,250-1,480 Cal)
ger, smoked pork, Applewood
ce, Cheddar, chipotle mayo, crispy
nd tomato • 12.0

RGER (570-790 Cal)
vocado, arugula, tomato and
ne seed bun • 10.0

ICH (890-1,110 Cal)
ursin cheese, roasted peppers,
ootle aioli, artisan roll • 11.0

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peppers and grilled lemon • 13.0

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(560 Cal) Cavatappi, Alfredo, grilled vegetables,
tomatoes, Parmesan and fresh basil • 12.0

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Roasted low-and-slow, baby back ribs basted with
whiskey-soy BBQ sauce and topped with crispy
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Our version of the Italian classic with pork belly
and Applewood bacon lardons, Parmesan cream
and garden peas • 12.0

KOREAN-STYLE STEAK BOWL* (1,010 Cal)
Grilled and sliced sirloin steak atop wilted greens,
roasted peppers, red and white quinoa, legumes
and brown rice • 14.0

16" PEPPERONI PIZZA

(260 Cal Slice-3,060 Cal Whole)
Mozzarella, provolone, Parmesan and Romano
cheeses, pepperoni and San Marzano
tomato sauce • 12.0

ADD-ONS

☐ **SEASONAL VEGETABLE MEDLEY**
(30 Cal) • 4.0

☐ **KOREAN BBQ MIXED GRAINS**
(230 Cal) • 4.0

☐ **REDSKIN MASHED POTATOES** (170 Cal) • 4.0

☐ **FRENCH FRIES** (220 Cal) • 4.0

☐ **HOUSE SALAD** (150-380 Cal) • 4.0

DESSERTS

MASON JAR CHOCOLATE FUDGE CAKE
(750 Cal) Chocolate mousse, fudge cake and
whipped cream drizzled with caramel sauce • 7.0

SHAKIN' DONUT HOLES (560 Cal)
Warm vanilla donut holes shakin' tableside with
choice of Dutch chocolate truffle or sweet n'
spicy chile-cinnamon sugar • 6.0

NEW YORK-STYLE CHEESECAKE (540 Cal)
PHILADELPHIA Cream Cheese cheesecake
topped with triple-berry compote • 7.0

ROCKSLIDE BROWNIE (830 Cal)
Chocolate chunk brownie finished with vanilla
bean ice cream, kettle-cooked caramel and
chocolate sauce • 6.0

☐ Vegetarian

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu items may contain, or come into contact with CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUTS AND WHEAT. For guests
with special dietary requirements, or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

Nutrition information is derived and calculated with information provided by manufacturers, vendors, published resources, and/or the USDA Nutrient Database for
Standard Reference. Find additional nutritional information at hglnutrition.com.

THE *garden*
GRILLE & BAR