LIGHT FARE

SMOKEHOUSE NACHOS 12
sadler's smokehouse brisket | chipotle bbq
pickled jalapeno | pico de gallo
avocado crema | monterey jack cheese

STREET COCHINITO TACOS 9
adelita's white corn tortillas | pickled
fresnos micro cilantro | twin-made salsa

ARTICHOKE & SPINACH DIP 9
pita bread | sour cream

CHARCUTERIE SLATE 16
seasonal cured meats & cheeses

AUSTIN WINGS 12
twin-made rub | creamy ranch & buffalo
horseradish pickles

CHORIZO QUESO 8
tortilla chips
add guacamole | 4

SIRACHA HUMMUS 7
jbg farms | roasted pepitas | crema

HANDHELDS

all handhelds served with choice of
hand-cut fries | sweet potato fries
kettle chips | fresh fruit | side salad

BRISKET GRILLED CHEESE 14
pimento cheese | handcrafted bbq
caramelized onions | texas toast

CRUSHBURGER 11
crush patty | american cheese | grilled onions
lettuce | tomato | pickles | crush sauce
village bakery brioche
double patty +2

CRISPY AUSTIN BIRD 13
hand-battered fried chicken
picante relish | sweet hawaiian bun
"don't california my texas" sauce

GREENS

PEACHED BURRATA 14
arugula | capicola | candied pecans
fredericksburg peaches | peach vinaigrette

HILL COUNTRY COBB 13
texas sadler's smoked turkey
heirloom tomato | feta cheese
applewood bacon | red onion | egg
avocado-jalapeno dressing

LIME MOJITO SALAD 14
jerk chicken | crispy garbanzo beans
grilled pineapple | local goat cheese
mojito vinaigrette

TIJUANA CHICKEN CAESAR 12
crisp romaine | grated parmesan
handcrafted garlic caesar & croutons
shrimp +2 | mahi mahi +4

FIRE-GRILLED PIZZA

BBQ PORKY 15
house bbq | tirado pork | pickled red onion

LITTLE ITALY 16
capicola | prosciutto | pepperoni
italian herbs | parmigiano-reggiano

THE BLANK SLATE 12

PIZZA TOPPINGS | +1 EACH

pepperoni | austin sausage
bacon | prosciutto | capicola
onion | pickled red onion | jalapeno
peppadew peppers | arugula

MAINS

ANCHO SHRIMP TAZÓN 16
ancho chile gulf shrimp | pineapple rice
black bean | roasted corn | poblano
charred broccoli | avocado | lime

CHICHARRON MAHI MAHI 21
chicharron crusted mahi mahi
white bean cassoulet | salsa verde

PARMIGIANO & PROSCIUTTO 19
crispy prosciutto | wilted arugula
parmigiano-reggiano | fettucine

CRUSTED COWBOY RIBEYE 32
garlic peppercorn rub | charred scallion
agave roasted carrots | sweet potato mash

SIDES

AGAVE ROASTED CARROTS 6	SWEET POTATO MASH 5	CHILE-LIME PINA RICE 4
SALT & PEPPER BROCCOLI 4	PATATAS BRAVAS 5	WHITE BEAN CASSOULET 6

WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANCHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD.

* Consuming raw, cooked to order or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

The automatic 18% Service Charge collected is not a tip or gratuity. This service charge may be distributed to certain food & beverage service employees

11032020

SIGNATURE COCKTAILS

LAVENDER PRESS 11
empress gin | local lavender simple
freshly squeezed lemon

THE DALY 9
titos vodka | gran gala | house made simple
fresh lemon juice | iced tea

TC OLD FASHIONED 13
buffalo trace bourbon | simple
angostura & orange bitters

CUCUMBER MULE 11
hendricks gin | fresh lime | cucumber
ginger beer

LOCAL BEER

PEARL-SNAP PILS
Austin Beerworks

SMASH MOSAIC
512 Brewing Co.

SHINER BOCK
Spoetzl Brewery

LONG GONE BLONDE
Whitestone Brewery

LOVELY DAY IPA
Whitestone Brewery

FLOAT THE RIVER KOLSCH
Hell or High Water Brewing

PALE
512 Brewing Co.

IPA
512 Brewing Co.

PECAN PORTER
512 Brewing Co.

Please ask your server for the current draft beer selections

WINE

Whites

	G	B
KIM CRAWFORD chardonnay | marlborough	G 12	B 46
FERRARI CARANO chardonnay | napa valley	G 11	B 12
J VINEYARDS chardonnay | russian river valley		B 68
KIM CRAWFORD sauvignon blanc | new zealand	G 12	B 42
ELY sauvignon blanc | marlborough	G 10	B 36
MASO CANALI pinot grigio | trentino	G 12	B 42
OYSTER BAY pinot gris | hawke's bay	G 9	B 34
SKYFALL riesling | columbia valley	G 8	B 32
GAVI DI GAVI cortese | piedmont	G 9	B 36

Reds

	G	Bb / B
SIMI cabernet | alexander valley	G 15	Bb 52
CALLAWAY cabernet | california	G 9	B 36
UNSHACKLED cabernet | california		B 64
CAYMUS cabernet | napa valley		B 140
MACMURRAY pinot noir | russian river valley	G 15	B 52
ANGEL'S INK pinot noir | central coast	G 12	B 44
MEIOMI pinot noir | sonoma coast	G 13	B 46
VELVET DEVIL merlot | columbia valley	G 9	B 36
J. LOHR LOS OSOS merlot | central coast	G 11	B 39

Other Reds

	G	B
DIAMANDES malbec | valle de uco	G 12	B 41
GRAFFIGNA malbec | argentina	G 9	B 36
JOSH CELLARS zinfandel	G 11	B 42
THE PRISONER red blend | california		B 83

Bubbles & Blush

	G	B
LA MARCA prosecco | italy	G 12	
MEIOMI rosé | sonoma coast	G 12	G 46
BARTON & GUESTIER rosé | côtes de provence	G 8	B 32
LA MARCA sparkling rosé | italy	G 10	B 38

WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANCHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD.

* Consuming raw, cooked to order or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

The automatic 18% Service Charge collected is not a tip or gratuity. This service charge may be distributed to certain food & beverage service employees

772020

CHEF'S SPECIALS

PLEASE TRY ONE OF OUR NEW MENU ITEMS!

KID'S MENU

BUCKAROO 7.99
mac n cheese

TUMBLEWEED 7.99
chicken tenders

HOWDY 7.99
cheeseburger

GITTY UP 7.99
fish & chips

WILD WEST 7.99
spaghetti & marinara

QUICK DRAW 7.99
grilled chicken & veggies

LITTLE TEXAN 7.99
grilled cheese

All kid's meals come with a fountain drink, specialty kid's dessert, and choice of: fresh cut fries | twister fries | fruit | salad with ranch

Twin Creeks
Country Club

* Consuming raw, cooked to order or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

The automatic 18% Service Charge collected is not a tip or gratuity. This service charge may be distributed to certain food & beverage service employees

772020

BREAKFAST

BREAKFAST SANDWICH 7

build your own breakfast sandwich with choices of:
brioche bun | texas toast | hawaiian bun
fried egg | sunny side up egg | scrambled egg
american cheese | swiss | pepper jack | cheddar

BREAKFAST TACO 3

build your own breakfast taco with choices of:
corn tortilla | flour tortilla
bacon | sausage | chorizo | potato
all tacos made with scrambled egg & cheese

TWO EGG BREAKFAST 8

two eggs any style | baked home fries | texas toast
choice of applewood bacon, austin sausage, or fruit

TC OMELET 9

applewood bacon | black forest ham | cheddar
baked home fries | texas toast

SIDES

BAKED HOME FRIES	4	FRESH FRUIT	4
APPLEWOOD BACON	3	TEXAS TOAST	2
AUSTIN SAUSAGE	3	ONE EGG ANY STYLE	1.5

Twin Creeks
Country Club

* Consuming raw, cooked to order or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

The automatic 18% Service Charge collected is not a tip or gratuity. This service charge may be distributed to certain food & beverage service employees

772020