

TWIN CREEKS COUNTRY CLUB

BITES

SADLER'S SMOKEHOUSE

BRISKET NACHOS 12
Pickled Jalapeños, Chipotle BBQ, Pico de Gallo, Avocado Crema, Monterrey Jack Cheese

AUSTIN WINGS 12

Twin-made Rub, Horseradish Pickles, Creamy Ranch, Buffalo

CHORIZO QUESO 8

Rustic Salsa, Tortilla Chips, Guacamole 4

CARROT SRIRACHA

HUMMUS 9

JBG Farms, Grilled Pita, Pepitas, Pickled Peppadew Peppers

ROASTED SQUASH SOUP 7

JBG Farms, Roasted Pepitas, Crema

TIRADO PORK ARANCINI

10
Handcrafted BBQ, Cotija Cheese

LEAFS

HILL COUNTRY COBB 13

Texas Sadler's Smoked Turkey, Avocado-Jalapeño Dressing, Heirloom Tomatoes, Feta Cheese, Applewood Bacon, Red Onions, Segmented Hard Eggs

KING RANCH 13

Artisanal Greens, Crispy Chicken, Roasted Corn, Applewood Bacon, Monterrey Jack Cheese, Heirloom Tomatoes, Shredded Carrots

TIJUANA CAESAR 7

Crispy Romaine, Grated Parmesan, Handcrafted Garlic Caesar Dressing & Croutons
Add on: Chicken, Shrimp, Red Fish, Ribeye

ADD ON: CHICKEN, SHRIMP, REDFISH, RIBEYE

HANDHELDS

1824 TEQUILA BIRD TACOS

12
Good Heart Chicken, Lime Slaw, Adelita's White Corn Tortilla

SMOKED TURKEY CLUB

WRAP 12
Lettuce, Heirloom Tomatoes, Red Onions, Applewood Bacon, Feta Cheese, Chipotle Ranch

EL GALLO TORTA 13

Telera Bread, Tirado Chicken, Morita Mole, Guacamole, LT

BRISKET GRILLED CHEESE

14
Texas Toast, Handcrafted BBQ, Pimento Cheese, Caramelized Onions

FOCACCIA FLATBREAD 12

Salsa Verde, Queso Fresco, Chorizo, Monterrey Jack, Pico de Gallo, Avocado Crema

TC BURGER 13

Grass Feed Ground Beef, Char-crust Seasoning, Village Bakery Brioche, Cheddar, Crush Sauce, LT, Caramelized Onions, Horseradish Pickles

CUBANO 13

Pork Shoulder, Black Forest Ham, Pickles, Caramelized Onions, Swiss Cheese, Mojo Sauce

CRISPY AUSTIN BIRD 13

Don't California My Texas Sauce, TC-Scratch-Made Battered Fried Chicken, Picante Relish, Sweet Hawaiian



ENTREES

CRUSTED COWBOY RIBEYE

32
Garlic Peppercorn Rub, Agave Roasted Carrots, Sweet Potato Mash, Charred Scallions

TEN SPICE REDFISH 21

Mustard Bacon Risotto, Herb Gremolata, Charred Lemon

SXSW SHRIMP 18

Chile Verde Grits, Applewood Bacon, Garlic Butter, Red Chili Oil

CUCINA DELLA CUCINA

PAPPADELLE 18

Mushroom Marsala Sauce, Arugula, Roasted Heirloom Tomatoes, Parmigiano Reggiano

• SEASONAL COCKTAILS •

SPICED APPLE 10

Captain Morgan Spiced Rum, Fresh Green Apple, Ginger, Cinnamon

FALL ROSES 10

Four Roses Small Batch Bourbon, Dissarone Amaretto, Hibiscus Flower, Lemon Zest

TC MANHATTAN 11

High West Rendevous Rye, Luxardo, Orange, Sweet Vermouth

HOUSE-MADE SANGRIA 8

Seasonal Fruits & Flavors

MEXICAN MARTINI 11

Local 1824 Anejo, Grand Marnier, Dry Vermouth, Orange, Lemon, Lime

CHILLED SPIKED MOCHA

10
Cold Brew Liqueur, Chocolate, Cream

MUST HAVE
menus