

TRI TIP GRILL



JOIN US FOR HAPPY HOUR

MONDAY - FRIDAY 2 PM - 6 PM

\$4 WELLS **\$5** DRAFT PINTS **\$6** SPECIALTY COCKTAILS
HOUSE WINE (6 OZ)



STAY FOR SOCIAL HOUR

LAST 90 MINUTES BEFORE CLOSE

TX WHISKEY DULCE VIDA TEQUILA
TITO'S HANDMADE VODKA

\$4

SPECIALTY COCKTAILS



COCKTAILS

TRI TIP(SY) Tito's, St. Germain, lemonade, fresh-brewed iced tea	7.00
PICNIC COOLER Skyy Watermelon, cucumber, mint, lime, soda	7.00
PEACHY KEEN TX Bourbon, peach, honey, lemon, pecan	9.00
TEXAS BUCK TX Whiskey, ginger beer, lime	8.00
SOUTH PADRE PINEAPPLE TX Whiskey, BSB, pineapple, lime, cinnamon	8.00
CADILLAC RANCH WATER Dulce Vida Blanco, salt, lime, Topo Chico	8.00
RED SANGRIA Cabernet, Malibu Coconut, pineapple	7.00
WHITE SANGRIA Chardonnay, Malibu Coconut, pineapple	7.00

SHAREABLES

MINIMUM 2 GUESTS

RED SANGRIA Cabernet, Malibu Coconut, pineapple	14.00
WHITE SANGRIA Chardonnay, Malibu Coconut, pineapple	14.00
CADILLAC RANCH WATER Dulce Vida Blanco, salt, lime, Topo Chico	16.00

FROZEN

\$5

FROZEN MARGARITA tequila, triple sec, lime
FROZÉ rosé, vodka, mixed berry



MAKE ROOM FOR DESSERT

HOMEMADE BANANA PUDDING pudding with fresh banana and butter cookies	5.00
ICE CREAM SUNDAE vanilla bean with whipped topping and sprinkles	5.00
S'MORES FOR 4 make your own s'mores tableside	15.00

KID'S MEALS

(12 & UNDER) COMES WITH FRIES & SMALL DRINK

LITTLE SPIKE little Tri Tip sandwich	5.49
CHICKEN TENDERS two chicken tenders	5.49
CHICKEN LITTLE small chicken sandwich	5.49
LITTLE BIG PLATE choose one meat	5.99

READY, SET, STARTERS



BACON WRAPPED JALAPEÑOS 8.00
stuffed with cream cheese and wrapped in bacon

FRIED AVOCADOS 7.00
deep fried avocado with Chipotle Ranch

TRI TIP FRIES 9.00
Tri Tip, bacon, queso, fries

SPINACH & ARTICHOKE DIP 9.00
with tortilla chips

FRIED CALAMARI 12.00
crispy deep fried calamari

STARTER SAMPLER 14.00
bacon wrapped jalapeños, fried avocados,
spinach & artichoke dip

SALADS

KRISPY CHICKEN & AVOCADO 11.99
crisp romaine, crispy chicken, avocado, tomatoes & blue cheese, honey lime dressing, *also available grilled*

ROADHOUSE 8.99 / 6.49
mixed greens, crispy Roadhouse Onions, string beans, tomatoes, blue cheese & sweet walnuts, honey basil vinaigrette

CABO CHOP 9.99
crisp romaine in a crispy tortilla topped with avocado, black beans, corn, jicama, radishes, tomatoes & blue cheese, honey lime dressing

SPRING MIX FRUIT & NUT 8.99 / 6.49
spring mix greens, locally grown fruit, sweet walnuts & blue cheese, honey lime dressing

CLASSIC GARDEN 7.99 / 5.49
mixed greens, tomatoes, radishes, cucumbers & croutons, choice of dressing

TRADITIONAL CAESAR 7.99 / 5.49
romaine lettuce, shaved parmesan & rustic croutons

CAESAR PLEASER* 12.99
thick sliced Char-Roasted Tri Tip, charbroiled chicken or pulled pork, Caesar salad & bread

ADD MEAT

CHARBROILED CHICKEN 3.00

PULLED PORK 3.00

CHAR-ROASTED TRI TIP* 3.50

SALMON 4.00

HANDCRAFTED
SALADS





SCRATCH KITCHEN FEASTS

FEAST FOR 2

Choice of two meats, two sides & rolls or cornbread muffins

29.99

FAMILY FEAST

Choice of three meats, three sides & rolls or cornbread muffins

59.99

1

MEATS

CHAR-ROASTED TRI TIP*

BBQ CHICKEN

**SMOKY GARLIC
PULLED PORK**

**BLACK PEPPER
BABY BACK RIBS**

**HICKORY SMOKED
SAUSAGE**

2

SIDES

ROASTED VEGGIES

RED MASHERS & GRAVY

FRENCH FRIES

SWEET POTATO FRIES

ROADHOUSE ONIONS

MAC & CHEESE

JAKE'S YUMMY BEANS

BROCCOLI SALAD

GRANNY APPLE SLAW

PLATTERS

SERVED WITH CHOICE OF TWO SIDES & CORNBREAD

 **CHAR-ROASTED TRI TIP*** 13.99 / 16.99
6 oz thick sliced Char-Roasted Tri Tip 6 OZ 10 OZ

BBQ CHICKEN 10.99 / 13.99
slow-roasted and charbroiled QUARTER HALF

SMOKED SAUSAGE 12.99
hickory smoked sausage served with grilled peppers & onions

SMOKY GARLIC PULLED PORK 13.99
tender pork slow-roasted in our smoke oven

TWO MEAT PLATE* 15.99
choose two meats

 **SAMPLER PLATTER** 15.99
Tri Tip, pulled pork & sausage

BLACK PEPPER BABY BACK RIBS 15.99 / 20.99
HALF FULL

BAYOU PEPPER SALMON 17.99
grilled salmon served with lemon pepper dill



**CHAR-ROASTED
& SMOKED**

SANDWICHES

MADE WITH 4 OZ OF CHAR-ROASTED TRI TIP

6 OZ + \$2

CHAR-ROASTED TRI TIP* topped with caramelized onions	6.99
ROADHOUSE TRI TIP* Roadhouse Onions, blue cheese & Red Ranch sauce	7.99
 BACON CHEDDAR TRI TIP* bacon, cheddar cheese & Red Ranch sauce	7.99
CHIPOTLE BORDER TRI TIP* pepperoncinis, pepper jack cheese & chipotle sauce	7.99
PHILLY TRI TIP* peppers, onions & provolone cheese	7.99

SMOKY GARLIC PULLED PORK served with granny apple slaw garnish	6.99
CHARBROILED CHICKEN lettuce, tomato & Red Ranch sauce, <i>also available krispy</i>	6.99
BACON AVOCADO CHICKEN avocado, bacon, provolone cheese, lettuce, tomato & Red Ranch sauce	8.99
JAMMIN' SALMON lettuce, tomato & tarragon aioli	9.99

FRESH OFF THE FIRE BURGERS



BURGERS

6 OZ BEEF PATTY COOKED MEDIUM (UNLESS OTHERWISE REQUESTED).
SERVED WITH LETTUCE, TOMATO, RED ONION & PICKLES

CLASSIC* classic burger with sweet sauce	6.99
ROADHOUSE BLUE* Roadhouse Onions, blue cheese & Red Ranch sauce	7.99
BACON CHEDDAR BURGER* bacon, cheddar cheese & Red Ranch sauce	7.99
CALIFORNIA BURGER* bacon, swiss cheese, avocado & sweet sauce	8.99
 TRI TIP BURGER* beef patty + Tri Tip & Red Ranch sauce	8.99
STEAKHOUSE BURGER* Roadhouse Onions, cheddar cheese & Sweet Fire BBQ sauce	7.99

SIDES

FRENCH FRIES	2.49 / 3.99 REG. LG.	ROASTED VEGGIES	2.99
ROADHOUSE ONIONS	2.49 / 3.99 REG. LG.	BROCCOLI SALAD	2.99
SWEET POTATO FRIES	2.99 / 4.99 REG. LG.	GRANNY APPLE SLAW	2.99
RED MASHERS & GRAVY	2.49	FRENCH ROLLS (2)	.99
MAC & CHEESE	2.99	CORNBREAD MUFFINS	.79
JAKE'S YUMMY BEANS	2.99	CHICKEN TENDERS (3)	5.99



STANDARDS MORE SELECTIVE THAN USDA CHOICE AND PRIME.
EACH CUT MEETS OR EXCEEDS 10 STANDARDS FOR QUALITY.
ONLY 1 IN 4 ANGUS CATTLE MEETS OUR BRAND'S EXACTING STANDARDS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TRI TIP GRILL

COCKTAILS

TRI TIP(SY)	7
TITO'S, ST. GERMAIN, LEMONADE, FRESH-BREWED ICED TEA	
PICNIC COOLER	7
SKYY WATERMELON, CUCUMBER, MINT, LIME, SODA	
PEACHY KEEN	9
TX BOURBON, PEACH, HONEY, LEMON, PECAN	
TEXAS BUCK	8
TX WHISKEY, GINGER BEER, LIME	
SOUTH PADRE PINEAPPLE	8
TX WHISKEY, BSB, PINEAPPLE, LIME, CINNAMON	
CADILLAC RANCH WATER	8
DULCE VIDA BLANCO, SALT, LIME, TOPO CHICO	
RED SANGRIA	7
CABERNET, MALIBU COCONUT, PINEAPPLE	
WHITE SANGRIA	7
CHARDONNAY, MALIBU COCONUT, PINEAPPLE	

FROZEN

FROZEN MARGARITA	5
TEQUILA, TRIPLE SEC, LIME	
FROZE	5
ROSE, STRAWBERRY VODKA, CRANBERRY	

SHAREABLE

MINIMUM 2 GUESTS

RED SANGRIA	14
CABERNET, MALIBU COCONUT, PINEAPPLE	
WHITE SANGRIA	14
CHARDONNAY, MALIBU COCONUT, PINEAPPLE	
CADILLAC RANCH WATER	16
DULCE VIDA BLANCO, SALT, LIME, TOPO CHICO	

BEER

DRAFT	PINT / TALL
BLUE MOON 5.4% ABV, CO	6/8
DALLAS BLONDE 5.2% ABV, TX	6/8
STELLA ARTOIS 5.2% ABV, BELGIUM	6/8
COMMUNITY BEER MOSAIC IPA 8.6% ABV, TX	7/9
FIRESTONE WALKER 805 4.7% ABV, CA	7/9
ROTATING TAP	7/9
BOTTLE	
BUDWEISER 5.0% ABV, MO	4
BUD LIGHT 4.2% ABV, MO	4
COORS LIGHT 4.2% ABV, CO	4
MILLER LITE 4.2% ABV, WI	4
MICHELOB ULTRA 4.2% ABV, MO	4
CORONA 4.6% ABV, MEXICO	5
DOS EQUIS XX 4.2% ABV, MEXICO	5
SHINER BOCK 4.4% ABV, TX	5
GUINNESS 4.2% ABV, IRELAND	6
SAMUEL ADAMS BOSTON LAGER 5.0% ABV, MA	6

ASK YOUR BARTENDER ABOUT OUR SEASONAL SELECTIONS IN BOTTLES AND CANS

WINE

WHITE	6 OZ / 9 OZ
HOUSE CHARDONNAY DARK HORSE	6/9
OYSTER BAY SAUVIGNON BLANC NEW ZEALAND	7/10
CAVALIERE D'ORO PINOT GRIGIO ITALY	8/11
14 HANDS CHARDONNAY WASHINGTON	8/11
ECCO DOMANI PINOT GRIGIO ITALY	8/11
RED	
HOUSE CABERNET SAUVIGNON DARK HORSE	6/9
BECKER ICONOCLAST MERLOT	7/10
PROPHECY PINOT NOIR CALIFORNIA	8/11
JOSH CABERNET SAUVIGNON CALIFORNIA	8/11
14 HANDS CABERNET SAUVIGNON WASHINGTON	8/11
ROSÉ	
CHATEAU ST. JEAN BIJOU ROSÉ CALIFORNIA	7/10
SPARKLING	
LA MARCA PROSECCO ITALY	8/11

TRI TIP GRILL

LIQUOR

VODKA

SVEDKA*	5
SKYY	6
DEEP EDDY	7
DEEP EDDY SWEET TEA	7
DEEP EDDY LEMON	7
DEEP EDDY ORANGE	7
TITO'S	7
ABSOLUT	8
ABSOLUT CITRON	8
KETEL ONE	9
GREY GOOSE	10

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BEEFEATER*	6
BOMBAY SAPPHIRE	8
TANQUERAY	8
HENDRICKS	10

WHISKEY

FIREBALL	5
JIM BEAM*	6
JACK DANIELS	7
JACK DANIELS TENNESSEE FIRE	7
SOUTHERN COMFORT	7
BROWN SUGAR BOURBON	7
BUFFALO TRACE	8
MAKER'S MARK	8
JAMESON IRISH	8
CROWN ROYAL	8
BULLEIT	9
BULLEIT RYE	9
KNOB CREEK	10
TX WHISKEY	10
MAKER'S 46	11
BASIL HAYDEN	11
TX BOURBON	12
ANGEL'S ENVY	12

LIQUOR

RUM

BACARDI*	5
CAPTAIN MORGAN	6
MALIBU COCONUT	6
GOSLING BLACK	7

TEQUILA

CUERVO GOLD*	6
SAUZA SILVER	7
DULCE VIDA BLANCO	8
PATRON	10

SCOTCH

DEWAR'S	8
CHIVAS 12YR	10
JOHNNIE WALKER BLACK	11

OTHER

JAGERMEISTER	7
BAILEYS IRISH CREAM	7
KAHLUA	7
HENNESSY	10

BAR BITES

TRI TIP BITES

SERVED WITH AU JUS OR CREAMY HORSE RADISH (BURNT ENDS ON REQUEST)	6
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BACON WRAPPED JALAPENOS

STUFFED WITH CREAM CHEESE AND WRAPPED WITH BACON	6
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FRIED AVOCADOS

CRISPY DEEP FRIED AVOCADO WITH CHIPOTLE RANCH	5
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PULLED PORK SLIDERS (2)

SMOKY GARLIC PULLED PORK SLIDERS WITH SLAW GARNISH	5
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TRI TIP FRIES

TRI TIP, BACON, CHEESE, FRIES	6
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STREET TACOS (2)

TRI TIP, PULLED PORK OR COMBO	5
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TRI TIP GRILL

HAPPY HOUR

MONDAY - FRIDAY 2 P.M. - 6 P.M.

\$4



DRINKS

WELLS

BAR BITES

FRIED AVOCADOS

PULLED PORK SLIDERS

STREET TACOS

\$5



DRINKS

DRAFT PINTS

HOUSE WINE (60Z)

BAR BITES

TRI TIP BITES

BACON WRAPPED JALAPENOS

TRI TIP FRIES

\$6



DRINKS

SPECIALTY COCKTAILS

\$8



TRI TIP TWO STEP

TRI TIP BITES PAIRED WITH A DRAFT PINT

OR HOUSE WINE

SOCIAL HOUR

LAST 90 MINUTES BEFORE CLOSE

\$4



DRINKS

TITO'S HANDMADE VODKA

TX WHISKEY

DULCE VIDA TEQUILA

RANCH SPOTLIGHT

MEET THE **KNOLL FAMILY**

📍 HEREFORD, TX



Steve and Laura Knoll have been raising Angus cattle on their family ranch in North Texas since 1997. After working for one of the largest feedlots in the business, Steve decided it was time to return home and continue their family's legacy of producing quality cattle. Nestled in the small valleys of Hereford, Texas, Steve and Laura have raised four children on the values and strong work ethic necessary to make a ranch successful.



WE BUY ONLY THE BEST
CERTIFIED ANGUS BEEF™
AND AGE IT FOR 35 DAYS.

FROM OUR FAMILY RANCHERS
TO YOUR FAMILY TABLE™