

STARTERS

AVOCADO & FETA DIP - \$10

SMASHED AVOCADO
TOPPED WITH FETA & DILL DRIZZLE
SERVED WITH HOUSE CHIPS, CELERY & CUCUMBERS

THE STANDARD - \$9

FIRE ROASTED SALSA & CHRISTMAS QUESO BLANCO
SERVED WITH TAVERN MADE TORTILLA CHIPS.

CHILI CHEESE TOTS - \$10

CRISPY TOTS TOPPED WITH BACON, ALL BEEF CHILI,
QUESO, CHEDDAR-JACK, RANCH DRIZZLE & PICO

OLD BAY SHRIMP

21-25 P&D. BUTTER & OLD BAY
SERVED WITH CHILI CRISP REMOULADE
9 = \$15 | 18 = \$28

CHIP, CHIP, HOORAY!!! - \$10

TORTILLA CHIPS, CHRISTMAS QUESO, REFRIED BEANS,
FRESH JALAPEÑOS & PICO. SALSA FOR DIPPING
+\$4 GRILLED CHICKEN +\$3 TACO BEEF +\$6 ASADA

FISH TACOS - \$12

BLACKENED COD IN SOFT CORN/FLOUR TORTILLAS WITH
CHILI CRISP SLAW, FRESH JALAPEÑOS, PICO & CREMA

FRENCH FRY FLIGHT - \$10

STRAIGHT CUT, WAFFLE, & CURLY.
CHILI CRISP REMOULADE, RANCH, & BOURBON BBQ
FOR DIPPING

I'M HERE FOR THE PRETZEL - \$12

SOFT BAVARIAN PRETZEL
WITH SPICY PIMENTO CHEESE & PUB MUSTARD

CHICKEN JOCKEY

PICK YOUR CONTESTANT

NUGGETS - 12/\$9 • 24/\$18 • 36/\$27

TENDIES - 03/\$9 • 06/\$18 • 12/\$36

WINGS - 06/\$12 • 12/\$23 • 24/\$44

NAKED OR BREADED

PICK YOUR STYLE

SAUCED • DUSTED

PICK YOUR DIP

RANCH • BLUE CHEESE • HONEY DIJON

CHILI CRISP REMOULADE • BOURBON BBQ • KETCHUP

SAUCES

BUFFALO

GOCHUJANG

BOURBON BBQ

GAR-PAR

GRAVY

DUSTS

CREOLE

OLD BAY

HOUSE BLEND

LEMON PEPPER

SOUPS & GREENS

{TURN ANY SALAD INTO A WRAP. JUST ASK!}

ELOTÉ CHOWDER - \$7/\$14 KEEP THE MUG

ROASTED CORN, CHRISTMAS CHILES, CREMA, FLAMIN' HOT CHEETOS DUST, LIME, & CILANTRO

MUG OF CHILI - \$7/\$14 KEEP THE MUG

AWARD WINNING ALL BEEF CHILI WITH FRITOS, CREMA & CHEDDAR-JACK

GREEK - \$17

SEARED SALMON, FETA, TOMATOES, PEPPERONCINIS, OLIVES, CUCUMBER, RED ONION & HERB VINAIGRETTE

SATURDAY NIGHT - \$16

CHOPPED TENDIES, CHOPPED BACON, TOMATO, CUCUMBER, RED ONION, CHEDDAR-JACK & CHOICE OF DRESSING

CRISPY CHICKEN CAESAR - \$16

CROUTON CRUSTED CHICKEN WITH CAESAR SALAD & SHAVED PARMESAN

PACIFIC - \$17

PEPPER-SESAME CRUSTED TUNA, SCALLION, RED BELL PEPPER, PICKLED CARROT, SMASHED AVOCADO, WONTONS & SESAME-GINGER DRESSING

COBB - \$16

GRILLED CHICKEN, CHOPPED ROMAINE, BLUE CHEESE, BACON, TOMATOES, HARD BOILED EGGS & HONEY-DIJON DRESSING

RANCH | BLUE CHEESE | HONEY-DIJON | CAESAR
HERB VINAIGRETTE | BALSAMIC VINAIGRETTE | SESAME-GINGER

FOOTLONGS

1/2 LB NATHAN'S ALL-BEEF FRANK

THE COWBOY - \$9

ALL-BEEF CHILI, CHEESE BLEND & DICED ONIONS

THE OMG - \$9

QUESO, FRESH JALAPEÑO, PICO & CRISPY ONIONS

THE TURN - \$9

CHEESE BLEND, DILL RELISH, DICED ONIONS & YELLOW MUSTARD

THE BLT - \$10

SHREDDED LETTUCE, SLICED TOMATO, HOT HONEY BACON STRIPS & MAYO

THE ALL THE WAY - \$9

COLESLAW, SHREDDED CHEESE, CHILI & DICED ONION



BREAD WINNERS

SERVED WITH CHOICE OF FRIES, TATER TOTS, HOUSE CHIPS, OR SIDE SALAD

THE CLUBHOUSE - \$15

GRILLED CHICKEN, PEPPERJACK, HOT HONEY BACON,
MAYO, LETTUCE, & TOMATO ON TOASTED SESAME BUN

BÁNH-ANH - \$15

SEARED TUNA, CILANTRO, PICKLED CARROTS, FRESH JALAPEÑO
AND WASABI MAYO ON TOASTED FRENCH ROLL

BUFFALO CHICKEN - \$15

CRISPY CHICKEN TOSSED IN BUFFALO SAUCE, LETTUCE, TOMATO,
PICKLES & RANCH ON TOASTED SESAME BUN

FALAFEL SMASHIE - \$14

PRESSED FALAFEL, TOMATO, CUCUMBER, FETA-DILL DRIZZLE,
LETTUCE & RED ONION ON TOASTED SESAME BUN

CHICKY PARM - \$15

VODKA SAUCE, FRESH BASIL & MELTED PROVOLONE WRAPPED IN GARLIC BREAD

THE BUSH LEAGUE CLASSIC - \$16

GREEN LEAF LETTUCE, TOMATO, SHAVED RED ONIONS, PICKLES, AMERICAN CHEESE, MAYO,
MUSTARD & KETCHUP

THE SOUTHSIDE - \$16

PEPPER-JACK CHEESE, GRILLED JALAPEÑOS & ONIONS, GREEN LEAF LETTUCE, TOMATO &
AVOCADO

THE TAILGATE - \$17

ALL BEEF CHILI, CHRISTMAS QUESO, PICO & CRISPY ONIONS

THE JACK'S WAY - \$17

PROVOLONE, HOT HONEY BACON, LETTUCE, ONION, PICKLES, TOMATO & JACK'S GLAZE

THE WRANGLER - \$17

BOURBON BBQ SAUCE, HOT HONEY BACON, ONION RINGS & CHEDDAR-JACK

THE AUGUSTA - \$17

SPICY PIMENTO CHEESE WITH SHAVED RED ONION, GREEN LEAF LETTUCE & TOMATO

THE MUNI - \$17

DOUBLE SMASH PATTIES, AMERICAN CHEESE, SAND TRAP SAUCE, PICKLES & CRISPY ONIONS

HALF POUND PATTIES SERVED ON A SESAME SEED BUN AND WITH A CHOICE OF FRIES, TATER TOTS, HOUSE CHIPS, OR SIDE SALAD

TAVERN STYLE BURGERS

THE BUSINESS

PORK SCHNITZEL - \$17

PUMPERNICKEL & RYE CRUSTED PORK WITH
CURRY BRAISED RED CABBAGE, FRIES & PUB MUSATRD

FRIED SHRIMP - \$20

NINE BREADED SHRIMP SERVED WITH FRIES & COCKTAIL SAUCE

GOCHUJANG SALMON - \$24

FRESH 8OZ SALMON FILET GLAZED WITH TANGY GOCHUJANG
SERVED WITH JASMINE RICE & GRILLED ASPARAGUS

FISH & CHIPS - \$22

THREE PIECES OF BATTERED COD SERVED WITH FRIES,
MALT VINEGAR, TARTAR SAUCE & CHILI CRISP SLAW

CAJUN SHRIMP NOODLES - \$18

BLACKENED SHRIMP WITH ONIONS, RED BELLS & PENNE
TOSSED IN CAJUN CREAM SAUCE & SERVED WITH GARLIC BREAD

SIDES - \$6

WAFFLE FRIES • STRAIGHT CUT FRIES • CURLY FRIES • ONION RINGS • HOUSE CHIPS
TATER TOTS • HOUSE OR CAESAR SALAD • MASHED POTATOES
SWEET & SPICY GLAZED CARROTS • GREEN BEANS • GRILLED ASPARAGUS
CURRY BRAISED CABBAGE • CHILI CRISP SLAW (\$3)

CLUB FITTING

CRAFT YOUR PERFECT CLUB SPECIAL
PICK YOUR VODKA. HOUSE CLUB SPECIAL MIX
TOP IT OFF WITH STARRY & SODA WATER
SERVED IN A STYROFOAM CUP

DEEP ELLUM BLUEBERRY
DEEP ELLUM GRAPEFRUIT
DEEP ELLUM LEMON
TEXACRAFT PICKLE
TEXACRAFT SPICY PICKLE
TEXACRAFT SALTED WATERMELON



STOLI OHRANJ
STOLI CUCUMBER
ABSOLUT TABASCO
ABSOLUT PEACH
ABSOLUT RASPBERRY

\$10

TOUR PROS +\$2
KETEL ONE • BELVEDERE
GREY GOOSE • TITO'S

BEER

BOTTLES

BUD LIGHT \$4
 CORONA PREMIER \$5
 COORS BANQUET \$3.50
 COORS LIGHT \$4
 MILLER LITE \$4
 MICHELOB ULTRA \$5
 NEGRA MODELO \$6
 PACIFICO \$6
 STELLA ARTOIS \$6
 YUENGLING LAGER \$5
 YUENGLING FLIGHT \$5

16OZ DRAFTS

MODELO ESPECIAL \$6
 MICHELOB ULTRA \$5
 NEON SUNSHINE \$7
 MILLER LITE \$4
 GUINNESS (200Z) \$8

CANS

BUSCH LIGHT \$3.50
 ERWO \$7
 CHUG NORRIS \$6
 COOP F5 \$7
 BODDINGTON'S \$7
 WELLS AMBER \$5

ZERO PROOF

ULTRA ZERO \$5
 GUINNESS 0 \$8
 HEINEKEN 0.0 \$6

SELTZERS

BLACK CHERRY WHITE CLAW \$6
 GRAPE WHITE CLAW \$6
 PEACH HIGH NOON \$8/\$38
 PINEAPPLE HIGH NOON \$8/\$38
 GRAPEFRUIT TEQUILA HIGH NOON \$8



SLAPSHOTS - \$8

MEXICAN CANDY
 GREEN TEA
 WHITE TEA
 ORANGE TEA
 GUMMY BEAR

GOLDSCHLAGER
 MINI BEERS
 LEMON DROP
 KAMIKAZE
 BUTTERFINGER

WINE O'CLOCK

| | 6 | 9 | 25 |
|--------------------------------------|---|----|----|
| KRAEMER SPARKLING | 9 | 12 | 21 |
| SCARPETTA 'FRICO' LAMBRUSCO (250ML) | | 9 | |
| VIETTI MOSCATO D'ASTI (375ML) | | | 18 |
| LA VIEILLE FERME ROSÉ | 9 | 12 | 26 |
| RAYMOND 'R COLLECTION' CHARDONNAY | 9 | 12 | 39 |
| STEL+MAR CHARDONNAY | 9 | 12 | 26 |
| ATLANTIQUE SAUVIGNON BLANC | 9 | 12 | 26 |
| LA BASTARDA PINOT GRIGIO | 9 | 12 | 26 |
| VEGA BARCELONA RED BLEND | 9 | 12 | 26 |
| PARDUCCI 'SMALL LOT' PINOT NOIR | 9 | 12 | 26 |
| LYETH, CALIFORNIA CABERNET SAUVIGNON | 9 | 12 | 26 |

COCKTAILS - \$10

CLASSIC MARG

BLANCO TEQUILA, TRIPLE SEC, AND OUR FRESH MARGARITA BLEND SHAKEN TO PERFECTION AND SERVED OVER ICE.

JENNY ROSÉ

BRIGHT, FLORAL, AND A LITTLE FANCY. GIN, ITALICUS, AND A HINT OF STRAWBERRY TOPPED WITH CHILLED ROSÉ

RANCH IS ON FIRE WATER

HOUSE INFUSED JALAPEÑO TEQUILA, FRESH-SQUEEZED LIME, AND TOPO CHICO OVER ICE IN A TAJÍN RIMMED GLASS.

THE BIRD BAM

BLOOD ORANGE TEQUILA, APEROL, ORGEAT, AND LIME SHAKEN COLD AND SERVED UP WITH A DEHYDRATED ORANGE.

BUSH LEAGUE STYLE ESPRESSO MARTINI

PAINTED DONKEY CAFE TEQUILA, PRAIRIE WOLF COFFEE LIQUEUR & COLD BREW (MAKE IT IRISH + \$2)

PIMMS CUP

PIMM'S AND CUCUMBER VODKA MEET GINGER ALE AND LIMONATA. , LEMON, AND CUCUMBER. GARNISH

MALL WALKER REFRESHER

ELDERFLOWER AND APRICOT LIQUEURS TOPPED WITH PROSECCO AND CLUB SODA,

SAVANNAH BANANA

A SURPRISING TWIST ON AN OLD FASHIONED CLASSIC. BUMBU SPICED RUM, GIFFARD BANANA & CHOCOLATE BITTERS.

KEEP IT IN THE FAIRWAY

LONDON DRY GIN, MUDDLED CUCUMBER, FRESH LIME, SIMPLE, LEMON BITTERS & ELDERFLOWER.

THE 19TH HOLE - \$10

TRANSFUSION - VODKA, GRAPE JUICE, AND LIME TOPPED WITH GINGER ALE

AZALEA - VODKA, LEMONADE AND GRENADINE.

WATER HAZARD - VODKA, BLUE GATORADE, AND LEMONADE TOPPED WITH SODA

JOHN DALY - CITRUS VODKA, ICED TEA, AND SPARKLING LEMONADE.



OVERTIME

BANANA PUDDING FUNNEL CAKE FRIES - \$8

CINNAMON SUGAR, BANANA CREAM, CARAMEL & NILLA CRUMBLE

ICE CREAM BROWNIE - \$7

WARM BROWNIE WITH VANILLA ICE CREAM, CARAMEL & CHOCOLATE

OREO CHEESECAKE - \$10

OREO CRUST WITH LAYERS OF CHOCOLATE, CHEESECAKE & COOKIE CRUMBLES

DAILY FEATURES

MONDAY - \$15

CHOPPED CHEESE WITH FRIES

TUESDAY - \$15

SMASHED TACOS WITH CHIPS & SALSA

CORN TORTILLAS, BEEF, LETTUCE, TOMATO, SAND TRAP SAUCE, PICKLES

WEDNESDAY - \$15

BBQ CHICKEN SALAD

CHEESE, TOMATOES, RED ONION, SCALLION, TORTILLA STRIPS, CORN, BLACK BEANS,
 CRISPY ONION, CILANTRO & BBQ RANCH DRESSING

THURSDAY - \$15

BBQ PORK PULLED SANDWICH WITH FRIES

SESAME BUN WITH COLE SLAW & CRISPY ONIONS

FRIDAY - \$37

8OZ WAGYU FLAT IRON STEAK WITH MASHED POTATOES & ASPARAGUS

SATURDAY - \$22

GRILLED PORK CHOP WITH MASHED POTATOES & GLAZED CARROTS

SUNDAY - \$22

CHICKEN FRIED STEAK WITH GRAVY, MASHED POTATOES & GREEN BEANS

DIRTY SODAS - \$4.00/EA

NKOTB - DIET PEPSI | LIME | COCONUT SYRUP | VANILLA CREAM
 THUNDER PUNCH - SIERRA MIST | LEMONADE | BLUE RASPBERRY
 PEACHY KEEN - ORANGE SODA | VANILLA CREAM | PEACH SYRUP
 HELLO SHIRLEY - STARRY | GRENADINE | CHERRIES
 PARADISE COLA - PEPSI | CHERRY | COCONUT | VANILLA CREAM
 THREE BROOMSTICKS - ROOT BEER | BUTTERSCOTCH | VANILLA CREAM
 CHERRY LIME RICKY - STARRY | LIME | CHERRY

BEVERAGES - \$3.50

PEPSI • PEPSI ZERO • DR. PEPPER • DIET DR. PEPPER
 MUG ROOT BEER • MOUNTAIN DEW • STARRY
 ICED TEA • SWEET ICED TEA • ARNOLD PALMER
 LEMONADE • LIMEADE

HEADS UP: CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS
 MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ROLLING DEEP? PARTIES OF 15 OR MORE INCLUDE A 20% GRATUITY.

Bush League
 — SPORTS TAVERN —