

STARTERS

NEW PIMENTO CHEESE & CRACKERS

Roasted red bell peppers, pickled jalapeños, chives, saltine crackers { 8 }

VINDALOO WINGS

Jumbo chicken wings, Vindaloo sauce, Vindaloo seasoning, crispy garlic, scallions { 13 }

THAI PEANUT BRUSSELS

SPROUTS

Chef's favorite. Crispy Brussels sprouts, Thai peanut sauce, peanuts, honey { 7 }

SPINACH & ARTICHOKE DIP

Spinach, artichokes, mozzarella, Parmesan, cream cheese, red onions, garlic, sour cream, pico de gallo, fire-roasted salsa, corn tortilla chips { 10 }

TX® BACON JAM DEVEILED EGGS

Deveiled eggs, TX® bacon jam, pickled onions { 7.50 }

BWC QUESO

House-made queso, roasted peppers and onions, tomatoes, spicy sausage, jalapeños, cilantro, corn tortilla chips { 8 }

CHICKEN POT STICKERS

Pan-seared chicken dumplings, scallions, house-made sesame soy sauce { 10 }

CHICKEN LETTUCE WRAPS

Thai peanut chicken, honey, bell peppers, pickled onions, peanuts, mint, crispy garlic, lime, cilantro, sesame seeds { 10 }

PETITE MEATBALLS*

Chef's favorite. South Texas antelope and Wagyu, Marie cheese, basil pesto, tomato sauce, red pepper flakes, garlic bread { 8 }

SOUPS & SALADS

CREAMY TOMATO BASIL SOUP { 4.50 | 7 }

CHICKEN TORTILLA SOUP { 5 | 8.50 }

BLACKENED SALMON BLUEBERRY SPINACH SALAD*

6 oz. Blackened Atlantic salmon, spinach, blueberries, heart of palm, goat cheese, candied walnuts, sun-dried tomatoes, house-made blueberry dressing, garlic bread { 18 }

BWC CHICKEN COBB

Grilled chicken breast, applewood smoked bacon, hard-boiled eggs, Marie cheese, avocado, cherry tomatoes, pickled onions, sunflower seeds, crispy garlic, mixed greens, house-made creamy red wine vinaigrette { 15 }

SHRIMP CAESAR SALAD

Crispy shrimp, romaine hearts, herbed croutons, Marie cheese, crispy garlic, house-made Caesar dressing, garlic bread { 15 }

FILET SALAD*

Filet, mixed greens, artichokes, walnuts, Asian pear, sun-dried tomatoes, celery, creamy tomato dressing, goat cheese, garlic bread { 17 }

THAI MAHI MAHI SALAD*

Grilled Mahi Mahi, Thai peanut vinaigrette, carrots, mango, mixed greens, roasted peanuts, crispy garlic, sesame seeds, tomato, scallions, cilantro { 16 }

SANTA FE SALAD

Chilled thinly-sliced chicken breast, roasted corn, black beans, mango, cheddar, tortilla strips, pico de gallo, sweet bell peppers, mixed greens, spicy mango cilantro dressing, garlic bread { 13.50 }

BLACK WALNUT SALAD

Grilled chicken breast, walnuts, Gorgonzola, julienned green apples, mixed greens, tomato savory dressing, garlic bread { 14 }

PASTA

GRILLED SHRIMP ALFREDO*

Blackened shrimp, red onion, garlic, tomatoes, scallions, lemon alfredo sauce, Marie cheese, linguine, garlic bread { 16 }

CHICKEN PARMESAN

Parmesan-crusted chicken, tomato sauce, mozzarella, sautéed spinach, amber butter, BWC alfredo sauce, linguine, garlic bread { 14 }

PASTA & MEATBALLS

South Texas antelope and Wagyu, Marie cheese, basil pesto, tomato sauce, linguine, garlic bread { 16 }

CHIPOTLE CHICKEN

PEPPER PASTA

Grilled chicken breast, chipotle BWC alfredo sauce, amber butter, pico de gallo, tortilla strips, linguine, garlic bread { 14 }

ENTRÉES

NEW FOUR CHEESE RAVIOLI

Truffle alfredo sauce, grilled chicken breast, artichokes, Marie cheese, bread crumbs, chives { 17.50 }

MEDITERRANEAN CHICKEN

Grilled chicken breast, artichokes, Kalamata olives, lemon alfredo sauce, garlic mashed potatoes, capers, spinach, crispy garlic, sun-dried tomatoes, scallions { 14.50 }

TEXAS-SIZED WAGYU

CHICKEN FRIED STEAK

8 oz. Snake River Farms cutlet, garlic mashed potatoes, scallions, house-made cream gravy { 17 }

ASIAN GLAZED

ATLANTIC SALMON*

Asian glazed Atlantic salmon fillet, crispy garlic, garlic mashed potatoes, broccolini, sesame seeds, scallions, cilantro { 18 }

BLACKENED MAHI MAHI*

Mahi Mahi, black rice, Old Bay alfredo sauce, garlic, wilted greens, sun-dried tomatoes { 18 }

POT ROAST DINNER

Slow-cooked chuck tender, garlic mashed potatoes, mushroom gravy, scallions, garlic bread { 17 }

BWC CHICKEN TENDERS

Crispy chicken tenders, fries, cayenne ranch and honey mustard dipping sauces { 13.50 }

CHICKEN & WAFFLES*

Belgian waffle, two eggs over easy, crispy chicken tenders, scallions, powdered sugar, pure maple syrup { 14.50 }

FRIED SHRIMP

Dozen seasoned, panko-breaded fried shrimp, fries, house-made cocktail sauce { 20 }

GRILL

SIMPLE PROTEINS

Served with a choice of sauce and two sides

ATLANTIC SALMON 6 OZ.* { 18 }

CHICKEN BREAST { 14.50 }

SAUCES

ANGRY TOMATO SAUCE, MANGO HABANERO BBQ SAUCE, CREAMY TOMATO VINAIGRETTE, HOLLANDAISE, BASIL PESTO, CHIPOTLE AIOLI, GORGONZOLA CREAM

SIDES | *two sides included with Grill protein*

SIDES

MAC & CHEESE { 5.50 }

GARLIC MASHED POTATOES { 3 }

HOUSE FRIES { 3 }

SWEET POTATO FRIES { 3.50 }

HOUSE-MADE POTATO SALAD { 3 }

NEW ASIAN GREEN BEANS { 3.50 }

PESTO SQUASH ZUCCHINI { 3.50 }

STREET CORN { 3 }

NEW HONEY SLAW { 3 }

BASIL PESTO BLACK RICE { 3.50 }

BROCCOLINI { 4.50 }



*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Some dishes may contain nuts, raw or undercooked ingredients. Please let us know of any food allergies. SUBSTITUTIONS MAY REQUIRE ADDITIONAL CHARGES | 5% PACKAGING FEE WILL BE APPLIED TO ALL TO-GO ORDERS.

BURGERS

Substitute gluten-free bread {1.50}

NEW BWC BACON

CHEESEBURGER*

Texas pork and wagyu patty, TX® bacon jam, American cheese, pickled onions, shredded lettuce, brioche bun, fries {16}

BRISKET BURGER*

Half-pound Gyulais Wagyu patty, smoked brisket, smoked cheddar, golden barbecue sauce, mixed greens, pickled onions, crispy garlic, spicy mustard, brioche bun, choice of house-made potato salad or fries {17}

NEW THE BEYOND BURGER

Beyond Meat®, white cheddar, pickled jalapeños, tomatoes, pickles, mixed greens, jalapeño aioli, wheat bun, sweet potato fries {15}

AMERICAN BURGER*

Half-pound Gyulais Wagyu patty, American cheese, shredded lettuce, tomatoes, house-made pickles, spicy mustard mayo, brioche bun, choice of house-made potato salad or fries {14}

DOC'S KRAZY TURKEY BURGER

Seasoned turkey patty, Swiss, tomatoes, sautéed mushrooms, avocado, spinach, pesto mayo, wheat bun, sweet potato fries {13.50}

NEW THE PIMENTO

CHEESEBURGER*

Wagyu and venison patty, house-made pimento cheese, shredded lettuce, challah bun, house-made potato salad or fries {15.50}

WINE

7 glass / 15 bottle

BUBBLES & ROSÉ

- {CHAMPAGNE} Wycliff
- {ROSÉ} Band of Roses, Washington

WHITE WINE

- {CHARDONNAY} Two Vines, Washington
- {RIESLING} J. Lohr, California
- {PINOT GRIGIO} Ava Grace, California
- {SAUVIGNON BLANC} Mohua, New Zealand

RED WINE

- {PINOT NOIR} Trinity Oaks, California
- {CABERNET SAUVIGNON} Sand Point, California
- {MALBEC} Altos, Mendoza
- {RED BLEND} 7 Moons, California

New House-Infusions

WATERMELON CUCUMBER MARTINI

House-infused watermelon cucumber vodka, Triple Sec, fresh lemon juice, simple syrup {7}

CUCUMBER MINT MARGARITA

House-infused cucumber mint tequila, Triple Sec, fresh lime, agave {7}

SPICY PINEAPPLE MARGARITA

House-infused pineapple jalapeño tequila, fresh lime juice, pineapple juice, agave, grenadine {7}

SANDWICHES

Substitute gluten-free bread {1.50}

NEW NASHVILLE HOT CHICKEN SANDWICH

Crispy hot chicken, house-made pickles, honey slaw, paprika, brioche bun, house-made potato salad or fries {13.50}

TURKEY CROISSANT CLUB

Sliced turkey, Swiss, peppered bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, choice of house-made potato salad or fries {13.50}

CUBANO SANDWICH

House-braised pork, sliced ham, Swiss, dill pickles, spicy mustard mayo, pineapple, garlic bread hoagie, choice of house-made potato salad or fries {13}

PRIME RIB SANDWICH*

Swiss, jalapeño horseradish aioli, au jus, garlic bread hoagie, scallions, fries {17}

POT ROAST GRILLED CHEESE

Slow-cooked chuck tender, butter, challah bread, American cheese, house salad, cup of tomato basil soup {13}

NEW MEATBALL SUB*

South Texas antelope and Wagyu meatballs, mozzarella, tomato sauce, garlic bread hoagie, fries {14}

AVOCADO & EGG TOAST*

Two eggs over easy, avocado mash, lime pepper, tomatoes, wheat toast {13}

CHEF'S WAY add apple chicken sausage {3.50}

TACOS +

NEW COCONUT SHRIMP TACOS

Crispy coconut shrimp, honey slaw, chipotle aioli, pickled onions, flour tortillas, house salad {16}

BIRRIA TACOS

Slow-cooked chuck tender, mozzarella, tomatillo salsa verde, chili au jus, corn tortillas, cilantro, fresh lime, served with street corn {14}

NEW BRISKET TACOS

Shredded smoked beef brisket, pickled jalapeños, jalapeño aioli, crispy garlic, cilantro, cheese-crustured flour tortillas, served with street corn {16}

PULLED PORK CARNITAS TACOS

House-braised pork, feta, shredded lettuce, pico de gallo, yellow onions, avocado, spicy mustard mayo, fresh lime, corn tortillas, served with street corn {13.50}

BLACK WALNUT FISH TACOS*

Grilled Mahi Mahi, shredded lettuce, pico de gallo, cilantro, cayenne ranch, fresh lime, corn tortillas, house salad {13}

NEW BEYOND CURRY TACOS

Beyond Meat®, Tzatziki sauce, fresh dill, toasted almonds, shredded lettuce, flour tortillas, balsamic vinaigrette house salad {14}

QUESADILLA

Grilled chicken breast, cheddar, mozzarella, sour cream, pico de gallo, avocado mash, cilantro, flour tortillas, served with street corn {13.50}

HANDCRAFTED COCKTAILS

RUBY SLIPPER

Deep Eddy grapefruit vodka, elderflower liqueur, ruby red syrup, orange juice {9}

GIN & THE BEE

New Amsterdam Gin, honey syrup, fresh lemon juice {6.99}

TRADITIONAL MARGARITA

Sauza Signature Blue Silver, Triple Sec, fresh lime juice, agave syrup {6.59}

THE BLUSHING LADY

Tito's Handmade Vodka, Pama Pomegranate Liqueur, fresh-squeezed grapefruit juice, house-made grapefruit sorbet {7.59}

STRAWBERRY SHRUB MOJITO

Bacardi Rum, strawberry shrub syrup, mint, soda water {7.59}

SPIKED COLD BREW COFFEE*

RumHaven Coconut Rum, nitro cold brew coffee from our tap, half & half {6.59}
Nonalcoholic cold brew available

*At participating locations only



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BWC WHISKEY SMASH

TX Whiskey, fresh lime juice, seasonal fruit, mint, simple syrup {9.99}

BWC ORANGE OLD FASHIONED

Maker's Mark, orange bitters, sugar cube, orange peel {6.99}

FRENCH PEAR

Grey Goose La Poire vodka, elderflower liqueur, Prosecco, Asian pear {9}

BWC GRAND MIMOSA

Grand Marnier, fresh-squeezed orange juice, champagne glass {6.59} | carafe {25.99}

PEACH MULE

New Amsterdam Peach Vodka, ginger beer, fresh lime juice {6.99}

BWC LA PALOMA

Sauza Tres Generaciones, house-made grapefruit sorbet, fresh lime juice, sparkling wine, lime soda {7.59}

MARGARITA FLIGHT

Available after 4 p.m.
Traditional, Cadillac, Azul, Strawberry {17}