

## STARTERS

**NEW** **DEVILED EGGS**

Deviled eggs, candied jalapeños, candied bacon, hot sauce mayo, paprika { 6 }

**VINDALOO WINGS**

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

**NEW** **SIGNATURE CORNBREAD**

Cornbread, honey whipped butter, candied jalapeños { 6 }

**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 }

**NEW** **CANDIED BACON**

Bacon, brown sugar, red chili flakes, garlic { 7 }

**BWC QUESO**

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

**NEW** **SMOKED SALMON DIP**

Smoked salmon, whipped cream cheese, sour cream, dill, sunflower seeds, crispy garlic, Ritz crackers { 12 }

**CHICKEN POT STICKERS**

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

**CHICKEN LETTUCE WRAPS**

Thai peanut chicken, bell peppers, pickled onions, peanuts, mint, crispy garlic, lime { 11 }

**PETITE MEATBALLS\***

*Chef's favorite.* South Texas antelope and Wagyu, basil pesto, tomato sauce, garlic bread { 7 }

## SALADS

**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 { 17 }

**BWC CHICKEN COBB**

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

**BLACK WALNUT SALAD**

Grilled chicken breast, walnuts, Gorgonzola, julienned green apples, mixed greens, tomato savory dressing, garlic bread { 13.50 }

**SHRIMP CAESAR SALAD**

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

**TENDERLOIN STEAK SALAD\***

Tenderloin brochette, 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 }

## SOUPS

**CREAMY TOMATO BASIL SOUP** { 4 | 6.50 }

**CHICKEN TORTILLA SOUP** { 4.50 | 8 }

**NEW** **TURKEY BLACK BEAN CHILI**

Ground turkey, black beans, cheddar, mozzarella, sour cream, green onions, honey butter cornbread { 12 }

**CINDERELLA PUMPKIN SOUP**

Cinderella pumpkin purée, toasted almonds, sour cream { 6 | 9 }

## SIDES

**GARLIC MASHED POTATOES** { 3 }

**HOUSE FRIES** { 3 }

**SWEET POTATO FRIES** { 3.50 }

**HOUSE-MADE POTATO SALAD** { 3 }

**PESTO SQUASH ZUCCHINI** { 3.50 }

**STREET CORN** { 3 }

**MAC & CHEESE** { 4 }

**BASIL PESTO BLACK RICE** { 3.50 }

**BROCCOLINI**

Sun-dried tomatoes, EVOO and red pepper { 4.50 }

## ENTRÉES

**MEDITERRANEAN CHICKEN**

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

**TEXAS-SIZED WAGYU**

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

**BWC CHICKEN TENDERS**

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

**BLACKENED MAHI MAHI\***

Mahi Mahi, black rice, Old Bay Pavia sauce, garlic, wilted greens, sun-dried tomatoes { 17 }

**POT ROAST DINNER**

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

**ASIAN GLAZED**

**SCOTTISH SALMON\***

Asian glazed Scottish salmon fillet, crispy garlic, garlic mashed potatoes, broccolini { 17 }

**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 }

## PASTAS

**GRILLED SHRIMP ALFREDO\***

Blackened shrimp, red onion, garlic, tomatoes, scallions, lemon Pavia alfredo sauce, Marie cheese, linguine, garlic bread { 14 }

**CHICKEN PARMESAN**

Parmesan-crust chicken, tomato sauce, mozzarella, sautéed spinach, amber butter, Pavia alfredo sauce, linguine, garlic bread { 13.50 }

**NEW** **PASTA & MEATBALLS**

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

**CHIPOTLE CHICKEN PEPPER PASTA**

Grilled chicken breast, chipotle Pavia alfredo sauce, amber butter, pico de gallo, tortilla strips, linguine, garlic bread { 12.50 }

## GRILL

**SIMPLE PROTEINS**

*Served with a choice of sauce and two sides*

**TENDERLOIN FILLET TIPS 12 OZ.\*** { 18 }

**SCOTTISH SALMON 6 OZ.\*** { 16 }

**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



\*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}

### BRISKET BURGER\*

Half-pound Gyulais Wagyu patty, smoked brisket, smoked cheddar, golden barbecue sauce, lettuce, pickled onions, crispy garlic, spicy mustard, brioche bun, choice of house-made potato salad or fries {16}

### AMERICAN BURGER\*

Half-pound Gyulais Wagyu patty, American cheese, lettuce, tomatoes, house-made pickles, spicy mustard mayo, brioche bun, choice of house-made potato salad or fries {13.50}

### DOC'S KRAZY TURKEY BURGER

Seasoned turkey patty, Swiss, tomatoes, sautéed mushrooms, avocado, spinach, pesto mayo, wheat bun, sweet potato fries {13}

### ULTIMATE BACON CHEESEBURGER\*

Half-pound Gyulais Wagyu patty, peppered bacon, poblano peppers, yellow cheddar and white cheddar, mixed greens, house-made pickles, red onions, chipotle aioli, brioche bun, choice of house-made potato salad or fries {14.50}

### VENISON BURGER\*

South Texas antelope and Wagyu, Gorgonzola, balsamic onions, mixed greens, spicy mustard mayo, brioche bun, fries {16}

## SANDWICHES

Substitute gluten-free bread {1.50}

### 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 {12.50}

### CHICKEN SANDWICH

Choice of crispy or grilled chicken breast, Swiss, spinach, tomatoes, house-made pickles, avocado, chipotle aioli, brioche bun, choice of house-made potato salad or fries {13}

### POT ROAST GRILLED CHEESE

Slow-cooked chuck tender, butter, challah bread, American cheese, house salad, cup of tomato basil soup {12.50}

### AVOCADO & EGG TOAST\*

Two eggs over easy, avocado mash, lime pepper, tomatoes, handcrafted croissant {13}

**CHEF'S WAY** add apple chicken sausage {3}

### PRIME RIB SANDWICH\*

Swiss, jalapeño horseradish aioli, au jus, garlic bread hoagie, scallions, served with a lemon vinaigrette salad {16.50}

## TACOS +

### NEW LOBSTER TACOS

Seasoned lobster, corn tortillas, fresh lime, lettuce, pico de gallo, cayenne ranch, cilantro, Caesar salad {17}

### BRISKET TACOS

Smoked brisket, mango de gallo, pickled onions, cilantro, corn tortillas, fresh lime, street corn {15}

### PULLED PORK CARNITAS TACOS

House-braised pork, feta, shredded lettuce, pico de gallo, yellow onions, avocado, spicy mustard mayo, fresh lime, corn tortillas {11}

### NEW BLACK WALNUT FISH TACOS\*

Grilled Mahi Mahi, shredded lettuce, pico de gallo, cilantro, cayenne ranch, fresh lime, corn tortillas, house salad {12}

### VEGAN TACOS

Walnuts, sun-dried tomatoes, cauliflower, vegetable broth, avocado, pico de gallo, lettuce, fire-roasted salsa, corn tortillas {11}

### QUESADILLA

Grilled chicken breast, cheddar, mozzarella, sour cream, pico de gallo, avocado mash, cilantro, flour tortillas {11.50}

## 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

## HANDCRAFTED COCKTAILS

### 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}

### 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}

### BWC WHISKEY SMASH

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

### 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*

### 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 {15}



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