

ON TAP

BUD LIGHT 9
ABV 4.2%

MICHELOB ULTRA 9
ABV 4.2%

SHINER BOCK 10
ABV 4.4%
Shiner, Texas

REAL ALE AXIS IPA 10
ABV 7.0%
Blanco, Texas

MARTIN HOUSE BOCKSLIDER 10
ABV 5.6%
Fort Worth, Texas

STELLA ARTOIS 10
ABV 5.2%
Leuven, Belgium

KARBACH LOVE STREET CITRUS 10
ABV 5.4%
Houston, Texas

KARBACH HOPADILLO IPA 10
ABV 6.6%
Houston, Texas

GAYLORD TEXAN AMERICAN
LAGER 10
ABV 5.5%
Grapevine, Texas

DEEP ELLUM
DALLAS BLONDE 10
ABV 5.2%
Dallas, Texas

COMMUNITY HONEY CITRUS 10
ABV 6.0%
Dallas, Texas

SIERRA NEVADA
HAZY LITTLE THING IPA 10
ABV 6.7%
Chico, California

BOTTLES & CANS

IMPORTS & CRAFTS 9.75

CORONA
CORONA LIGHT
DOS EQUIS LAGER
GUINNESS
HEINEKEN
STELLA ARTOIS
SHINER BOCK
SIERRA NEVADA PALE ALE
WHITE CLAW
TRULY SELTZER

SPIRIT FREE 8.5
HEINEKEN 0.0
O'DOULS

DOMESTICS 9.5

ANGRY ORCHARD [GF]
BUD LIGHT
BUDWEISER
COORS LIGHT
MILLER LITE
SAM ADAMS LAGER
BLUE MOON
MICHELOB ULTRA

CANNED COCKTAILS 16
HIGH NOON VODKA SODA



HOUSEMADE SWEETS

WARM APPLE CRISP 10
Oat Topping, Served with Vanilla Ice Cream and Caramel

S'MORES BROWNIE 10
Graham Cracker Crust, Topped with a Thick Brownie Layer and
Chocolate Ganache, Dipped in a Meringue and Torched

FUNNEL FRIES 10
Fried Funnel Fries, Dusted with Powdered Sugar, Served with a
Side of Chocolate and Caramel Sauce

END OF THE RAINBOW 10
Vanilla Cake with Pop Rocks and
Served with Cotton Candy

BEVERAGES

ASSORTED SOFT DRINKS 5.50
We Proudly Serve Pepsi Products

RED BULL 7
Regular, Red or Sugar Free

BLUEBERRY REFRESH 13
Fever Tree Ginger Beer, Blueberry Syrup,
Mojito Syrup, Fresh Lemon

BOTTLED WATER 6
Aqua Panna or San Pellegrino

Our Resort is Cashless Throughout Your Experience.
20% service charge will be added to parties of six or more.

COCKTAILS

BARREL AGED OLD FASHIONED 18
Amador Double Barrel, Demerara, Orange Bitters,
Black Walnut Bitters, Orange Zest

BORN TO RUM 14
Bacardi Superior, Malibu, Blue Curacao, Starry

COLLINS FRESCA 14
Beefeater, Strawberry Puree, Ruby Red Grapefruit
Juice, Fresh Lemon Juice, Starry

MAKERS ME CRAZY 15
Makers Mark, Triple Sec, Agave, Fresh Lime Juice,
Blood Orange Puree

ANY GIVEN SUNDAY 16
Ketel One Vodka, Chambord, Coconut Puree,
Lime Juice, Strawberry

TX FROZEN MARGARITA 14
Corazon Tequila,
Blended with Fresh Citrus

PICKLETINI 18
Ketel One, Pickle and Olive Brine

UNKNOWN 18
Del Maguey San Luis del Rio, Ancho Reyes, Agave,
Orange Bitters, Starry

TIPSY MULE 17
Teeling Irish Whiskey, Averna Amaro, Raspberry Syrup,
Fresh Lime, Fever Tree Ginger Beer

STOCKYARD SANGRIA 17
Block 26 Red Blend, Triple Sec, Peach Schnapps,
Courvoisier VS, Starry

ESPRESSO MARTINI 18
Deep Eddy's, Kahlua, Starbucks Espresso, Simple Syrup

WINE & SPARKLING

SPARKLING/CHAMPAGNE	GL/BTL
LAMARCA PROSECCO	14/63
SILVER GATE, MOSCATO	12/54
CHANDON BRUT NV [187 ml]	15
CHANDON ROSÉ NV [187 ml]	15
MUMM NAPA BRUT "PRESTIGE CHEFS DE CAVES"	75

WHITE/ROSE	GL/BTL
FLEURS DE PRAIRIE, ROSE	14/63
CHATEAU ST. MICHELLE, RIESLING	14/63
SATORI FAMILY, DELLE VENEZIE, PINOT GRIGIO	14/63
MATUA, SAUVIGNON BLANC	14/63
CHATEAU ST. MICHELLE "MIMI", CHARDONNAY	14/63
JOEL GOTT, CHARDONNAY	65
CLOS DU BOIS, CHARDONNAY	65
RODNEY STRONG CHARLOTTE'S HOME, SAUVIGNON BLANC	65
PIGHIN, PINOT GRIGIO	70
JEAN LUC COLUMBO, ROSE	70

RED	GL/BTL
MEIOMI, PINOT NOIR	16/72
JOSH CELLARS LEGACY, RED BLEND	14/63
J LOHR LOS OJOS, MERLOT	15/67
SYCAMORE LANE, CABERNET SAUVIGNON	12/54
COLUMBIA CREST FOUNDERS, HORSE HAVEN HILLS, CAB SAUV	16/72
KENWOOD SIX RIDGE, CABERNET SAUVIGNON	75
ESTANCIA, CABERNET SAUVIGNON	65
ACACIA "CARENEROS", PINOT NOIR	70
ALAMOS, MALBEC	65



WARM UP

CHIPS & DIP 15
Red Salsa, Garlic Guacamole, Poblano Queso,
Corn Tortilla Chips

HOUSE MADE WINGS 17
8 Bone-in Wings, Choice of Buffalo, Garlic
Parmesan, BBQ Sauce, Lemon Pepper, Sweet
& Spicy, or Buffalo Lemon Pepper. Served with
Celery & Carrots

JALAPENO MEATBALLS 16
Spicy Jalapeno Infused Meatballs, Fried Golden
Brown and Served with a Smokey Chipotle
Marinara Sauce

DEEP BLUE NACHOS 21
Choice of Poke Marinated Ahi Tuna or Salmon,
Light & Crispy Wonton Chips, Spicy Wasabi
Aioli, Red Onions, Jalapeños,
Cilantro, Toasted Sesame Seeds

NACHOS 18.50
Choice of Barbacoa or Chicken, Crispy
Tortilla Chips, Poblano Queso, Pico de Gallo
Substitute Skirt Steak +5

FRIED PICKLES 13
Crispy Dill Pickle Chips, Battered & Golden
Fried, Served with Creamy Ranch

TEQUEÑOS 15
Mozzarella Wrapped in Crispy Filo
Dough, Tossed Garlic Butter and Parmesan
Served with Chipotle Ranch and Marinara

SALADS & SOUPS

SALAD ADD ON:

Shrimp 8 Chicken 7 Blackened Seared Salmon 10 Skirt Steak 13

THE SIGNATURE TEXICAN COBB SALAD 16
Crispy Romaine, Corn Tostadas, with Charred Corn,
Black Beans, Avocado, Heirloom Tomatoes, Oaxaca Cheese & Chipotle Ranch

POWER BOWL 16
Quinoa, Cherry Tomatoes, Cucumbers, Carrots, Cabbage, Rice Noodles, Avocado, Seasoned
Crispy Chickpeas, Sesame-Ponzu Dressing and Wasabi Aioli

BIG CHOP CAESAR SALAD 15
Crisp Romaine, Texan Croutons, Parmesan

LONESTAR COWBOY SOUP 13
Ground Beef, Corn, Green Beans, Onions, Carrots, Potatoes,
Tomatoes, Avocado and Veal Broth. Served with Jalapeño Corn Bread

TOMATO SOUP 11
Slow Cooked Tomatoes with Focaccia Bread



Executive Chef, Kyle Heineman

SIDELINES

MASHED POTATO 6
BRUSSEL SPROUTS 7
SWEET POTATO TOTS 7
SEASONED FRIES 6
MAC & CHEESE 7
KETTLE CHIPS 5
SIDE SALAD 7

SEARED BROCCOLI WITH PARMESAN 7

GF:** Gluten Friendly Available Upon Request

If you are concerned about food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially those with medical conditions.

THE TEXAN STATION EXPERIENCE

TURKEY STACK 19
Turkey, Applewood Bacon, Swiss Cheese,
Avocado Smash, Lettuce, Tomato, Italian
Vinaigrette and Garlic Mayo on Sourdough
Bread, Served with Kettle Chips

CRISPY FRIED FISH AND CHIPS 27
Beer Battered Cod, Seasoned Fries, Pineapple
Slaw, Grilled Lemon, House Made Tartar Sauce

BLACKENED FISH TACOS 19
Three Corn Tortillas, Blackened Mahi Mahi,
Baja Sauce, Pineapple Slaw,
Served with Chips and Salsa

LOADED BAKED POTATO 18
Texas Sized Oven Baked Potato, Piled High
with a choice of Chicken Tinga or Barbacoa,
Queso, Pico de Gallo, Pancetta, Green Onion,
and Oaxaca Cheese, Served with Cilantro
Crema

MISO GLAZED SALMON 28
Oven-Roasted Salmon, Glazed with Miso
Sauce, Served with Crispy Brussel Sprouts
Tossed in Sesame Vinaigrette

STEAK FRITES 60
12oz Ribeye with Seasoned Fries, Served with
A Bold Chimichurri and Creamy Horseradish
Sauce

HOUSE MADE CHICKEN TENDERS 18
Hand Battered Chicken Tenders,
Seasoned Fries, Celery & Carrots
Tossed in Buffalo or BBQ +1

BURGERS ON BRIOCHE WITH FRIES

Our Story; All burgers are ground in house. The top tier meat is provided by Outpost 76, a local ranch. They take pride in being one of the rare purveyors of exceptional Texas-raised meats. Our rich Texas soil and their wide open pastures provide an ideal environment for raising livestock you can only find in the Lone Star State.

GRAPEVINE 20

Two Beef Patties
American Cheese
Iceburg Lettuce
Tomato
Dill Pickles
Comeback Sauce

BEYOND 20

Meatless Patty
Tomato
Iceburg Lettuce
Dill Pickles
Guacamole

TURKEY 21

Turkey Patty
Bacon
Iceburg Lettuce
Red Onion
Tomato
Dill Pickles

CHICKEN 19

Blackened Chicken
Breast
Swiss Cheese
Dill Pickles
Tomato
Iceburg Lettuce
Honey Mustard

ENHANCEMENTS

Cheese: American, Swiss, Cheddar, Blue, Pepperjack
Vegetables: Iceburg Lettuce, Tomato, Dill Pickles, Red Onion,
Mushrooms, Caramelized Onions, Crispy Onions
Sauces: Honey Mustard, Comeback Sauce, Dijon Mustard,
Garlic Aioli, Buffalo Sauce, Taziki

Add Egg +3 Bacon +2 Avocado +2
Substitute Side Salad +3