



## ALL DAY DINING MENU

Sunday - Thursday 11am - 8pm  
Friday & Saturday 11am - 10pm

### APPETIZERS

#### Chips & Queso

Platter of fresh tortilla chips with Southwestern queso \$5

#### Jalapeno Poppers

Six cream cheese stuffed jalapenos served with carrots and celery sticks \$9

#### Buffalo Hot Wings

Six hot wings served with carrots, celery sticks and your choice of Blue Cheese or Ranch Dressing \$11

#### Menger Tortilla Soup

A blend of fresh tomatoes, onions, spices, and shredded chicken. Garnished with tortilla chips, cheese and avocado Cup \$5.50 Bowl \$7.50

### ENTREES

#### Classic Smoked Turkey Club Sandwich

Smoked turkey breast, applewood bacon, Swiss cheese, lettuce, tomatoes, and mayo, Served with french fries \$14

#### Chicken Santa Fe Sandwich

Marinated Chicken, sauteed bell pepper, onions, pepper jack cheese, lettuce, tomato, garlic aioli on a toasted hoagie bun. Served with French Fries \$13

#### New York Reuben Sandwich

Lean corned beef stacked high, Swiss cheese, sauerkraut and thousand island dressing served on marble rye bread. Served with French fries \$13

#### Veggie Wrap

Homemade roasted pepper Hummus, cucumbers, tomatoes, spinach, and avocado wrapped in a spinach tortilla. Served with French Fries \$12

#### Old Fashion Alamo Burger

Flame broiled 1/2lb beef patty, lettuce, tomato, onions and a pickle served on a toasted bun. Served with French Fries. Add cheese or bacon \$13

#### Cobb Salad

Garden mixed greens topped with chopped hard boiled eggs, char-broiled chicken, bacon, avocado, cherry tomatoes and cheese. Served with choice dressing \$13

### CHILDREN'S MENU

#### Chicken Tenders

Three fried chicken tenders served with French fries \$6

#### Hot Dog

All beef hot dog served with French fries \$5

#### Jr. Burger

1/4lb beff patty, lettuce and tomatoes served on a toasted bun. Served with french fries \$6

#### Mac & Cheese

Fresh macaroni pasta & cheese \$5

## TRADITIONAL COCKTAILS & MARTINIS



### Smirnoff Berry-tini

Smirnoff Raspberry Vodka and Chambord, chilled and strained, topped with a splash pineapple juice \$16

### Crown Appletini

Crown Royal Regal Apple, Sour Apple Schnapps and Cranberry Juice served in a Chilled Martini Glass \$12

### Menger Bloody Mary

Our award winning recipe starts with Smirnoff Vodka, Tabasco Bloody Mary mix, a squeeze of lime, Worcester sauce, olive juice, served in a celery salt rimmed glass and garnished with olives and fresh celery \$8



### Rye Old Fashioned

Nothing wraps up a a cattle drive like an Old Fashion made the Old Fashion way! We serve ours with Bulleit Rye Whiskey, Simple Syrup and a dash of bitters, served with a twist of lemon and orange peel \$14

### Manhattan

Maker's Mark Bourbon, Sweet Vermouth and Angostura Bitters \$14



### Moscow Mule

Tito's Handmade Vodka and Ginger Beer, with a squeeze of fresh lime, served in a copper mug \$12

### Texastini

Tito's Handmade Vodka served chilled with your choice of two Spanish Olives or a lemon twist \$16

### Scottish Peach

Hendrick's Gin, Peach Liqueur, Orange Juice, splash of Cranberry Juice, served on the rocks and garnished with an orange slice \$12

### Orange Delight

Smirnoff Vodka, Triple Sec, Orange Juice and Half & Half shaken to a frothy fervor of orange creamy goodness \$10



### Margaritas / Palomas

All made with homemade sweet & sour or Ruby Red Grapefruit, with your choice of tequila and orange liquors

#### Tequila

El Jimador \$6  
1800 Reposado \$8  
Patron Silver \$9  
Don Julio \$12

#### Orange Liqueur

Triple Sec \$2  
Cointreau \$4  
Grand Marnier \$4

### Make it an Italian Margarita

Add House Amaretto \$2  
or Disaronno \$4



## HOUSE WINE

### Chardonnay

Glass \$6 Bottle \$30

### Cabernet Sauvignon

Glass \$6 Bottle \$30

### Merlot

Glass \$6 Bottle \$30

### Moscato

Glass \$6 Bottle \$30

### Beringer

Glass \$6 Bottle \$30



## BEER

### DOMESTIC

Budweiser \$5  
Bud Light \$5  
Coors Lights \$5  
Miller Lite \$5  
Michelob \$5  
Lone Star \$5  
Shiner Bock \$6  
Elissa IPA \$6.5  
Blue Moon \$6.5

### IMPORT

Modelo \$6.5  
Dos Equis \$6.5  
Stella Artois \$6.5  
Guinness \$7

