

# ★ DINNER ★

## SADDLE UP

**Seely's Smoked Chicken Wings** \$13  
speak easy hot sauce, bbq sauce, or dry rub

**Beeman Quesadilla** \$12  
smoked chicken, roasted peppers & onions,  
monterey jack and cheddar

**Ahi Tuna Poke** \$15  
ahi tuna, avocado, tossed in light citrus soy,  
toasted sesame seeds served with fresh tortilla chips

**Chips & Guac** \$8  
fresh tortilla chips, salsa & seely's signature guac

## GREENS

SMOKED CHICKEN \$4, SMOKED BRISKET \$5, GRILLED SHRIMP \$6

**Caesar** \$9  
romaine, parmesan, hand-made croutons,  
classic caesar dressing

**Country Cobb** \$13  
lettuce blend, bacon, smoked chicken,  
boiled egg, avocado, tomatoes, roasted corn & cheese

**Kale with Margherita Shrimp** \$16  
baby kale pecans, raisins, lightly tossed with citrus  
vinaigrette served with grilled shrimp.

## BETWEEN THE BREAD

INCLUDES CHOICE OF JALAPEÑO SLAW  
OR HOUSE-CUT FRIES

**Chopped Brisket Sandwich** \$13  
chopped brisket, jalapeño slaw, pickles, and crispy  
onion straws on jalapeño cheddar texas toast

**44 Farms Burger** \$13  
two 44 farms beef patties, cheddar, lettuce,  
tomato, pickles, and onion on a toasted brioche bun

**Grilled Chicken Sandwich** \$12  
herb marinated grilled chicken breast,  
lettuce, tomato, onion, pickles and lemon aioli  
on a toasted brioche bun

**Nashville Hot Chicken Sandwich** \$14  
southern-fried chicken with nashville hot sauce, jalapeño  
cheddar texas toast, sweet pickles, lettuce & tomato

## EXTRA ★ FIXINS

house-cut fries 4 \*\* jalapeño slaw 4  
burnt end beans 4 \*\* texas-style biscuit 3



## MAINS

**Street Tacos (choose 3)** \$14  
• smoked chicken with queso fresco  
• fried catfish with lettuce, pico de gallo & tartar sauce  
• chopped brisket with pickled onions & jalapeño slaw

**Fried Catfish** \$16  
two filets of fried catfish, jalapeño slaw,  
house-cut fries, tartar sauce and speak easy hot sauce

**Two Meat Plate** \$17  
choose two meats and burnt end beans  
served with texas-style biscuit • add slaw for \$2

**Nashville Hot Chicken & Waffles** \$14  
signature texas waffle, southern fried chicken  
dipped in our nashville hot sauce served with  
maple syrup and sweet cream butter

**Margarita Flat Bread** \$12  
marinara sauce, fresh mozzarella, sliced tomatoes, fresh  
basil drizzled with extra virgin olive oil, balsamic glaze  
add pepperoni, mushrooms, or spinach \$1 each  
add brisket or smoked chicken for only \$2 more

**Signature Sampler** \$27  
try all the meats: brisket, pork ribs, smoked chicken,  
and sausage served with burnt end beans,  
jalapeño slaw and texas-style biscuit

## MEATS

SMOKED IN-HOUSE & SERVED BY THE ½ POUND.  
GET IT BEFORE IT'S GONE!

**SMOKED CHICKEN** \$8

**BRISKET** \$13 \*\* **SAUSAGE** \$8

**PORK RIBS ½ RACKS** \$17

**PORK RIBS FULL RACKS** \$27

## SWEETS

**Pure Milk & Honey Ice Cream** \$5/scoop  
from our neighborhood, made with certified  
local texas milk and 100% raw honey  
choice of: • honey • chocolate • seasonal flavor

**Banana Pudding** \$7  
classic flavors, vanilla wafers, banana pudding  
with sliced bananas and whipped cream

**Boot Scoot Brownie Sundae** \$8  
a double chocolate brownie with a scoop of  
your choice of ice cream, whipped cream  
and chocolate sauce

**Bourbon Pecan Pie** \$6  
thick and rich with smoked pecans  
& fresh whipped cream

All menu items are available for contactless delivery service to your guest room door. Dial "0" to place your order; a 23% service charge and tax will be added.

# ★ BEVERAGES ★

## CRAFTED COCKTAILS

### SEELY'S SANGRIA

• \$14 •  
white wine,  
elderflower liquor,  
nue peach vodka,  
fresh berries

### MOCHA MARTINI

• \$14 •  
vanilla infused henderson  
whiskey, coffee liquor,  
vanilla infused cream  
add a shot of espresso \$1

### SKINNY RUM PUNCH

• \$12 •  
rum haven coconut,  
fresh lime juice,  
pineapple seltzer,  
fresh mint

### BLUEBERRY CITRUS MULE

• \$14 •  
dripping springs orange  
vodka, ginger beer,  
lemon, blueberry simple

### HIBISCUS GIN COOLER

• \$13 •  
lockwood texas gin,  
lemon and lime juice,  
hibiscus simple

### SPICED PECAN OLD FASHIONED

• \$16 •  
still austin whiskey,  
praline liqueur, orange  
bitters, angostura bitters

### FIRE CRACKER

• \$13 •  
ketel one botanical  
cucumber & mint vodka,  
watermelon, simple  
fresh lime

### BARREL-AGED COCKTAIL OF THE MOMENT \$16

We have partnered with local distilleries to create rotating our barrel-aged cocktails

## HAPPY HOUR

5-7 PM DAILY • RESTAURANT ONLY

Well Drinks \$5 ✚ House Wine \$6 ✚ Draft Beer \$6 ✚ 20% off Saddle-Up Appetizers

## LOCAL TAPS \$7

### ShinerBock

*American Style Dark Lager 4.4%*

### Revolver Blood & Honey

*American Ale 7%*

### Karbach Light Circus

*Hazy India Pale Ale 6%*

### Armadillo Scrappy Boy

*Blonde American Ale 4.2%*

### Altstadt Kolsch

*German Style Kolsch 4.8%*

### Locally Rotating Tap

*please see server for details*

## BREWS BY THE CAN

Domestic \$6 • Import / Craft \$7  
Tall Boys \$8

## FLIGHTS

### TEXAS WHISKEY TRAIL -\$27-

Balcones Baby Blue • Corn

Blackland Rye Whiskey • Rye

Lone Elm Small Batch Whiskey • Wheat

Still Austin Straight Bourbon Whiskey  
Corn, Rye, Barley

### TEXAS REPOSADO FLIGHT -\$27-

Republic Reposado

Insolito Reposado

Socorro Reposado

Veneno Reposado

### BEER FLIGHT -\$11-

Pick four from our local lineup

HELP US CREATE THE NEXT MOMENT—TAG US @SEELYSMILL