

★ 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

Bangtail Margarita

• \$12 •

Blanco Tequila,
Fresh Lime &
Fruit Puree

MOCHA MARTINI

• \$14 •

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

Beeman's Knees Cozmosis

• \$12 •

Texas Gin, Elderflower
Liqueur, House-made
Local Honey Simple,
Fresh Lemon

• \$12 •

Peach Vodka, Pomegranate
Liqueur, Pineapple,
Sparkling Wine

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

Macaq -uinho

• \$12 •

Coconut Rum, Brazilian
Banana Liqueur, Ginger
Liqueur, Horchata

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

Community Mosaic

India Pale Ale 8.6%

Karbach Light Circus

Hazy India Pale Ale 6%

Manhattan Ale Project Necessary Evil

Pilsner 5.3%

Pegasus City Sixth Floor

Easy Porter 5.4%

Peticolas Velvet Hammer

Imperial Red Ale 9%

Tupps Hefeweizen

Wheat Beer 5.2%

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