



DINNER



SADDLE UP

Seely's Smoked Chicken Wings \$18
chipotle bbq, texas dry rub, buffalo, speakeasy hot

Beeman Quesadilla \$14
cheddar and monterey cheeses, roasted peppers, onions,
& mushrooms,
pulled pork \$4, smoked chicken \$3, smoked brisket \$5

Tri-Colored Chips and House made Salsa \$8
signature guac \$4, pepper jack queso \$5

Pulled Pork Nachos \$14
smoked pulled pork, house made bbq sauce,
fresh pineapple pico, queso fresco

GREENS

DRESSINGS

WHITE GARLIC BALSAMIC, RANCH, BLEU CHEESE,
HONEY MUSTARD, WINE VINAIGRETTE, CITRUS VINAIGRETTE

Caesar Salad \$12
baby romaine, shaved parmesan cheese, house made
croutons, roasted tomatoes, jalapeno caesar dressing
smoked chicken \$5, grilled shrimp \$6, grilled salmon \$8

Country Cobb \$17
spring mix, smoked chicken, bacon, boiled egg, avocado,
tomatoes, roasted corn, bleu, cheddar and monterey cheeses

Mediterranean Quinoa Salad \$13
quinoa, cucumbers, marinated tomatoes, olives, feta
garbanzo beans, with mixed greens tossed in wine vinaigrette,
smoked chicken \$5, grilled shrimp \$6, grilled salmon \$8

BETWEEN THE BREAD

SERVED WITH RED LEAF LETTUCE, TOMATOES, RED ONION,
HORSERADISH PICKLES, JALAPENO CILANTRO COLE SLAW
CHOICE OF HOUSE CUT CHIPS OR FRIES

The Bar-B-Q Sandwich \$16
choice of slow smoked **chopped brisket, pulled pork** or
smoked chicken with house chipotle bbq sauce, fried onion
straws, brioche bun

Club Croissant \$15
smoked turkey breast, black forest ham, bacon, swiss and
cheddar, lemon aioli

Texas Short Rib Burger 8oz \$17
ground short rib, served on brioche bun,
cheese, bacon, mushrooms, onions, jalapenos \$.75 each

Specialty Burger of the Moment \$17
ask server for details

Beeman Burger 8 oz \$16
short rib burger patty, house chipotle bbq sauce, cheddar,
bacon, brioche bun
add avocado \$2, mushrooms, onions, jalapenos \$.75 each

Chicken Sandwich \$16
Choice of grilled chicken topped with bacon, avocado,
swiss cheese, lettuce and tomato - or -
deep fried with spicy dredge, avocado aioli, brioche bun,
lettuce and tomato

EXTRA ★ FIXINS

house-cut fries 5 ★★ jalapeño slaw 4
burnt end beans 4 ★★ texas-style biscuit 3

MAINS

Street Tacos (choose 3) \$15
"mix 'em up" \$1
served with fresh salsa and avocado cream

- smoked chicken with queso fresco, cilantro crème
- fried catfish with lettuce, pico de gallo, tartar sauce,
jalapeno slaw
- chopped brisket with pickled onions, jalapeno slaw,
cilantro crème

Marinated Portabella Tostadas \$14
grilled portabella mushrooms, avocado, texas caviar, stacked
corn tostadas, bed of mixed greens tossed in citrus vinaigrette

Fried Catfish \$20
two filets with jalapeno slaw, house cut fries, tartar sauce,
speakeasy hot sauce

Grilled Salmon \$28
grilled salmon filet, honey citrus glaze, quinoa

Texas style Chicken and Waffle \$17
Signature Texas waffle and southern spicy fried chicken,
hot sauce, maple syrup, sweet butter

Flat Breads \$18
choice of margherita - marinara, tomatoes, basil,
fresh mozzarella, olive oil & balsamic drizzle -or-
florentine- smoked chicken, alfredo, spinach, mushrooms



SMOKER

SERVED WITH BURNT END BEANS, JALAPENO SLAW,
JALAPENO CORN MUFFIN
SERVED BY THE ½ POUND

SLOW SMOKED BRISKET \$18

CHICKEN QUARTER \$12

SMOKED SAUSAGE \$12

TWO MEAT PLATE \$26

choose two meats

SIGNATURE SAMPLER \$30 brisket,
pulled pork, chicken, sausage



SWEETS

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

Banana Pudding \$8
classic flavors, vanilla wafers, banana pudding
with sliced bananas and whipped cream

Boot Scoot Brownie Sundae \$9
a double chocolate brownie with a scoop of your choice
of ice cream, whipped cream and chocolate sauce

Bourbon Pecan Pie \$7
thick and rich with smoked pecans & fresh whipped cream

The Cookie Sundae \$9
warm chocolate chip cookie, honey ice cream,
chocolate sauce & whipped cream



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

★ BEVERAGES ★

CRAFTED COCKTAILS

MAPLE & RYE
WHISKEY SOUR

\$14
lockwood texas rye, barrel
aged maple syrup, fresh
lemon

WATERMELON
HIGH

\$14
dripping springs
watermelon & cucumber
infused vodka,cranberry,
simple

BEEMAN'S
KNEES

\$14
still austin gin,
elderflower liqueur,
house-made local honey
simple, fresh lemon

SERRANO
MARGARITA

\$14
serrano infused
blanco tequila, triple
sec & lime Juice

THE OTHER
MARGARITA

\$14
blanco tequila, fresh
lime, fruit puree

SPICED
PECAN
OLD FASHIONED

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

COZMOSIS

\$13
nue peach vodka,
pomegranate liqueur,
pineapple,
sparkling wine

HIBISCUS
GIN COOLER

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

BARREL-AGED COCKTAIL OF THE MOMENT \$17

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

HAPPY HOUR

5-7 PM MONDAY-THURSDAY -RESTAURANT ONLY

Well Drinks \$5 ** House Wine \$6 ** Draft Beer \$6 ** 15% 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%

Peticolas Velvet Hammer
Imperial Red Ale 9%

Tupps Hefewiezen
Wheat Beer 5.2%

Seasonal Rotator Tap

Check with the server and see whats in season!

BREWS BY THE CAN

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

FLIGHTS

TEXAS WHISKEY TRAIL -\$27-

Balcones Baby Blue • Corn

Lockwood Rye Whiskey • Rye

Lone Elm Small Batch Whiskey • Wheat

Still Austin Straight Bourbon Whiskey
Corn, Rye, Barley

DON JULIO FLIGHT -\$28-

Don Julio Blanco

Don Julio Reposado

Don Julio Añejo

BEER FLIGHT -\$11-

Pick four from our local
lineup

HELP US CREATE THE NEXT MOMENT—TAG US @SEELYSMILL