



MENGER BAR

All Day Dining Bar Menu
Sunday - Thursday 11am - 8pm
Friday & Saturday 11am - 10pm

Jalapeno Poppers \$11

Six cream cheese stuffed jalapeno served with carrots and celery sticks

Coctel de Camarones \$15.50

Authentic Gulf Shrimp Cocktail, Mexican Style with sliced Avocado, Pico de gallo and Jalapeno in a Zesty Tomato Sauce

Southwest Egg Rolls \$12.50

Three, Black Bean and Corn Egg Rolls served with Cilantro and Sweet & Sour Sauce

Buffalo Hot Wings \$14.50

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

Queso and Chips \$7.50

Platter of fresh tortilla chips with Southwestern Queso and Red Salsa

Certified Ground Chuck Angus Beef Burger \$17.50

Flame broiled 1/2lb beef patty, lettuce, tomato, onions and a pickle served on a toasted bun.
Served with French Fries. Your choice of American, Pepper Jack, Swiss, or Cheddar

BBQ Bacon Burger \$18.50

Char-Broiled, ½ lb. Beef patty with apple smoked Bacon, BBQ. Sauce, Purple Onion. Dill pickle on toasted Brioche bun. Your choice of American, Pepper Jack, Swiss, or Cheddar

TRADITIONAL COCKTAILS & MARTINIS

Moscow Mule

Deep Eddy's Lime Vodka and Ginger Beer, with a squeeze of fresh lime, served in a copper mug **\$14**

Texastini

Tito's Handmade Vodka served chilled with your choice of two Spanish Olives or a lemon twist **\$14**

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 **\$12**

Margaritas / Palomas

All made with homemade sweet & sour or Ruby Red Grapefruit, with your choice of tequila starting at **\$10**

Tequilas

El Jimador

1800 Reposado

Patron Silver

Herradura Anejo

Make it an Italian

Margarita

Add House Amaretto
or Disaronno

Smirnoff Berry-tini

Smirnoff Raspberry Vodka and Chambord, chilled and strained, topped with a splash pineapple juice **\$12**

Crown Appletini

Crown Royal Regal Apple, Sour Apple Schnapps and Cranberry Juice served in a Chilled Martini Glass **\$14**

Menger Bloody Mary

Our award winning recipe starts with Smirnoff Vodka, Tabasco Bloody Mary mix, a squeeze of lime, Worchester sauce, olive juice, served in a celery salt rimmed glass and garnished with olives and fresh celery **\$10**

Rye Old Fashioned

Nothing wraps up a cattle drive like an Old Fashion made the Old Fashion way! We serve ours with Rye Whiskey, Simple Syrup and a dash of bitters, served with a twist of lemon and orange peel **\$15**

Manhattan

Maker's Mark Bourbon, Sweet Vermouth and Angostura Bitters **\$15**

BEER

DOMESTIC

Budweiser	\$6.00
Bud Light	\$6.00
Coors Light	\$6.00
Miller Lite	\$6.00
Michelob	\$6.00
Lone Star	\$6.00
Shiner Bock	\$7.00
Elissa IPA	\$7.50
Blue Moon	\$7.50

IMPORT

Heinekin	\$7.50
Modelo	\$7.50
Dos Equis	\$7.50
Stella Artois	\$7.50
Guinness	\$8.00

HOUSE WINE

Chardonnay

Cabernet

Sauvignon

Merlot

Moscato

Beringer

\$7 Glass

\$32 Bottle