

PROOF COCKTAILS

ULTIMATE BLOODY MARY \$12

ABSOLUT TEXAS VODKA, CELERY BITTERS,
MIXED WITH ZING ZANG MIX

BLUEFIRE MOJITO \$12

FRESH BERRY PUREE MIXED WITH
SUGAR ISLAND COCONUT RUM,
VEEV ACAI SPIRIT & MUDDLED MINT

OLD FASHIONED \$14

REBECCA CREEK WHISKEY,
TRADITIONAL OLD FASHIONED

SKINNY MARGARITA \$12

TRES AGAVES TEQUILA SHAKEN WITH
TRES AGAVES AGAVE NECTAR

SAZERAC \$12

MADE WITH RUSSELL'S RESERVE 6YR RYE

MAKE YOUR MULE

MEXICAN - CASA NOBLE, CASAMIGOS, JOSE CUERVO

MOSCOW - GREY GOOSE, ABSOLUT, SKYY

FLEUR DE LYS \$14

CUCUMBER VODKA, GREEN CHARTREUSE, LEMON, LIME,
SIMPLE SYRUP AND A SPLASH OF SODA

CASA DE JALAPEÑO \$14

CASA NOBLE CRYSTAL TEQUILA, MUDDLED JALAPEÑOS,
PINEAPPLE, GRAN MARNIER, LIME AND A SPLASH OF SODA

BARTENDER'S CHOICE

MADE WITH ONE OF OUR HOUSE AGED BOURBONS

BOURBON & SCOTCH LIST

AMADOR

JEFFERSONS

ANGEL'S ENVY

JOHNNIE WALKER RED

BALVENIE 14

JOHNNIE WALKER BLACK

BLANTON'S

KNOB CREEK

BOOKERS

LAPHROAIG

BUFFALO TRACE

MACALLAN 12

BULLEIT

MACALLAN 18

BULLEIT RYE

MACALLAN 25

DEWAR'S

MAKER'S MARK

FOUR ROSES

MAKER'S 46

GLENFIDDICH 12

OBAN 14

GLENFIDDICH 19

REBECCA CREEK

GLENLIVET 12

TX

GLENLIVET 15

WOODFORD RESERVE

HIGH WEST CAMPFIRE

BEER

BOTTLED BEER

ALASKAN AMBER

HEINEKEN

ANGRY ORCHARD

MILLER LITE

BLUE MOON

MICHELOB ULTRA

BUD LIGHT

RAHR TEXAS RED

BUDWEISER

SAM ADAMS

CHIMAY

SHINER BOCK

CORONA

STELLA ARTOIS

GUINNESS

SOUTHERN
PECAN

DRAFT BEER

BUD LIGHT

ST ARNOLD
ELISSA IPA

SIERRA NEVADA
PALE ALE

DEEP ELLUM
DALLAS BLONDE

SEASONAL

STELLA ARTOIS

WINE

CHAMPAGNE

	GLASS	BOTTLE
PIPER-HEIDSIECK BRUT, FRANCE (375ML)		24
LAMARCA PROSECCO, ITALY	11	44
MUMM BRUT PRESTIGE, NAPA VALLEY, CALIFORNIA		56
VEUVE CLICQUOT BRUT, FRANCE		136
DOM PERIGNON, CHAMPAGNE, FRANCE		295

CHARDONNAY

MONTEVINA, OMIRA HILLS, CALIFORNIA	9	35
KENDALL JACKSON AVANT, SONOMA COUNTY, CALIFORNIA	13	50
NICOLAS VIN DE PAYS D'OC, FRANCE	14	60
SONOMA CUTRER, RUSSIAN RIVER RANCHES, CALIFORNIA		65

PINOT GRIGIO

MONTEVINA, GLASS FALLS, CALIFORNIA	9	35
BOLLINI, TRENTO, ITALY	11	45
ECCO DOMANI, VENEZIE, ITALY		40

SAUVIGNON BLANC

SIMI, SONOMA COUNTY, CALIFORNIA	10	40
MATUA, MARLBOROUGH, NEW ZEALAND		44
KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND	15	60

SWEET WHITES

SUTTER HOME WHITE ZINFANDAL	10	40
JOEL GOTT REISLING, CALIFORNIA	10	40
TERRA D'ORO MOSCATO, PLYMOUTH, CALIFORNIA	11	44

WINE

CABERNET SAUVIGNON

	GLASS	BOTTLE
MONTEVINA, INDEPENDENCE POINT, CALIFORNIA	9	35
OBERON, NAPA VALLEY, CALIFORNIA	13	52
IF YOU SEE KAY, LAZIO, ITALY	15	60
FREAKSHOW, LODI	17	70
MOUNT VEEDER, NAPA VALLEY, CALIFORNIA		90
SILVER OAK, ALEXANDER VALLEY, CALIFORNIA		130
CAYMUS, NAPA VALLEY, CALIFORNIA		150

PINOT NOIR

DELOACH, SONOMA COAST, CALIFORNIA	13	52
MEIOMI, CALIFORNIA COAST	15	60
ERATH ESTATE SELECTION, WILLAMETTE, OREGON	17	70
BELLE GLOS CLARK AND TELEPHONE, CALIFORNIA COAST		100

MERLOT

MONTEVINA, OMIRA HILLS, CALIFORNIA	9	35
THE VELVET DEVIL, COLUMBIA VALLEY, WASHINGTON	11	45
STERLING, NAPA VALLEY, CALIFORNIA		60

INTERESTING REDS

BOOM BOOM! SYRAH, COLUMBIA VALLEY, WASHINGTON	12	48
BODEGAS JUAN GIL MONASTRELL, JUMILLA, SPAIN	12	48
COPPOLA DIRECTOR'S CUT ZINFANDEL, CALIFORNIA		52
TRAPICHE BROQUEL MALBEC, MENDOZA, ARGENTINA		60
TAKEN RED BLEND, NAPA VALLEY, CALIFORNIA	15	60
SHATTER GRENACHE, MAURY, FRANCE	17	70

BAR FOOD

CALAMARI \$12
MARINARA & SMOKED REMOULADE SAUCE

FISH TACOS \$10
LEAN WHITE FISH IN A SOFT SHELL TACO WITH
TOMATO, LETTUCE AND PICO DE GALLO

TEXAS NACHOS \$10
TOPPED WITH BEEF BRISKET, MELTED CHEESE,
JALAPEÑOS, SOUR CREAM AND GUACAMOLE

KILLER QUESO \$8
QUESO, GUACAMOLE, SOUR CREAM, CHILI & CORN CHIPS

WINGS \$12
MESQUITE SMOKED AND GRILLED WITH SPICY OR BBQ SAUCE

BUFFALO CHICKEN SANDWICH \$12
MESQUITE SMOKED BREAST OF CHICKEN IN HOUSE MADE
BUFFALO SAUCE WITH RANCH AND LONG HORN CHEDDAR CHEESE

TEXAS DIP \$13
THINLY SLICED, HOUSE-SMOKED PRIME RIB

BLUEFIRE BURGER \$12
CHOICE OF HAND-MADE BEEF, TURKEY OR VEGGIE BURGER,
CHOICE OF TWO TOPPINGS: PICO DE GALLO, GUACAMOLE,
JALAPENOS, BACON, SAUTÉED ONIONS, SAUTÉED MUSHROOMS
ALL ADDITIONAL TOPPINGS \$1.50

CHOPPED COBB \$14
SPICY CHICKEN, AVOCADO, APPLEWOOD SMOKED BACON,
TOMATO, BLACK OLIVES, CHEDDAR CHEESE,
ROASTED PEANUTS AND CHIPOTLE DRESSING

CAESAR SALAD
CLASSIC CAESAR SALAD \$10, GRILLED CHICKEN \$13
SMOKED SALMON \$14, GRILLED SHRIMP \$17