

BEAVER'S

DAM GOOD FOOD + COCKTAILS

LUNCH MENU

A DAM GOOD PLACE TO START

CRISPY BRUSSELS / 13
citrus ponzu & wasabi aioli

TEXAS BEEF EMPANADAS / 13
chile-braised 44 Farms brisket, Monterey cheese, potato & jalapeño ranch

BIG DADDY BEAVER WINGS (6) / 12
choice of hot, sticky bourbon or bbq sauce served with celery & baby carrots

SERRANO OYSTERS / 18/dozen
broiled in garlic-serrano butter, topped with parmesan cheese

SEAFOOD DIP / \$16
crawfish & shrimp, onions, bell pepper, Monterey jack cheese, bread crumbs, served with toasted French bread

TEXAS DEVEILED EGGS (6) / 9
panko-fried deviled eggs

BEAVER TAILS (4) / 14
shrimp, bacon & cheese stuffed jalapeños, with jalapeño ranch dressing

FRIED GREEN CAPRESE / 14
smoked buffalo mozzarella, fried green tomatoes, basil, tomato coulis, balsamic

BUFFALO CAULIFLOWER / 11
crispy cauliflower tossed in buffalo sauce topped with jalapeño drizzle

QUESOS

SMOKEY QUESO / 12
beaver's classic

KNOCKED UP QUESO / 15
chopped smoked brisket

SUPREME QUESO / 16
beef chili, guac & pico

SOUPS & SALADS

add to any salad:

GRILLED OR CRUNCHY CHICKEN / 6

GRILLED SHRIMP OR SALMON / 8

44 FARMS BRISKET / 6

SMOKED TURKEY / 6

DAILY SOUP cup / 6 bowl / 10
ask server for details

CHICKEN & SAUSAGE GUMBO
cup / 6 bowl / 10
smoked pulled chicken, sausage, onion, peppers & steamed white rice

SOUP & SALAD COMBO / \$10
half salad: dirty south chicken or classic wedge **AND** Cup of soup: beef chili, sausage chicken gumbo or daily soup

CLASSIC WEDGE SALAD / 13
iceberg wedge, thick cut bacon, tomato & homemade blue cheese dressing

FRIED OYSTER BLT SALAD / 16
corn-battered oysters, shaved brussels sprouts, lettuce & cabbage, pea shoots, thick-cut bacon, tomatoes, jalapeño ranch

DIRTY SOUTH CHICKEN / 14
romaine, southern fried chicken, cherry tomato, bacon, cheddar, corn bread croutons, house-made ranch dressing

BLACKENED SALMON COBB / 16
pan-seared salmon, baby greens, bacon, chopped egg, sliced avocado, grilled corn, tomatoes & jalapeño ranch dressing

AWARD-WINNING BBQ

(barbecue subject to availability)

ONE MEAT / 15 **TWO MEATS** / 17 **16 OZ SAMPLER** / 25

• **44 FARMS BRISKET**

• **PULLED PORK**

• **JALAPEÑO**

• **BABY BACK RIBS**

• **SMOKED TURKEY**

CHEESE SAUSAGE

platters come with two sides, bread, onions, house-made pickles & jalapeños

HALF RACK PORK RIBS / 15

slow-smoked ribs glazed with pineapple bourbon bbq sauce served with fries

BRISKET TACOS (2) / 15

chopped brisket, pico de gallo, pickled onion, queso fresco & jalapeño crema on flour tortilla served with Mexican street corn

BBQ SAMMIES / 14

• **SLICED SAUSAGE**

• **44 FARMS CHOPPED BRISKET**

• **PULLED PORK**

topped with house-made pickles, onions & bbq sauce on a challah bun served with choice of hand-cut fries or house-made chips

DAILY LUNCH SPECIALS \$13

Served with cup of daily soup

MONDAY

cajun-style BBQ shrimp po'boy with French fries

TUESDAY

chicken fried chicken with mashed potatoes and green beans

WEDNESDAY

smoke-house brisket salad

THURSDAY

smoked fried chicken with mashed potatoes and green beans

FRIDAY

fried catfish with jalapeño cheese grits

MAINS

LOADED BAKED POTATO / 16
brisket, pulled pork OR blackened chicken, topped with cheese, crispy onions, sour cream, bacon, chives served with a side of butter

CFS / 19

chicken fried steak, bacon-shroom gravy, garlic mashers & green beans

BLACKENED SALMON / 25

garlic butter sauce, sautéed green beans, garlic mashers

CLASSIC MAC / 11

our original three cheese mac

FRITO PIE MAC / 13

chili, Frito's, fresh onions

BBQ MAC / 13

44 Farms brisket, house-made bbq sauce & crispy onions

BETWEEN THE BUNS

CHOICE OF HAND-CUT FRIES, HOUSE-MADE CHIPS OR SIDE SALAD
(additional charges for substitutions)

BEAVER BURGER / 15

44 Farms beef patty, white cheddar, lettuce, tomato, house pickles, onion & challah bun
add bacon / 3 add avocado / 4

PATI MELT / 16

44 Farms beef patty, white cheddar, caramelized onions on jalapeño cheese Texas toast

RED FISH BLT PO'BOY / 18

pan-seared blackened red fish, jalapeno remoulade, crispy lettuce slaw, bacon, tomato, house pickles, on toasted baguette

FRIED OYSTER PO'BOY / 16

crispy corn battered oysters, jalapeno remoulade, crispy lettuce slaw, tomato, house pickles on toasted baguette

BBQ TOFU BAHN MI / 14

crispy tofu tossed in Asian bbq sauce, grilled portabella mushroom, pickled carrot & daikon, cucumber, cilantro, jalapeño, garbanzo pate, toasted baguette

BLTT / 15

house-smoked turkey breast, thick-cut smoked pork belly bacon, thick cut tomato, bibb lettuce, chipotle-mayo on sour dough

HOT FRIED CHICKEN SAMMIE / 15

fried chicken breast tossed in our hot sauce, coleslaw, house pickles on a challah bun

BRISKET GRILLED CHEESE / 16

chopped brisket, white cheddar, American cheese, crispy onions on jalapeño cheese bread

SIDES

COLESLAW / 5

HAND-CUT KENNEBEC FRIES / 6

HOME-MADE KETTLE CHIPS / 6

TEMPURA ONION RINGS / 6

MEXICAN STREET CORN / 7

GARLIC MASHERS / 7

HOUSE GREEN BEANS / 7

CUCUMBER SALAD / 6

FRIED OKRA / 6

DAM GOOD WINE

BUBBLES

La Marca, Prosecco, Italian	9/30
Gruet Blanc De Blanc	11/35
Roger Coulon, Brit 1er Cru	139

LIGHT WHITES

Mohua, Sauvignon Blanc, New Zealand '16	9/30
Gradis C'utta Pinot Grigio, Italia '15	10/32
Patient Cottage Sancerre, Sauvignon Blanc, France	11/33

CHARDONNAY

Stag's Leap, Napa, CA '15	13/39
Mt. Eden "Estate" Edna Valley, CA '13	89

ROSÉ

Minuti	9/30
Miraval, France '15	12/44

PINOT NOIR

Gloria Ferrer, Carneros '14	9/30
Domaine Serene, Evanstand, Willamette, OR '14	12/44

OLD WORLD RED

Françoise Raquillet "Vieilles Vignes" Mercurey '13	60
Chât. Viramière, Saint-Émilion Grand Cru '05	79

CABERNET & BLENDS

Kunde, Sonoma	12/44
Yardstick, Napa, CA '15	15/65
Alpha Omega, Proprietary Red, Napa, CA '12	99
Italics, Napa, CA '12	169

DAM GOOD HAPPY HOUR WEEKDAYS 2 TO 7 PM

\$6 BITES

Smoky Queso, Wings, Beaver Tails, Deviled Eggs

\$5 WINES

Chardonnay, Sauvignon Blanc,
Cabernet Sauvignon, Pinot Noir

\$5 DRAFT BEER OF THE DAY

\$3 DOMESTIC AND LOCAL BEER

\$5 FEATURED COCKTAILS



DAM GOOD COCKTAILS

AGUA BONITA / 11 (*bright, lemony, slightly smoky*)

Sombra Mezcal, Italicus Bergamot liqueur, Dolin vermouth de Chambéry, lime peel

STOUT OF MIND / 12 (*roasted coffee, oaky and bold*)

Jameson Caskmates, Cynar, stout-coffee syrup, Aztec chocolate bitters, smoked café de olla ice

THE ORCHID THIEF / 11 (*spiced & aromatic creamy texture*)

Don Q Spiced rum, Amarula Crème liqueur, egg white, vanilla pineapple juice

APEROL SPRITZ / 9

(*citrusy and bitter, semi dry bubbly texture*)

Aperol, lemon, prosecco, orange

AGAVE OLD FASHIONED / 12

(*earthy, slightly smoky and bold*)

Espolon Reposado tequila, Del Maguey Vida mezcal, agave, mole and orange bitters

BLUE KISS / 11 (*floral, tart, refreshing*)

Avion silver tequila, Italicus, lemon, crème de violette, lemon

SAZERAC / 12 (*tangy, candy-like with a bitter and spicy bite*)

Russel's Reserve Rye whiskey, Pierre Ferrand Ambre cognac, St George absinth, Peychaud's and Angostura bitters, lemon zest

MAKER'SMORES / 12 (*sweet and creamy, cocoa notes*)

Maker Mark bourbon, Bailey's almond crème, Tempus fugit Crème de cacao, walnut bitters, ice cream, marshmallow and graham cracker

BOULEVARDIER SPICED UP / 12

(*pears, spiced dried fruits, herby bitter finish*)

Old Forester Bourbon, Campari, St George spiced pear liqueur, lemon bitters

COCKTAILS ON TAP

#2 - PINK BEAVER / 10 (*semi-dry, berries and bubbles*)

Deep Eddy grapefruit vodka, fresh raspberries, syrup, lemon, bubbles, blood orange bitters

#3 - FORECAST / 10 (*spicy and freshness*)

cucumber-habanero infused New Amsterdam vodka, Kaffir lime syrup, lemon

#4 - OLD FASHIONED #6025 / 10

(*hint of vanilla and orange*)

Redemption bourbon and rye whiskey, orange blossom vanilla syrup, Angostura bitters, orange zest

#5 - RED PALOMA / 11 (*Fresh aromatic citrus, roasted peppers*)

serrano-piquin infused Lunazul reposado tequila, Ancho Reyes, blood orange, lime, lemon basil micro greens, lemon grass syrup

#6 - TASTE OF HONEY NEGRONI / 10

Dripping Springs gin, Campari-infused chamomile

JOIN US FOR

TACO & TEQUILA TUESDAY

WHISKEY WEDNESDAY

THURSDAY PINT NIGHT

**AND HALF OFF SELECT WINE BOTTLES SUNDAY NIGHT AND
MONDAY ALL DAY!**