

DRINK



MENU

HOUSE COCKTAILS

	GLASS	32 oz PITCHER
MARGARITA	\$11	\$35
Tequila, Fresh Citrus, Triple Sec		
ADD a Grand Marnier Floater	\$4	---
TEXAS LEMONADE	\$13	\$40
Titos, Lemon, Fresh Ginger	\$7	---
AVAILABLE as a Mocktail		
LEWIS OLD FASHIONED	\$13	---
Redemption Rye, Spiced Demerara Syrup, Bitters		
RATTLESNAKE MILK	\$13	---
Lunazul Tequila, Charanda, Lemon juce, Turbinado syrup		
VELVET RODEO	\$13	---
Mr. Black Coffee Liqueur, Disaronno Velvet, Kahlua & Espresso		
LEWIS BLOODY MARIA	\$16	---
Brisket Fat Washed Del Maguey Mezcal, House Spiced Mix		
RANCHWATER	\$11	---
Lunazul Tequila, Sparkling Mineral Water, Lime		
LEWIS FROZEN MARGARITA	\$11	---
Tequila, Lime, Simple Syrup		
LEWIS FROZEN MOSCOW BURRO	\$11	---
Vodka, Fresh Ginger, Lime		

CANNED DRINKS

HIGH NOON PINEAPPLE	\$11
SURFSIDE TEA & LEMONADE	\$11
SURFSIDE STRAWBERRY LEMONADE	\$11
SURFSIDE PEACH TEA	\$11
ATHLETIC FREE WAVE Non alcoholic	\$7
ATHLETIC ATLETICA Non alcoholic	\$7

DRAFT

	16 oz PINT	64 oz PITCHER
BABY BUBBLE BBQ BEER EDMUND'S OAST	\$7	\$28
TROPICALIA IPA CREATURE COMFORTS	\$7	\$28
HAZY LIKE A FOX IPA NEW REALM	\$9	\$35
MODELO GRUPO MODELO	\$6	\$24
EL TECOLOTE ROUND TRIP	\$8	\$32
INSTANT KRUSCH ROUND TRIP	\$8	\$32
TANGERINE MANGO SOUR FIRE MAKER	\$8	\$32
SILENT ACCORD VANILLA STOUT SIX BRIDGES	\$8	\$32
BLUE WHEAT SWEETWATER	\$8	\$28
PEACH CIDER ATLANTA HARD CIDER	\$9	\$35

WINE

	GLASS	BOTTLE
Chateau Elan Pinot Grigio, GA	\$12	\$46
Hunky Dory Sauvignon Blanc, New Zealand	\$14	\$54
Hahn Chardonnay, Arroyo Secco, CA	\$13	\$50
Bouvet Sparkling Brut, Loire, FR	\$12	\$46
Ercole Rosé, Piedmont, IT	\$11	\$55
Decoy Pinot Noir, CA	\$14	\$54
Decero Malbec, Mendoza, ARG	\$14	\$54
B.R. Cohn Cabernet Sauvignon, North Coast, CA	\$13	\$50

BAR

Lewis

BARBECUE

FOOD

SANDWICHES

JUST UNDER A HALF POUND OF MEAT SERVED ON A TOASTED GENERAL MUIR BUN

SLICED BRISKET SANDWICH	\$18
CHOPPED BRISKET SANDWICH	\$17
PULLED PORK SANDWICH	\$12
TURKEY BREAST SANDWICH	\$14
EL SANCHO SANDWICH	\$13.50 pork / \$16 brisket
Pulled Pork <u>or</u> Chopped Brisket & Hot Guts Sausage	
Make it LOCO with all three meats!	\$16.50

SIDES

POTATO SALAD	\$4
COLESLAW	\$4
COWBOY PINTO BEANS	\$4
COLLARD GREENS	\$5
STEWED GREEN BEANS	\$5
MAC & CHEESE	\$5
GREEN CHILE CORN PUDDING	\$5
TALLOW FRIES	\$5

DESSERT

ICEBOX PIES BY THE SLICE

LEMON CURD AND RASPBERRY	\$6
BANANA PUDDIN'	\$6
DARK CHOCOLATE & SALTED CARAMEL	\$6

FROM THE KITCHEN

SMOKED WINGS	\$10.95 ½ dz. / \$18.95 dz
Beef tallow salsa macha, peanuts, chile toreados, crema	
BRISKET TAQUITOS	\$12.95
Chopped brisket & cheese in a crispy corn tortilla, red chile, crema & cotija	
SUN CITY CAESAR	\$12.95
Romaine, cilantro, crispy tortilla, green chile, radish, jalapeño caesar dressing	
Add Smoked Turkey	\$5.95
CHRISTMAS PORK BURRITO	\$16.95
Pulled pork & pinto beans, flour tortilla, smothered in red & green chile, melted cheese	
GREEN CHILE CHEESEBURGER	\$18.95
Ground brisket patty, Hatch green chile, white cheddar, Secret Sauce, chile toreados & red chile fries	

EXTRAS

NACHOS	\$14.95 pork / \$18.95 brisket
Molino Tortilleria Chips, Green Chile Queso, Pico, Crema, Jalapeño & Chopped Brisket <u>or</u> Pulled Pork	
CHIPS & GREEN CHILE QUESO	\$9.95
Add Chopped Brisket	\$1.95
GREEN CHILE CHEDDAR SAUSAGE	\$7/link
HOT GUTS SAUSAGE	\$8/link



Any unclosed tabs will have a 20% gratuity added

