DRINK MENU

Lewis BARBECUE

HOUSE COCKTAILS

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

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	$32
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 Seco, 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
SERVED WITH DILL PICKLES, ONIONS & PICKLED RED ONIONS ON THE SIDE

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

SIDES

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

GRANDMA LEWIS' PIES

HOUSEMADE ICEBOX PIES BY THE SLICE

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

MEATS

ORDER BY THE ½ LB, UP TO 1 LB. ALL MEATS ARE GLUTEN-FREE.
FREE FIXIN'S INCLUDE DILL PICKLES, ONIONS & PICKLED RED ONIONS.
WHITE BREAD AVAILABLE ON REQUEST.

	BY THE POUND
SLICED USDA PRIME BEEF BRISKET USDA Prime, smoked 18 hours. Your choice of lean, fatty or mixed	$35
CHOPPED USDA PRIME BEEF BRISKET Smoked 18 hours, then chopped & mixed with a rich beef reduction	$33
PULLED PORK Pork shoulder slow smoked 12 hours, finished with our Tangy Sauce	$19
PORK SPARE RIBS True spare ribs, smoked 7 hours & finished with a sweet, tangy glaze	$24
TURKEY BREAST Smoked 4 to 5 hours, sliced & finished in its own juices	$22
TEXAS HOT GUTS HOUSEMADE SAUSAGE Mostly beef with a little pork & a nice kick of heat	$8/link
GREEN CHILE CHEDDAR HOUSEMADE SAUSAGE All pork with yellow cheddar & Hatch green chiles	$7/link

BAR SNACKS

NACHOS Molino Tortilleria Chips, Green Chile Queso, Pico, Crema, Jalapeño & Chopped Brisket or Pulled Pork	$14.95 pork / $18.95 brisket
CHIPS & GREEN CHILE QUESO	$9.95
Add Chopped Brisket	$1.95

EXTRAS

PICKLED JALAPEÑO	$0.50
HUNK OF CHEDDAR CHEESE	$1.95

GF GLUTEN-FREE V VEGETARIAN VG VEGAN PLEASE TELL YOUR BARTENDER ABOUT ANY ALLERGIES.

Any unclosed tabs will have a 20% gratuity added