

Bar Bites

Fish + Chips | 16

beer battered cod | french fries | tartar sauce | malt vinegar

Baylor Club Burger | 13

unique blend of USDA chuck, brisket and short rib | lettuce | tomato onion | cheese | pickle chips

Waco Hot Chicken Sandwich | 13

crispy buttermilk chicken breast | signature hot sauce | brioche bun pickle chips | local honey

Smoked Chicken Quesadilla | 10

roasted poblano + onion | black beans | cilantro | cheddar-jack blend ancho crema

Salmon Caesar | 18

grilled or blackened salmon filet | crisp romaine | caesar dressing parmesan | cracked black pepper | croutons

Baylor Club Queso | 13

blend of cheeses | chorizo | serrano pico | crispy flour tortilla chips

Rotating Brews on Tap

Waco Ale: Imperial Stout | 8.9%

chocolate | caramel | coffee

Waco Ale: New Hazy IPA | 7.7%

citrus | floral | crisp | light hoppy finish

Bare Arms: 35 Special Kolsch | 5.5%

frothy | clove | faint tropical fruit notes

Southern Roots: Surfside | 5.6%

malty | clove | subtle tropical notes

Brotherwell: Percy Porter | 5.1%

coffee | dark chocolate | malty

Cocktails

Elementary, My Dear

Rosemary Infused Absolut | Blood Orange | St. Germain Lime Juice

Thyme For Bees Knees

The Botanist | Thyme Honey | Lemon Juice | Black Pepper

Cherry On Top

Luxardo Syrup | Lemon Juice | Angostura Bitters | Sparkling Wine

Highland Spring

Edradour | Fresh Strawberries | Thyme | Lemon Juice
Vanilla Syrup | Club Soda

Bear E. Rita

Casamigos | Wild Berry Puree | House Margarita Mix Chambord

Spritz With A Twist

Aperol | Prosecco | Honey | Lemon Juice

Mint To Be

Woodford Reserve | Mint | Sugar

Billy's Hot Buttered Rum

Mount Gay Eclipse Rum

Permanent Brews on Tap

Miller Lite | 4.2%

Modelo Especial | 4.5%

Dos Equis Lager | 4.2%

Founders All Day IPA | 4.7%

New Belgium Fat Tire Amber Ale | 5.2%