

Starters

- DEVILED EGGS** 7
- CAST IRON SKILLET CORNBREAD** 7
- MARIA'S QUESO** 9
- SPINACH & ARTICHOKE DIP** 13
- PACIFIC DIP** 13
- FRIED OYSTERS** 14
- BOURBON MOLASSES SMOKED SALMON** 15

Entree Salads

- ZUNI CHICKEN SALAD** 16
roasted chicken, chopped egg, wild greens, apples, walnuts, pecans, bacon, goat cheese, golden raisins, bacon vinaigrette, croutons
- SPEEDWAY COBB** 16
black forest ham, roasted chicken, bacon, cheddar cheese, egg, tomato, avocado, honey mustard, croutons
- JAPANESE SALMON SALAD*** 23
miso glazed salmon, green tea noodles, fresh herbs, mango, shiitake mushrooms, spicy vinaigrette
- SONOMA STEAK SALAD*** 19
wild greens, avocado, pecans, croutons, blue cheese, bacon vinaigrette

Sandwiches (served with hand-cut fries)

- TOWNE CHICKEN SANDWICH** 14
grilled chicken, arugula, red onion, tomato, honey mustard, Jack
- CRISPY CHICKEN SANDWICH** 14
lightly fried chicken, house-made slaw, tomatoes, fontina
- TURKEY BURGER** 14
ground in house, fontina, arugula, tomatoes, pickles, special sauce
- VEGGIE BURGER** 14
house-made recipe, brown rice, black beans, beets, Jack, served all the way
- ALLIANCE BURGER*** 15
fresh ground local wagyu steak burger served all the way, mayo, mustard, aged cheddar
- FISH SANDWICH** 15
lightly blackened catch of the day, 1,000 island dressing, red onion, pickles
- TEXAS BURGER** 15
fresh ground steak, canadian bacon, smokey white onions, sharp cheddar, house-made bbq sauce
- THE HENRI*** 18
thinly sliced prime rib, shaved ham, pickles, Jack, horseradish, dijonnaise, carmelized onions

Entrees

- MEXICO CITY ENCHILADAS** 15
chicken enchilada with famous Armenta's sauce, beans, rice, guacamole
- ROTISSERIE CHICKEN** 18
seasoned with crushed herbs, fire roasted over hardwood, served with pan drippings and mashed potatoes
- STEAK TACOS** 18
blackened and seared with red chile sauce, cilantro, parmesan, beans, rice
- BAJA FISH TACOS** 18
blackened fresh fish with chipotle sauce, pickled slaw, beans, rice
- HOMEMADE RIGATONI** 19
house-made beef ragu, fresh parmesan, parsley
- FISH & CHIPS** 19
icelandic cod lightly fried, served with house tartar, shoestring fries
- CHICKEN FRIED STEAK** 19
A5 Wagyu steak, jalapeno gravy, served with mashed potatoes
- A5 MEATLOAF*** (limited availability) 21
house-ground wagyu steak, shitake mushroom demi, served with mashed potatoes
- DOUBLE CUT PORK CHOP*** 24
house-cured and wood grilled double-cut chop, served with sautéed spinach
- DANISH BABY BACK RIBS** 25
full rack of ribs, house-made bbq sauce, served with shoestring fries
- STEAK & ENCHILADA*** 25
chicken enchilada, black beans, rice, guacamole
- PRIME RIB*** 12oz 30
slow roasted and smoked, creamy horseradish, served with mashed potatoes
- PARMESAN HALIBUT*** 34 (Thursday-Sunday Only)
pan seared with parmesan crust and lemon butter, served with sauteéd spinach

Extras & Sides 5

- CREAMY COLESLAW • BLACK BEANS & RICE**
- SHOESTRING FRIES • SEASONAL VEGETABLE**
- MASHED POTATOES • SLICE OF CORNBREAD** (\$2)
- TOMATOES & BLUE CHEESE • MAC N' CHEESE**
- LITTLE CAESAR SALAD • LITTLE HOUSE SALAD**

Desserts 9

- KEY LIME PIE • HOT FUDGE SUNDAE**
- FEATURED DESSERT**

Sparkling

- Avissi** Prosecco - Veneto, Italy 9/32
- Poema** Cava Rosé - Penedès, Spain 9/32
- Argyle** Brut - Willamette, OR 13/48
- Nivole** Moscato D'Asti - Piedmont, Italy 21 (half-bottle)
- Domaine** Carneros Brut Rosé - Carneros, CA 60
- Henriot** Brut Souverain - Champagne, France 70
- Bollinger** Special Cuvée - Champagne France 120
- Perrier** Jouet Blason Rosé - Champagne, France 110

Rose

- Daou** Rosé - Paso Robles, CA 11/40
- Château Minuty** Rosé - Provence, France 13/48
- Elouan** Rosé - Oregon 32

Whites

- Poet's Leap** Riesling - Columbia Valley, WA 12/44
- Terlan** Pinot Grigio - Alto Adige, Italy 12/40
- The Seeker** Sauvignon Blanc - Marlborough, New Zealand 8/28
- Honig** Sauvignon Blanc - Napa Valley, CA 12/45
- Twomey** Sauvignon Blanc - Napa Valley, CA 56
- McPherson** Albarino - Lubbock, TX 11/40
- Bramito Del Cervo** Chardonnay - Umbria, Italy 11/40
- Hartford Court** Chardonnay - Russian River, CA 14/45
- Antica** Chardonnay - Napa Valley, CA 60
- Palmaz Amalia** Chardonnay - Napa Valley, CA 120

Reds

- Sea Sun** Pinot Noir - California 9/32
- Copain** "Tous Ensemble" Pinot Noir - Sonoma County, CA 13/48
- Resonance** Pinot Noir - Willamette Valley, OR 16/60
- Wayfarer** Pinot Noir - Sonoma County, CA 150
- Catena Vista Flores** Malbec - Mendoza, Argentina 9/32
- Trefethen** Merlot - Napa Valley, CA 15/58
- North Star** Merlot - Columbia Valley, WA 78
- "Pessimist" by Daou** Red Blend - Paso Robles, CA 12/45
- Neyers** GSM - California 48
- Les Cadrans de Lessegue** BDX Blend - St. Émilion, Bordeaux, France 54
- Caparzo Rosso di Montalcino** Sangiovese - Tuscany, Italy 12/42
- Substance** Cabernet Sauvignon - Washington 9/32
- Arrowood** Cabernet Sauvignon - Sonoma County, CA 15/58
- Austin Hope** Cabernet Sauvignon - Paso Robles, CA 70
- Canvasback** Cabernet Sauvignon - Red Mountain, WA 70
- Frank Family** Cabernet Sauvignon - Napa Valley, CA 120
- Anakota** Cabernet Sauvignon - Anderson Valley, CA 150
- Spring Mountain "Elivette"** Cabernet Sauvignon - Napa Valley, CA 180
- Seghesio** Zinfandel - Sonoma County, CA 14/45
- Frog's Leap** Zinfandel - Rutherford, CA 65

Cocktails

- ARMENTA'S MARGARITA** 8
El Jimador Silver, Combier, house-made sweet & sour
- TRUE RANCH WATER** 10
Desert Door Sotol, Topo Chico, lime
- OVERCAST** 11
Aperol, Ketel Grapefruit & Rose, St. Germain, citrus, egg white
- JALAPEÑO ROSE** 11
Four Roses Yellow, Frangelico, lemon, jalapeño
- BLOOD ORANGE MULE** 11
Ketel One Citroen, Combier, blood orange, lime, ginger
- CUCUMBER GIN MOJITO** 11
Uncle Val's gin, St. Germain, lime, cucumber, mint
- COLD BREW NEGRONI** 12
Gin, Cold Brew Infused Campari, Sweet Vermouth

Whisk(e)y

- Basil Hayden
- Buffalo Trace
- Bulleit Rye
- Crown Royal
- Four Roses Single Barrel
- Hibiki "Japanese Harmony"
- High West Double Rye
- Jameson
- Jim Beam
- Jack Daniels
- Knob Creek
- Maker's Mark
- Nikka "Whisky from the barrel"
- TX Whiskey
- WhistlePig
- Woodford Reserve
- Yamazaki 12

Tequila

- Avion Anejo
- Avion Reserva 44
- Casa Dragones Blanco
- Casamigos Silver
- Cazadores Blanco
- Clase Azul Plata
- Codigo Extra Anejo
- Don Julio 1942
- Herradura Reposado
- Lalo
- Republic Extra Anejo
- Socorro Reposado

Cognac

- Hennesy XO
- Remy Martin VSOP

Scotch

- Balvenie Doublewood 12
- Dalwhinnie 15
- Dewar's
- Glenfiddich 12
- Glenlivet 14
- Glenmorangie "Quinta Ruban"
- Johnnie Walker Black
- Laphroaig 10
- Macallan 12
- Macallan 18

Rum

- Cruzan
- Sailor Jerry
- Ron Zacapa 23
- Flor De Caña 7
- Diplomatico "Reserva Exclusiva"

Draft Beer

- Texas Ale Project** "Texas Blood" Blood Orange IPA - Dallas, TX - 6.5% ABV 7
- Rahr** "Seasonal" - Ft. Worth, TX - 7
- Shannon** "Mór" IPA - Keller, TX - 6.5% ABV 6
- Peticolas** "Velvet Hammer" Imperial Red - Dallas, TX - 9% ABV 7
- Revolver** "Blood & Honey Citrus" Blonde - Granbury, TX - 4.5% ABV 7
- Martin House** "Bockslider" Bock - Kansas City, MO - 5.6% ABV 6
- Yuengling** "Traditional" Lager - Pottsville, PA - 4.5% ABV 7
- Karbach** "Love Street" Kolsch Style Blonde - Houston, TX - 4.9% ABV 6

Bottled & Canned

- Stella Artois** 6 • **Dos Equis** 5 • **Michelob Ultra** 5
- Rio Fresco Pineapple Mango Hard Seltzer** 6 • **Shiner Bock** 5
- Coors Light** 5 • **Rekorderlig Pear Cider** 7

T O W N E

GRILL

CHILDREN'S MENU \$8

all menu items include fries, choice of drink, and a scoop of vanilla ice cream

MAC N' CHEESE

GRILLED CHEESE

CHEESEBURGER

CHICKEN TENDERS

(includes choice of fountain soda, milk, lemonade, orange juice)

Brunch

SATURDAY 11AM – 3PM SUNDAY 10AM – 3PM

BLUE RIBBON BISCUIT SANDWICH 9

house-made biscuit, sausage, eggs, cheddar,
served with roasted potatoes

PECAN CARAMEL FRENCH TOAST 14

buttery brioche, banana, sugar pecans, caramel drizzle,
topped with whipped cream

HUEVOS RANCHEROS 15

crispy tortillas, black beans, over-easy eggs, ranchero sauce,
served with roasted potatoes

AMERICAN BREAKFAST 15

eggs to order, chicken apple sausage, roasted potatoes,
served with a biscuit

WILD MUSHROOM & SPINACH OMELETTE 15

fluffy omelette, shiitake mushrooms, spinach, cheddar cheese,
served with roasted potatoes

FARMHOUSE SPECIAL 16

grilled pork chop topped with sauteed apples, onions,
served with two eggs and roasted potatoes

DENVER OMELETTE 16

ham, cheddar cheese, served with roasted potatoes

EXTRAS & SIDES

eggs to order 5
thick-cut bacon 5
house-made biscuits and jam 5
chicken apple sausage 5
roasted potatoes 6
fresh fruit 6

MORNING COCKTAILS

bloody mary 5
armenta's margarita 5
greyhound 5
mimosa 5
mimosa carafe 20

COFFEE 4

latte
double espresso
cappuccino
americano

JUICES 4

fresh squeezed orange juice
fresh squeezed grapefruit juice
Martinelli's apple juice