

THE DRISKILL BAR GRILL

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SNACKS

House Beef Jerky	\$10
Truffled Popcorn	\$9
BBQ Mixed Nuts	\$9
Driskill Chips & Queso	\$10
pico de gallo avocado	
Bacon Wrapped Medjool Dates	\$11
local honey bleu cheese mousse green onion	
Crispy Brussels	\$11
jalapeño soy glaze spanish chorizo roasted peanuts	
Loaded Hand-Cut Fries	\$11
queso bacon chili crema scallions	

HANDS ON

Driskill Smoke Plate	\$25
smoked wings baby back ribs house-cured bacon corn bread jalapeño mop texas giardiniera	
Roasted Chicken Quesadilla	\$13
charred corn green chiles oaxaca cheese pico de gallo chili crema	
Mesquite Smoked Wings	6 for \$11 12 for \$16
tarragon ranch texas giardiniera	
Bacon-Wrapped Quail	\$12
jalapeño thousand island	
Ranger Cattle Sliders*	\$16
texas wagyu beef sliders texas cheddar tomato jam honey pepper bacon hand-cut fries chipotle ketchup	

HAND-FORMED FLATBREAD

Margherita	\$12
heirloom tomato mozzarella basil	
Steak & Blue*	\$15
steak horseradish balsamic peppers caramelized onion arugula shropshire blue	

HAPPY HOUR

Daily 4pm - 7pm

Half-Priced Snacks

SUNDAY SPECIAL

New Orleans-Style Po' Boy \$13 (\$9 4pm-7pm)

chef's choice of shrimp, oysters, catfish, or okra
*rotates weekly | fresh-baked crusty bread | creole
remoulade | lettuce | tomato | hand-cut fries

ENTRÉES

Cattleman's Burger*	\$16
1/3 lb. austin wagyu beef texas cheddar bibb lettuce heirloom tomatoes red onion hand-cut fries black garlic & mustard aioli	
Texas Turkey Sandwich	\$15
honey pepper bacon texas cheddar avocado pickled peppers bibb lettuce heirloom tomatoes red onion hand-cut fries harissa aioli	
Smoked French Dip	\$16
pretzel hoagie caramelized onion & mushroom gouda balsamic aioli hand-cut fries smoked au jus	
Baby Backs	\$18/lb.
corn bread texas giardiniera jalapeño mop	
Fish & Chips	\$15
draught beer battered atlantic cod caper remoulade lemon hand-cut fries	
Roasted Chicken Chop	\$13
red leaf bibb lettuce snow peas quinoa grapes almonds creamy feta vinaigrette	
Garden Shrimp Salad	\$13
pickled carrot beet cucumber cornbread crouton house tomato vinaigrette	
Vegan Jackfruit Chili	\$12
vegan cornbread	

DESSERT

1886 Chocolate Cake	\$8
heritage society of austin's original recipe	
Texas Turtle Cheesecake	\$8
chocolate & caramel filled New York-style cheesecake pecan-praline cremeaux pecan-coconut crust	
Hazelnut Torte	\$8
hazelnut praline topped with coffee infused ganache buttery hazelnut short crust	
Pistachio Praline Timbale	\$7
strawberry compote filled center strawberry cake base	
Tropical Fruit Dome	\$7
Passion fruit mango cremeaux filled mango compote coconut macaroon base	

KITCHEN HOURS

Sun 2pm - 10pm | Mon-Thurs 4pm - 10pm
Fri 4pm - 12am | Sat 12pm - 12am

*18% gratuity added to parties of 6 or more
*There is a risk associated with consuming raw or undercooked
foods, such as meat, poultry or seafood products especially if
you have certain medical conditions.