

# THE DRISKILL BAR GRILL

## SNACKS

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

## HANDS ON

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

## HAND-FORMED FLATBREAD

<b>Margherita</b> heirloom tomato   mozzarella   basil	<b>\$12</b>
<b>Steak &amp; Blue*</b> steak   horseradish   balsamic peppers caramelized onion   arugula   shropshire blue	<b>\$15</b>

### 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

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## ENTRÉES

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

## DESSERT

<b>1886 Chocolate Cake</b> heritage society of austin's original recipe	<b>\$8</b>
<b>Texas Turtle Cheesecake</b> chocolate & caramel filled New York-style cheesecake pecan-praline cremeaux   pecan-coconut crust	<b>\$8</b>
<b>Hazelnut Torte</b> hazelnut praline topped with coffee infused ganache buttery hazelnut short crust	<b>\$8</b>
<b>Tiramisu</b> kahlua-mascarpone cream, espresso soaked lady fingers	<b>\$8</b>
<b>Crème Brûlée</b> chef's seasonal preparation, French macaron, berries	<b>\$7</b>

## 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.