

BAR SNACKS

- CHIPS & DIPS
Trio of Salsas, Tortilla Chips, *(Add Guacamole or Queso)*
- STREET CORN FUNDIDO
Roasted Street Corn, House Made Chorizo, Tortilla Chips
- BAVARIAN PRETZEL
House Made Pretzel, Beer Cheese, Whole Grain Mustard
- TWICE FRIED WINGS
Choice of Buffalo or House Made Lemon Pepper Blend
- BARBACOA NACHOS
Dean & Peeler Barbacoa, Traditional Toppings

SMALL PLATES

- BARBACOA QUESADILLA
Crispy Corn Tortilla, Brisket Barbacoa, Jack Cheese
- SALT & PEPPER SHRIMP
Fried Shrimp, Fresh Chilis & Herbs, Comeback Sauce
- HUMMUS & CRUDITE
Chickpea Hummus, Local Vegetables, Heirloom Tomato, Pita
- RED DRUM CEVICHE
Lime Marinated Red Drum, Pico De Gallo, Avocado, Cilantro, Tortilla Chips
- CRISPY BRUSSEL SPROUTS
Citrus Honey, Smoked Bacon, Crispy Quinoa, Aged Texas Gouda, Aleppo Peppers

SALAD & SOUP

A La Carte Additions: Ora King Salmon, Herb Roasted Chicken, Blackened Shrimp, *Dean & Peeler* Steak

The Texas Garden (Vegan)
Local Greens, Market Produce, Seasonal Pickles, Herbs, Texas Citrus Vinaigrette

Iceberg Wedge
Sweet Tea Bacon, Point Reyes Blue Cheese, Heirloom Tomato, Buttermilk Ranch

Classic Caesar
Baby Romaine, Cornbread Crouton, Parmesan

Chicken Tortilla Soup, Cup / Bowl
Smoked Chicken, Cabbage, Avocado, Radish

FLATBREADS

- SPICY PEPPERONI
Calabrian Chili Pesto, Pepperoni, Fresh Mozzarella
- TEXAS PEACH & BRIE
Caramelized Peaches, Brie, Arugula, Aged Balsamic

- MARGHERITA
Fresh Mozzarella, Tomato Sauce, Fresh Basil, Parmesan
- BBQ CHICKEN
Smoked Chicken, Monterrey Jack, Texas BBQ, Pickled Red Onion, Scallions

PRIME TEXAS STEAKS

Sourced With Pride From Dean & Peeler Prime Beef in Floresville, TX

NY STRIP
12 oz.

RIBEYE
16 oz.

FILET MIGNON
8 oz.

BLACKENED SHRIMP
Add 5 Shrimp To Any Steak

Served with Charred Onion & Tributary Steak Sauce

PLATES

- TRIBUTARY BURGER
Double Smashburger, American Cheese, Bacon, Tribute Sauce, LTOP
- RED SNAPPER
Cajun Cream Corn, Smoked Tomato Gravy, Pickled Okra
- BONE IN PORK CHOP
Pan Seared Pork Chop, Dirty Rice, Honey Mustard Demi
-Sub Sweet Potato Tamal with Salsa Fresca (v) 27
- OAK SMOKED CHICKEN
Chorizo Whipped Potatoes, Chile Roasted Baby Corn, Charred Citrus

- HILL COUNTRY CHICKEN SANDWICH
Grilled Chicken Breast, Texas BBQ Sauce, Tributary Pickles, Cabbage Slaw
- TEQUILA LIME SHRIMP AND GRITS
Cilantro Grits, Roasted Pepper Pico, Tequila Lime Butter
- BOURBON "BBQ" SALMON
Lemon Broccolini, Heirloom Tomato Farro, Citrus Butter
- BARBACOA RAVIOLI
House Made Pasta, Chile Braised Beef, "Birria" Brodo, Cotija, Cilantro, Chile Lime Corn Crunch

ACCOMPANIMENTS AND SIDES

- SEASON'S BEST VEGETABLES ...
- DUCK FAT POTATOES
- MASHED POTATO
- CILANTRO GRITS.....
- DIRTY RICE

Get a few for the table!