# **BAR MENU**

Happy Hour Monday - Friday 4 to 7 PM

**REG | HH Price** 

### **ALC BURGER\***

12.00 | 9.00

1/2 pound patty, old fashion style with shredded lettuce, tomatoes, red onions and pickles on a grilled bun

## **BUILD YOUR BURGER**

<b>Cheese -</b> Chedder, Swiss, Blue, or Habenero Jack	1.00
Bacon	1.50
Jalapeños - Fresh, Pickled, or Grilled	1.00
Grilled Green Chili	.50
Grilled Mushrooms	1.00
Fried Egg	1.50
Steak Fries	2.75
Skinny Fries	2.75
Sweet Potato Fries	2.75

## **RIBEYE STEAK SANDWICH**

14.00 | 11.00

6 - 8 oz ribeye steak on a sourdough hoagie with lettuce, tomatoes, onions, and pickles

# AUSTIN CHEESE STEAK SANDWICH 14.00 | 11.00

Sliced ribeye, onions, and spicy peppers 'wit' provolone cheese sauce on grilled hoagie.

#### **CHICKEN WINGS**

12.00 | 9.00

8 Chicken wings tossed in our Buffalo Style Sauce or our BBQ Dry Rub, served with either Jalapeño Blue Cheese or our Peppercorn Ranch

## **PULLED PORK SANDWICH**

10.00 | 8.00

Served with pickles, swiss cheese, and red onions on a hoagie

#### **NEW MEXICAN GREEN CHILIES**

9.00 | 7.00

Stuffed with Texas goat cheese

## **GREEN CHILE FRITO PIE**

10.00 | 8.00

Chile con carne but without the beans, served on a bed of Frito chips, melted chedder cheese and roasted green chilies

# **MEATS**

Happy Hour Monday - Friday 4 to 7 PM

**REG | HH Price** 

# STEAK SAMPLER\*

16.00 | 14.00

Three 2-3 oz pieces of Filet, Sirloin, and Ribeye. Served with choice of one sauce

# **BUFFALO STYLE GRILLED LAMB CHOPS 18.00 | 20.00**

Lollipop lamb chops grilled and tossed in Frank's Hot Sauce and served with our Jalapeño Blue Cheese Sauce

# **BLACK AND BLUE SALAD\***

16.00 | 14.00

6 oz of sliced beef, crisp romaine lettuce, tomatoes and red onion, tossed with our Homemade Blue Cheese Dressing.

## EXTRA SAUCE

2.00 | 1.50

Gorgonzola Butter, Bernaise, Red Chimichurri, ALC Homemade Steak Sauce, Jalapeño Blue Cheese, Creamy Jalapeño Horseradish, Makers Mark Bourbon Sauce

# **SEAFOOD**

**REG | HH Price** 

#### ALC FISH AND CHIPS

12.00 | 10.00

Guinness battered Rock Cod with Garlic Tartar Sauce, malt vinegar, and chips of course

## **SEARED AHI TUNA\***

18.00 | 15.00

Encrusted with black sesame seeds served with spicy Chinese greens and Wasabi

### **CRISPY FRIED GULF OYSTERS**

13.00 | 10.00

With Pico De Gallo and a Green Goddess Dipping Sauce

#### POPCORN SHRIMP

10.00 | 8.00

Fried gulf shrimp with Espolón Tequila cocktail sauce

#### ALMOST FAMOUS CRAB CAKES

18.00 | 15.00

With Smoked Jalapeño Remoulade

<sup>\*</sup> City of Austin Department of Health Services requires we inform you that consuming raw or undercooked seafood, meat, or eggs may increase your risk of food borne illness. All items on this menu are cooked to order.