

RING OF HONOR

TEXAS FUSION KITCHEN AND BAR

FOR YOUR TABLE

THE QUESO BLANCO Avocado Serrano Cilantro Hot Sauce Tajin Chips	12	PORK BELLY BURNT ENDS & SKILLET CORNBREAD Black Pepper Sorghum Glaze Ancho Honey Butter	16
CRUSHED GUACAMOLE Cilantro Onion Garlic Sun-Dried Tomato Roasted Chilies Bacon Tomato Lime	14	HICKORY SMOKED “COWBOY” BUTTERMILK BRINED WINGS Ancho Honey Glaze Texas Style Buffalo Jalapeno Ranch Pickles	18
LONE STAR SHRIMP & WATERMELON AQUACHILE HW Gulf Shrimp Spicy Jalapeno-Lime Aquachili Compressed Watermelon Cucumber Red Onion Avocado Tajin Chips	18	PASTRAMI SPARE RIBS Pickled Red Onions Vegetable Medley	20

HEART OF TEXAS

BIRRIA DE JALISCO TACOS Smoked-Chili Braised Beef Cheek Tallow-Seared Tortillas Lime Queso Oaxaca Pickled Onion Cilantro BBQ Consume	19	TEXAS WEDGE Baby Iceberg jalapeno Ranch Cured Tomato Blue Cheese Pickled Onion Cowboy Spice Applewood Bacon Baby Dill <i>Add Grilled Shrimp 12 Salmon 13 Chicken 9</i>	17
ANCHO-BOURBON GLAZED SHRIMP TACO Mesquite Grilled Corn Tortilla Charred Scallion & Tomatillo Salsa Avocado Crema Pickled Fresno Savoy Cabbage Slaw	19	LITTLE GEM CAESAR Creamy Caesar Dressing Pecorino Parmesan Charred Onion Crumble <i>Add Grilled Shrimp 12 Salmon 13 Chicken 9</i>	18
MINI CHICKEN TINGA QUESADILLAS Slow Braised Chicken Thigh Oaxaca Cheese Flour Tortilla Avocado Crema Pickled Red Onion Fresno Salsa Verde Street Corn Charro Beans	20	TEXAS “SHAKEN BEEF” & HERB SALAD Fajita Seasoned Mesquite Grilled Steak Spinach Red Watercress Marinated Red Onions Heirloom Tomatoes Thai Basil Mint Pickled Fresno Peppers Spicy Lime Vinaigrette	27

TEXAS CLASSICS

GULF SHRIMP & GRITS Barton Springs Grits Lemon Garlic Butter Pickled Jalapeno Cilantro Gremolata	30	LONE STAR HANDHELDS Served With Fresh Cut Fries	
WOOD-FIRED RED FISH HW Farro Succotash Spicy Pecans Campari & Herb Salad Charred Lemon	39	MESQUITE WOOD-FIRED TEXAS BURGER Prime Brisket & Chuck-Blend Smash Patty House Smoked Brisket Cheddar Cheese Crispy Onions Jalapeno Slaw BBQ Sauce Brioche Bun	22
44 FARMS WOOD GRILLED STEAK FRITES Chimichurri Butter Smokey Bacon Ketchup for the frites not the steak!	37	WOOD-GRILLED FREE-RANGE ORGANIC CHICKEN SANDWICH Smokey Poblano Salsa Pepper Jack Cheese Applewood Bacon Avocado Jalapeno Cheddar Bun	19
THE DOUBLE BARREL Hickory Smoked Brisket Kubys Sausage Charro Beans Cole Slaw Cornbread BBQ Sauce Dill Pickles	35	SIGNATURE CRUSH BURGER Prime Brisket & Chuck-Blend Smash Patty Special Hickory Seasoning American Cheese Caramelized Onion Tomato Lettuce Pickle Crush Sauce Brioche Bun <i>Single 16 Double 20</i>	
SMOKED HALF CHICKEN Mesquite Honey-Chili Glaze Cast Iron Elote Crushed Potato	24	HILL COUNTRY CLUB In-House Smoked Turkey Black Pepper Bacon Tomato Confit Shredded iceberg Aged Cheddar Pickled Red Onion Dijon Aioli Artisan Sourdough	20
ARKA SALMON Wood-Grilled Arugula Campari Tomato Castelvetrano Olives Seared Shallots Charred Lemon Lemon Oil & Sherry Vinegar	28	COWBOYS BRISKET SANDWICH Sliced Brisket TX BBQ Jalapeno Slaw Pickled Red Onion Serrano Jalapeno Cheddar Bun Side of Pickles	21
TEX-MEX RED CARNE FAJITA Achiote-Marinated Beef or Chicken Peppers Onions Flour Tortillas Middle Texas Seasoning Blend Charro Beans Classic Toppings	28	COWBOY CUBAN Apple Cider Brine Pork Loin Hickory Smoked Pork Shoulder PepperJack Dijonaise Classic Dill Pickle Pickled Fresno Seeded Hoagie	20
EAST TEXAS PORK CHOP Apple Cider Brine Bone-In Mesquite Smoked Pork Chop Tex-Mex Corn Salad Tomato-Onion Jam Tomatillo Chow Chow	26		



HW | Health & Wellness

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

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BEER

Bottles & Cans		Featured Beer on Tap	
MILLER LITE	8	MODELO ESPECIAL	8
COORS LIGHT	8	DALLAS BLONDE	9
COORS BANQUET	7	MILLER LITE	8
CORONA LIGHT	8	COMMUNITY MOSAIC IPA	8
CORONA PREMIER	8	CORONA PREMIER	9
MODELO ESPECIAL	8	DOS EQUIS	9
VOODOO RANGER JUICY HAZE IPA	8	EIGHT	9
HIGH NOON TEQUILA SELTZER	9	COORS LIGHT	8
HIGH NOON VODKA SELTZER	9	VOODOO RANGER JUICY HAZE IPA	9
WHITE CLAW HARD SELTZER	9	FAT TIRE	9
RED BULL ENERGY DRINK	6.5	KONA BIG WAVE	8
HEINEKEN 0.0	8	BLUE MOON	9

COCKTAILS

THE COWBOY Patron Reposado Woodford Lime Orange Cointreau Agave Syrup Sea Salt	14	GREENSKEEPER New Amsterdam Gin Honey-Mint Simple Syrup Cucumber Juice Lavender Bitters Tonic Lime	14
SHOTGUN START Tito's Simple Syrup Lemon Miller Lite	14	SANDTRAP Svedka Cointreau Basil Strawberry Lemon Ginger Beer	14
TEQUILA SOUR Fletcha Azul Blanco Lemon Angostura Bitters Egg White	14	CHAMPION SPRTIZ Aperol St. Germaine Orange Lemon Prosecco Topo Chico	14
SMOKEY MAPLE OLD FASHIONED Patron Reposado Maple Syrup Angostura Bitters Chocolate Bitters	14		

WINE

White		Red	
FRANK FAMILY Chardonnay Carneros USA	16	ARGIANO NON CONFUNDITUR Red Blend Tuscany	20
DOMAINE ETIENNE DELARCHE Chardonnay Pernand Vergelesses	22	DAOU Cabernet Sauvignon Paso Robles USA	17
MASO CANALI Pinot Grigio Trentino-Alto Adige ITA	13	FRANK FAMILY Cabernet Sauvignon Napa Valley USA	22
MATUA Sauvignon Blanc Marlborough NZL	16		
PIEROPAN SOAVE CLASSICO Veneto, Italy	14		
Bubbles & Rosé			
LA MARCA Prosecco Friulle-Venezia Giulia	13		
DAOU ROSE Rose Paso Robles, California	14		