



HOFFBRAU

STEAK & GRILL HOUSE™

Family Owned & Operated Since 1978



STARTERS

BRAU CHIPS 6.99

Thinly sliced potato chips with a side of Ranch **Add Queso 3.99**

FRIED PICKLES 7.99

Hand-battered with a side of Ranch

CANDIED BACON 7.99

Applewood smoked bacon cooked in brown sugar, cayenne and Shiner Bock®

SHINER BOCK® FRIED MUSHROOMS 8.49

Fried crisp in a Shiner Bock® batter with a side of Ranch

TEXAS PESOS 8.49

Sliced and hand-battered jalapeños, melted jack and cheddar cheese and green onions with a side of Ranch

ONION STRINGS 6.99

Thinly sliced and hand-battered with a side of Spicy Ranch

SMOKED SAUSAGE 8.99

Served on a bed of hand-battered onion strings with Dr Pepper® BBQ Sauce

SOUPS & SALADS

BROCCOLI & JALAPEÑO CHEESE Cup 5.99 Bowl 8.99

Made from scratch with a bit of a kick

SMOKIN' CHILI Cup 5.99 Bowl 8.99

Made the Texas way – no beans

RAINEY'S SALAD 15.99

Fried chicken tenders or grilled chicken with greens, bacon, egg, jack and cheddar cheese, tomatoes and croutons

GRILLED SALMON SALAD 20.99

Grilled Atlantic salmon with greens, bacon, egg, jack and cheddar cheese, tomatoes and croutons **Substitute Shrimp**

STEAK SALAD* 18.49

Certified Angus Beef® top sirloin with greens, bacon, egg, jack and cheddar cheese, tomatoes, croutons and fried onion strings

Our salad dressings are made fresh daily and are gluten-free - House Vinaigrette, Creamy Ranch, Spicy Ranch, Thousand Island, Honey Mustard or Chunky Blue Cheese



HB SIGNATURE STEAKS

We proudly serve the *Certified Angus Beef*® brand: the only beef certified to always be juicy and delicious.

Each steak is prepared to your exact specifications seasoned simply with salt and pepper.

All steaks are served with house salad or soup, and your choice of one side.



SAL'S RIBEYE* 10 oz. 28.99/13 oz. 31.99

COFFEE-RUBBED RIBEYE* 10 oz. 29.99

BONE-IN COWBOY RIBEYE* 16 oz. 37.99

CHUCK'S SIRLOIN* 7 oz. 19.99/10 oz. 22.99

CHOPPED STEAK* 10 oz. 15.99

Served on a bed of grilled onions

THE TEXAS 2-STEP* 2-7 oz. 35.99

Two top sirloin steaks served on bed of grilled onions, topped with fried onion strings

ADD Five Jumbo Pan-Seared Shrimp 7.99 / Sautéed Mushrooms 4.99 / Jack Cheese Relleno 4.99 / Queso 3.99 / Grilled Onions 2.99 / Blue Cheese Crumbles 1.99

CHICKEN FRIED STEAKS

Our Chicken-Fried Steaks are *Certified Angus Beef*®, served with mashed potatoes, Texas toast and your choice of house salad or soup.

THE TRADITIONAL 16.49

With peppered cream gravy

THE REVOLVER 16.99

With jalapeño gravy

THE COWTOWN 18.99

With peppered cream gravy and pepper jack cheese relleno topped with pico de gallo

BURGERS

All burgers are the *Certified Angus Beef*® brand. Cooked medium and served with steak fries.

STEAKHOUSE BURGER* 14.99

Thick, half-pound, *Certified Angus Beef*® burger, seasoned and grilled over open flame then fully loaded with cheddar and jack cheese, lettuce, tomato, pickle and onion

10.2.4 BURGER* 13.49

Bacon, jack and cheddar cheese, fried onion strings and Dr Pepper® BBQ sauce

BRAZOS BURGER* 13.49

Our candied bacon, pepper jack cheese, jalapeños and fried onion strings

ADD Jalapeños .99 – Bacon 1.99 – Fried Onion Strings 1.99
Blue Cheese 1.99 – Queso 1.99 – Grilled Onions 2.99

CENTER CUT FILETS

USDA Center Cut Beef. Served with house salad or soup, and your choice of one side.

HB CENTER-CUT FILET* 6 oz. 28.49/8 oz. 33.99

HB CENTER-CUT FILET & SHRIMP* 6 oz. 33.49/8 oz. 38.99

Filet with five jumbo pan-seared, seasoned butterflied shrimp

SMOKED SIRLOIN*

8 oz. 20.99/12 oz. 25.99

Pepper crusted, hickory smoked, slow cooked then sliced
Best served medium-rare to medium

While it lasts

CHICKEN

Served with house salad or soup, and your choice of one side.

GRILLED CHICKEN 15.99

Basted with our made from scratch glaze

DR PEPPER® BBQ CHICKEN 17.99

Topped with Dr Pepper® BBQ Sauce, cheese, bacon and fried onion strings

CHICKEN-FRIED CHICKEN 16.49

With Texas toast and topped with peppered cream gravy

CHICKEN-FRIED TENDERS 14.99

With Texas toast and served with peppered cream gravy

HB FAVORITES

Served with house salad or soup, and your choice of one side.

BANDERA PORK CHOPS* 19.29

Two pork chops with a sweet and spicy jalapeño glaze

SMOKED SAUSAGE 15.79

With Dr Pepper® BBQ Sauce

PAN-SEARED JUMBO SHRIMP 19.99

Ten jumbo pan-seared seasoned butterflied shrimp

DR PEPPER® BBQ PORK RIBS 19.29

Half-rack ribs topped with Dr Pepper® BBQ Sauce

FRIED CATFISH 15.99

Served with hush puppies

GRILLED ATLANTIC SALMON* 21.99

Topped with garlic-herb butter over steamed spinach

SIDES 4.99

STEAK FRIES
MASHED POTATOES
SWEET POTATO

THREE CHEESE MAC-N-CHEESE
ROASTED CORN-ON-THE-COB
PEPPER JACK CHEESE RELLENO

BAKED POTATO
STEAMED BROCCOLI
STEAMED SPINACH

LUNCH FEATURES

Served Monday-Friday 11 AM – 4 PM

Served with house salad or soup, and your choice of one side. Excludes entrée salads and sandwich.

RAINEY'S SALAD 13.99

Fried chicken tenders or grilled chicken with greens, bacon, egg, cheddar and jack cheese, tomatoes and croutons

STEAK SALAD* 16.49

Certified Angus Beef® top sirloin with greens, bacon, egg, jack and cheddar cheese, tomatoes, croutons and fried onion strings

CHOPPED STEAK* 13.99

Certified Angus Beef® 10 oz. with grilled onions

RIBEYE* 8 oz. 16.99

STRIP STEAK* 12 oz. 18.99

BANDERA PORK CHOP* 11.99

With a sweet and spicy jalapeño glaze

TRADITIONAL CHICKEN-FRIED STEAK 12.99

Certified Angus Beef® chicken-fried steak with peppered cream gravy and Texas toast

REVOLVER CHICKEN-FRIED STEAK 13.99

Certified Angus Beef® chicken-fried steak with jalapeño gravy and Texas toast

SMOKED SAUSAGE 11.99

With Dr Pepper® BBQ Sauce

FRIED CATFISH 11.99

With hush puppies

GRILLED CHICKEN 13.49

Basted with our made from scratch glaze

CHICKEN-FRIED CHICKEN 13.99

With with peppered cream gravy and Texas toast

CHICKEN-FRIED TENDERS 11.99

With peppered cream gravy and Texas toast

DR PEPPER® BBQ CHICKEN SANDWICH 14.79

Cheese, bacon, fried onion strings and Dr Pepper® BBQ Sauce with steak fries

SMOKED SIRLOIN*

6 oz. 13.99

Pepper crusted, hickory smoked, slow cooked then sliced
Best served medium-rare to medium

While it lasts

DESSERTS

COUNTRY COBBLER 7.99

Peaches, cherries or apples baked in a flaky crust served with a scoop of vanilla ice cream

BANANA PUDDING 7.99

Pudding like your grandma made with vanilla wafers

GHIRARDELLI BROWNIE™ 7.99

Double Chocolate Ghirardelli Brownie™ topped with a scoop of vanilla ice cream and chocolate sauce

BEVERAGES

COKE • DIET COKE

DR PEPPER • DIET DR PEPPER

SUNKIST ORANGE

7 UP • BIG RED

TOPO CHICO

LEMONADE

SWEET or UNSWEET TEA

Add Flavors: Strawberry, Peach, Mango, Raspberry

CRAFT COCKTAILS

HOFFBRAU 'RITA 8

(frozen or rocks) tequila, triple sec, lime, salt rim
+add mango, peach, prickly pear, raspberry, strawberry 1.50

RODEO 'RITA 12

cuervo 1800 silver, cointreau, lime, salt rim

PERFECT 'RITA 16

patron silver, cointreau, orange, lime, salt rim

FIRE WATER 'RITA 13

jalapeño infused lalo blanco tequila, cointreau, jalapeños, salt rim

JALAPEÑO RANCH WATER 13

jalapeño infused lalo blanco tequila, lime, soda

PIGGYBACK OLD FASHIONED 17

whistlepig piggyback rye, whistlepig maple syrup, bitters, fat ice

PATIO PUNCH 10

malibu coconut rum, peach schnapps, pineapple, cranberry

BOSS HOG BLOODY MARY 14

tito's vodka, zing zang, lime, halo del santo rim, celery, pickles, olives, candied bacon

TITO'S TEA 11

tito's vodka, sweet tea, lemonade

TX OLE' FASHION 13

tx whiskey, bitters, simple syrup

STRAWBERRY SALTY DOG 14

gin, grapefruit, strawberry, lime, halo del santo rim

WHISKEY SMASH 13

whiskey, lemon, simple syrup, fresh mint

BLUE BONNET 12

malibu rum, blue curaçao, pineapple, coconut, lime, cherry

TEXICAN MULE 13

tequila, lime, ginger beer, simple syrup, fresh mint

SPICY PASQUALE 17

jalapeño infused lalo blanco tequila, passion fruit, lime, halo del santo rim, fat ice

YELLOW ROSE OF TEXAS 13

gin, lemon, prosecco, simple syrup

HB SANGRIA 11

bubbly red wine sangria with fresh fruit

SALOON SPRITZ 12

nue vodka, st germain elderflower liqueur, lime, simple syrup, soda, fresh mint

WINE

	GLS	BTL		GLS	BTL
INTERESTING WHITES			PINOT NOIR		
Lunetta – Prosecco D.O.C., Italy	10	36	Elouan – OR	13	48
Bottega Vinaia Pinot Grigio – Trentino D.O.C., Italy	10	36	Belle Glos, Clark & Telephone – Santa Barbara, CA		64
Duckhorn Sauvignon Blanc – North Coast, CA	13	48	CABERNET SAUVIGNON		
CHARDONNAY			Three Thieves by Joel Gott – CA	9	29
Kendall Jackson – Vintner's Reserve, CA	10	36	Bonanza by Chuck Wagner – CA	11	40
Decoy – Sonoma Valley, CA	12	44	Treana by Hope Family Wines – Paso Robles, CA	14	52
Sonoma-Cutrer – Sonoma Coast, CA		58	DAOU Family Estates – Paso Robles, CA		58
INTERESTING REDS			BV by Beaulieu Vineyard – Napa Valley, CA		82
Conundrum – Red Blend – CA	12	44	HOUSE WINE (RED OR WHITE)		
Alexander Valley Vineyards – Merlot – Sonoma County, CA		52	Brands & Varietals vary	7	20