

STARTERS

BRAU CHIPS 6.99
Thinly sliced potato chips with a side of Ranch **Add Queso 3.99**

FRIED PICKLES 8.49
Hand-battered with a side of Ranch

CANDIED BACON 8.99
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, hand-battered onion strings with a side of Spicy Ranch

SMOKED SAUSAGE 8.99
Served on a bed of hand-battered onion strings with Dr Pepper® BBQ Sauce

PRETZEL STICKS 8.99
Three salted soft pretzels with a side of Shiner Bock® beer cheese

CAST IRON CORNBREAD 8.49
Bacon cheddar cornbread smothered in honey butter

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

SIDES 4.99

STEAK FRIES
BAKED POTATO
BAKED SWEET POTATO
THREE CHEESE MAC-N-CHEESE
ROASTED CORN-ON-THE-COB
PEPPER JACK CHEESE RELLENO

MASHED POTATOES
STEAMED BROCCOLI
CHEESY GRITS
FRESH GREEN BEANS
SWEET POTATO FRIES
STEAMED SPINACH



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. 32.99

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

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

COFFEE-RUBBED RIBEYE* 10 oz. 29.99

CHOPPED STEAK* 10 oz. 15.99

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

BONE-IN COWBOY RIBEYE* 16 oz. 37.99

Served on a bed of grilled onions

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*®, hand-battered and served with mashed potatoes, Texas toast and your choice of house salad or soup.

THE TRADITIONAL 16.49

Smothered in the best peppered gravy

THE REVOLVER 16.99

Smothered in jalapeño gravy, served with a char-grilled jalapeño

THE COWTOWN 18.99

Smothered in peppered cream gravy, topped with a pepper jack cheese relleno and pico de gallo

STEAKHOUSE BURGERS

Thick, half-pound, *Certified Angus Beef*® brand burgers, seasoned and grilled over an open flame. Cooked medium and served with steak fries.

THE KING 14.99

Loaded with cheddar and jack cheese, lettuce, tomato, pickle and onion.

THE 10.2.4 15.49

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

THE BRAZOS 15.49

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

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

COMBOS

RIBEYE & SHRIMP* 35.99

Our 10 oz. *Certified Angus Beef*® Ribeye paired with five jumbo pan-seared seasoned shrimp

RIBS & SAUSAGE 25.99

A half-rack of our legendary Dr Pepper® BBQ Pork Ribs paired with smoked sausage

SALMON & SHRIMP* 27.99

Grilled Atlantic Salmon topped with garlic-herb butter over steamed spinach paired with five jumbo pan-seared seasoned shrimp

CATFISH & SHRIMP 22.99

Three fried catfish filets paired with five jumbo pan-seared seasoned shrimp, served with hush puppies

HB FAVORITES

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

BANDERA PORK CHOPS* 19.29

Two pork chops with our sweet and spicy jalapeño glaze

DR PEPPER® BBQ PORK RIBS 19.29

Half-rack ribs topped with Dr Pepper® BBQ Sauce

SMOKED SAUSAGE 15.79

With Dr Pepper® BBQ Sauce

FRIED CATFISH 16.99

Served with hush puppies

PAN-SEARED JUMBO SHRIMP 19.99

Ten jumbo pan-seared seasoned butterflied shrimp

GRILLED ATLANTIC SALMON* 21.99

Topped with garlic-herb butter over steamed spinach

SHRIMP & CHEESY GRITS 19.99

Our scratch made cheesy grits topped with ten jumbo pan-seared seasoned shrimp

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. 21.99 / 12 oz. 26.99

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.

GOOD BIRD 15.99

Grilled chicken basted with our made from scratch glaze

BAD BIRD 16.49

Chicken-fried chicken smothered in peppered cream gravy served with Texas toast

UGLY BIRD 17.99

Grilled chicken topped with Dr Pepper® BBQ Sauce, cheese, bacon and fried onion strings

TENDER BIRDS 14.99

Fried chicken tenders served with peppered cream gravy and Texas toast

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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* 10 oz. 13.99

Certified Angus Beef® chopped steak with grilled onions

RIBEYE* 8 oz. 16.99

STRIP STEAK* 8 oz. 15.99

BANDERA PORK CHOP* 12.99

With our sweet and spicy jalapeño glaze

THE TRADITIONAL 12.99

Certified Angus Beef® chicken-fried steak smothered in the best peppered gravy served with Texas Toast

THE REVOLVER 13.99

Certified Angus Beef® chicken-fried steak smothered jalapeño gravy, served with a char-grilled jalapeño and Texas Toast

SMOKED SAUSAGE 11.99

With Dr Pepper® BBQ Sauce

FRIED CATFISH 12.99

With hush puppies

GOOD BIRD 13.49

Grilled chicken basted with our made from scratch glaze

BAD BIRD 13.99

Chicken-fried chicken smothered in peppered cream gravy served with Texas toast

TENDER BIRDS 11.99

Fried chicken tenders served with peppered cream gravy and Texas toast

HOT HONEY CHICKEN SANDWICH 15.49

Hand-batter crispy chicken tossed with hot honey sauce, topped with coleslaw and pickles served with Brau Chips

SMOKED SIRLOIN*

6 oz. 14.99

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 13

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

SPICY PASQUALE 17

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

JALAPEÑO RANCH WATER 13

jalapeño infused lalo blanco tequila, lime, soda

BLUE BONNET 12

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

PATIO PUNCH 11

malibu coconut rum, peach schnapps, pineapple, cranberry

TITO'S TEA 11

tito's vodka, sweet tea, lemonade

PIGGYBACK OLD FASHIONED 17

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

TX OLE' FASHION 14

tx whiskey, bitters, simple syrup

WHISKEY SMASH 13

whiskey, lemon, simple syrup, fresh mint

BOSS HOG BLOODY MARY 15

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

SALOON SPRITZ 12

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

YELLOW ROSE OF TEXAS 13

gin, lemon, prosecco, simple syrup

STRAWBERRY SALTY DOG 14

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

TEXICAN MULE 13

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

HB SANGRIA 11

bubbly red wine sangria with fresh fruit

WINE

	GLS	BTL		GLS	BTL
INTERESTING WHITE			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		
Rose Gold – Cotes De Provence, France	11	40	Three Thieves by Joel Gott – CA	9	29
CHARDONNAY			Bonanza by Chuck Wagner – CA	11	40
Kendall Jackson – Vintner's Reserve, CA	10	36	Treana by Hope Family Wines – Paso Robles, CA	14	52
Decoy – Sonoma Valley, CA	12	44	DAOU Family Estates – Paso Robles, CA	15	58
Sonoma-Cutrer – Sonoma Coast, CA		58	BV by Beaulieu Vineyard – Napa Valley, CA		82
INTERESTING RED			HOUSE WINE (RED OR WHITE)		
Conundrum – Red Blend – CA	12	44	Brands & Varietals vary	7	20
Alexander Valley Vineyards – Merlot – Sonoma County, CA		52			



STEAK & GRILL HOUSE™

Family Owned & Operated since 1978