

STARTERS

**BRAU CHIPS** 7.99  
Thinly sliced potato chips with a side of Ranch **Add Queso 3.99**

**FRIED PICKLES** 8.99  
Hand-battered with a side of Ranch

**CANDIED BACON** 9.49  
Applewood smoked bacon cooked in brown sugar, cayenne and Shiner Bock®

**SHINER BOCK® FRIED MUSHROOMS** 8.99  
Fried crisp in a Shiner Bock® batter with a side of Ranch

**TEXAS PESOS** 8.99  
Sliced and hand-battered jalapeños, melted jack and cheddar cheese and green onions with a side of Ranch

**ONION STRINGS** 7.99  
Thinly sliced, hand-battered onion strings with a side of Spicy Ranch

**CAST IRON CORNBREAD** 8.99  
Bacon cheddar cornbread smothered in honey butter

SOUPS & SALADS

**BROCCOLI & JALAPEÑO CHEESE** Cup 6.49 Bowl 9.49  
Made from scratch with a bit of a kick

**SMOKIN' CHILI** Cup 6.49 Bowl 9.49  
Made the Texas way – no beans

**RAINEY'S SALAD** 16.49  
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\*** 19.49  
*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**

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



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. 29.49 / 13 oz. 33.49  
**COFFEE-RUBBED RIBEYE\*** 10 oz. 30.49  
**BONE-IN COWBOY RIBEYE\*** 16 oz. 38.49

**CHUCK'S SIRLOIN\*** 7 oz. 20.99 / 10 oz. 24.49  
**CHOPPED STEAK\*** 10 oz. 16.99  
Served on a bed of grilled onions

**THE TEXAS 2-STEP\*** 2-7 oz. 37.99  
Two top sirloin steaks served on bed of grilled onions, topped with fried onion strings

**ADD** Five Jumbo Pan-Seared Shrimp 8.49 – 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** 17.49  
Smothered in the best peppered gravy

**THE REVOLVER** 17.99  
Smothered in jalapeño gravy, served with a char-grilled jalapeño

**THE COWTOWN** 19.99  
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** 15.99  
Loaded with cheddar and jack cheese, lettuce, tomato, pickle and onion.

**THE 10.2.4** 16.49  
Bacon, cheddar and jack cheeses, fried onion strings and Dr Pepper® BBQ sauce

**THE BRAZOS** 16.49  
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\*** 36.99  
Our 10 oz. *Certified Angus Beef®* Ribeye paired with five jumbo pan-seared seasoned shrimp

**RIBS & SAUSAGE** 26.99  
A half-rack of our legendary Dr Pepper® BBQ Pork Ribs paired with smoked sausage

**SALMON & SHRIMP\*** 28.99  
Grilled Atlantic Salmon topped with garlic-herb butter over steamed spinach paired with five jumbo pan-seared seasoned shrimp

**CATFISH & SHRIMP** 23.99  
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\*** 19.79  
Two pork chops with our sweet and spicy jalapeño glaze

**DR PEPPER® BBQ PORK RIBS** 19.79  
Half-rack ribs topped with Dr Pepper® BBQ Sauce

**SMOKED SAUSAGE** 16.49  
With Dr Pepper® BBQ Sauce

**FRIED CATFISH** 17.49  
Served with hush puppies

**PAN-SEARED JUMBO SHRIMP** 20.49  
Ten jumbo pan-seared seasoned butterflied shrimp

**GRILLED ATLANTIC SALMON\*** 22.49  
Topped with garlic-herb butter over steamed spinach

**SHRIMP & CHEESY GRITS** 20.49  
Ten jumbo pan-seared seasoned shrimp with our scratch made cheesy grits as your side.

CENTER CUT FILETS

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

**HB CENTER-CUT FILET\*** 6 oz. 28.99 / 8 oz. 34.49

**HB CENTER-CUT FILET & SHRIMP\*** 6 oz. 34.99 / 8 oz. 39.99  
Filet with five jumbo pan-seared, seasoned butterflied shrimp

SMOKED SIRLOIN\*

8 oz. 22.49 / 12 oz. 27.99  
Pepper crusted, hickory smoked, slow cooked then sliced Best served medium-rare to medium

*House Specialty ~ While it lasts*

CHICKEN

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

**GOOD BIRD** 16.49  
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** 15.49  
Fried chicken tenders served with peppered cream gravy and Texas toast

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 14.49  
Fried chicken tenders or grilled chicken with greens, bacon, egg, cheddar and jack cheese, tomatoes and croutons

STEAK SALAD\* 17.49  
Certified Angus Beef® top sirloin with greens, bacon, egg, jack and cheddar cheese, tomatoes, croutons and fried onion strings

CHOPPED STEAK\* 10 oz. 14.99  
Certified Angus Beef® chopped steak with grilled onions

RIBEYE\* 8 oz. 17.49

STRIP STEAK\* 8 oz. 16.49

BANDERA PORK CHOP\* 13.99  
With our sweet and spicy jalapeño glaze

SMOKED SIRLOIN\*

6 oz. 15.99

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

House Specialty ~ While it lasts

THE TRADITIONAL 13.99  
Certified Angus Beef® chicken-fried steak smothered in the best peppered gravy served with Texas Toast

THE REVOLVER 14.99  
Certified Angus Beef® chicken-fried steak smothered jalapeño gravy, served with a char-grilled jalapeño and Texas Toast

FRIED CATFISH 13.49  
With hush puppies

SMOKED SAUSAGE 12.49  
With Dr Pepper® BBQ Sauce

GOOD BIRD 13.99  
Grilled chicken basted with our made from scratch glaze

BAD BIRD 14.49  
Chicken-fried chicken smothered in peppered cream gravy served with Texas toast

TENDER BIRDS 12.49  
Fried chicken tenders served with peppered cream gravy and Texas toast

UGLY BIRD SANDWICH 15.99  
Grilled chicken topped with Dr Pepper BBQ Sauce, cheese, bacon and fried onion strings served with Brau Chips

DESSERTS

COUNTRY COBBLER 8.49  
Peaches or cherries baked in a flaky crust served with a scoop of vanilla ice cream

BANANA PUDDING 8.49  
Pudding like your grandma made with vanilla wafers

GHIRARDELLI BROWNIE™ 8.49  
Double Chocolate Ghirardelli Brownie™ topped with a scoop of vanilla ice cream and chocolate sauce

SPIRIT FREE CRAFT BEVERAGES

BLACKBERRY BREEZE 7  
fresh blackberries, topo chico, pineapple, cream of coconut, lime

PINEAPPLE PASSION 6  
passion fruit, lime, pineapple, topo chico

NOJITO 7  
topo chico, lime, simple syrup, mint

BERRY NOJITO 7  
fresh strawberries, topo chico, lime, simple syrup, mint

COCONUT NOJITO 7  
cream of coconut, topo chico, lime, simple syrup, mint

CALIENTE COOLER 6  
passion fruit, chili powder, lime, topo chico

GINGER FUSION 6  
ginger beer, pineapple, lime

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			

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