STARTERS

ARON'S FAMOUS 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 7.99
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

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

1/2 POUND

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

The Original 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

**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 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

The Original
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

COLOSSAL CHEESECAKE 9.49
Texas-sized creamy cheesecake with your choice of chocolate or caramel drizzle

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

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

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

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

GINGER FUSION 6
ginger beer, pineapple, lime

BEVERAGES

COKE • DIET COKE • COKE ZERO • DR PEPPER • DIET DR PEPPER • 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

WHISKEY SMASH 13
whiskey, lemon, simple, 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, soda, fresh mint

YELLOW ROSE OF TEXAS 13
gin, lemon, prosecco, simple

STRAWBERRY SALTY DOG 14
gin, grapefruit, strawberry, lime, halo del santo rim

TEXICAN MULE 13
tequila, lime, ginger beer, simple, fresh mint

HB SANGRIA 11
bubbly red wine sangria with fresh fruit

WINE

	GLS	BTL
INTERESTING WHITE		
Lunetta – Prosecco D.O.C., Italy	10	36
Bottega Vinaia Pinot Grigio – Trentino D.O.C., Italy	10	36
Duckhorn Sauvignon Blanc – North Coast, CA	13	48
Rose Gold – Cotes De Provence, France	11	40
CHARDONNAY		
Kendall Jackson – Vintner's Reserve, CA	10	36
Decoy – Sonoma Valley, CA	12	44
Sonoma-Cutrer – Sonoma Coast, CA		58
INTERESTING RED		
Conundrum – Red Blend – CA	12	44
Alexander Valley Vineyards – Merlot – Sonoma County, CA		52

	GLS	BTL
PINOT NOIR		
Lyric by Etude – Santa Barbara, CA	13	48
Belle Glos, Clark & Telephone – Santa Barbara, CA		64
CABERNET SAUVIGNON		
Three Thieves by Joel Gott – CA	9	29
Bonanza by Chuck Wagner – CA	11	40
Treana by Hope Family Wines – Paso Robles, CA	14	52
DAOU Family Estates – Paso Robles, CA	15	58
BV by Beaulieu Vineyard – Napa Valley, CA		82
HOUSE WINE (RED OR WHITE)		
Brands & Varietals vary	7	20

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