

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®
Served on a bed of hand-battered onion strings

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

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.

Certified Angus Beef® brand, always juicy and delicious

SAL'S RIBEYE*

10 oz. 29.49 / 13 oz. 33.49

COFFEE-RUBBED RIBEYE*

10 oz. 30.49 / 13 oz. 35.49

BONE-IN COWBOY RIBEYE*

16 oz. 39.49

USDA Choice Center Cut Beef, tender and aged to perfection

HB CENTER-CUT FILET*

6 oz. 29.99 / 8 oz. 35.49

HB CENTER-CUT FILET & SHRIMP*

6 oz. 35.99 / 8 oz. 40.99

Filet with five jumbo pan-seared,
seasoned butterflied shrimp

USDA Prime, superior tenderness and a buttery flavor

CHUCK'S SIRLOIN*

7 oz. 21.99 / 10 oz. 25.99

THE TEXAS 2-STEP*

2-7 oz. 39.99

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 1.99 – Blue Cheese Crumbles 1.99

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

COMBOS

RIBEYE & SHRIMP* 37.99

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

SALMON & SHRIMP* 28.99

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

HB CENTER-CUT FILET & SHRIMP*

6 oz. 35.99 / 8 oz. 40.99

Filet with five jumbo pan-seared,
seasoned butterflied shrimp

RIBS & SAUSAGE 26.99

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

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

CHOPPED STEAK*

10 oz. 16.99

Served on a bed of grilled onions

STEAKHOUSE BURGERS

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

1/2
POUND

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 1.99 each Jalapeños – Bacon – Fried Onion Strings

Blue Cheese Crumbles – Queso – Grilled Onions

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

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

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 9.49

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

BANANA PUDDING 9.49

Pudding like your grandma made with vanilla wafers

GHIRARDELLI BROWNIE™ 9.49

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 7

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 7

passion fruit, chili powder, lime, topo chico

GINGER FUSION 7

ginger beer, pineapple, lime

BEVERAGES

COKE • DIET COKE • COKE ZERO • DR PEPPER • DIET DR PEPPER • SPRITE • ROOT BEER

LEMONADE • SWEET OR UNSWEET TEA

Add Flavors: Strawberry, Peach, Mango, Raspberry

CRAFT COCKTAILS

HOFFBRAU 'RITA 9

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

RODEO 'RITA 14

cuervo 1800 silver, cointreau, lime, salt rim

PERFECT 'RITA 16

patron silver, cointreau, orange, lime, salt rim

FIRE WATER 'RITA 14

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 14

jalapeño infused lalo blanco tequila, lime, soda

BLUE BONNET 13

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

PATIO PUNCH 12

malibu coconut rum, peach schnapps, pineapple, cranberry

TITO'S TEA 12

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 14

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 13

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

YELLOW ROSE OF TEXAS 14

gin, lemon, prosecco, simple

STRAWBERRY SALTY DOG 14

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

TEXICAN MULE 14

tequila, lime, ginger beer, simple, fresh mint

HB SANGRIA 12

bubbly red wine sangria with fresh fruit

WINE

	GLS	BTL		GLS	BTL
INTERESTING WHITE			PINOT NOIR		
Lunetta – Prosecco D.O.C., Italy	10	36	Lyric by Etude – Santa Barbara, CA	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
Juggernaut – Red Blend – CA	13	48			