

SHAREABLES

Cheese Curds \$ 9.99

Fried Wisconsin mozzarella cheese, ranch.

Boudin Balls \$ 9.99

Fried boudin, pepper jack cheese, wolf pack sauce.

Chicharrones y Queso \$10.99

Fried pork rinds and queso.

Sterling's Egg Rolls \$12.99

Boudin, shrimp and cheese stuffed eggrolls, wolf pack sauce.

Chicken Wings \$12.99

Traditional Buffalo, Barbecue, Cajun Dry Spice or Lemon Pepper.

Texas Twinkies \$13.99

Bacon wrapped jalapenos stuffed with brisket and cream cheese, creamy jalapeno ranch.

Fried Pickles \$9.99

Dill pickle chips, lightly fried, ranch.

Coconut Shrimp \$12.99

Toasted coconut flakes, panko, lightly fried, sweet chili sauce.

Texas Board \$17.99

A mix of local cheese, meats and goodies from our friends at The Bellville Meat Market

SALADS

Caesar \$10.99

Romaine, shaved parmesan cheese, parmesan crisps, caesar dressing.

Wedge \$10.99

Iceberg, blue cheese crumbles, cherry tomatoes, red onion, apple wood smoked bacon, ranch.

Warm Goat Cheese \$13.99

Mixed greens, panko fried goat cheese, honey drizzle, candied pecans, sliced apples, sherry dressing.

Add chicken or shrimp
to any salad for \$3.99

HANDHELDS

The Lone Wolf Burger \$15.99

8oz patty, fried egg, onion strings, american cheese, bacon, french fries.

Cheeseburger Basket \$13.99

Double meat, double cheese, lettuce, tomato, pickles, potato bun, french fries.

New Orleans Style Po 'Boy \$15.99

Fried Gulf shrimp, lettuce, tomato, pickles, mayo, Leidenheimer french bread, french fries.

The Turkey Club \$13.99

House smoked turkey, provolone cheese, lettuce, tomato, bacon, dijonnaise, french fries.

Pulled Pork Sandwich \$15.99

House smoked pork, slaw, pickles, BBQ Sauce, potato bun, french fries.

The Bird \$13.99

Hand battered chicken breast, provolone cheese, lettuce, onion, french fries. Traditional or Buffalo.

Three Beautiful Tacos \$15.99

House smoked pork, Fried chicken or Fried Catfish. Crispy cheese, slaw, creamy jalapeno sauce.

ENTREES

Fried Shrimp Basket \$16.99

Gulf shrimp, hush puppies, french fries, tartar sauce.

Fried Shrimp & Catfish Basket \$19.99

Gulf Shrimp, US Farm-Raised Catfish, Hush Puppies, french fries, tartar sauce.

Chicken Tenders \$14.99

Jumbo tenders, french fries, cream gravy, wolf pack sauce.

Chicken Fried Steak \$18.99

Bellville Meat Market beef cutlet, mashed potatoes, green beans, cream gravy.

Down on the Bayou Fettuccine

Alfredo \$18.99

Blackened shrimp, sausage, cherry tomato, green onion. Choice of small caesar, wedge or house salad.

Kathie B's Homemade Lasagna \$24.99

Pork Bolognese, ricotta cheese stuffed, herbs & spices topped with mozzarella. Choice of small caesar, wedge or house salad.

>>>>DAILY SPECIALS<<<<

WEDNESDAY

Lunch: Half Fried Shrimp Po Boy and Gumbo. \$14.99

Dinner: Cajun Boil Throwdown \$21.99

Hurricanes on the rocks \$5 (4pm-close)

THURSDAY - PRIME BRISKET DAY

Brisket Tacos \$15.99

Brisket Sandwich Basket \$15.99

Brisket Fries \$15.99

Brisket Baked Potato \$15.99

Brisket Nachos \$15.99

1/2 lb Sliced Brisket plate served with 2 sides \$26.99

FRIDAY

Lunch: US Farm-Raised Catfish Day Special \$15.99

SUNDAY

The Sunday Night Pack Promise: 8oz top sirloin, choice of side and salad. \$17.99

Half off select bottles of Wine

WOOD FIRED GRILL

WEDNESDAY-FRIDAY 4PM TO CLOSE



ALL DAY SATURDAY & SUNDAY

Served with a choice of side salad and one side.

Top Sirloin 8oz \$21.99

Ribeye 14oz \$36.99

NY Strip 14oz \$34.99

Bone-In Pork Chop 14oz-16oz \$25.99

Chicken Breast 12oz-14oz \$18.99

BBQ Pork Ribs - Half Rack \$17.99 / Full Rack \$25.99

Chilean Salmon \$24.99

Texas Redfish on the Halfshell \$29.99

SIDES

French Fries

Mashed Potatoes

Loaded Baked Potato

Green Beans

Sautéed Spinach

Baby Asparagus

Twice Baked Potato

WOOD FIRE GRILL ADD ON MENU

Texas Twinkies \$4.99

Gulf Shrimp (6) Fried or Grilled \$7.99

BBQ Pork Ribs half rack \$12.99

Cheese enchiladas (2) \$4.99

Oscar Sauce: Sautéed crabmeat, asparagus, tomatoes, creamy lemon butter \$9.99

Palacios Sauce: Sautéed shrimp, tomatoes, chipotle sausage, creamy lemon butter \$7.99

WHITE AND SPARKLING WINE BY THE GLASS

Paul Chevalier Classico Brut	\$7 glass/\$24 bottle
Duchman Family Vineyards, BBQ White Blend, Texas High Plains	\$10 glass/\$36 bottle
King Estate Pinot Gris, Willamette Valley	\$11 glass/\$34 bottle
BR Cohn Chardonnay, Russian River Valley 2022	\$12 glass/\$38 bottle
Roscato, Moscato Sweet White	\$9 glass/\$34 bottle
Rose Gold, Cotes de Provence Rose	\$13 glass/\$36 bottle
Joel Gott Sauvignon Blanc	\$12 glass/\$38 bottle

RED WINE BY THE GLASS

Lyric Pinot Noir, Monterey County, 2022	\$12 glass/\$38 bottle
Duchman Family Vineyards, Montepulciano, Texas High Plains	\$13 glass/\$42 bottle
BR Cohn Cabernet Sauvignon, North Coast 2021	\$13 glass/\$42 bottle
Joel Gott Cabernet	\$13 glass/\$40 bottle

CHAMPAGNE BY THE BOTTLE

Mumm Napa	\$52
Taittinger Brut La Francaise NV	\$120

WHITES AND ROSÉ BY THE BOTTLE

Berger Gruner Veltliner, Austria 1LT 2023	\$34
Decoy Chardonnay, California 2022	\$36
Duckhorn Vineyards Chardonnay, Napa Valley 2022	\$68
Heidi Schrock Rosé Biscaya Austria 2021	\$42

RED WINES BY THE BOTTLE

Double Trouble Red Blend by Charles and Charles	\$24
Z. Alexander Brown, Uncaged Cabernet Sauvignon California	\$38
Laetitia Pinot Noir, Arroyo Grande Valley 2020	\$48
Morgan 12 Clones Pinot Noir, Santa Lucia Highlands 2020	\$56
Markham Vineyards 2020 Markham Merlot	\$60
Qupe Syrah, Central Coast 2020	\$44
Provenance Vineyard Cabernet Sauvignon, Napa 2019	\$70
Adaptation By Plumpjack Cabernet Sauvignon, Napa 2019	\$130
Caumus Cabernet Sauvignon, Napa 2021	\$160

BEER LIST

BEER

Bud Light \$4	Guinness \$5
Bud Zero \$4	Karbach Hopadillo \$4.25
Budweiser \$4	Karbach Love Street \$4.25
Blue Moon \$4.25	Lone Star Light \$4
Coors Banquet \$4	Lone Star \$4
Coors Light \$4	Michelob Ultra \$4.25
Corona Extra \$4.75	Miller Lite \$4
Dos XX \$4.75	Modelo Especial \$4.75
	Natty Light \$3

Shiner \$4.25

Shiner Light Blond \$4.25
Yuengling \$4.25
Yuengling Flight \$4.25
White Claw \$4.50

BEER BUCKET

Bucket of Domestic \$22
Bucket of Imports \$25
Bucket ½ domestic, ½ imports \$25

DRAFT BEER

Dos XX
Pint \$4 22oz \$6
Miller Lite
Pint \$3.50 22oz \$5.50
Michelob Ultra
Pint \$4 22oz \$5.50

"Ask your server about our draft of the month"

SPECIALTY COCKTAILS \$9

Margarita

Tequila, triple sec, fresh squeezed lime and lemon, shaken, and served to perfection.

Lemon Drop

Vodka, triple sec, fresh squeezed lemon juice, simple syrup, and a splash of club soda.

Old Fashioned

Whiskey, bitters, and simple syrup, garnished with an orange peel and a cherry. A true classic.

Bloody Mary

Spicy tomato juice and vodka, served with celery and olives

French 75

Gin, freshly squeezed lemon, topped with champagne.

Moscow Mule

Vodka, fresh squeezed lime, topped with Ginger beer.

Paloma

Tequila, freshly squeezed grapefruit and lime, topped with club soda.

Ranch Water

Tequila, freshly squeezed lime, topped with mineral water.

Hurricane

Light rum, dark rum, citrus, grenadine

SPIRIT LIST

VODKA

Absolut Vanilla
Deep Eddy Grapefruit
Deep Eddy Lemon
Deep Eddy Sweet Tea
Kettle One
Svedka
Titos

GIN

Bombay Sapphire
Tanqueray

RUM

Bacardi Superior
Captain Morgan Spiced
Flor De Cana 18 anos
Flor De Cana Dark (Gold)
Flor De Cana White
Malibu
Ron Zapata
Rumchata

TEQUILA

Bruzco Mezcal
Casamigos Blanco Silver
Casamigos Reposado
Clase Azul
Código 1530 Blanco
Don Julio 1942
Don Julio 70
Don Julio Blanco
Espolón Blanco
Espolón Reposado
Lalo
Patron Silver

WHISKEY & BOURBON

Balvenie
Blanton's
Buffalo Trace
Bulleit Bourbon
Bulleit Rye
Chivas Regal
Crown Apple
Crown Peach
Crown Reserve
Crown Royal
Crown Vanilla
Eagle Rare
Glenlivet 12 yr
Glenlivet Caribbean
Jefferson Ocean Aged at Sea
Jack Daniels
Jameson Triple Distilled
Jim Beam
Johnny Walker Black
Knob Creek
Maker's Mark
Maker's Mark 46
McAllen 12
Old Putney
Small Batch Rebecca Creek Blended
Sazerac Rye
Seagrams 7
Pendleton Whiskey
Wild Turkey 101
Woodford Reserve

COGNAC

Courvoisier
Hennessey VS

>>>>SWEETS<<<<

Brownie Sundae Deluxe \$8.99

Southern style Strawberry Butter Cake \$7.99

Peach Crisp \$6.99

Add a scoop of Blue Bell
Ice Cream for \$2

***For tables of 8 and over there is a 20% gratuity added

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.