

MAIN KITCHEN

Bar Menu

AVAILABLE 3PM TO CLOSE

TX Board	28
Charcuterie Selection, Houston Dairymaid Cheese, Candied Pecans, Local Jam, Cranberry Walnut Bread	
Crispy Brussels Sprouts (V) (VE)	17
Spicy Ponzu Sauce	
Half Dozen MK Dry Rub Wings	24
Celery, Ranch or Blue Cheese, Crispy Fries	
806 Guacamole (V) (GF)	16
Tomatoes, Serrano Peppers, Onions, Cilantro, Lime, Cotija, Tortilla Chips	
Buffalo Cauliflower (V)	17
Crispy Cauliflower, Jalapeno Ranch Dressing, Carrot Jicama Slaw	
Chorizo & Queso (GF)	16
Three Cheese Blend, Tex-Mex Spicy Chorizo, Pico de Gallo, Tortilla Chips	

CHEF'S SIGNATURE TACOS

Fish Tacos (GF)	26
Seared Gulf Fish, Mango Salsa, Cabbage, Chipotle Mayo, Lime, Corn Tortillas	
Beef Tacos (GF)	26
8-Hour Braised Short Rib, Salsa Verde, Purple Cabbage, Pickled Red Onions, Cilantro, Corn Tortillas	



VEGAN ENTREES ARE NOTED AS (VE) VEGETARIAN AS (V), GLUTEN FREE AS (GF).
CONSUMING RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.

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BOTTLES AND BREWS

Texas Born & Raised 9

8th Wonder Cougar Paw
8th Wonder Rocket Fuel
Eureka Heights Buckle Bunny
Eureka Heights Wicket
Awesome
St. Arnold Amber Ale
St. Arnold H-Town Pilz
Shiner Ruby Redbird
Shiner Black
EastCiders Original
EastCiders Seasonal Flavor

Draft By The Glass 10

St. Arnold Lawnmower
Karcher Hopadillo
Stella
Shiner Bock

Familiar Favorites 8

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Coors Lite
Yuengling

For The Traveled 9

Heineken
Corona
Modello
Stella
Dos Equis
Guinness