

Appetizers

Bread and Butter Trio \$16

Grilled Bread, Compound Butter Trio

Prime Rib Jalapeño Poppers \$18

Queso Dip, Caramelized Onion, Pickled Cauliflower

Fried Spring Rolls \$17

Golden Raisin BBQ Sauce, Shredded Carrots and Green Onions, Sesame Seeds

Poblano Mac n' Cheese \$18

Fire Roasted Poblanos, Cheddar Jack, Toasted Panko **Add Burnt Ends \$7**

Wrangler's Caesar Salad \$12

Baby Gems, Aged Parm, Crostini

House Garden Salad \$12

Organic Greens, Marinated Tomato, Red Onion, Carrots, Radish, Shaved Gouda
Choice of Ranch, Caesar, or Honey Balsamic Dressing

Add Salmon Filet \$17

Add Shrimp Skewer \$17

Add Airline Chicken Breast \$15

Entrées

SIGNATURE PRIME RIB

Garlic Herb Crusted Prime Rib
Served with Loaded Baked Potato or Mashed Potatoes

12 oz... \$50

16 oz... \$65

Grilled Ribeye \$60

Sauteed Garlic Green Beans, Garlic Oregano Herb Butter

Filet Au Poivre \$65

Lemon Garlic Broccolini, Red Wine Peppercorn Reduction

Grilled Airline Chicken \$32

Roasted Heirloom Carrots, Fingerling Potatoes, Glace De Viande

Salmon Risotto \$40

Saffron Lemon Beurre Blanc, Saffron Risotto

Mushroom Cream Pasta \$28

Oyster and Cremini Mushrooms, Mediterranean Spices, Manchego, Marinated Tomato, Aged Parm, Penne Pasta

Add Salmon Filet \$17

Add Shrimp Skewer \$17

Add Airline Chicken Breast \$15

Sides \$12

Grilled Broccolini

Confit Garlic, Lemon, Herbs

Sautéed Garlic Green Beans

Steak Frites

Blackened Seasoning, Herbs

Buttery Yukon Mashed Potatoes

Roasted Mushrooms

Garlic Butter, Rosemary, Lemon, Herbs

Loaded Baked Potato

Butter, Sour Cream, Cheese, Bacon Chives

A Gratuity of 20% will be Automatically Applied to Parties of 6 or More and no more than 2 split tickets for parties of 6 or more.

Consuming raw or undercooked meats, poultry, or seafood may increase the risk of foodborne illness.
PLEASE ASK STAFF FOR ALLERGEN INFORMATION. This facility processes foods that contain or may come into contact with dairy, eggs, wheat, soy, tree nuts, peanuts, fish, shellfish, and sesame.

Please alert staff of any allergies or dietary restrictions.



WHITE WINES

	<u>Glass</u>	<u>Bottle</u>
2023 Roussanne	\$13	\$34
2023 Viognier	\$13	\$34
2023 Albariño	\$13	\$34
2024 Wrangler Viognier	\$13	\$35

ROSÉ WINES

	<u>Glass</u>	<u>Bottle</u>
2024 Mourvèdre Rosé	\$13	\$35

SWEET WINE

	<u>Glass</u>	<u>Bottle</u>
2023 Moscato	\$13	\$35
2024 Brix's Sweet Rosé	\$13	\$36

SPARKLING

	<u>Glass</u>	<u>Bottle</u>
2023 Sparkling Riesling	\$16	\$52
2023 Sparkling Cowbelle	\$15	\$38

LIBRARY SELECTIONS

	<u>Bottle</u>
2016 Viognier (Ca)	\$26
2022 Marsanne (TX Vinters Cup Winner)	\$55
2023 Grenache Blanc	\$35
2022 Trebbiano	\$35

RED WINES

	<u>Glass</u>	<u>Bottle</u>
2021 Estate Malbec	\$16	\$45
2019 Estate Petite Sirah	\$17	\$50
2022 Wranglers Medium Rare (Tannat, Petit Verdot)	\$18	\$54
2017 Tannat	\$15	\$42
2019 Estate Tempranillo	\$17	\$50

LIBRARY SELECTIONS

	<u>Bottle</u>
2018 Reserve Petit Verdot	\$120
2015 Carlitos Cuvée (Souzao, Montepulciano, Aglianico, Petite Sirah)	\$75
2016 Alicante Bouschet	\$70
2019 Petit Verdot (TX Vinters Cup Winner)	\$110
2019 Estate Malbec	\$55
2018 Estate Tempranillo	\$50
2018 Syrah	\$55
2018 Sangiovese	\$65
2019 Estate Aglianico	\$60
2018 Estate Mourvèdre	\$85
The Wrangler (Cab Sauvignon, Malbec, Petite Sirah, Souzao, Mourvèdre)	\$85

DESSERT WINE

	<u>Glass</u>	<u>Bottle</u>
2021 Country Cosmopolitan (Ruby Port Style)	\$20	\$58

NON ALCOHOLIC BEVERAGES

Iced Tea \$2.50	Coke, Sprite, Dr.Pepper, Diet Coke \$3.50
Coffee \$2.50	Topo Chico \$4.50
Hot Tea \$2.50	Pelligrino \$4.50