



FIRST RODEO



RUEBEN BOLADORAS

cheesy fried risotto balls with smoked pastrami brisket, pickled aioli 15

BULLSEYE BREAD

cheesy garlic texas toast, herbed butter birria consume for dunking 12

CRISPY CAJUN BUTTER SHRIMP

panko crusted, blistered tomatoes, charred lemon 19

SMOKED BRISKET QUESO

tex-mex bbq cheese dip, cilantro lime crema, tallow corn tortilla chips 19

BACON JAM BURNT ENDS

whistlepig bbq glazed smoked pork belly, "cowboy candy" bacon jam, pork rind cracklins 18

STAGECOACH MUSSELS

sautéed in a garlic & herb chablis butter cream sauce, texas toast points 19

TEXAS TWINKIES

brisket & cheese stuffed- bacon wrapped jalapeno poppers, bbq sauce, cilantro lime crema for dipping 14

COWGIRL CAULIFLOWER

lightly battered fried florets, sesame sweet chili glazed, tangy aioli dipping sauce 18

WOOD SMOKED WINGS

6pc. flash fried & flavored! 16

flavors: tennesse dry-rub, chipotle buffalo, nashville hot, whistlepig bbq dipping sauce: alabama white lightnin', bleu cheese, buttermilk ranch

TUMBLIN' TUMBLEWEEDS

ADD A PROTEIN: BEEF BRISKET, STEAK, SALMON +12 GRILLED SHRIMP, PORK BELLY, TURKEY +9 BBQ PULLED CHICKEN, BBQ PULLED PORK +8

SAGEBRUSH SALAD

arugula, shaved fennel, apple, parmesan crisps, toasted walnuts, lemon vinaigrette 16

SMOKEHOUSE WEDGE

iceberg, gorgonzola, red onion, heirloom cherry tomatoes, smoked dry-rub bacon, bleu cheese dressing, everything seasoning 19

HARVEST RICE BOWL

roasted root vegetable, spiced apples, long grain rice, butternut squash, raisins, toasted walnuts 19

BABY WANT A BIRKIN

sauteed butternut squash & kale, toasted walnuts, blue cheese crumbles, pomegranate arils, apple cider vinaigrette 18

BIB & TUCKER CAESAR

romaine, kale, shaved parmesan, "crack crumbs" (finely dusted pork rind & bacon bits), garlic peppercorn caesar dressing 16

TEX-MEX BOWL

fire roasted pepper & onions, rustic corn & black bean salsa, citrus greens, chipotle aioli, party rice 19

MAIN ROUND UP

CHICKEN PRETTY PLEASE

"marry me" smoked chicken thighs garlic & herb sun dried tomato cream sauce, risotto 28

BARBECUED SHRIMP & MASH

shrimp sautéed in garlic & herb white wine butter sauce, on a bed of roasted garlic mashed potatoes 26

CHICKEN FRIED STEAK

texas style crispy fried steak with sausage gravy, mashed potatoes, garlicky green beans 32

JAMBALAYA ON THE BAYOU

mussels, shrimp, smoked chicken, house made sausage, peppers & onions in a creole tomato sauce over rice 36

BIRRIA BEEF SHORT RIB

smoke seared short rib in beef consommé with carrots, pearl onions, garlic mashed 36

VAQUERO BURRITO

smoked beef brisket, cheesy black bean risotto, pico de gallo, inside a grilled tortilla, with chipotle demi & mexican crema 28

LOADED BAKED POTATO

pulled pork, melty cheese, bacon crumbles, cheese sauce, bbq aioli, pico de gallo, pickled red onion 25

STEAK & FRIES

smoke seared bistro steak served with house tallow fries and your choice of topping 34

choose: drawn cowboy butter, cabernet shallot butter, house made chimichurri, whiskey peppercorn cream sauce

COWBOY BUTTER BURGER

½ lb. american wagyu beef, gooey cheese, bbq grilled onions, pickles, garlic aioli, greens, seeded toasted bun, choice of one side 24

OL' SMOKEY BURGER

smoked prime brisket burger, smoked cheddar cheese, bacon jam, bbq aioli, pickled red onions, toasted bun, choice of one side 22

QUESO CHEESE BURGER

smoked brisket burger topped with melty cheese, chipotle aioli, jalapeno, pico de gallo, brioche bun, halved & set swimming in our famous brisket queso cheese sauce 23

FROM THE SMOKER

all plates served with pickles, onions, bbq sauce & choice of two sides

PRIME BEEF BRISKET 32

HALF RACK BABY BACK RIBS 35

BBQ PULLED PORK 28

SMOKED TURKEY BREAST 29

BBQ PULLED CHICKEN 28

HONEY BBQ GLAZED SALMON 32

★ TEXAS TRINITY PLATTER ★

prime beef brisket, baby back ribs, smoked sausage link, maple cinnamon honey butter cornbread, and choice of any (2) sides 58

★ OK CORRAL BBQ PLATTER ★

prime beef brisket, pulled pork, pulled chicken, maple cinnamon honey butter cornbread, and choice of any (4) sides 148 feeds 4-5

FROM THE GRILL

all steaks served with choice of two sides and complimentary

choose: drawn cowboy butter, cabernet butter, house made chimichurri, peppercorn cream sauce

COWBOY CUT RIBEYE

giant 24oz bone-in prime ribeye 68

NEW YORK SIRLOIN

(temp required) grilled to order 42

SANTA MARIA STEAK

(no temp) smoked seared - sliced 34

SIDES

RUSTIC RED CABBAGE SLAW

MAPLE BUTTER CORNBREAD

DEVILED EGG POTATO SALAD

GARLIC ALMONDINE GREEN BEANS +2

COWBOY BUTTER MASHED POTATOES

TEXAS RED BRISKET CHILI +3

BBQ BAKED BEANS

HAND CUT TALLOW FRIES +4

HARVEST ROASTED ROOT VEGETABLES +2

MAC & CHEESE +4

*before placing your order, please inform your server if a person in your party has a food allergy
20% gratuity will be added to any parties 6 or more