

DINNER

\$30 PER PERSON

EXCLUDES TAX AND GRATUITY

APPETIZER CHOICE OF:

VOODOO SHRIMP

SAUTÉED SHRIMP IN AN ABITA AMBER BEER REDUCTION SAUCE,
SERVED OVER JALAPEÑO-CHEESE CORNBREAD

GUMBO

ANDOUILLE SAUSAGE, CHICKEN,
"TRINITY" (ONION, BELL PEPPERS & CELERY) AND WHITE RICE

BBQ BRISKET NACHOS

SLOW SMOKED BBQ BRISKET, HOUSE-CUT TORTILLA CHIPS, AGED CHEDDAR,
AVOCADO, ROASTED CORN SALSA, RED ONION, COTIJA CHEESE

HOB WINGS

OVER A POUND OF WINGS SERVED 3 WAYS

TEXAS BBQ - CRISPY ONION, CILANTRO, RANCH DRESSING

NASHVILLE STYLE - BBQ PICKLES, BLUE CHEESE DRESSING

BUFFALO - SLAW, SHAVED HABANERO, BLUE CHEESE DRESSING

DESSERT CHOICE OF:

BREAD PUDDING | KEY LIME PIE | SKILLET COOKIE

TRY OUR NEW FEATURED COCKTAIL

FRISKY WHISKEY 13

MADE WITH WOODFORD RESERVE BOURBON, LUXARDO SANGUE MORLACCO,
LIME, ORANGE, SIMPLE SYRUP

ENTRÉE CHOICE OF:

FOOTHILLS FLATBREAD

ROASTED MUSHROOMS, SWEET CORN,
CAMELIZED ONION, CILANTRO PESTO AND FETA

THE YARDBIRD

BOURBON BUTTER BRUSHED FRIED CHICKEN BREAST, WITH SLAW,
BUFFALO AIOLI, AND DILL PICKLES (AVAILABLE SIMPLY GRILLED)

JAMBALAYA

SAUTÉED CHICKEN, ANDOUILLE SAUSAGE,
AND "TRINITY" (ONIONS, BELL PEPPERS, & CELERY) COOKED IN CAJUN RICE.
ADD CAJUN SHRIMP (OPTIONAL)

BLACKENED SALMON

LIGHTLY DUSTED WITH BLACKENING SPICE OR SIMPLY GRILLED,
SERVED WITH CUCUMBER-TOMATO SALAD*

STEAK SALAD

GRILLED SKIRT STEAK, ROASTED ROOT VEGETABLES,
ARUGULA AND CRISPY ONIONS, WITH CHIMICHURRI SAUCE*

*This discount menu cannot be combined with any other coupon or discount. *Some of this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

