# APPETIZERS

GF Chips & Dips Our crispy tortilla chips with your choice of dip. Salsa - 4 Fresh Guacamole - 8

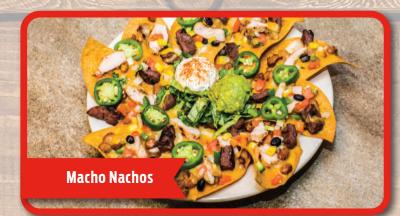
Creamy Queso - 7 (Add Taco Meat or Pico de Gallo for 1.50 each)

**Spinach & Artichoke** 8 Crispy corn tortilla chips with creamy spinach artichoke dip.

Onion Rings 6 Hand breaded made to order. Cheese Sticks 8 Made fresh served with marinara. Fried Mushrooms 8 Crispy battered with side of honey mustard.

#### Macho Nachos

Tortilla chips topped with cheddar jack cheese, pinto beans, sour cream and black bean corn pico. Taco Meat or Fajita Chicken - 9 Fajita Beef - 11 (Add jalapenos and guacamole for additional charge)



### **GARDEN FRESH SALADS**

**Dressings:** Ranch, Jalapeno Ranch, Roasted Garlic Balsamic Vinaigrette, Thousand Island, Honey Mustard, Vidalia Onion & Bacon, Bleu Cheese and Strawberry Vinaigrette.

#### Soup & Salad 7

Your choice of a House or Caesar side salad and a cup of our potato or green chile soup.

Avocado Cobb Salad 10 GF NO CROUTONS Mixed greens, fresh avocado, cheddar jack cheese, eggs, tomatoes, bacon bits, croutons and charbroiled chicken breast.

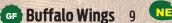
**Chicken and Bacon Salad** 10 **GF** NO CROUTONS Baby spinach leaves with chicken breast, bacon bits, eggs, cheddar jack cheese, croutons and red onions. Served with warm vidalia bacon dressing.





Gluten Free Options Available. Fried items may present cross contamination.





Jumbo traditional wings seasoned in our house rub, tossed in your choice of Honey BBQ or Buffalo Sauce. Served with Ranch or Bleu Cheese dressing.

**Stuffed Avocado** 8 Fresh avocado, chicken and monterey jack cheese in crispy breading. Served on a bed of rice.

**Pulled Pork Quesadillas** 10 Tortilla stuffed with our tender, Carolina Style pulled pork and cheddar jack cheese.

**Southwest Quesadillas -** Chicken 9 Beef 11 Tortilla stuffed with cheddar jack cheese, fajita meat and black bean corn pico.



**Candied Pecan Strawberry Salad** 11 **GP** NO CROUTONS Baby spinach with fresh strawberries, charbroiled chicken breast, candied pecans, croutons and bleu cheese crumbles. Served with strawberry vinaigrette.

#### Fried Chicken Salad 10

Cucumbers, eggs, tomatoes, mixed greens, corn, croutons & fried chicken tenders. Served with Honey Mustard.

#### Caesar Salad 7 GF NO CROUTONS

Large Caesar salad. Add Chicken 3, Shrimp for 5 or Cedar Smoked Salmon for 9

#### Taco Salad 10

A large crisp tortilla bowl stuffed with lettuce, charro beans, taco meat, cheddar jack cheese, sour cream, guacamole and tomatoes. Served with jalapeno ranch dressing. Sub Fajita Chicken for 2 Fajita Beef 4

#### **Bowl of Soup** 6

Choose from Creamy Potato Soup or Spicy Hatch Green Chile Soup.

# HANDCRAFTED BURGERS

Huge 1/2 pounder served with French Fries or Onion Rings GF Gluten free bun upon request \$1.00

**The Teddy Jack** 10 Lettuce, tomatoes, onions and pickles. Add Cheese or Bacon 1.00

**Double Double** 14 Our Teddy Jack burger with two 1/2 lb. patties and two slices of American cheese.

**Gouda ol' Boy** 11 Zesty BBQ sauce, gouda cheese, lettuce, tomatoes, pickles and onions.

**The Cowboy** 12 A-1 Steak Sauce, cheddar jack cheese, onion rings, bacon, lettuce & tomato.

Black and Bleu 11 Bleu cheese crumbles, bleu cheese dressing and jalapenos.

**City Slicker** 13 Swiss cheese, fresh avocado slices, applewood smoked bacon., lettuce & tomato.

**Santa Fe** 12 Green chiles, monterey jack cheese & grilled onions. Add guacamole 1.50.

**The Luau** 12 Fire roasted pineapple, shaved ham, pepper jack cheese, lettuce and tomato.



The "Hub City" Club 13 Ham, turkey and bacon on a beef patty with Swiss & American cheese, lettuce and tomato.

Sunday Sunrise 12 Fried egg, bacon and American cheese.

**The Shredder** 14 Burger patty topped with shredded BBQ brisket, gouda cheese and all the fixins.

**Sweet Caroline** 13 Burger patty topped with Carolina pulled pork, gouda cheese and cole slaw.

# **SAVORY SANDWICHES & WRAPS**

Served with French Fries or Onion Rings. GF Gluten free bun upon request \$1.00



**True Bleu** 12 Traditional Cordon Bleu with crispy chicken breast, ham, swiss cheese, lettuce and tomato.

#### California Turkey Wrap 10

Mixed greens, fresh avocado, smoked turkey breast, bacon and creamy jalapeno ranch wrapped in a tomato basil tortilla. Served with your choice of side.

#### Very Very Veggie Wrap 10

Fried avocado, black bean & corn pico, mixed greens, monterey jack cheese and jalapeno ranch wrapped in a tomato basil tortilla. Served with your choice of side.

#### Baby Spinach Wrap 10

Chicken breast, bacon, cheddar jack cheese and baby spinach with vidalia bacon dressing wrapped in a flour tortilla. Served with your choice of side. **Chicken Club** 12 Charbroiled chicken, applewood smoked bacon, shaved ham, swiss and American cheese, lettuce and tomatoes.

**California Clucker** 12 Grilled chicken breast with swiss cheese, fresh avocado slices, applewood smoked bacon, lettuce and tomato.

Buffalo Chicken Sandwich 12 Hand breaded chicken breast tossed in our spicy wing sauce with ranch dressing, fresh lettuce and tomato.

**Carolina Porker** 10 Tender and sweet, infused with our signature Carolina sauce topped with fresh cole slaw.

Mother Clucker 11 Chicken Fried Chicken, double stacked with honey mustard, lettuce and tomato.





# **BRICK OVEN PIZZA**

House or Caesar side salad or cup of soup 2.00 with any meal.

Margherita 10 Olive Oil, sea salt, mozzarella, tomatoes and fresh basil.

Spinach & Artichoke 13 Cream sauce with fresh spinach and artichoke hearts, mozzarella and provolone cheese.

**S. O. B** (South of the Border) 15 Chicken, pepperjack cheese, provolone, black bean corn pico, jalapenos, jalapeno ranch, fresh avocado.

Pepperoni 11 Classic pepperoni pizza.

**Spicy Texas Sausage** 12 Mozzarella, spicy Italian sausage, jalapenos and red onion.

BBQ Chicken 13 BBQ sauce, chicken breast, cheddar jack cheese, red onions & jalapenos.

Hawaiian 13 Mozzarella, canadian bacon, fresh cut fire roasted pineapple.

**Carolina Pulled Pork** 13 Pulled pork, cheddar jack cheese and red onions.

**Spinach & Chicken Alfredo** 13 Alfredo sauce, mozzarella, fresh baby spinach and charbroiled chicken breast.



Bacon Cheeseburger 12 NEW Classic sauce with beef, cheddar jack cheese, mozzarella cheese, bacon and red onion.

Italian Meat Lovers 15 Mozzarella, Italian sausage, pepperoni, salami and prosciutto.

**Supreme** 16 Classic pizza sauce, mozzarella, Italian sausage, Canadian bacon, pepperoni, bell pepper, black olives, mushrooms and red onions.

**Veggie Lovers** 12 Classic pizza sauce, mozzarella, tomatoes, onions, mushrooms, bell pepper & olives.

Triple Pepper 12

Classic pizza sauce, spicy jalapenos, tangy banana peppers, sweet peppers and mozzarella cheese.

# **\*6 SINGLE TOPPING EVERY TUESDAY** (DINE IN OR CARRYOUT ONLY)

**PASTAS** House or Caesar side salad or cup of soup 2.00 with any meal.



**Shrimp Linguini Alfredo** 16 Blackened grilled shrimp on a bed of linguini with fresh alfredo sauce. Chicken Alfredo 12

Linguini with charbroiled chicken breast and homemade alfredo topped with fresh grated parmesan cheese.

Chicken Broccoli Alfredo 14

Linguini with charbroiled chicken breast, fresh steamed broccoli and homemade alfredo topped with fresh grated parmesan cheese.

Linguini and Marinara 9 Linguini with marinara topped with fresh parmesan.

**Chicken Parmesan** 12 Crispy breaded chicken breast, topped with marinara and mozzarella. Served over linguini noodles.

Chicken Piccata 14 NEW

Grilled chicken tenderloins with sauteed onions and red bell pepper. Served on linguini and topped with a creamy lemon wine sauce.

Shrimp Piccata 17

Grilled shrimp with sauteed onions and red bell pepper. Served on linguini and topped with a creamy lemon wine sauce.

Brewed Iced Tea, Raspberry, Peach or Strawberry Iced Tea and Coffee with Free Refills

### **TEX MEX**

Served with charro beans & rice or papas. Classic House or Caesar side salad or cup of soup 2.00 with any meal.

**Fajitas** Chicken 13 Beef 17 Combo 15 All served with sauteed onions & peppers, tortillas, cheese, pico, sour cream and limes. Add guacamole 1.50.

Fajita Enchilada Plate Chicken 12 Beef 14 Tender fajita meat, oinions and peppers, rolled in fresh flour tortillas, smothered in creamy queso.

**Carne Guisada** 13 Our homemade recipe of tender top sirloin in a savory sauce.

#### Pulled Pork Rellenos 12

Naked rellenos stuffed with our Carolina pulled pork smothered with your choice of queso or tomatillo sauce.

#### Chimichanga 12

Huge fried tortilla stuffed with your choice of shredded beef, chicken or pulled pork and Cheddar Jack cheese. Smothered with your choice of queso or tomatillo sauce. Served with sour cream.

#### **COMBINATION PLATES** No Substitutions

Served with charro beans & rice or papas. House or Caesar side salad or cup of soup 2.00 with any meal.

#### Cancun Plato 15

Two grilled shrimp tacos on fresh corn tortillas with black bean corn pico, feta cheese, jalapeno ranch dressing and fresh lettuce.

#### The Ricardo 13

Two shredded brisket tacos, served on fresh corn tortillas topped with onions, cilantro and feta cheese. Add guacamole 1.50

#### San Marcos Plato 11

Taco meat enchilada with red sauce, chicken enchilada with sour cream sauce and a shredded beef enchilada with tomatillo sauce.



### **BUILD YOUR OWN COMBO PLATE**

Served with charro beans and rice or papas Pick Two 9 Pick Three 11 Pick Four 13

Choose any combination of:

Tacos - (crispy or soft) taco meat, chicken, or shredded beef. Enchiladas - taco meat, chicken, or shredded beef or cheese. Naked Rellenos (add 1.00 each) - cheese, taco meat, chicken, or shredded beef.

Available sauces: red, tomatillo, sour cream or queso



#### Carne Guisada Chimichanga 14

Tortilla stuffed with charro beans, Monterey jack cheese and carne guisada, smothered with queso. Served with sour cream.

#### Guadalajara Enchiladas 11

Flour tortillas filled with guacamole and covered with sour cream sauce.

#### Tacos Pescado 13

Two tacos with fresh grilled tilapia, black bean corn pico, cilantro lime tarter sauce and cabbage.



#### **El Miguel Plato** Chicken 10 Beef 12 Two crispy or soft fajita tacos with your choice of fajita meat. Served with lettuce, cheese and tomato. Add guacamole 1.50.

The Southwest Plato 11 Two cheese rellenos smothered with queso.

**Amarillo Plato** 11 Two taco meat enchiladas with red sauce and 2 fried eggs.



### **ENTREES & SEAFOOD**

House or Caesar side salad or cup of soup 2.00 with any meal. Add shrimp fried or grilled to any item 5

#### Southern Fried Catfish 13

Deep fried fillet on a bed of fries. Served with tarter sauce, lemon and fresh steamed vegetables.

#### Catfish & Shrimp 17

Our southern fried catfish served with 5 butterflied shrimp on a bed of fries with steamed vegetables.

**Shiner Fish and Chips** 11 Goes great with a cold Shiner Bock! Beer battered fish fillets and fries.



**Fried Shrimp** 15 Add 5 More Shrimp for 5 Tender butterflied shrimp, hand breaded and served on a bed of fries, with steamed vegetables, cocktail sauce and lemon.

**Grilled Shrimp** 15 Add 5 More Shrimp for 5 **GF** WITHOUT RICE Two shrimp skewers blackened and grilled, served on a bed of rice pilaf, fresh steamed vegetables with lemon.

**Blackened Catf ish** 13 **GF** WITHOUT RICE Catfish filet on a bed of rice pilaf and served with fresh steamed vegetables.

#### Parmesan Crusted Tilapia 13

Lightly breaded and grilled tilapia on a bed of rice pilaf. Served with fresh steamed vegetables.

**Cedar Plank Salmon** 18 **GF** WITHOUT RICE Lightly seasoned. Served with steamed vegetables and rice pilaf.

**Chicken Fried Steak** 15 Hand breaded beef cutlet served with mashed potatoes, cream gravy and fresh green beans.

**Chicken Fried Chicken** 14 Hand breaded chicken breast served with mashed potatoes, cream gravy and fresh green beans.



#### KC's Grilled Chicken 14 GF

Grilled chicken with BBQ sauce, cheddar jack cheese and applewood bacon on a bed of fries. Served with fresh green beans.

Monterrey Chicken 14 **GF** WITHOUT RICE Topped with fresh avocado, swiss cheese, applewood smoked bacon & pico de gallo. Served with rice pilaf and fresh broccoli.

Mushroom Swiss Chicken Breast 13 GF WITHOUT RICE Topped with swiss cheese and sauteed mushrooms on a bed of rice pilaf. Served with fresh broccoli.

**Charbroiled Chicken** 11 **GF** WITHOUT RICE Lightly seasoned charbroiled chicken breast on a bed of rice pilaf. Served with fresh broccoli.

**Chicken Strips** 10 Hand breaded and deep fried. Served with Honey Mustard, Gravy or BBQ sauce and fries.

**Ribeye** 26 **GF** \*Please allow extra time for medium well & well done Hand cut and served with green beans and mashed potatoes. Add sauteed mushrooms or bleu cheese crumbles 1.50 ea.

Sirloin Steak 14 Tender, 8 oz sirloin served with green beans and mashed potatoes. Add sauteed mushrooms or bleu cheese crumbles 1.50 ea.

**Surf & Turf** 18 Add 5 More Shrimp for 5 **GF** WITHOUT RICE Our tender 8oz sirloin served with a skewer of blackened grilled shrimp on a rice pilaf with green beans and mashed potatoes.

Flat Iron Steak 13 Served Medium to Medium Well

8oz skirt steak with fajita seasoning topped with monterey jack cheese and served on a sizzling skillet of fajita veggies and a side of charro beans. Add sauteed mushrooms 1.50.

Grilled Mahi Mahi 22

Seasoned with roasted garlic peppercorns and drizzled with creamy lemon wine sauce. Served with rice pilaf and steamed vegetables.

Buffalo Chicken Strips 11

Hand breaded and tossed in our spicy wing sauce. Served with ranch or bleu cheese dressing and fries.

Gluten Free Options Available. Fried items may present cross contamination.

SIDE DISHES 3 each

Mashed Potato, Spanish Rice, Charro Beans, Fries, Steamed Vegetables, Slaw, Steamed Broccoli, Rice Pilaf, Fresh Green Beans & Onion Rings. Cup of Potato Soup or Green Chile Soup 4

#### DESSERTS Root Beer Float

Peach Cobbler (Add Ice Cream 1.00) Five High Chocolate Fudge Cake (Add Ice Cream 1.00) New York Style Cheesecake

#### KIDS MENU 5 Includes Beverage Chicken Strips & Fries

Kids Cheeseburger Taco Plate & Rice Spaghetti Marinara Enchilada Plate & Rice Cheese Quesadillas (Add Chicken 2) Mac N Cheese Fried Shrimp & Fries 7

#### MULE MONDAYS 1/2 PRICE MUGS S19 Pitchers

# winefest 1/2 price glass or bottle

# MULES served in a traditional copper mug

Moscow Mule Ginger Beer, Tito's and lime juice. Mexican Mule Ginger Beer, Hornitos Plata Tequila and lime juice.

American Mule Ginger Beer, White lightening Ole Smokey Moonshine and lime juice.

Jamaican Mule Ginger Beer, coconut rum and lime juice.

**Grapefruit Mule** Ginger beer with Deep Eddy Grapefruit Vodka and lime juice.

**Peach Mule** Ginger beer with Deep Eddy Peach Vodka and lime juice.



# **TEDDY'S COCKTAILS**

#### Malibu Pink Sunset

Deep Eddie grapefruit vodka, Malibu coconut rum, grenadine, and sweet and sour garnished with maraschino cherries.

#### Cucumber Chilton

Refreshing version of a Chilton with Effen Vodka, fresh cucumber and lemon.

#### Caribbean Painkiller

Myers Dark Rum, orange juice, pineapple juice, pina colada, Malibu.

#### Californication

California's twist on the Long Island iced tea. Made with Grand Marnier and fresh squeezed orange juice.

#### French 75

Tanqueray Gin, lemon juice, simple syrup and Champagne.

#### Tijuana Tea

Tijuana's version of a Long Island Tea.

#### **Grapefruit Chilton**

Deep Eddy Grapefruit Vodka. A deliciously different taste.

# **FROZEN BEVERAGES**

#### Teddy Jack Rita

Teddy's berry sangria, swirled with our classic margarita. TF

#### Margaritas

Raspberry, Strawberry, Chipotle Pineapple, Mango, Peach, Sour Apple, Pomegranate, Watermelon, Blackberry & Wild Berry.

#### Klauea's Fire Pina Colada

Hawaiian pina colada with a kicker of Jack Daniel's Fire. Served in a schooner.





### HOUSE WINES

Twisted Moscato - California Gla<u>ss 6 Btl 19</u>

> **Domino** Chardonnay - California Glass 6 B<u>tl 19</u>

Llano Sweet Red - Lubbock Glass 6 Btl 19

1**0 Span** Pinot Noir - California Glass 6 Btl 19

Bell Ambiance Cabernet Sauvignon - Californi Glass 6 Btl 19

# WHITES

**Becker** Riesling - Texas Glass 7.5 Btl 25 Floral notes, apple, hint of citrus flowers; taste is rich sweet berries (gooseberry, white cranberry), lime peel and apple.

Danzante Pinot Grigio - Italy Gl 7 Btl 24 Aromas of tropical fruit, followed by delicate floral notes; taste is fresh and well balanced.

**Amalaya** White Blend - Argentina Gl 7 Btl 24 Subtle, layered aromas and flavors of apple, grapefruit, melon and honeysuckle are enhanced by floral notes and a touch of bracing minerality.

**Eve** Chardonnay - Washington Gl 8 Btl 26 Citrus blossom, mineral and hints of lime emerge from the glass as this medium-bodied, refreshing white will drink nicely.

**Honig** Sauvignon Blanc - California Gl 9 Btl 30 Peach, lemon grass, hints of jasmine and pea shoot are balanced by grapefruit and lime. Medium bodied, with a bright, lingering finish.

# BLUSH

**Llano Red Raider** White Zinfandel - Lubbock Gl 7 Btl 24 Aromas of watermelon and blackberry; taste lots of fruit and a touch of sweetness. (\$2 a bottle goes to the Red Raider Club)

# REDS

Llano Viva Rosso Sparkling Red - Lubbock Gl 7 Btl 23 A slightly effervescent, fruity red wine, aromas of strawberries and cream; light and refreshing.

Llano Red Raider - Lubbock Gl 7 Btl 21

**Zinfatuation Red Zinfandel** - California Gl 8 Btl 26 Soft, with cherry-berry liveliness and light spice, it's supported by a light dusting of tannins.

Velvet Devil Merlot - Washington Gl 8 Btl 26 Aromas of tobacco, bing cherry and rose petals; these come through on the palate along with subtle herbs.

**Liberty School Cabernet Sauvignon** - California Btl 30 Fruit-driven in style, showcasing classic flavors of dark cherry, blackberry and plum, layered with elegant, soft tannins.

**Murphy Goode Pinot Noir** - California Gl 8 Btl 26 Aromas of black cherries and dried sage; subtle vanilla notes from the French and American oak used in aging.

Molly Dooker Shiraz - Australia Btl 44 Aromas of dark chocolate, plum jam, coffee and anise that carry through to the palate.

**Messina Hoff Red Blend**- Bryan, TX Gl 7 Btl 22 Robust blend made from Grenache, Syrah, and Mourvedre, creating a synergy of flavors like blackberry, dark cherry, and plum.

**The Prisoner Red Blend** - California Btl 80 Aromas of bing cherry, espresso, and roasted fig; flavors of ripe raspberry.

**Simi Cabernet Sauvignon** -California Gl 9 Btl 38 Full bodied and silky with aromas of bright currant and cherry, blackberry and plum.

# HAPPY HOUR 4-7PM MON-FRI

\$3.00 Domestic Schooners / \$3.00 Wells / \$1 Off All Bottled Beer \$4 Glasses & \$13 Bottles of House Wines / \$4.50 Margaritas

# **ALL DAY DEALS...**

SATURDAYS Red Raider Rita \$7 SUNDAYS Any Schooner on Tap \$3.50



### **ON TAP**

Bud, Bud Light, Coors Light, Miller Lite, Ultra Blue Moon (Montreal, Canada) Shiner Bock (Shiner, TX)



### **TEDDY'S TOPPLES**

Dos Rita

Big Red Rita Frozen margarita with Big Red Soda.

Frozen margarita with Dos Equis Amber.

Ace Rita Frozen pineapple margarita with Ace Pineapple Cider.

Angry Rita Frozen margarita with Angry Orchard Hard Cider & Apple Pucker.

Drunken Love Fresh strawberry, raspberry monin, Grey Goose Vodka, Sprite, Peach Schnapps & champagne.

Teddy Mosa Peach Schnapps, orange juice, champagne.

Moon Over Rita Frozen margarita with orange juice, Grand Marnier and Blue Moon Bottle. Sierra Nevada Torpedo (Chico, CA) Dos Equis Lager (Monterrey, Mexico) Modelo Especial (Mexico) Stella Artois (Belgium) Samuel Adams Seasonal (Boston, MA) Rahr Texas Red (Fort Worth, TX)

# **BOTTLED BEER**

Bud Bud Light Coors Coors Light Bud Light Lime Miller Lite Michelob Ultra Michelob Ultra Gold Lone Star Corona Premier (Mexico City) Dos Equis (Monterrey Mexico) Dos Equis Amber (Monterrey Mexico) Negra Modelo (Mexico) St. Arnold Lawnmower (Houston, TX) \*Karbach Seasonal (Houston, TX)/or local brew \*Shock Top Seasonal (Fort Collins, CO)/ or local brew \*Ask server for seasonal selection or local brew (varies by location)

Peroni (Rome, Italy) Blue Moon Bottles Shinerbock (Shiner, Texas) \*Firemans #4 Blonde Ale (Blanco, TX) Ace Pineapple Ale (Sebastopol, CA) Deep Ellum Dallas Blonde (Dallas, TX) Guinness (Dublin, Ireland) Samuel Adams Boston Lager (Boston, MA) Angry Orchard Hard Cider (Cincinnati, OH) \*Maui Bikini Blonde (Lahaina, Hawaii) \*Rahr Blonde (Fort Worth, TX) \*Beerito, Mexican Lager (Longmont, CO) \*When Available

