

WINE SELECTIONS

ALAMOS WINES MENDOZA, ARGENTINA

Cabernet Sauvignon: Rich and Expressive with flavors of Dark Berries and Spices

Malbec: Sweet and Duple, with Black Cherries and Cassis flavors. Mingled with Black Pepper and a touch of Leather

Chardonnay: Flavors of Ripe Apple and Tropical Fruit. Hints of spice and Butterscotch from Oak Aging
Glass 7.50.....Bottle 26

COPPER RIDGE

Glass.... 5.50

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, and Cabernet Sauvignon

WHITE WINE

Glass....7.50 Bottle....26

MURPHY-GOODE CHARDDONAY

Flavors of Apples, Peaches, Honey, and a touch of Oak

KENDALL-JACKSON AVANT

Classic Chardonnay-Crisp, Clean, Refreshing

MURPHY-GOODE SAUVIGNON BLANC

Tropical Flavors with great texture of
Grapefruit and Tangerine

RELAX RIESLING

Slightly Dry with a bouquet of Apples,
Peaches, and Citrus

RED WINE

Glass....7.50 Bottle....26

KENDALL-JACKSON MERLOT

Wild Berry, Mocha, Black Cherry,
Subtle Tannins, with a rich, elegant finish

KENDALL-JACKSON CABERNET SAUVIGNON

Black Cherries, Blackberry and
a hint of Cassis

MURPHY-GOODE HOMEFRONT RED

Blend of Syrah, Merlot, Petit Syrah, and Zinfandel
with hints of Black Cherry, Raspberry, and Vanilla.

*A portion of the proceeds will go to OPERATION HOMEFRONT,
a national nonprofit that provides assistance to the families
of service member and wounded warriors.*

LUCKY STAR PINOT NOIR

Cranberry and Raspberry with hints of
Cedar and Vanilla

BEER SELECTIONS

Bottled Beer

Landshark Lager

Snake Dog IPA

Flying Dog Pale Ale

Sierra Nevada Pale Ale

Angry Orchard

Sam Adams

Budweiser

Bud Light

Coors Light

Miller Lite

Michelob Ultra

Yuengling

*Please ask your server for our latest
Selection of Draft beers and local selections*

THE BEST MARGARITAS ON THE RANCH

Our Margaritas are crafted with Fresh Lime Juice

And 100% Agave Nectar

BIG BLUE SKY MARGARITA

Our traditional Margarita infused with Blue Curaçao... 6

GOLDEN MARGARITA

Made with Jose Cuervo Gold and Agavero Orange Liqueur and a splash of Orange Juice... 7

ALAMO MARGARITA

Our traditional House Margarita made with Triple Sec... 6

PATRON PARADISE MARGARITA

Patron Silver and Patron Citronage Liqueur ...9

TOP SHELF MARGARITA

Choice of Tres Generaciones Blanco, Reposado, or Añejo.

Finished with Grand Marnier ...10

MARTINIS

DIRTY BIRD

Classic Dirty Martini made with Grey Goose

Accompanied by Bleu Cheese Stuffed Olives

11

TROPICAL SUNSET

The Kraken Spiced Rum with Orange and Pineapple Juice

Served with a Brown Sugar Rim

9

KEY LIME PIE

Absolut Vanilla and Kē Kē Beach Key Lime with Fresh Key Lime Juice

Served with a Graham Cracker Rim

9

IRISH MANHATTAN

Tullamore DEW Irish Whiskey, Sweet Vermouth, and a dash of Bitters.

9

STARTERS

Coconut Shrimp

Served with Mandarin Sauce....10

Texas Nachos

Topped with Chili, Cheese, Green Onions,
Black Olives and Sour Cream.....9.50

Blackened Gator

Served with Cucumber Ranch....11.50

Chicken Cordon Bleu Bites

Bite size Chicken
Cordon Bleu served with a Parmesan Cream
Sauce...8.50

Baja Shrimp

Crispy Shrimp tossed in a creamy sweet
chili sauce with a little kick.....9.50

Bavarian Pretzel Sticks

Soft Pretzel Sticks served with queso sauce for
dipping....7.50

Mozzarella Sticks

Crispy fried served with warm Marinara....8

Pretzel and Beer Cheese Bites

Cheddar Cheese coated with a Pretzel and
Bread Crumb Crust and a hint of beer. Served
with Creamy Ranch....8

Sandwiches—Served with your choice of Wheat or White Brioche Bun

Bison Burger

1/2 lb Organic Lean Bison
Best prepared Medium or less...12.50

Angus Burger

1/2 lb Certified Angus Beef....10.50

Southwest Chicken Sandwich

Marinated in southwest spices and grilled...9

*Toppings: American, Bleu Cheese, Cheddar, Pepper Jack, Provolone, Swiss, Bacon, BBQ
Sauce, Sautéed Onions/Mushrooms, Avocado.....1.00*

Salads and More

Alamo Caesar

Served with house made
Cilantro Lime Caesar...9
Grilled Chicken...11
Grilled Shrimp or Salmon...13

Cobb Salad

Topped with Bacon, Bleu Cheese,
Avocado, and Tomato...12.50

Tomato and Bleu Salad

Crisp Romaine, Bleu Cheese Crumbles,
Cucumbers, and Red Onions.....10

Make it a Sirloin and Bleu Salad....15

Pulled Pork Sandwich

Slow smoked over aged wood
with Sweet BBQ Sauce....8.50

Tilapia Sandwich

Choice of Lemon Peppered
Blackened or Grilled...11.50

Prime Rib Sandwich

Slow Roasted served on a hoagie roll
With Au Jus and Horseradish...13.50

Chicken Fajita Salad

Grilled Chicken, Sautéed Mushrooms,
Onions, Peppers, and our 3 cheese Blend...12

French Onion Soup

Topped with Melted Parmesan
And Provolone...6

Soup of the Day

Cup....4 Bowl....6

Loaded Baked Potato Soup

Cup....4 Bowl....6

Texas Chili

Cup....4 Bowl....6

From the Grill

Our Beef Steaks are Hand Cut Wet-Aged USDA Upper Choice
Include choice of Caesar or House Salad and Choice of Side

Buffalo Ribeye

Slightly sweeter than beef

Best served Medium or under....10oz...27

Delmonico Ribeye

12 oz Center Cut Beef Ribeye....23

Slow Roasted Prime Rib

Rubbed with our house seasoning blend and

Fresh Roasted Garlic....12oz...20

16 oz...24

New York Strip

14 oz Beef Strip Steak.....26

Cheryl's Sirloin and Shrimp

5 oz Sirloin and Grilled Shrimp

served with Sautéed Mushrooms

And Onions....18

Surf and Turf Delmonico

12oz Blackened Ribeye topped with

Sautéed Shrimp and Parmesan Cream

Sauce...26.50

Whiskey Sirloin

10 oz Sirloin topped with an Herb

Infused Whiskey Butter.....19

Filet Mignon

8oz Center Cut Beef Tenderloin....27

Alamo Favorites

Includes a Choice of Salad and Vegetables

Smoked Ribs

Full-Rack smoked in house. Served with

A Baked Potato. Topped with sweet BBQ....17

Alamo Chicken

Grilled Chicken Breast topped with

Chipotle Sauce, Sautéed Mushrooms,

Onions, And Peppers.

Topped with Pepper Jack Cheese with rice pilaf.....16

Mahi Mahi

Lightly Blackened Mahi Mahi topped with

Pineapple Salsa and served with rice pilaf....19

Salmon

Choice of Blackened, Grilled or

Bourbon Marinated Served with Rice Pilaf.....18

Pasta Primavera

Grilled Chicken and Caribbean Vegetable Blend

Tossed with Angel Hair Pasta and a

White Wine and Garlic Sauce....16

Texas Fajitas

Chicken.....15

Steak or Shrimp....16.50

Stir Fry

Tossed with Teriyaki Sauce and Mixed

Vegetables.

Chicken...15 Steak or Shrimp...16.50

Twin Tails

Two 4 oz Lobster Tails served with

drawn butter and Rice Pilaf....26

Sides

Sautéed Onions or Mushrooms-3

Sautéed Spinach, Grilled Asparagus,

or Steamed Broccoli-3

Loaded Baked Potato-3

Garlic Mashed Potatoes-3

Sweet Potato Au Gratin-4

Grilled Shrimp or Shrimp Scampi-5

North Atlantic Lobster Tail-10