



APPETIZERS

Smoked Hog Wings ^(GF Variation) \$12
slow cooked, smoked bone in pork shank

Mini Fried Chicken Waffles \$13
deep fried chicken and waffles
topped with maple butter
and sriracha maple syrup

Prime Rib Tacos \$15
prime rib, pico de gallo, lettuce
and cheddar cheese

Loaded Pork Tots \$12
tots, cheese, pulled pork, bacon,
and bbq sauce

Smoked Chicken Wings \$10

Spud Bowl \$6
choice of potato chips, shoe string french fries or sweet
potato cajun waffle fries

Cajun Onion Strings \$8
BBQ cajun fried onion strings with a kick!

Spicy Tempura Batter Fried Pickle Spears \$8
with spicy aioli

ENTREES

All plates served with your choice of house made traditional
or candied jalapeño cornbread.

Smoked Texas Slow Roast Prime Rib
grilled to temp or served traditionally
12 oz Cut \$24 16 oz Cut \$26 24 oz \$35
Your choice of 2 sides.

Available Friday, Saturday & Sunday starting at 4pm

Grilled Chicken \$16 Your choice of 2 sides.

Steak Tips \$20 House marinated. Your choice of 2 sides.

Mac & Cheese \$15
Buffalo Chicken: Homemade mac & cheese with buffalo
tenders topped with bleu cheese crumbles
BBQ Pulled Pork: Homemade mac & cheese topped with
pulled pork and bbq sauce



Table Side Sauces:

Texas Alamo House Barbecue
Alabama White Sauce ^(GF)
Mild Ghost ^(GF)
Ghost Pepper ^(GF) *Davey Crockett tried it and didn't make it out of the Alamo!*

Get It Before It Runs Out!

Carolina ^(GF)
St. Louis Molasses Barbecue
Barking Pig Barbecue Sauce

MEATS BY THE POUND

Served with your choice of house made traditional
or candied jalapeño cornbread. A la carte, sides
sold separately.

Pulled Pork ^(GF) 1/2 lb. \$9 1 lb. \$15

Pulled Chicken ^(GF) 1/2 lb. \$9 1 lb. \$15

Brisket ^(GF) 1/2 lb. \$12 1 lb. \$20

Roasted Chicken ^(GF Variation) Half Chicken \$10

Baby Back ^(GF) 1/2 Rack \$14 Full Slab \$26
Choice of Dry Rub or House BBQ

COMBOS FROM THE PIT

Includes 2 sides and your choice of house made
traditional or candied jalapeño cornbread.

Pick 1

Brisket ^(GF) \$17

Pulled Pork or Chicken ^(GF) \$16

Burnt Ends ^(GF) \$17

Pick 2* \$19 **Pick 3*** \$23 *Ribs with combo plates will be a quarter rack.

Baby Back Ribs ^(GF)

1/2 Rack \$17 Full Rack \$28

Half Roasted Chicken ^(GF Variation) \$14

HERBIVORES

House Salad ^(GF Variation) Half: \$6 Full: \$9

Mixed greens, heirloom tomatoes, cucumbers, sweet
bell peppers, red onion, corn bread croutons with
choice of dressing

Caesar Wedge ^(GF Variation) Half: \$7 Full: \$10

Baby gem lettuce, shaved asiago and romano cheese
blend, cracked black pepper, corn bread croutons with
smoked garlic caesar dressing

Alamo Cobb Salad ^(GF Variation) Half: \$9 Full: \$12

Black beans, avocado, heirloom tomatoes, corn, bleu
cheese, bacon, hard boiled eggs, mixed greens with house
citrus vinaigrette

Ain't That a Peach Half: \$9 Full: \$12

Peaches, candied pecans, goat cheese, red onion and
avocado over mixed greens drizzled with creamy
poppyseed dressing

PLANT FORWARD THINKERS:

Southwest Blackbean Burger ^(Vegan Variation, GF Variation) \$15

Served on a bun or lettuce wrap, topped with salsa,
avocado and red onion. Your choice of side.

Blackbean Veggie Tacos \$14
3 tacos served with choice of side

Add a Protein
to your Salad:
Grilled Chicken \$6
Shrimp \$8
Brisket \$8
Pulled Pork \$6
Pulled Chicken \$6
Steak Tips \$8

Dressings:

Balsamic
Vinaigrette
Blue Cheese
Caesar
Chipotle
Ranch
Citrus
Vinaigrette
Creamy
Poppyseed
Ranch

SANDWICHES

All sandwiches served with your choice of chips or coleslaw.
Or substitute for one of our other sides for \$2.

Pulled Sandwich ^(GF) \$12

Pulled Pork or Pulled Chicken, topped with coleslaw

Texas Brisket Philly \$14

Slow-smoked brisket piled high and topped with onions, peppers, mushroom and a cheddar cheese sauce

Twin Dogs \$12

grilled hot dogs topped with bacon, chili, cheese sauce and pickles

Farm Yard Bacon Cheeseburger \$15

With lettuce, tomato, onion and your choice of swiss, american or cheddar. Served with your choice of chips or coleslaw, or substitute for one of our other sides for \$2.

DRINKS

Proudly serving Coke products \$2.75

(refills welcome)

Jarritos Authentic Mexican Soda \$4.50

strawberry, grapefruit or lime

COCKTAILS

House Margarita \$7

house tequila, triple sec, house made sour mix. **Add raspberry, strawberry or mango**

Don Julio Fresh Squeezed Margarita \$13

A fresh classic! Silver tequila made with fresh squeezed lemon, lime and orange juice

Texas Two-Step \$6

house tequila, triple sec, orange juice, orange garnish

Cosmoquila \$14

Don Julio Blanco, Cointreau and fresh lime with a splash of cranberry juice

Don Paloma \$12

Don Julio Blanco, fresh lime juice, topped with Jarritos Mexican Grapefruit soda and a salted rim

MRG Espresso Martini \$10

Smirnoff Vanilla Vodka, espresso, Kahlua, Baileys Original Irish Cream

Orange You Glad \$11

Milagro Reposado, Cointreau, Grand Marnier, orange, house made sour mix

Texas Tini \$10

A blend of Tito's Handmade Vodka and Deep Eddy Ruby Red

Flavored Ghost Pepper Margarita \$10

jalapeño and ghost chili infused tequila, triple sec, choice of flavor: raspberry, strawberry or mango

Alamo Sunrise \$13

Milagro SBR Silver, fresh squeezed orange juice, grenadine, orange and cherry garnish

Sangria Sunset \$8

Delicious blend of elderflower liqueur, house tequila, citrus juice and Cabernet Sauvignon.
Upgrade to Don Julio for an additional \$2

SIDES

All sides \$4

House Made
Cornbread

Traditional or
Candied Jalapeño

Cole Slaw ^(GF)

Collard Greens ^(GF)

Side of the Day

Baked Beans ^(GF)

Loaded Tots

Maple & Brown Sugar
Glazed Carrots ^(GF)

Potato Salad ^(GF)

Shoe-String Fries

Mac n' Cheese

Cajun Sweet Potato
Waffle Fries

Add an Alamo Bloody BBQ Garnish for \$4 - Hog wing, BBQ Shrimp, fried pickle & heirloom tomato

Bloody Mary \$9

Ketel One Vodka garnished with lemon, lime, olive

Bloody Maria \$12

Don Julio Tequila garnished with lemon, lime, olive

BEER

Blue Moon

Bud Light

Bud Light Seltzer

Budweiser

Coors Light

Corona Extra

Harpoon IPA

Heineken

Long Trail IPA

Mich Ultra

Stella

White Claw

SWEETNESS

Joey Bag O' Donuts \$6

Deep fried delicious house donuts
smothered with cinnamon sugar

Pineapple Upside Down Cake \$7

Keylime Pie \$7

Gourmet Ice Cream Sandwich \$5

**Ask your
server about
our seasonal
dessert!**

NOTICE! The consumption of raw or under-cooked beef, poultry, or seafood could result in the occurrence of a **food-borne illness**. **Before placing your order, please inform your server if a person in your party has a food allergy.**
Parties of 6 or more are subject to an 18% gratuity.