



OPENING ACTS

BELT NOTCH NACHOS \$12

FRESH FRIED CORN TORTILLAS PILED HIGH WITH MELTED JACK CHEESE & YOUR CHOICE OF VERDE CHICKEN OR SHREDDED BEEF, SHREDDED LETTUCE, RED ONION, DICED TOMATO, BLACK BEANS, QUESO FRESCO & CILANTRO.

FRIED OKRA SPEARS \$9

FRESH LONG-CUT OKRA DEEP FRIED IN CORN MEAL BATTER & SERVED WITH A SPICY REMOULADE.

COWTOWN QUESADILLA \$10

BIG OLE' TORTILLA STUFFED WITH CILANTRO PESTO, YOUR CHOICE OF VERDE CHICKEN OR SHREDDED BEEF, JACK CHEESE, GRILLED ONION & POBLANO. SERVED WITH CHIPOTLE CREMA DIPPING SAUCE.

FLASH FRIED CALAMARI \$12

CALAMARI BATTERED & FRIED WITH ONION & SWEET/HOT PEPPERS. SERVED WITH THAI CHILI SAUCE.

BELGIUM MUSSELS \$12

FRESH PRINCE EDWARD ISLAND MUSSELS STEAMED WITH BELGIUM STYLED ALE & A TOUCH OF CREAM & SERVED WITH A CRUSTY FRENCH BAGUETTE.

CEVICHE VERA CRUZ \$13

A FROSTY SCHOONER FULL OF FRESH SHRIMP, FISH, CITRUS, TOMATO & AVOCADO. SERVED WITH GARLIC CROSTINI.

3RD ST. WINGS

8PCS. \$8 | 16PCS. \$15

BONE-IN OR BONELESS. YOUR CHOICE OF CHIPOTLE BBQ, LEMON PEPPER, CLASSIC BUFFALO OR GARLIC PARMESAN. SERVED WITH HOUSE PICKLED CELERY.

CRAB CAKE & KIMCHI SLIDERS \$13

THREE MINI GRILLED CRAB CAKES SET ON BRIOCHE SLIDER BUNS TOPPED WITH HOUSE MADE TEXAS KIMCHI & SPICY REMOULADE.

QUESO FUNDIDO \$9

BUBBLIN' BOWL OF PEPPERJACK, OAXACA & QUESO FRESCO CHEESES MELTED WITH CHORIZO & PICO DE GALLO. SERVED WITH CHIPS.

SEARED TUNA POKE \$13

AHI TUNA SESAME CRUSTED & SEARED, SLICED & SET ATOP AN ASIAN SEAWEEED SALAD & GRILLED PINEAPPLE. TOPPED WITH PONZU SAUCE.



SOUPS, SALADS & SIDE STAGE

HONEY SMOKED SALMON SALAD \$13

7 OZ. WILD ISLE SALMON MESQUITE SMOKED & SET ATOP MIXED GREENS TOSSED IN OUR SWEET BALSAMIC VINAIGRETTE WITH ORANGE SUPREMES, SLICED AVOCADO & CANDIED PECANS.

THAI PEANUT-COCONUT SHRIMP SALAD \$13

SIX COCONUT CRUSTED JUMBO SHRIMP SET ATOP MIXED GREENS TOSSED IN THAI-PEANUT VINAIGRETTE. TOPPED WITH SPIRALIZED CARROT AND CUCUMBER.

BLACKENED CHICKEN CAESAR \$12

6 OZ. BLACKENED CHICKEN BREAST SET ATOP CRISP ROMAINE LETTUCE TOSSED WITH OUR CAESAR DRESSING. TOPPED WITH MAQUE CHOUX & GARLIC-PARMESAN CROUTONS.

BUFFALO CHICKEN SALAD \$12

6 OZ. BONELESS CHICKEN WINGS TOSSED IN OUR OWN BUFFALO SAUCES & BLEU CHEESE CRUMBLES. SET ATOP MIXED GREENS, SPIRALIZED CARROT, RED ONION & IN HOUSE PICKLED CELERY

3RD ST. HOUSE SALAD \$7

FRESH MIXED FIELD GREENS, SHAVED RED CABBAGE, GRAPE TOMATOES & SPIRALIZED CARROT. TOPPED WITH PICKLED RED ONION & QUESO FRESCO CHEESE CRUMBLES.

DRESSINGS

RANCH, BLEU CHEESE, SWEET BALSAMIC, SUNDRIED TOMATO-BASIL, HONEY MUSTARD, CAESAR & THAI PEANUT VINAIGRETTE.

SIDE SALADS \$4

SMALL HOUSE SALAD
SMALL CAESAR SALAD

SIDE STAGE \$3.50

GARLIC-CHIVE MASHED POTATOES,
TOMATO & OKRA, BLACK BEANS, RICE PILAF,
SAUTÉED MUSHROOMS, MAC & CHEESE,
JULIENNE VEGGIE, CRISPY FRIES OR WAFFLE FRIES.

STEWES, BISQUES & CHOWDERS

SERVED CROSTINI OR
CRUSTY FRENCH BREAD

3RD ST. CIOPPINO \$12

CLASSIC SEAFOOD STEW WITH MUSSELS,
OYSTERS, SHRIMP & FRESH FISH

SOUP OF THE MOMENT

CUP \$4 BOWL \$6
ASK YOUR SERVER FOR OUR FRESHLY MADE SOUP.
COMPOSED DAILY!



ROADIES

SERVED WITH CRISP FRIES OR WAFFLE FRIES

TEXAS PHILLY CLUB \$12

THIN SLICED RIBEYE, CHICKEN, GRILLED ONIONS & POBLANO PEPPERS STACKED HIGH WITH CHEDDAR & SWISS BETWEEN THREE PIECES OF TEXAS TOAST.

WEST COAST FISH TACO \$11

TEMPURA BATTERED COD, CILANTRO-LIME SLAW, AVOCADO & QUESO FRESCO CHEESE ROLLED IN A GIANT FLOUR TORTILLA AND SERVED WITH CILANTRO PESTO.

KARTOFFELPUFFER RUEBEN \$12

THIN SLICED CORNED BEEF, SAUERKRAUT, SMOKED PROVOLONE CHEESE, CRISPY TOBACCO ONION & PORT AIOLI BETWEEN TWO GERMAN POTATO PANCAKES.

PRIME RIB SANDWICH \$11

THIN SLICED PRIME RIB GRILLED WITH ONIONS & PEPPERS. TOPPED WITH SWISS CHEESE & HORSERADISH CRÈME.

CHICKEN & BACON PANINI \$10

6OZ CHAR GRILLED CHICKEN BREAST, BABY SPINACH, SLICED TOMATO, AVOCADO, BACON & SMOKED PROVOLONE CHEESE PRESSED BETWEEN TOASTED ARTISAN SOURDOUGH.

HOT TURKEY & AVOCADO \$10

THIN SLICED TURKEY & MELTED SWISS CHEESE ON A JALAPENO-CHEDDAR SOURDOUGH BUN WITH CILANTRO-PESTO AIOLI, SHAVED ICEBERG LETTUCE, TOMATO, RED ONION & HOUSE MADE PICKLE.

3RD ST. TACO \$10

CHOICE OF SHREDDED BEEF OR VERDE CHICKEN STUFFED IN TWO FRESH CORN TORTILLAS WITH RED ONION, TOMATO, RED CABBAGE, QUESO FRESCO & CILANTRO PESTO AIOLI.

THE BIG BIRD \$13

6OZ. GRILLED CHICKEN, PEPPER JACK, BACON, AVOCADO, GRILLED ONION & JALAPENO, FRIED EGG, LETTUCE, TOMATO, PICKLED RED ONION & CREOLE MUSTARD AIOLI.

NAW'LINS PO'BOY \$11

CHOICE OF FRIED, GRILLED OR BLACKENED SHRIMP, CAJUN ANDOUILLE SAUSAGE OR OYSTER STUFFED IN A TOASTED BAGUETTE WITH LETTUCE, TOMATO, RED ONION & TOPPED WITH OUR REMOULADE SAUCE.

BUFFALO CHICKEN PO'BOY \$10

DEEP FRIED BONELESS CHICKEN NUGGETS TOSSED IN OUR BUFFALO SAUCE & BLEU CHEESE CRUMBLES. STUFFED IN A TOASTED FRENCH BAGUETTE WITH LETTUCE TOMATO, RED ONION & OUR OWN REMOULADE SAUCE.

CLASSIC BACKYARD CHEESE BURGER \$10

8OZ BEEF CHAR GRILLED AND SET ATOP A BRIOCHE BUN WITH MUSTARD, LETTUCE, TOMATO, ONION & HOUSE MADE PICKLES. ADD A FRIED EGG \$2

THE FARM TRUCK BURGER \$13

8OZ. CHAR GRILLED BURGER WITH ARUGULA, TOMATO, HOUSE MADE PICKLE, TOBACCO ONION, GOAT CHEESE, BACON, GRILLED JALAPEÑO, BLACKBERRY-BACON JAM & A FRIED EGG.

HOLLYWOOD BOWLS

SERVED WITH GARLIC-PARMESAN FLATBREAD.

CRAWFISH MAC & CHEESE \$15

CRAWFISH, ANDOUILLE SAUSAGE, JALAPEÑO & GARLIC SAUTÉED IN CREAMY MORNAV SAUCE WITH CAVATAPPI NOODLES. TOPPED WITH SEASONED BREAD CRUMBS & BAKED UNTIL GOLDEN.

CHICKEN & ARTICHOKE ALFREDO \$16

GRILLED MARINATED CHICKEN BREAST SERVED OVER LINGUINI NOODLES TOSSED IN OUR CREAMY ALFREDO SAUCE & ARTICHOKE HEARTS.

CHAR-GRILLED REDFISH & CILANTRO-PESTO CREAM \$18

FRESH GULF COAST REDFISH CHAR-GRILLED & SET ATOP CAVATAPPI NOODLES TOSSED IN OUR CILANTRO-PESTO CREAM SAUCE.

FEATURED ACTS

12OZ MESQUITE SMOKED PORK CHOP \$18

HAND CUT PORK CHOP SMOKED IN HOUSE! CHAR-GRILLED & TOPPED WITH OUR BLACKBERRY BACON JAM. SERVED WITH SAUTÉED VEGGIES & MAC & CHEESE.

14OZ RIBEYE WITH MARSALA-MUSHROOM DEMI \$22

HAND CUT RIBEYE WITH FRESH MUSHROOMS SAUTÉED IN MARSALA WINE & DEMI-GLACE. SERVED WITH GARLIC-CHIVE MASHED POTATOES & SAUTÉED JULIENNE VEGGIES.

12OZ NEW YORK STRIP STEAK-FRITES \$20

HAND CUT NEW YORK STRIP RUBBED WITH GARLIC & ROSEMARY. CHAR-GRILLED, TOPPED WITH TOBACCO ONION & SERVED WITH CRISPY SEASONED FRIES, DEMI-GLACE & A SAUTÉED VEGGIES.

SMOKED WILD ISLE SALMON PICCATA \$18

COLD SMOKED FRESH SALMON GRILLED & TOPPED WITH LEMON-CAPER CREAM SAUCE. SET ATOP LEMON-BASIL ORZOTTO & SERVED WITH SAUTÉED JULIENNE VEGGIES.

BLACKENED REDFISH & CRAWFISH-CAJUN CREAM \$18

FRESH GULF COAST REDFISH PAN BLACKENED & TOPPED WITH CRAWFISH CAJUN CREAM SAUCE. SET ATOP RICE PILAF WITH STEWED TOMATO & OKRA.

CHICKEN SALTIMBOCCA \$15

CHICKEN CUTLETS STUFFED WITH SPINACH, PARMESAN & PROSCIUTTO HAM. TOPPED WITH SAGE LEAF & PAN REDUCTION SAUCE. SERVED WITH LEMON-BASIL ORZOTTO & JULIENNE VEGGIES.

SESAME CRUSTED TUNA \$18

FRESH TUNA ROLLED IN BLACK & WHITE SESAME SEED, SEARED MEDIUM RARE. SET ATOP WASABI MASHED POTATOES, TOPPED WITH SWEET & SPICY PONZU GLAZE. SERVED WITH SAUTÉED JULIENNE VEGGIES.

CHICKEN FRIED STEAK OR CHICKEN \$14

YOUR CHOICE OF A BEEF OR CHICKEN CUTLET HAND BATTERED & FRIED WITH GARLIC MASHED POTATOES, JULIENNE VEGGIES & CHOICE OF CREAM OR BROWN GRAVY. ADD A FRIED EGG \$2

BACK STAGE PIZZA

THE CLASSY LADY \$17

14" PIZZA TOPPED WITH BASIL PESTO, MOZZARELLA, GRAPE TOMATOES, ARTICHOKE HEARTS, AVOCADO, GOAT CHEESE & ARUGULA.

THE BARN YARD \$17

14" PIZZA TOPPED WITH MARINARA, MOZZARELLA, PEPPERONI, HAM, BACON, ITALIAN SAUSAGE & SLICED RED ONION.

HILL COUNTRY BBQ \$17

14" PIZZA TOPPED WITH BBQ SAUCE, PEPPER JACK, SHREDDED BEEF OR CHICKEN, SLICED RED ONION, JALAPEÑOS, RED & GREEN BELL PEPPERS & CILANTRO.

THE PACIFIC ISLANDER \$17

14" PIZZA TOPPED WITH MARINARA, MOZZARELLA, GRILLED PINEAPPLE, RED & GREEN BELL PEPPER, CANADIAN BACON & JALAPEÑO.

CLASSIC PEPPERONI

MARINARA SAUCE, MOZZARELLA CHEESE, PARMESAN & GARLIC BUTTER CRUST.

7" - \$8 OR 14" - \$14 ADDITIONAL TOPPINGS \$1.50

CLASSIC CHEESE

SMALL OR LARGE PIZZA TOPPED WITH MOZZARELLA, PARMESAN & GARLIC BUTTER CRUST.

7" - \$7 OR 14" - \$13 ADDITIONAL TOPPINGS \$1.50

ENCORES

JALAPEÑO BROWNIE \$8

FRESH BAKED BROWNIE TOPPED WITH A SLICE OF CANDIED JALAPEÑO & A JALAPEÑO GLAZE.

BLACKBERRY CRISP \$8

BLACKBERRIES BAKED WITH AN ROLLED OAT STREUSEL & SERVED WITH A HENRY'S VANILLA BEAN ICE CREAM.

CLASSIC ROOT BEER FLOAT \$7

FROZEN SCHOONER WITH TWO SCOOPS OF

HENRY'S VANILLA BEAN ICE CREAM, ROOT BEER, FRESH MADE WHIPPED CREAM & TOPPED WITH A MARASCHINO CHERRY!

SEASONAL DESSERT

ASK YOUR SERVER FOR THE 3RD ST. DESSERT FEATURE.

BEER & LIQUOR

BOTTLE BEER

Breckenridge Vanilla
Bud
Bud Light
Coors Light
Corona
Corona Light
Dos XX
Heineken
Lakewood Tempress
Miller Lite
Negro Modelo
Michelob Ultra
Rahr Adios
Shiner Bock

DRAFT BEER

Angry Orchard
Billy Jenkins Wild Acre
Blue Moon
Bud Light
Coors Light
Deep Ellum Blonde
Deep Ellum IPA
Dos XX
Guinness
Miller Lite
Michelob Ultra
Modelo Especial
PBR
Rahr Blonde
Rahr Dadgum
Rahr Seasonal
Rahr Paleta Mango
Revolver Blood & Honey
Shiner Bock
Stella

SCOTCH

Macallan 12 yr
Dewar's
Glenlivet
J. Walker Black

WHISKEY

Bulliet Bourbon
Buffalo Trace
Crown Apple
Crown
Jack Daniel's
Jameson
Jim Beam
Knob Creek Rye
Knob Creek Bourbon
Maker's
Seagram's 7
TX Whiskey
Wild Turkey
Woodford

VODKA

Absolut
Belvedere
Deep Eddy
Deep Eddy Cranberry
Deep Eddy Lemon
Deep Eddy Ruby
Deep Eddy Tea
Dripping Springs
Grey Goose
Ketel
Svedka Vanilla
Tito's Handmade
Three Olives Cucumber
Three Olives Blueberry
Three Olives Watermelon

GIN

Bombay Sapphire
Hendrick's
Tanqueray

TEQUILA

Don Julio Añejo
Don Julio Blanco
Don Julio Reposado
Jose Cuervo
Tradicional Silver
Milagro Silver
Patron Silver

RUM

Bacardi
Cruzan
Captain Morgan
Malibu

SHOOTERS

Fireball
Rumple
Southern Comfort
Tuaca
Goldschläger
Jägermeister

WINE LIST

PINOT GRIGIO

LA TERRE\$6
RUFFINO LUMINA PINOT GRIGIO, ITALY\$9.....\$31
WILD HORSE PINOT GRIS, CENTRAL COAST.....\$12.....\$40

SAUVIGNON BLANC

LA TERRE\$6
NOBILO SAUVIGNON BLANC, NEW ZEALAND.....\$9.....\$31
ROBERT MONDAVI FUME BLANC, NAPA VALLEY\$10.....\$35

CHARDONNAY

LA TERRE\$6
CHARLES SMITH "EVE" CHARDONNAY, WASHINGTON.....\$9.....\$31
MEIOMI CHARDONNAY, CALIFORNIA.....\$12.....\$40

SPARKLING & ROSE

J ROGET.....\$8.....\$30
RUFFINO PROSECCO, ITALY.....\$10.....\$35
KIM CRAWFORD ROSE, NEW ZEALAND.....\$10.....\$35

PINOT NOIR

LA TERRE\$6
MARK WEST PINOT NOIR, CALIFORNIA\$9.....\$31
MEIOMI PINOT NOIR, CALIFORNIA.....\$13.....\$42

RED BLEND

MENAGE A TROIS, CALIFORNIA\$9.....\$31
7 MOONS, CALIFORNIA.....\$10.....\$35
DECOY RED, SONOMA\$16.....\$50

MERLOT

LA TERRE\$6
THE VELVET DEVIL MERLOT, WASHINGTON.....\$10.....\$35
PASO CREEK, PASO ROBLES.....\$12.....\$40

CABERNET SAUVIGNON

LA TERRE\$6
RAVAGE CABERNET, CALIFORNIA.....\$9.....\$31
MONDAVI BOURBON BARREL CABERNET, CALIFORNIA.....\$10.....\$35
SILVER PALM, SONOMA\$12.....\$40