



LUNCH

STARTERS

3rd Street Wings 8pc. \$9 / 16 pc. \$17

Bone in or boneless wings in our classic spicy buffalo sauce, chipotle barbecue, or garlic lemon pepper. Choice of ranch or bleu cheese. Additional ranch or bleu cheese .75 each.

Crawfish Mac and Cheese \$14

Cavatappi pasta, crawfish, andouille sausage, mixed bell pepper, red onion in a creamy Cajun sauce topped with gruyere cheese.

Shrimp and Grits \$16

Under 15 prawns stuffed with jalapeños and wrapped in bacon on a bed of cheddar cheese grits topped with a spicy tomato ragout.

Blanco Nachos \$13

Choice of chicken or beef atop house made tortilla chips, queso blanco covered with pepper jack cheese topped with jalapenos and fresh diced tomato.

3rd Street Queso \$10

House made queso blanco, jalapeno, tomato, onion, cilantro, cheddar and pepper jack cheese.

Fried Calamari \$13

Deep fried calamari served with onions, peppers and soy dipping sauce.



SALADS

Caesar Salad \$10

Classic Caesar salad tossed with our house Caesar, fresh grated parmesan, served with garlic baguette.

Add Chicken or Salmon \$14/ Shrimp \$16, your choice of grilled or blackened.

Texas Cobb \$13

Turkey, mixed greens, carrots, tomato, avocado, pepper jack, egg, bleu cheese crumbles, bacon, and green onion and your choice of dressing.

3rd Street Greens \$10

Fresh blend of butterhead, baby spinach, red leaf, Arugula and romaine topped with julienne carrots, red onion, tomato and fresh mozzarella.

Add Chicken or Salmon \$14/ Shrimp \$16, your choice of grilled or blackened.

Dressing

Bleu Cheese, Ranch, Balsamic Vinaigrette, Classic Caesar and Honey Mustard.

Caesar Salad and 3rd Street Greens available in side salad portion. \$5

Add Chicken or Salmon \$10/ Shrimp \$11, your choice of grilled or blackened.

SOUPS

Chicken N' Dumplings Cup 7 Bowl 9

In creamy chicken broth.

3rd Street Chili Cup 7 Bowl 9

Topped with cheddar cheese and onion served with homemade cornbread.

Chicken Tortilla Soup Cup 5 Bowl 7

Roasted chicken, seasoned chicken broth, tomato, onions, tortilla strips.

HAND CRAFTED SANDWICHES

Texas Steak Sandwich \$12

Thinly sliced beef, grilled onions, poblano peppers, provolone cheese on a French baguette.

Classic Reuben Sandwich \$13*

Corn beef, sauerkraut, swiss cheese, Thousand Island dressing on marble rye.

Hot Turkey and Avocado \$11*

Thinly sliced turkey, pepper jack cheese, avocado slices, shaved lettuce, tomato and pickle on jalapeño cheddar sourdough.

Chicken and Bacon Panini \$12

Char-grilled chicken breast, Applewood smoked bacon, provolone cheese, tomato, spinach, avocado on sourdough.

One Eyed Jack \$13*

Pulled pork, slow roasted beef, caramelized onions, smoked poblano, cheddar and swiss, house spread, lettuce, heirloom tomato and sunny side up egg on sourdough.

The Big Bird \$13

Choice of fried or grilled chicken breast, topped with pepper jack, bacon, avocado, red onion, lettuce, tomato and creole mustard aioli on a brioche bun.

All sandwiches served pickle spear with choice of waffle fries, crispy fries or hand cut onion rings

***Also available as Lunchtime Combo**

LUNCHTIME COMBO \$10

Choose ½ of our Reuben, Hot Turkey and Avocado or One Eyed Jack and Choice of a cup of Chicken Tortilla Soup or Salad (3rd Street Greens or Caesar).

HAND CRAFTED BURGERS

8oz chargrilled to your specifications

3rd Street Classic \$10

Cheddar cheese, lettuce, tomato, pickle and onion on a brioche bun.

BCB Mushroom \$12

Cremini mushroom, applewood smoke bacon, Gorgonzola bleu cheese, heirloom tomato, and red onion on a brioche bun.

The Farm Truck \$14

Arugula, pickles, tobacco onions, fresh mozzarella cheese, tomato jam and a fried egg on a Brioche bun.

The Boss \$20

1-pound house ground char-grilled patty, black forest ham, bacon, pulled pork, lettuce, tomato, pickle and topped with 2 house made onion rings served on a brioche bun.

All Crafted Burgers are served pickle spear with choice of waffle fries, crispy fries or hand cut onion rings



MAINS

Devils Farm \$16

10 oz beef or chicken cutlet, hand battered and deep fried and topped with garlic mashed potatoes and cream gravy served with a side of seasonal vegetables.

Not Your Mama's Meatloaf \$14

8oz thick cut chipotle and chorizo blend meatloaf topped with red sauce served with garlic mashed potatoes and garlic sautéed green beans.

Molasses Bourbon Roasted Chicken \$12

½ roasted seasoned glazed chicken served with seasonal vegetables and garlic mashed potatoes.

Pork Chop \$16

Topped with chipotle maple glaze served with garlic mashed potatoes and seasonal vegetables.

PIZZA PIES

14' Classic Cheese Pizza \$14

Each Protein \$1.50 / Each Vegetable \$1.00 / Extra Cheese \$0.75

Choose from:

Pepperoni, sausage, black forest ham, chicken, prosciutto, bacon, Canadian bacon, pulled pork, shrimp, bell pepper, tomato, fresh basil, jalapeño, pineapple, red onion, black olives, mushrooms.

DESSERTS

Adult Milk and Cookies \$10

2 Kahlua infused Chocolate chunk pecan cookies served with Godiva Chocolate Liquor milk.

Bourbon Vanilla Bread Pudding \$7

Generous serving of our house made bread pudding topped with a vanilla bourbon sauce with nutmeg hints.

Grand Marnier Crème Brûlée \$8

Classic crème brûlée infused with Grand Marnier with a caramelized sugar crust and seasonal berry.



COCKTAIL MENU

3RD STREET'S TAKE ON THE CLASSICS

Old Fashioned \$13

Jack Daniel's Rye Whiskey, Elderflower, homemade bitters, soda, Luxardo maraschino.

Margarita \$11

Partida Tequila, cilantro, jalapeño, simple, lime.

Whiskey Sour \$12

Old Forester 86 Bourbon, lemon, simple, egg white, Luxardo maraschino.

Gimlet \$11

Waterloo Gin, cucumber, basil, simple, lime.

Blackberry Whiskey Smash \$11

9 Banded Whiskey, blackberries, mint, lemon, simple.

Michelada \$7

House made Bloody Mary, Dos XX.

Bloody Mary or Bloody Maria \$9

Deep Eddy Vodka or El Jimador Tequila.

3RD STREET'S ORIGINALS

Cowboy's Manhattan \$12

High West Double Rye, vermouth, house made bitters, Luxardo maraschino.

Gin and Juice \$11

Death's Door Gin, rosemary, grapefruit, Elderflower, simple.

After the Disco \$9

Don Q Coconut Rum, strawberry, pineapple, lime.

The Trinity \$11

Waterloo Gin, lemon juice, lime juice, simple, egg white, soda.

The Bermuda Triangle \$10

Don Q Cristal Rum, lime, simple, ginger beer.

Doctor's Orders \$11

Famous Grouse Blended Scotch, lemon, honey-ginger syrup.

Watermelon Tequila Smash \$10

Tres Agave Tequila, mint, watermelon, lime, simple.

Watermelon Mule \$11

Deep Eddy Vodka, mint, watermelon, simple, ginger beer.

Jam Sesh \$11

Buffalo Trace Bourbon, lemon, orange, honey-ginger syrup, ginger beer.

Beach, Please \$11

Kraken Dark Rum, lemon, orange, pineapple, house made bitters, grenadine.

FROZENS

Frozen Margarita \$8

Spiked Cherry Limeade \$8



WINE LIST

Pinot Grigio

House	\$6	
Ruffino Lumina Pinot Grigio, Italy	\$9	\$31
Wild Horse Pinot Gris, Central Coast	\$12	\$40

Sauvignon Blanc

House	\$6	
Nobilo, New Zealand	\$9	\$31
Robert Mondavi Fume Blanc, Napa	\$10	\$35

Chardonnay

House	\$6	
Charles Smith "Eve", Washington	\$9	\$31
Meiomi, California	\$12	\$40

Sparkling and Rosé

House	\$8	\$30
Ruffino Prosecco, Italy	\$10	\$35
Kim Crawford Rosé	\$10	\$35

Pinot Noir

House	\$6	
Mark West, California	\$9	\$31
Meiomi, California	\$13	\$42

Red Blends

Menage A Trois, California	\$9	\$31
7 Moons, California	\$10	\$35
Decoy, Sonoma	\$16	\$50

Merlot

House	\$6	
The Velvet Devil, Washington	\$10	\$35
Paso Creek, Paso Robles	\$12	\$40

Cabernet Sauvignon

House	\$6	
Ravage, California	\$9	\$31
Mondavi Bourbon Barrel, California	\$10	\$35
Silver Palm, Sonoma	\$12	\$40



DINNER

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SALADS

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Add Chicken or Salmon \$14/ Shrimp \$16, your choice of grilled or blackened.

Texas Cobb \$13

Turkey, mixed greens, carrots, tomato, avocado, pepper jack, egg, bleu cheese crumbles, bacon, and green onion and your choice of dressing.

3rd Street Greens \$10

Fresh blend of butterhead, baby spinach, red leaf, Arugula and romaine topped with julienne carrots, red onion, tomato and fresh mozzarella.

Add Chicken or Salmon \$14/ Shrimp \$16, your choice of grilled or blackened.

Classic Wedge \$11

Iceberg, bacon, tomato, bleu cheese crumbles, green onions and bleu cheese dressing.

Dressing

Bleu Cheese, Ranch, Balsamic Vinaigrette, Classic Caesar and Honey Mustard.

Caesar Salad and 3rd Street Greens available in side salad portion. \$5



SOUPS

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In creamy chicken broth.

3rd Street Chili Cup 7 Bowl 9

Topped with cheddar cheese and onion served with homemade cornbread.

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Each protein \$1.50 / Each vegetable \$1.00 / Extra Cheese \$0.75

Choose from:

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10 oz beef or chicken cutlet, hand battered and deep fried and topped with garlic mashed potatoes and cream gravy served with a side of seasonal vegetables.

Prime Pork Chop \$18

10 oz frenched center cut chop topped with chipotle maple glaze served with garlic mashed potatoes and seasonal vegetables.

Shrimp and Grits \$22

Under 15 prawns stuffed with jalapeños and wrapped in bacon on a bed of cheddar cheese grits topped with a spicy tomato ragout.

Cadillac Crab Cake \$15

6 oz jumbo lump crab cake, garlic white wine chive sauce, haricot verts and finished with sweet potato hay garnish.

Pan Seared Tile Fish \$24

Pan seared tile fish, mushroom parmesan risotto, tomato and green pea broth.

Smoked Ribeye \$28

Center cut 14 oz apple and pecan wood smoked ribeye, twice baked potato and haricot verts.

Tropical Salmon \$21

Pan seared 6 oz salmon filet over Parmesan risotto, cantaloupe sauce, mango salsa garnished with edible orchid.

Lobster Risotto \$18

Butter poached lobster tossed in a creamy parmesan risotto served with garlic toast.

Molasses Bourbon Roasted

Chicken for Two \$17

Roasted seasoned glazed chicken served with seasonal vegetables and garlic mashed potatoes.

DESSERTS

Adult Milk and Cookies \$10

2 Kahlua infused Chocolate chunk pecan cookies served with Godiva Chocolate Liquor milk.

Bourbon Vanilla Bread Pudding \$7

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BOOZY BRUNCH

SATURDAY and SUNDAY FROM 11AM UNTIL 3PM

FEATURED BRUNCH LIBATIONS

Classic Mimosa \$3 for single \$8 for carafe

Poinsettia \$3 for single \$8 for carafe

Bloody Mary or Bloody Maria \$3

Michelada \$4

Tequila Sunrise \$4

THE PLATES

CRAB CAKE BENNY \$15

Jumbo lump crab cakes and poached eggs atop an English muffin and drizzled in hollandaise. Served with a side of habanero and pepper jack hash browns.

Grand Marnier French Toast \$14

Challah bread dipped in our Grand Marnier batter flat griddled and finished with blueberry cassis, candied oranges, Applewood bacon and eggs your way.

3rd Street Benny \$12

Two poached eggs and Canadian bacon atop an English muffin and drizzled in hollandaise sauce. Served with habanero and pepper jack hash browns.

Southern Style Biscuits and Gravy \$9

Two homemade buttermilk style biscuits topped with sausage gravy served with bacon and habanero and pepper jack hash browns.

Chicken Fried Steak and Eggs \$13

Chicken fried steak served with two eggs any style and habanero and pepper jack hash browns.

3rd Street Breakfast \$10

(2) Bacon or sausage, (2) Texas honey buttered toast, (3) Eggs your way and habanero and pepper jack hash browns.

Hot Cereals \$5 / \$7

Hot oats topped with your choice of: Fresh Berries, Apples, Cinnamon and Nutmeg, Cinnamon and Brown Sugar, Sweet Peaches and Cream.

FOR THE KIDS

Kids Under 12 Eat for \$7.95

Choice of:

Mini pancakes with sausage and fresh berries or

Scrambled eggs with fresh berries and bacon.