

# CRENSHAW'S

## LUNCH

### SMALL PLATES

- HOUSE POTATO CHIPS** *gf* 10  
pimento cheese / herb salt
- BIRDIE WINGS** 19  
signature dry rub  
buttermilk dip
- DEVILED EGGS** *gf* 11  
chicharrón / fresh dill
- BRUSSELS SPROUTS** *gf df n* 14  
pork belly / agrodolce  
pine nuts
- HATCH GREEN CHILE & ARTICHOKE DIP** *n* 15  
lavosh
- MEZZE PLATTER** *n* 20  
red pepper hummus / cucumber  
carrots / pita / olives / feta
- SAUSAGE BOARD** 19  
smoked sausage / seasonal  
hard cheese / pretzel sticks  
sauerkraut / queso / pickles

### SALADS & CHILI

*add chicken 8, shrimp 12 or salmon\* 14*

- FIELD OF GREENS** *gf n* 18  
bibb lettuce / grapefruit / goat cheese / crispy prosciutto  
toasted pecans / citrus vinaigrette
- CAESAR SALAD** 15  
shaved parmesan / focaccia croutons / cherry tomato
- COBB** *gf* 19  
chopped iceberg / roasted corn / tomato / blue cheese  
applewood-smoked bacon / hard-boiled egg  
pickled onion / avocado
- TEXAS CHILI** 20  
chopped brisket / jalapeño cornbread / brown butter

### HANDHELDS

*choice of fries, house chips or sweet potato fries*

- BARTON BURGER\*** 20  
8oz wagyu patty / texas cheddar / shaved lettuce / tomato  
onion / pickles / barton sauce  
sub beyond burger *vg*
- CHICKEN BLT** 19  
bibb lettuce / tomato / applewood-smoked bacon  
jalapeño aioli / avocado / sourdough
- REDFISH SANDWICH** 20  
tempura batter / shaved lettuce / tomato / red onion  
comeback sauce / hoagie roll
- PASTRAMI GRILLED CHEESE** 21  
texas cheddar / pimento cheese / alabama white sauce  
sourdough / pickles
- PATTY MELT\*** 20  
caramelized shallots / sherry demi-glace / gruyère / caraway rye  
sub beyond burger *vg*

### MAINS

- STEAK FRITES\*** *gf* 37  
strip steak / green peppercorn sauce
- BOGEY BOWL** *gf vg df* 20  
chimichurri / quinoa salad / fall vegetables  
*add chicken 8, shrimp 12 or salmon\* 14*
- FISH & CHIPS** 27  
tempura batter / old bay / remoulade
- MAC & CHEESE** 20  
cavatappi / hatch green chiles / aged cheddar / fontina  
*add chicken 8, shrimp 12 or brisket 10*

### WOODSTONE PIZZA

- AL FORMAGGIO** 17  
basil / oregano / mozzarella / san marzano tomatoes
- CALABRESE** 20  
san marzano tomatoes / mozzarella / hot honey / parmesan
- ROASTED CHICKEN** 21  
charred mushrooms / red onion / mozzarella / fontina / spinach

### COMFORT DESSERTS

- CINNAMON ROLL ICE CREAM** 11  
sourdough ice cream / snickerdoodle cookie crumble  
cream cheese drizzle
- BANANAS FOSTER STICKY TOFFEE PUDDING** 13  
gingerbread crumble / bananas foster ice cream
- GOOEY LEMON RASPBERRY CRUMBLE** *gf* 13  
vanilla ice cream / lemon curd
- GERMAN CHOCOLATE CAKE** *n* 14  
sesame brittle / dark chocolate sauce / pecans

### BEERS

- TEXAS DRAFT** 9  
BARTON CREEK GOLD ALE • ALTSTADT LAGER • NATIVE TEXAN PILSNER  
CRAWFORD BOCK • AXIS IPA • MCCONAUHAZE HAZY IPA • CELIS WHITE WITBIER  
LOVE STREET BLONDE ALE • ELECTRIC JELLYFISH IPA • ROTATING SEASONAL
- DOMESTIC** 7  
BUD LIGHT • BUDWEISER • COORS LIGHT • MILLER LITE • MICHELOB ULTRA
- CRAFT & IMPORTED** 8  
CORONA EXTRA • BLUE MOON BELGIAN WHITE • MODELO ESPECIAL • HEINEKEN
- CIDERS & SELTZER** 7  
ANGRY ORCHARD HARD CIDER • WHITE CLAW HARD VODKA & SODA
- NON-ALCOHOLIC** 6  
HEINEKEN 0.0 • ATHLETIC BREWING RUN WILD IPA

### COCKTAILS

- AUSTIN SMASH** 16  
tito's handmade vodka  
lemon / basil / strawberries
- CRENSHAW'S OLD FASHIONED** *n* 18  
garrison brothers honeydew  
bourbon / martine honeysuckle  
liqueur / black walnut bitters
- PEACH PALMER** 12  
deep eddy sweet tea vodka  
lemon / peach / iced tea
- CLIFFSIDE** 16  
mezcal / lime / martine  
honeysuckle liqueur
- COSMO FAIRWAY** 17  
grey goose / cointreau  
cranberry
- HILL COUNTRY LEMON DROP** 16  
aviation gin / fresh lemon / basil
- RYE MANHATTAN** 17  
woodford reserve rye  
sweet vermouth / cherry bitters
- CHAMPAGNE COBBLER** 15  
svedka raspberry vodka  
lemon / strawberry  
chandon sparkling rosé
- ELEVATED MARGARITA** 16  
el jimador tequila  
cointreau / lime juice
- TEXAS MANHATTAN** 19  
garrison brothers small batch  
bourbon / sweet vermouth  
cherry

### WINES 6oz / 9oz / bt1

- SPARKLING**
- FRANCIS COPPOLA, PROSECCO, ITA** 14 / 52
- FRANCIS COPPOLA, SPARKLING ROSÉ, ITA** 14 / 52
- CHANDON, SPARKLING ROSÉ, CA** 187mL 19
- MOËT & CHANDON, CHAMPAGNE, FRA** 187mL 36
- WHITE / ROSÉ**
- CHATEAU STE. MICHELLE, RIESLING, WA** 12 / 18 / 48
- CONUNDRUM, WHITE BLEND, CA** 15 / 20 / 56
- ZENATO, PINOT GRIGIO, ITA** 12 / 18 / 48
- ROSE GOLD, ROSÉ, FRA** 17 / 23 / 64
- DECOY BY DUCKHORN, SAUVIGNON BLANC, CA** 16 / 22 / 60
- WENTE VINEYARDS, CHARDONNAY, CA** 16 / 22 / 60
- RED**
- ELOUAN, PINOT NOIR, OR** 16 / 24 / 64
- DIORA LE PETITE GRACE, PINOT NOIR, CA** 16 / 24 / 64
- BANFI, CHIANTI CLASSICO, ITA** 15 / 22 / 60
- BENZIGER FAMILY WINERY, MERLOT, CA** 15 / 22 / 60
- LIBERTY SCHOOL, CABERNET SAUVIGNON, CA** 15 / 22 / 60
- JOEL GOTT, RED BLEND, WA** 14 / 21 / 56
- TRIBUTE, CABERNET SAUVIGNON, CA** 14 / 21 / 56

*gf* Gluten-Friendly   *vg* Vegan   *n* Contains Nuts/Peanuts   *df* Dairy-Free

*\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergy.  
A 20% service charge will be added for parties of 6 or more.*