

WHISKEY & RYE

Whiskey & Rye celebrates the bold legacy of cowboy culture. In the Old West, whiskey wasn't just a drink – it was a social bond, a source of courage, and even a form of currency. Rye, a key grain in distilling, gave whiskey its signature edge – bold, spicy, and unapologetically rugged. At Whiskey & Rye, we honor that tradition by curating a spirited experience that echoes the saloon's role as a communal refuge and storytelling hub for cowboy's past and present.

COCKTAILS

BUILD YOUR OWN HIGHBALL 16

Choose Your Spirit:

VODKA

Tito's Handmade

Belvedere Organic

Grey Goose

TEQUILA

Herradura Silver

Casamigos Reposado

Milagro Añejo

BOURBON

Bulleit

Maker's Mark

Woodford Reserve

Choose Your Mixer:

Q Club Soda

Owen's Rio Red Grapefruit

Owen's American Tonic

Q Ginger Ale

Owen's Ginger Beer

AMERICANO HIGHBALL

Campari, Antica Formula Sweet Vermouth, Q Club Soda

16

OF ALL THINGS

21 Seeds Grapefruit Hibiscus Tequila, Aperol, Barmalade Grapefruit-Elderflower, fresh lime, rhubarb bitters, Lunetta Prosecco

15

THE LAST WORD MARTINI

Hendrick's Gin, green chartreuse, Luxardo Maraschino Liqueur, fresh lime

Make it smoky with Dos Hombres Mezcal 18

16

JUNGLE BIRD

Appleton Estate Signature Blend Rum, Campari,

Liber & Co. Pineapple Gum Syrup, fresh lime, pineapple juice

16

CLASSIC MARTINI	
DRY / STIRRED	17
The Botanist Gin or Ketel One Vodka, Carpano Dry Vermouth, orange bitters, lemon twist	
DIRTY / SHAKEN	17
Tito's Handmade Vodka, Carpano Bianco Vermouth, house brine, Filthy Foods Olive Accoutrements	
MARGARITA	16
Patrón Silver Tequila, Italicus Rosolio di Bergamotto, fresh lime, Monin Agave Nectar	
<i>Level up with Herradura Reposado 19 Make it spicy with Ancho Reyes Chile Liqueur 18</i>	
<i>Try it smoky with Dos Hombres Mezcal 18</i>	
MANHATTAN	17
Knob Creek 7 Yr. Rye Whiskey, Antica Formula Sweet Vermouth, Angostura Bitters	
OLD FASHIONED	16
High West Bourbon, Liber & Co Demerara Syrup, El Guapo Bitters	
<i>Level up with Garrison Brothers Small Batch Bourbon 23</i>	
<i>Make it a twist featuring Cincoro Reposado Tequila 28</i>	
BROWN DERBY	15
Woodford Reserve Bourbon, fresh grapefruit, barrel-aged maple syrup, orange bitters	
<i>Spice it up with Ancho Reyes Chile Liqueur 17</i>	
ESPRESSO MARTINI	17
Absolut Vodka, Kahlúa, fresh espresso	
<i>Twist it up with Casamigos Reposado Tequila 21</i>	

ZERO PROOF

SEAMLESS

12

Monin Vanilla, Passion Fruit Reàl, fresh lemon, Q Club Soda

SILHOUETTE

12

Seedlip Grove 42, Monin Lemongrass, apple cider vinegar, orange zest

NON-ALCOHOLIC

FIZZ

RED BULL ENERGY DRINK

7

RED BULL SUGARFREE

7

S.PELLEGRINO SPARKLING MINERAL WATER 500ML

6

S.PELLEGRINO CIAO! ASSORTED

6

FLAT

ACQUA PANNA 500ML

4

BEER • CIDER SELTZER • ETC.

DOMESTIC

8

MICHELOB ULTRA / COORS LIGHT / MILLER LITE

BUD LIGHT / BUDWEISER

IMPORTED

9

CORONA EXTRA / DOS EQUIS LAGER / HEINEKEN / PERONI

STELLA ARTOIS / GUINNESS / MODELO ESPECIAL

NON-ALCOHOLIC

8

HEINEKEN 0.0 NA LAGER / ATHLETIC BREWING CO RUN WILD NA IPA

CRAFT

9

SAMUEL ADAMS BOSTON LAGER / SAMUEL ADAMS SEASONAL

NEW BELGIUM FAT TIRE ALE / NEW BELGIUM VODOO RANGER JUICY HAZE IPA

BLUE MOON BELGIAN WHITE / WILD ACRE T-HAWK IPA

RAHR & SONS DADGUM IPA / YUENGLING AMERICAN LAGER

HARD SELTZERS & CIDERS

8

ANGRY ORCHARD HARD CIDER / LOCUST BREWING CO. HARD CIDER

WHITE CLAW MANGO OR CHERRY HARD SELTZER

TRULY WILD BERRY HARD SELTZER

HIGH NOON WATERMELON VODKA HARD SELTZER

WINE

	60Z	90Z	BTL
SPARKLING			
LUNETTA • PROSECCO BRUT • Veneto, Italy (187ml)	-	-	15
CHANDON • SPARKLING ROSÉ • California (187ml)	-	-	20
MOËT & CHANDON IMPÉRIAL • BRUT ROSÉ • Champagne, France (187ml)	-	-	30
WHITE			
CHATEAU STE. MICHELLE • RIESLING • Columbia Valley, Washington	12	17	46
SANTA MARGHERITA • PINOT GRIGIO • Valdadige, Veneto, Italy	16	24	62
DECOY BY DUCKHORN • SAUVIGNON BLANC • California	14	20	60
PINE RIDGE • CHENIN BLANC/VIOGNIER • California	13	18	55
KENDALL-JACKSON VINTNER'S RESERVE • CHARDONNAY • California	15	22	65
ROSE			
ROSE GOLD • ROSÉ • Côtes de Provence, France	14	20	60

	60Z	90Z	BTL
RED			
ELOUAN • PINOT NOIR • Oregon	15	21	61
BANFI • CHIANTI CLASSICO • Tuscany, Italy	15	20	58
BENZIGER • MERLOT • Sonoma County, California	16	24	62
DUCKHORN • MERLOT • Napa Valley, California	33	46	125
CATENA VISTA FLORES • MALBEC • Mendoza, Argentina	12	18	48
TRIBUTE • CABERNET SAUVIGNON • California	12	18	55
FRANCISCAN ESTATE CORNERSTONE • CABERNET SAUVIGNON • California	16	22	60
JOEL GOTT • RED BLEND • Columbia Valley, Washington	13	18	55
DAOU • CABERNET SAUVIGNON • Paso Robles, California	18	26	75

BAR BITES

BOARDS & CROCKS

SMOKEHOUSE BOARD

22

brisket burnt ends, game sausage, cowboy caviar,
house pickles, saltines, tx whiskey bbq

CHILI & QUESO DIP *gf*

16

texas red chili, queso, corn tortilla crisps
*ask server for vegetarian option without chili

WHISKEY PICKLE JAR *gf*

17

house-pickled veggies, pickled quail eggs, summer sausage, chili salt rim

SALAD

LONE STAR CHOPPED SALAD

15

cheddar, charred corn, black beans, grape tomatoes, avocado, pickled onions,
crispy corn strips, chopped greens, grilled nopales, poblano ranch

ADD TO SALAD

chicken 9 / brisket 15 / shrimp 11 / salmon* 15

gf GLUTEN-FRIENDLY *vg* VEGAN *n* CONTAINS NUTS/PEANUTS

Gluten-friendly bread available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.

Please notify us of any food allergy. Applicable taxes and service charges will be added.

20% service charge will be added to parties of 8 or more.

SNACKS	
RODEO NACHOS <i>gf</i>	20
queso, charro beans, chili, sausage, pickled jalapeños, sour cream, crushed chicharrón	
HATCH CHILE CHICKEN EMPANADAS	15
cotija cheese, garlic & scallion sour cream	
CARNE ASADA QUESADILLA *	18
carne asada, grilled onions & poblano, chihuahua cheese, sour cream, flour tortillas	
HONKY TONK WINGS	17
served with celery & house ranch tossed in your choice of buffalo butter, tx bourbon bbq or dry bbq rub	
CHICKEN FRIED STEAK BITES *	21
steak, golden fried, white gravy dip, smoked chili honey	
ARMADILLO EGGS	16
crispy cheese-stuffed jalapeños, buttermilk ranch	
BBQ FLATBREAD	21
brisket burnt ends, cheddar, pickled onions, bbq drizzle on toasted flatbread	
MUSHROOM & ONION FLATBREAD	19
garlic, jalapeño, goat cheese	

BAR BITES

SANDWICHES

served with seasoned fries, barbecue chips or slaw

W & R BURGER*

21

44 farms beef, american cheese, applewood-smoked bacon, onion jam, secret sauce, brioche bun

“rodeo-style” add brisket, sausage and spicy bbq 5

CRISPY CHICKEN SANDWICH

20

fried chicken, comeback sauce, lettuce, tomato, brioche

GULF CRAB CAKE SLIDERS

24

jicama, apple slaw, remoulade sauce, creole mustard sauce, butter brioche

BOLOGNA PIMENTO GRILLED CHEESE

19

fried bologna, pimento cheese, lettuce, tomato, pickles

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SIGNATURES

COWBOY TACOS

order 'em by the single, served on griddled flour or corn tortillas *gf*

REDFISH

7

blackened gulf redfish, charred poblano slaw, pickled red onions, poblano ranch, grilled lime

WILD MUSHROOM

6

charred mushrooms, street corn relish, smoked poblano crema, pickled onions, cotija

SMOKED SAUSAGE

6

chopped jalapeño-cheddar sausage, cheddar, bbq onions, mustard crema

BARBACOA

8

slow-braised brisket, chili-lime onions, jalapeños, hot sauce

SWEETS

COWBOY COOKIE SKILLET *n*

12

warm chocolate chip cookie, pecans, butter pecan ice cream

PEACH COBBLER

14

peach bourbon compote, vanilla bean ice cream

*Thanks for spending a moment with us. A good pour,
a good bite, and great company — that's what we're all
about. Come back when you're ready for another round.*

—Team Whiskey & Rye

