

# AUSTIN'S

RESTAURANT & BAR

## COCKTAILS

### IT'S ELECTRIC!

Choose from our original Electric Lemonade, **OR** our blueberry Electric Lemonade 2: Electric Blu-galoo . . . . . 9.9

### PIP'S GIN LIME-AID

Our friend Pip's award winning combination of Hendrick's Gin, Elderflower, fresh squeezed lime & soda . . . . . 9.9

### CEREAL KILLER

Our delicious Rumchata White Russian shaken with Cinnamon Toast Crunch . . . . . 9.9

### BOND, JAMES BOND

Or if you're a die-hard fan this should be called Lynd, Vesper Lynd, but not as catchy I guess...Beefeater Gin, Grey Goose Vodka, Lillet Blanc & lemon. Shaken, not stirred . . . . . 10.9

### WHITE MANDARIN COSMO

Elderflower Liqueur, Orange Vodka & fresh lemon . . . . . 10.9

### KICKIN' MULES

Choose from our Tito's Mule, Pineapple, Blueberry or a Kickin' Kentucky Mule . . . . . 9.9

### THE PINEAPPLE EXPRESS

Our own House-Infused Pineapple Vodka, blah, blah, blah... Also available in Strawberry Pineapple! . . . . . 10.4

### SHAKEN BACON BLOODY MARY

A Tito's Vodka Bloody Mary, with the works. Topped with crispy shrimp & bacon! . . . . . 11.9

### THE DIRTY GOOSE MARTINI

A dirty Grey Goose Vodka martini with our homemade blue cheese-stuffed olives . . . . . 12.5

### APPLE-SAUCED

A Crown Royal Apple Martini, with Canton Ginger, fresh lemon & apple. How do you like them apples? . . . . . 10.9

### TANGY TITO'S CRUSH

The drink you loved as a kid mixed with the drink you love as an adult! An orange, lemon, lime and TANG crush . . . . . 9.9

### TROPICAL ISLAND ICED TEA

A tropical L.I.T. with Vodka, Malibu Rum, Gin, Tequila, Triple Sec, pineapple juice, sour and a splash of coke . . . . . 10.4

### PURPLE RAIN

The drink formerly known as Hendrick's, Cointreau, Elderflower and lime. Served with a sidecar to 'make it rain' . . . . . 10.9

### SOUR POWER

Pucker up to this Sour Patch Kid, Watermelon and Apple martini. Sour. Sweet. Gone . . . . . 10.4

### JALP! NOT ANOTHER MARGARITA!

A spicy margarita made with fresh-sliced jalapeño, ruby red grapefruit, Cointreau and Sauza Hornitos Plata 100% Agave Tequila . . . . . 11.2

### SMOKEY THE BOURBON

A wood-chip smoked Woodford Reserve Old Fashioned with Peychaud's Bitters and burnt orange . . . . . 13.5

### SMOKE 'EM IF YOU GOT 'EM MARGARITA

A smoky, smoked-mezcal margarita with Combier Orange, Milagro Reposado Tequila and burnt orange peel . . . . . 12.5

### ESPRESSO-YO SELF

A premium espresso martini, especially for you . . . . . 11.4  
Too much caffeine? Try our chocolatey Chocolate Martini . . . . . 10.9

### PALOMA WITH A DIPLOMA

Graduate to the next level with this studious mix of fresh-squeezed Grapefruit, Milagro Reposado Tequila, agave, lime and a salt rim . . . . . 11.2

### RUBY SLIPPER

Fresh-squeezed ruby red grapefruit juice, Citrus Vodka and Elderflower Liqueur. If the shoe fits . . . . . 11.2

### WHITE

<b>CANYON OAKS</b> , White Zinfandel (California) . . . . . 32 . . . 8.3
<b>RAYWOOD</b> , Moscato (California) . . . . . 39 . . . 10.3
<b>WASHINGTON HILLS</b> , Riesling (Washington) . . . . . 36 . . . 9.3
<b>SILVER MOKI</b> , Sauvignon Blanc (New Zealand) . . . . . 39 . . . 10.3
<b>VILLA BRICI</b> , Pinot Grigio . . . . . 8.3
<b>CALIFORNIA ROOTS</b> , Chardonnay (California) . . . . . 8.7
<b>KENDALL JACKSON 'V.R.'</b> , Chardonnay (Calif.) . . . . . 46 . . . 12.3

### WINES

<b>PROVERB</b> , Pinot Noir (California) . . . . . 36 . . . 9.3
<b>TISDALE</b> , Merlot (California) . . . . . 32 . . . 8.3
<b>SANTA JULIA</b> , Malbec (Argentina) . . . . . 39 . . . 10.3
<b>CALIFORNIA ROOTS</b> , Cabernet Sauvignon (California) . . . . . 9.3
<b>JOSH CELLARS</b> , Cabernet Sauvignon (California) . . . . . 46 . . . 12.3
<b>STORYPOINT</b> , Cabernet Sauvignon (California) . . . . . 46 . . . 12.3

### RED

MORE BOTTLED WINES ON BACK OF MENU

## SPARKLING WINE/CHAMPAGNE

<b>COMTE DE CHAMBERI</b> , Brut (Spain) . . . . . 37
<b>FREIXENET, BLANC DE BLANCS</b> , Cava Brut (Spain).split 14.3

<b>AVISSI</b> , Prosecco (Italy) . . . . . 39 . . . 10.3
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## BEERS

<b>MILLER LITE</b> (tap) . . . . . 5
<b>YUENGLING LAGER</b> (tap) . . . . . 5
<b>BLUE MOON</b> (tap) . . . . . 6.3
<b>SAM ADAMS SEASONAL</b> (tap) . . . . . 6.3
<b>SLY FOX IPA</b> (tap) . . . . . varies
<b>FEATURE DRAFT</b> (tap) . . . . . varies
<b>BUDWEISER</b> (bottle) . . . . . 5
<b>SIERRA NEVADA PALE ALE</b> (bottle) . . . . . 6.2
<b>HEINEKEN</b> (bottle) . . . . . 6
<b>GUINNESS</b> (bottle) . . . . . 6.4
<b>CORONA</b> (bottle) . . . . . 6
<b>CORONA LIGHT</b> (bottle) . . . . . 6

<b>AMSTEL LIGHT</b> (bottle) . . . . . 6
<b>COORS LIGHT</b> (bottle) . . . . . 5
<b>MICHELOB ULTRA</b> (bottle) . . . . . 5.6
<b>BUD LIGHT</b> (bottle) . . . . . 5
<b>STELLA ARTOIS</b> (bottle) . . . . . 6.4
<b>ANGRY ORCHARD CIDER (GLUTEN FREE)</b> (bottle) . . . . . 6.3
<b>DOGFISH HEAD 60 MIN.</b> (bottle) . . . . . 6.4
<b>VICTORY HOP DEVIL</b> (bottle) . . . . . 6.4
<b>MODELA ESPECIAL</b> (bottle) . . . . . 6.2
<b>HEINEKEN 0.0 (NA)</b> (bottle) . . . . . 6
<b>HARD SELTZER</b> (can, flavor varies) . . . . . varies



# SOUPS & STARTERS

## HOUSE-MADE SOUPS

**Baked Potato** - Topped with bacon & cheddar **6.9**

**Lobster Bisque** - Classic recipe **11.2**

**Feature Soup** - **6.9** (*When Crab & Corn Chowder – 7.9*)

## STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter **8.6**

## BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **12.1**

Half order **8.4**

## CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **16.9**

## SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **13.1**

# SALADS

*GARLIC PEPPERCORN RANCH, HONEY MUSTARD, BLUE CHEESE, 1000 ISLAND, VINAIGRETTES: BALSAMIC, HONEY-LIME, STRAWBERRY BALSAMIC*

## FIELD GREEN SALAD

Romaine, iceberg, croutons, mozzarella cheese, red onion & tomatoes **10.1**

## CAESAR SALAD

Romaine, croutons & parmesan cheese **10.1**

## FIELD GREEN OR CAESAR SALAD ADD ONS

*ADD GRILLED CHICKEN 5.9*

*ADD GRILLED SHRIMP 6.7*

*ADD GRILLED SALMON 9.1*

*ADD SEARED AHI TUNA 9.8*

## COBB SALAD

Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese with garlic peppercorn ranch **17.2**

# HAND HELDS

*CHOOSE A HOUSE SIDE. SUBSTITUTE GLUTEN FREE BUN – 2*

## CHEESEBURGER

100% Angus Burger, cheddar, lettuce, tomato, onion, pickle, signature sauce **14.7**

## VEGGIE BURGER

Brown rice, mushroom & onion patty with lettuce, tomato, onion & a sweet soy glaze (*NOT VEGAN*) **14.2**

## TWISTED BURGER

100% Angus Burger, pepperjack cheese, frizzled onions, twisted slaw & our signature twisted sauce **15.2**

## CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **18.1**

## PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce **14.2**

# KIDS UNDER 12

*CHOOSE BROCCOLI OR ONE HOUSE SIDE (EXCLUDES CHEESE PIZZA). INCLUDES BEVERAGE OR MILK*

MINI DOGS (2) **8.2**

CHEESEBURGER **8.2**

CHICKEN SANDWICH WITH CHEESE **8.2**

GRILLED CHEESE SANDWICH **8.2**

MACARONI & CHEESE **8.2**

## TRADITIONAL BUFFALO WINGS

Lightly breaded and seasoned wings fried and tossed in choice of our homemade buffalo sauce or sweet & spicy sauce **16.1**

## SEARED AHI TUNA

Spice rubbed & seared rare with soy sauce, wasabi & pickled ginger **16**

## TWISTED SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce **13.2**

## PHILLY CHEESESTEAK EGG ROLLS

Homemade egg rolls stuffed “WIT” fried onions, thin-sliced ribeye & cheddar. Served “WIT” a horseradish dipping sauce **13.8**

## SHRIMP COCKTAIL

10 jumbo shrimp, steamed and chilled served with cocktail sauce **15**

## VEGETABLE BOWL

Roasted vegetables (zucchini, squash, carrots, tomatoes, onions, mushrooms & asparagus, *sorry, no substitutions*), steamed asparagus, Bruschetta tomatoes and toast over brown rice with a balsamic reduction drizzle **16**

## APPLE WALNUT SALAD

Spring mix, spinach, chilled chicken, walnuts & onions with a honey-lime vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples **16.2**

## SOUTHERN SALAD

Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese **17.2**

*ADD BLUE CHEESE CRUMBLES – 2*

## CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with Cajun spices, pepperjack cheese, lettuce, tomato, onion & Cajun sauce **14.2**

## PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a ciabatta roll with au jus **16.5**

## GRILLED CHICKEN SANDWICH

Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & side of mayo **14.2**

## THE “IMPOSSIBLE BURGER”

Yes it’s a 100% vegetarian plant based patty and quite possibly the best you ever had...served with Vermont cheddar, lettuce, tomato and onion **15.7**

*(MAKE IT VEGAN, REQUEST NO CHEESE, NO SAUCE, & SUBSTITUTE CIABATTA BUN)*

*20% GRATUITY ADDED TO PARTIES OF 7 OR MORE*

*\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY & SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES. A GLUTEN-FREE MENU IS AVAILABLE FROM YOUR SERVER.*

# STEAKS, PRIME RIB & SHORT RIBS

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES (EXCEPT BRAISED SHORT RIBS)

## PRIME RIB

Available after 4pm until gone.

12 oz. Slow roasted aged prime rib, au jus **32.9**

## MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **32.9**

## CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices **32.9**

## FILET OSCAR

Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce 8 oz. **38.9** 6 oz. **34.6**

## STRIP STEAK

12 oz. Center cut aged striploin **31.8**

# FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

## NORTH ATLANTIC GRILLED SALMON

Simply grilled choose House or Cajun seasoned **24.7**

## CRAB CAKES

Two large lump backfin crab cakes **29.7**

# PASTA & BOWL

CHOOSE ANY 1 HOUSE OR PREMIUM SIDE (EXCEPT PAD THAI BOWL)

## CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **22.8**

## CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs **20.1**

## CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **20.1**

## SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce **21.5**

SUBSTITUTE CHICKEN AT NO CHARGE

# CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

## TEXAS CHICKEN TENDERS

Hand-battered chicken tenders **18.4**

Choice of BBQ, honey mustard or our zesty comeback sauce

## SMOKED PULLED PORK

Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread **18.6**

## ROTISSERIE STYLE CHICKEN

Available after 4:00PM. All day on Sundays. Limited Availability. Half chicken seasoned & slow roasted **17.6**

## CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce **24.5**

## FILET MIGNON

8 oz. Center cut tenderloin **30.9**

6 oz. Center cut tenderloin **26.6**

## BRAISED SHORT RIBS

Our boneless beef short ribs slow roasted & smothered with our homemade Burgundy sauce served with our garlic whipped potatoes. *No temperature requests.* **24.8**

RARE cool, red center

MEDIUM RARE warm, red center

MEDIUM hot, pinkish red center

MEDIUM WELL hot, thin pinkish center-mostly brown throughout

WELL DONE brown throughout

GRILLED MUSHROOMS & ONIONS – 4.5

ADD BLUE CHEESE CRUMBLES – 2

OSCAR: LUMP CRAB MEAT, ASPARAGUS & GARLIC CREAM SAUCE – 8

ADD SHRIMP SKEWER – 9.5

ADD SCALLOP SKEWER – 12.5

## GRILLED SALMON OSCAR

Lump crab meat, asparagus, garlic cream sauce **32.7**

## GRILLED SHRIMP & SCALLOPS

Jumbo shrimp and sea scallops grilled to perfection choose House or Cajun seasoned **27.1**

## ROASTED VEGETABLE PASTA

Zucchini, squash, carrots, tomatoes, onions, mushrooms & asparagus (*sorry, no substitutions*) roasted in garlic oil tossed with linguine, seasoned bread crumbs & shaved parmesan cheese **18.8**

## PAD THAI BOWL

Choose shrimp or chicken in a traditional “Street Vendor” stir fry; sweet and spicy with a citrus finish, egg, carrots, bean sprouts, red peppers, basil and cilantro topped with peanuts tossed with rice noodles

CHICKEN **17.8** SHRIMP **19.2**

SUBSTITUTE BROWN RICE FOR ANY PASTA AT NO CHARGE

SUBSTITUTE GLUTEN FREE PASTA FOR ANY PASTA – 2

## BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs

FULL RACK **25.8** HALF RACK **18.8**

Please ask your server for our Sweet & Spicy “Kicked Up” BBQ Sauce if you want to try something different

## RIB COMBOS

Grilled BBQ Chicken Breast **22.6**

Smoked Pulled Pork **22.6**

Topped with BBQ Sauce

Hand Battered Texas Tenders **23.6**

Choice of BBQ, honey mustard or our zesty comeback sauce

Large Lump Backfin Crab Cake **27.3**

½ RACK OF SLOW

ROASTED “KNIFE & FORK”

DANISH BABY BACK

RIBS AND CHOICE OF:

## HOUSE SIDES 3

COLE SLAW

FRENCH FRIES

CINNAMON APPLES

“MEATY” BAKED BEANS

GARLIC WHIPPED POTATOES

## PREMIUM SIDES 6

CREAMED SPINACH

STEAMED BROCCOLI

SEASONED GREEN BEANS

CHIPOTLE BLACK BEANS & RICE

1LB SEA SALTED BAKED POTATO

(after 4pm, all day Sunday)

SUBSTITUTE FOR ANY HOUSE SIDE – 3

## DELUXE SIDES 7

CAESAR OR FIELD GREEN SALAD

SEASONED ASPARAGUS

FOUR CHEESE MAC & CHEESE

Sharp Cheddar, Pepperjack, Mozzarella & Reggiano dusted with bread crumbs

SUBSTITUTE FOR ANY HOUSE SIDE – 4

SUBSTITUTE FOR ANY PREMIUM SIDE – 1

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE

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# AUSTIN'S

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## RESTAURANT & BAR

### WINES BY THE BOTTLE

*½ price bottles Wednesdays after 4:30pm*

#### WHITES

<b>CANYON OAKS</b> , White Zinfandel (CA) . . . . .	32
<b>RAYWOOD</b> , Moscato (CA) . . . . .	39
<b>WASHINGTON HILLS</b> , Riesling (WA) . . . . .	36
<b>SILVER MOKI</b> , Sauvignon Blanc (Marlborough, New Zealand) . . . . .	39
<b>CA' DEL SARTO</b> , Pinot Grigio (Italy) . . . . .	38
<b>CANYON ROAD</b> , Chardonnay (CA) . . . . .	32
<b>KENDALL JACKSON 'V.R.'</b> , Chardonnay (CA) . . . . .	46
<b>MARKHAM</b> , Chardonnay (Napa Valley) . . . . .	52

#### REDS

<b>PROVERB</b> , Pinot Noir (CA) . . . . .	36
<b>UNCONDITIONAL</b> , Pinot Noir (OR) . . . . .	46
<b>TISDALE</b> , Merlot (CA) . . . . .	32
<b>HOGUE</b> , Merlot (Columbia Valley, WA) . . . . .	41
<b>SANTA JULIA</b> , Malbec (Argentina) . . . . .	39
<b>ALTA VISTA VIVE</b> , Malbec (Argentina) . . . . .	46
<b>CLINE 'ANCIENT VINE'</b> , Red Zin (CA) . . . . .	45
<b>JOSH CELLARS</b> , Cabernet Sauvignon (CA) . . . . .	46
<b>STORYPOINT</b> , Cabernet Sauvignon (CA) . . . . .	46
<b>SEBASTIANI</b> , Cabernet Sauvignon (Sonoma Valley) . . . . .	47
<b>JOEL GOTT</b> , Cabernet Sauvignon (CA) . . . . .	52
<b>FREI BROTHERS RESERVE</b> , Cabernet Sauvignon (CA) . . . . .	62