

## BEER

<b>TEXAS</b>	16 oz	22 oz	<b>AMERICAN CRAFT</b>	16 oz	22 oz	<b>DOMESTIC</b>	16 oz	22 oz
Shiner Bock	5.0	7.0	Blue Moon	5.5	7.5	Bud Light	5.0	7.0
Shiner Blonde	5.0	7.0	Samuel Adams Boston Lager	5.5	7.5	Miller Lite	5.0	7.0
Shiner Hefeweizen	5.0	7.0	Samuel Adams Seasonal	5.5	7.5			
Rahr & Sons Ugly Pug Black Lager	5.5	7.5	Sierra Nevada Pale Ale	5.5	7.5	<b>BOTTLE BEERS</b>		
Ranger Creek Seasonal	5.5	7.5	Woodchuck Hard Cider	5.5	7.5	Coors Light	5.0	
Real Ale Alamo Golden Ale	5.5	7.5	Magic Hat Seasonal	5.5	7.5	Budweiser	5.0	
Real Ale Fireman's #4	5.5	7.5				Michelob Ultra	5.0	
Real Ale Brewhouse Brown	5.5	7.5	<b>IMPORT</b>			Corona	5.5	
Real Ale Rio Blanco Pale Ale	5.5	7.5	Dos Equis	5.5	7.5	Heineken	5.5	
Real Ale Seasonal	5.5	7.5	Stella Artois	5.5	7.5	Bass	5.5	
Real Ale Seasonal	5.5	7.5	Guinness	5.5	7.5			
St. Arnold Elissa IPA	5.5	7.5	Paulner Oktoberfest Marzen	5.5	7.5			
Ziegenbock	5.0	7.0	Stella Artois	5.5	7.5			

\*Beer Flight 5 oz. taster \$2.5 each

\*Any flight of four tasters \$9.0

## WINES BY THE GLASS

### SPARKLING

Mumm Napa, Brut, "Prestige", Napa Valley, NV, CA 9.

### WHITES

Chateau Ste. Michelle, Riesling, Columbia Valley, WA 7.

Meridian Vineyards, Pinot Grigio, CA 9.

Kenwood, Sauvignon Blanc, Sonoma County, CA 9.

Sterling, Chardonnay, "Vintner's Collection", Central Coast, CA 10.

La Crema, Chardonnay, Sonoma Coast, CA 11.

### BLUSH

Beringer, White Zinfandel, CA 6.

### REDS

La Crema, Pinot Noir, Russian River Valley, CA 12.

Clos du Bois, Merlot, North Coast, CA 8.

St. Francis Vineyards, Merlot, Sonoma County, CA 9.

Estancia, Cabernet Sauvignon, Paso Robles, CA 11.

## VELOCITY COCKTAILS

### DULCE RITA 16.

Dulce Vida Reposado, Cointreau, lime juice, simple syrup, Grand Marnier floated

### STRAWBERRY MOJITO 10.

Bacardi Superior

### VELOCITY PUNCH 10.

Midori, Disaranno Amaretto, pineapple juice, orange juice

### PEACH MARGARITA 10.

Jose Cuervo Especial

### COOL RUNNING'S 10.

Bacardi, Midori, Blue Curacao, pineapple juice, lemon juice

### BLUE STREAK 10.

Absolut Citron, Cointreau, fresh lime juice, Blue Curacao, cranberry juice

### HILL COUNTRY COOLER 10.

Hendricks Gin, simple syrup, pomegranate juice, cucumber, lemon

### POMEGRANATE SIDECAR 12.

Grand Marnier, Courvoisier VS

### HIGH VELOCITY

### BLOODY MARY 10.

Absolut Peppar Vodka, housemade bloody mary mix

### SIDE LINE COOLER 10.

Ketel One Vodka, cucumber, lime

### INNOCENTS

### STRAWBERRY LEMONADE 45

### PEACH PALMER 45

## STARTING GAME PLAN

## SAMPLER

Seared ahi sashimi, citrus soy vinaigrette and wasabi 15.00

Grilled lime basted chicken satay, spiced teriyaki dipping sauce 11.00

Hummus dip, crisp vegetables, toasted chick peas and pita bread 10.00

Chicken quesadilla, pepperjack cheese, salsa, guacamole, sour cream 9.00

Country style chicken fingers, honey mustard dip 13.00

Calamari, crispy and simple with Marinara 9.00

Homemade beer battered onion rings, horseradish dipping sauce 10.00

Fully loaded cheese fries with bacon, tomato, green onions and ranch 9.00

A crock of chili-cheese-onions-chips 9.00

Chips and home-made salsa 7.00

Buffalo cheese dip, crispy potato, tortilla chips, and dipping vegetables 8.00

### HIGH VELOCITY SAMPLER TOWER

Two dozen wings\*, four beef and cheddar sliders, four BBQ pork and slaw sliders, fully loaded cheese fries and a stack of onion rings. Dipping sauces and table reinforcements included 45.00

## NACHOS

SAM'S BUFFALO CHICKEN NACHOS, chicken strips, buffalo cheese sauce, blue cheese crumbles and bacon 14.00

Classic cheese nachos loaded with gooey cheddar, spicy jalapeños, olives, tomatoes, green onions, salsa, guacamole and sour cream 10.00

Step it up with chicken 12.00 Texas style Add a heap of chili 12.00

## SANDWICHES

Grilled fish tacos, soft flour tortillas with shredded cabbage, salsa, lime ranch 15.00

Grilled Chicken, lemon olive oil mayo, avocado, garden salad with a light vinaigrette 14.00

Turkey melt, garden salad with light vinaigrette 12.00

"Philly" cheesesteak, shaved beef with onions smothered in provolone 14.00

Chicken BLT wrap, garden salad with light vinaigrette 13.00

Pulled pork, Carolina style slaw and french fries 15.00

Blackened fish sandwich, lemon olive oil mayo, avocado, garden salad with a light vinaigrette 15.00

## SLIDERS & WINGS

### WINGS

Choose humming, singing, screaming, BBQ or teriyaki!

Your choice of blue cheese or cool ranch dipping sauce

12.00 per dozen

### SLIDERS

4 minis served with fries

Mini cheeseburger\* 11.00

BBQ pork and slaw 11.00

## BURGERS

Classic bacon cheese\*, fresh angus burger, aged cheddar, bacon strips on sesame bun 14.00

Mushroom swiss\*, fresh angus burger, swiss cheese, sautéed mushrooms, sesame bun 15.00

BBQ\*, fresh angus burger, onion straws, cheddar cheese and a house made BBQ sauce 15.00

### KIDS MENU

12 and under

All Meals 6.00

Served with one side and a beverage  
Choice of Fries, Carrot Sticks or Fruit

Grilled cheese

Chicken Strips

Bite Sized Burgers

Grilled Chicken on a bun

Mac & Cheese

## SALADS

Seared ahi tuna salad, Asian slaw, mixed greens, soy vinaigrette 17.00

Chicken caesar salad, romaine lettuce, caesar dressing and grilled chicken breast 14.00

Baby spinach salad, crumbled blue cheese, spiced pecans, strawberries, balsamic vinaigrette 10.00

Buffalo chicken salad, grilled or crispy, tossed in buffalo sauce with blue cheese, bacon, tomatoes, celery, carrots, and greens tossed in blue cheese dressing 13.00

Quesadilla salad, a classic cheese quesadilla topped with a Southwestern corn and black bean tossed salad 14.00

Thai beef salad, Asian marinated skirt steak, crispy peppers and ginger dressing 15.00

## SERIOUS PLATES

All serious plates come with a house salad

Catch of the day, fresh, simply grilled, steamed farm to market vegetables  
Market Price

Lime basted chicken breast\*, simply grilled, steamed farm to market vegetables 18.00

Char grilled New York strip, market vegetables 32.00

Shiner bock fish & chips, tartar sauce and coleslaw 17.00

## SWEETS

Our trophy brownie sundae, our signature dessert; rich chocolate brownie topped with vanilla ice cream, whipped cream and hot chocolate fudge sauce 9.00

Strawberries & cake, house made pound cake, towering with fresh strawberries, whipped cream 8.00

Classic key lime pie with whipped cream 8.00

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

An 18% gratuity will be added to parties of 6 or more