

APPETIZERS

BBQ WINGS 12

GRANDPO'S DRY RUB WITH CHOICE OF SWEET OR SPICY SAUCE ON SIDE

BACON WRAPPED ONION RINGS 12

WITH CREAMY SRIRACHA SAUCE

DEVILED EGGS 9

SEE SERVER FOR FLAVOR OF THE WEEK

FRIED PICKLES 9

CRAFT BEER BATTERED

CHILI CON QUESO OR TEXAS STYLE QUESO 9 | 12

SERVED WITH HOMEMADE TORTILLA CHIPS, TEXAS STYLE WITH BRISKET AND FRESH GUACAMOLE

FRESH GUACAMOLE 12

SERVED WITH HOMEMADE TORTILLA CHIPS

FRIED GREEN TOMATOES 10

PANKO BREADED DEEP FRIED GREEN TOMATOES

MIXED PICKLED VEGGIES 10

HOUSE-BRINED SEASONAL MIXED VEGGIES. ASK YOUR SERVER...

SMALL PLATES

TEXAS FRITO PIE 12

BEEF CHILI, CHEESE, SOUR CREAM, AND FRITOS CORN CHIPS

BISCUIT AND GRAVY 9

HOMEMADE BUTTERMILK BISCUIT WITH SAUSAGE COUNTRY GRAVY

CAJUN SHRIMP AND GRITS 14

CAJUN SEASONED SHRIMP WITH PIMENTO CHEESE GRITS

STUFFED POBLANO PEPPER 14

CHOICE OF SMOKED BRISKET OR BBQ PULLED PORK WITH DICED BELL PEPPERS AND TEXAS WHITE CHEESE

SALAD

ADD GRILLED CHICKEN OR BBQ PULLED PORK 6 | 7 EXTRA

SOUTH HOUSE 14

ROASTED DICED SWEET POTATOES, MESCLUN GREENS, GRAPE TOMATOES AND TOASTED PECANS, WITH A BALSAMIC ORANGE DIJON VINAIGRETTE DRESSING

KALE DETOX 15

FINE CHOPPED KALE, BROCCOLI CROWNS, CAULIFLOWER, CARROTS, SLICED TOASTED ALMONDS, SUNFLOWER SEEDS, DRIED CRANBERRIES, AND PARSLEY, WITH A LEMON VINAIGRETTE DRESSING

CANDIED WALNUT GREEN APPLE 15

ARUGULA, GREEN APPLES, CANDIED WALNUTS, WARM PANKO GOAT CHEESE BITES, WITH A SPICED APPLE CIDER VINAIGRETTE DRESSING

CESAR CHAVEZ 13

ROMAINE, ROASTED CORN, TOMATOES, BLACK BEANS, TORTILLA STRIPS, COTIJA CHEESE WITH A SOUTHWEST CHIPOTLE CASESAR DRESSING

ON THE SOUTHERN SIDE

MAC N' CHEESE 7

JALAPEÑO CHEDDAR CORNBREAD 8

ONION RINGS 7

POTATO SALAD 7

RANCH STYLE OR BORRACHO BEANS 7

FRIED OR SPICY OVEN ROASTED OKRA 7

SERVED WITH A REMOULADE SAUCE

HOUSE-MADE DIPPING SAUCES 1.50

REMOULADE

-OR-

LIME HORSERADISH CILANTRO AOILI

MASHED POTATOES 7

FRENCH FRIES 7

SWEET POTATO FRIES 7

SOUTHERN COLLARD GREENS 8

STEAMED BROCCOLI 7

GREEN BEANS 7

HOUSE GARDEN SALAD 7

MIXED FIELD GREENS, CHERRY TOMATOES, RED ONIONS, CUCUMBERS AND FETA WITH A LEMON-PEPPER VINAIGRETTE

DESSERTS

PECAN PIE 8

CHOCOLATE CHIP BREAD PUDDING WITH CARAMEL SAUCE 8

SOUTHERN-STYLE BANANA PUDDING 8

WITH NILLA WAFERS AND WHIPPED CREAM

BLUEBERRY COBBLER CRUMBLE 8

A LA MODE 1.5

BETWEEN THE BREAD

ALL BEEF BURGERS ARE A HOUSE BLEND OF CHUCK AND BRISKET AND CAN BE SUBSTITUTED FOR CHICKEN OR VEGGIE BURGER FOR NO ADDITIONAL CHARGE - SERVED WITH FRIES OR SUBSTITUTE SWEET POTATO FRIES 1

ADDITIONAL TOPPINGS: FRIED EGGS 1.50 | CARMELIZED ONIONS 1.50 | SALSA 1 | BACON 1.50 | MASHED BLACK BEANS 1 | GUACAMOLE 1.50 | MAKE IT MESSY 2 | HOUSE-MADE BUTTERMILK RANCH .50

VERDE BURGER 15

BEEF, GUACAMOLE, PICO DE GALLO, AND CHEDDAR CHEESE

SMOKEY SALMON SANDWICH 16

PULLED SALMON, AVOCADO SPREAD, ARUGULA, SLICED TOMATO, AND GOAT CHEESE ON MULTI GRAIN BREAD. SERVED WITH A SIDE SALAD

BARTON SPRINGS BURGER 17

BEEF, BLUE CHEESE SPREAD, HONEY-BLACK PEPPER SLAB BACON, TOPPED WITH SWEET POTATO CHIPS

SMOKED HOUSE BRISKET SANDWICH 15

DILL PICKLES, ONIONS AND BBQ SAUCE

BBQ PULLED PORK SANDWICH 13

DILL PICKLES AND COLESLAW

CHOPPED SMOKED BRISKET MAC N' CHEESE 14

WITH BBQ SAUCE

SOUTH HOUSE BEAN BURGER 15

BEEF, MASHED BLACK BEANS, PEPPER JACK, FRITOS, AND SALSA

BUFFALO CHICKEN SANDWICH 15

BUTTERMILK FRIED BONELESS CHICKEN BREAST TOSSED IN BUFFALO SAUCE TOPPED WITH BLUE CHEESE SLAW

SMOKED BBQ CHICKEN SANDWICH 14

WITH SAUTEED BBQ ONIONS, BACON, PEPPER JACK, AND GUACAMOLE SPREAD

BOSS' REUBEN 14

PASTRAMI, SWISS CHEESE, SAUERKRAUT AND THOUSAND ISLAND DRESSING

WILDFIRE BURGER 15

FRIED JALAPENO, BACON, PEPPER JACK AND CHIPOTLE AIOLI

PLAIN AND SIMPLE BURGER 14

BEEF, LETTUCE, TOMATO, AND ONION

CHOPPED SMOKED BBQ JACK FRUIT SANDWICH 16

SMOKED JACK FRUIT, HOUSE-BRINED PICKLED GREEN TOMATOES WITH HONEY-CITRUS COLESLAW

FRIED SHRIMP PO'BOY 15

FRIED SHRIMP, HOUSE-BRINED PICKLED GREEN TOMATOES WITH A SPICY REMOULADE COLESLAW

BIG SOUTH

BUTTERMILK FRIED CHICKEN 22

GRILLED CORN ON THE COB AND POTATO SALAD

SMOKED ST LOUIS BBQ RIBS 23

½ RACK SERVED WITH POTATO SALAD

SALMON 21

GRILLED SALMON, GRILLED SUGAR SNAP SNOW PEAS, BLACK SESAME SEEDS, WITH A MISO SESAME GINGER DRESSING

PAN SEARED SCALLOPS 23

PAN SEARED SCALLOPS WITH A WHITE WINE REDUCTION SERVED WITH GARLIC AND PARSLEY ZUCCHINI NOODLES RIMMED WITH A CAULIFLOWER PUREE

PORK CHOP 25

GRILLED PORK CHOP TOPPED WITH SMOKED BOURBON MAPLE GLAZED APPLES SERVED WITH MASHED POTATOES

COUNTRY FRIED STEAK 22

COUNTRY GRAVY, FRESH GREEN BEANS, AND MASHED POTATOES

SMOKED BEEF BRISKET PLATE 24

SERVED WITH CHOICE OF 2-SIDES

RIBEYE STEAK 28

GRILLED CUMIN-DUSTED RIBEYE STEAK SERVED WITH AU GRATIN POTATOES AND A STUFFED BLUE CHEESE AND BACON TOMATO. ADD: PEPPERCORN SAUCE OR BLUE CHEESE & BALSAMIC GLAZE 1.50

LEMON PEPPER SHRIMP SKEWERS 18

GRILLED SHRIMP SKEWERS SERVED WITH YELLOW RICE AND CORN ON THE COB

TABASCO CHEDDAR FRIED OR BLACKENED CATFISH 18

CORNBREAD ENCRUSTED OR BLACKENED CATFISH WITH FRENCH FRIES AND TARTAR SAUCE

BBQ PLATTER 28

BRISKET, KIELBASA SAUSAGE, PORK RIBS SERVED WITH RANCH STYLE BEANS, HOUSE-BRINED COLESLAW, PICKLES & ONIONS, AND SWEET & SPICY BBQ SAUCE WITH A SLICE OF WHITE BREAD

*WE SERVE MEYERS ALL NATURAL GRASS-FED BEEF BRISKET AND FREE RANGE CHICKEN

.....ASK ABOUT OUR



SEASONAL DESSERTS

VEGETARIAN OPTION AVAILABLE

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

SPECIALTY COCKTAILS

- ROLLING STONED 13**
MONTELOBOS MEZCAL, CHOYA YUZU, APEROL, APRICOT, ANGOSTURA BITTERS
- AGAVE DREAMS 13**
SIEMPRE SOTOL, AZTECA AZUL TEQUILA, LAVENDER AND PINK PEPPERCORN HOUSE-MADE SYRUP, FRESH LIME AND PINEAPPLE
- DOWNTOWN TIKI 13**
RUMHAVEN COCONUT RUM, URUAPAN CHARANDA, RHUBARB, LEMON, PINEAPPLE, FRESH MINT AND NUTMEG
- THE DETOX 13**
HENDRICKS GIN, ALOE VERA, FRESH LEMON, ROSE HIBISCUS TINCTURE, HIMALAYAN PINK SEA SALT AND CAYENNE PEPPER
- PEACH BASIL MULE 13**
KETEL ONE PEACH ORANGE BLOSSOM VODKA, FRESH BASIL AND LEMON, ORANGE BITTERS AND GINGER BEER
- WATERMELON & CUCUMBER GRIA 13**
LILLET ROSE, PINOT GRIGIO, FRESH WATERMELON & CUCUMBER, ORANGE AND BLOSSOM WATER
- PRIVATE STASH 13**
WOODFORD RESERVE RYE, HOUSE-MADE STRAWBERRY HIBISCUS SYRUP, FRESH LEMON, ANGSOTURA BITTERS AND EGG WHITE
- BUZZED 13**
MONKEY 47 GIN, HOUSE-MADE JALAPENO SYRUP, FRESH LIME, GRAPEFRUIT AND SZECHUAN BUZZ BUTTON
- LULU #5 13**
HERRADURA BLANCO TEQUILA, FRESH LIME & HONEY, BITTER TRUTH VIOLET, GRAPEFRUIT AND SELTZER
- BEET ME TO THE PUNCH 13**
BROCKMANS GIN, FIGENZA VODKA, HOUSE-MADE FRESH BEET JUICE, CRANBERRY, FRESH LEMON AND BASIL
- SOUTH CRASTA 13**
TORRES 10 YEAR BRANDY, LUXARDO MARASCHINO, BROVO ORANGE CURUCAO, ORANGE BITTERS, ANGOSTURA BITTERS, CANE SUGAR AND FRESH LEMON
- SMOKED OLD FASHIONED 13**
FOUR ROSES BOURBON, HOUSE-MADE HICKORY MESQUITE SMOKED ORANGE SYRUP, ANGOSTURA AND ORANGE BITTERS
- MIDNIGHT MOJITO 13**
SAILOR JERRY SPICED RUM, FRESH MUDDLED MINT, ORANGE, STRAWBERRY, LIME AND LEMON-LIME SODA
- THE SOUTH HOUSE 13**
UNCLE VAL'S BOTANICAL GIN, ST-GERMAIN ELDERFLOWER, TONIC, GRAPEFRUIT AND PEYCHAUDS BITTERS
- PURPLE HAZE 13**
JALAPEÑO INFUSED ESPOLÓN REPOSADO TEQUILA, CHAMBORD, BLACKBERRY, RASPBERRY, LIME AND AGAVE
- DEALERS CHOICE 13**
CHOOSE YOUR SPIRIT, FLAVOR PROFILE, AND WE WILL CREATE SOMETHING TO YOUR LIKING.
- CHAMPAGNE COCKTAIL FOR THE TABLE (TABLE SERVICE ONLY) 28**
BUCKET OF CHAMPAGNE AND FRESH FRUIT WITH DAILY HOUSE-MADE COCKTAIL BLEND SYRUP

BEVERAGES

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|--|----------------------------------|
| BIG RED 3.50 | HOUSE SODA 3 |
| RED DIAMOND SWEET & UNSWEET TEA 3 | COLA, DIET COLA, |
| COFFEE 3.50 | ROOT BEER, LEMON-LIME, |
| REGULAR AND DECAF | CLUB SODA, GINGER ALE |
| HOT TEA 3.50 | AND CRAN-SODA |
| | JUICE 3 |
| | LEMONADE, CRANBERRY, GRAPEFRUIT, |
| | PINEAPPLE AND ORANGE |

SOUTH HOUSE HAPPY POUR
SELECT BEER, WINE, AND LIQUOR



MONDAY - SUNDAY 4-7 PM
SPECIALTY COCKTAILS EXCLUDED

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

BEER

DRAFT ...ASK ABOUT OUR SEASONAL SPECIALS

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| 7 AUSTIN EASTCIDERS AUSTIN, TX - 5.0% | GUINNESS IRELAND - 4.0% | 7 |
| 6 *BLUE MOON GOLDEN, CO - 5.4% | *DOS EQUIS MEXICO - 4.3% | 6 |
| 7 *BROOKLYN SEASONAL BROOKLYN, NY - 5.5% | LAGUNITAS IPA CALIFORNIA - 6.2% | 7 |
| 6 *YUENGLING LAGER POTTSVILLE, PA - 4.4% | *SHINER BOCK SHINER, TX - 4.4% | 6 |
| 5 *COORS LIGHT GOLDEN, CO - 4.2% | SOUTH HOUSE IPA SHINER, TX - 6.0% | 6 |
| | *YUENGLING LAGER POTTSVILLE, PA - 4.4% | 6 |

CAN

- | | | |
|---|---|---|
| 6 AUSTIN EASTCIDERS AUSTIN, TX - 5.0% | *MODELO ESPECIAL MEXICO - 4.4% | 5 |
| 6 AUSTIN EASTCIDERS PINEAPPLE AUSTIN, TX - 5.0% | *NARRAGANSETT LAGER PROVIDENCE, RI - 5.0% | 5 |
| 6 BREW FREE OR DIE IPA SAN FRANCISCO, CA - 5.2% | *PABST BLUE RIBBON LOS ANGELES, CA - 5.7% | 4 |
| 6 BROOKLYN LAGER BROOKLYN, NY - 5.2% | SIERRA NEVADA PALE ALE N. CAROLINA - 5.6% | 6 |
| 6 DALE'S PALE ALE LYONS, CO - 6.5% | *SHINER BOCK SHINER, TX - 4.4% | 5 |
| 6 HARPOON IPA BOSTON, MA - 5.9% | SIX POINT CRISP BROOKLYN, NY - 5.4% | 6 |
| 6 *HEINEKEN NETHERLANDS - 5.4% | TERRAPIN HI-5 IPA GEORGIA - 5.9% | 6 |
| 8 KEYSTONE LIGHT | *TECATE MEXICO - 4.6% | 6 |
| TALL BOY (24oz) COLORADO - 4.1% | WHITE RASCAL BELGIAN BOULDER, CO - 5.6% | 6 |
| 6 MAMA'S YELLA PILS LYONS, CO - 5.3% | *MILLER HIGH LIFE MILWAUKEE, WI - 4.6% | 6 |

BOTTLE

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| 6 ABITA PURPLE HAZE ABITA SPRINGS, LA - 4.2% | FLYING DOG 8 | |
| 7 ALLAGASH WHITE PORTLAND, ME - 5.1% | RAGING BITCH FREDERICK, MD - 8.0% | |
| 7 ANCHOR STEAM SAN FRANCISCO, CA - 4.9% | *LONE STAR TEXAS - 4.7% | 5 |
| 5 *MILLER LITE MILWAUKEE, WI - 4.2% | MILLER HIGH LIFE PONY MILWAUKEE, WI - 4.6% | 2 |
| 5 *COORS BANQUET GOLDEN, CO - 5.0% | PACIFICO MEXICO - 4.7% | 6 |
| 6 *CORONA EXTRA MEXICO - 4.6% | ROGUE DEAD GUY NEWPORT, OR - 8.2% | 7 |
| 6 *CORONA LIGHT MEXICO - 4.5% | SESSION LAGER HOOD RIVER, OR - 5.1% | 6 |
| 9 DOGFISH 90 MIN IPA MILTON, DE - 9.0% | STONE IPA CALIFORNIA - 6.9% | 7 |
| 7 FOUNDERS ALL DAY IPA MICHIGAN - 4.7% | SOL MEXICO - 4.5% | 6 |
| | CHIMAY TRIPLE BELGIUM - 8.0% | 9 |

WINE

SPARKLING & ROSÉ

- CHAMPAGNE, VUEVE CLUQUOT (FRANCE) 90
- PROSECCO, LALUCA (ITALY) 10
- SPARKLING ROSÉ, BOUSQUET (MENDOZA, ARGENTINA) 12 | 44
- ROSÉ, BARON DE LEY (SPAIN) 8 | 26
- BLANC DE BLANCS BRUT, CHARLES DE FERÉ 'JEAN LOUIS' CUVEE 8 | 30 (FRANCE)

WHITE

- SAUVIGNON BLANC, KATO (NEW ZEALAND) 8 | 30
- MOSCATO, CANYON ROAD (CALIFORNIA) 8 | 30
- RIESLING, RAVENNA (WASHINGTON) 8 | 30
- ALBARINO, MARTIN CODAX (SPAIN) 12 | 42
- *PINOT GRIGIO, CA' DONINI (ITALY) 8 | 30
- *CHARDONNAY, HANGING VINE (CALIFORNIA) 8 | 30

RED

- CABERNET SAUVIGNON, SUBSTANCE (WASHINGTON) 12 | 45
- *CABERNET SAUVIGNON, TUNNEL OF ELMs (NAPA, CALIFORNIA) 8 | 28
- MERLOT, EDNA VALLEY (CALIFORNIA) 12 | 42
- PINOT NOIR, BACKHOUSE (NAPA, CALIFORNIA) 8 | 30
- *MALBEC, ASTICA (ARGENTINA) 8 | 30
- PROXIMO RIOJA (SPAIN) 12 | 44