

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 8 | 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

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 12**
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 13
ROASTED DICED SWEET POTATOES, MESCLUN GREENS, GRAPE TOMATOES AND TOASTED PECANS, WITH A BALSAMIC ORANGE DIJON VINAIGRETTE DRESSING

KALE DETOX 14
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 14
ARUGULA, GREEN APPLES, CANDIED WALNUTS, WARM PANKO GOAT CHEESE BITES, WITH A SPICED APPLE CIDER VINAIGRETTE DRESSING

CESAR CHAVEZ 12
ROMAINE, ROASTED CORN, TOMATOES, BLACK BEANS, TORTILLA STRIPS, COTIJA CHEESE WITH A SOUTHWEST CHIPOTLE CASESAR DRESSING

ON THE SOUTHERN SIDE

FRIED OKRA 7	MASHED POTATOES 7
MAC N' CHEESE 7	FRENCH FRIES 7
ONION RINGS 6	SOUTHERN COLLARD GREENS 7
POTATO SALAD 7	STEAMED BROCCOLI 7
RANCH STYLE BEANS 7	GREEN BEANS 7
JALAPEÑO CHEDDAR CORNBREAD 7	

❖ VEGETARIAN OPTION AVAILABLE

BETWEEN THE BREAD

ALL BEEF BURGERS ARE A HOUSE BLEND OF SHORT RIB & RIBEYE AND CAN BE SUBSTITUTED FOR CHICKEN OR VEGGIE BURGER FOR NO ADDITIONAL CHARGE - SERVED WITH FRIES
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

- VERDE BURGER 14**
BEEF, GUACAMOLE, PICO DE GALLO, AND CHEDDAR CHEESE
- SMOKEY SALMON SANDWICH 15**
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 BRISKET MAC N' CHEESE 14**
WITH BBQ SAUCE
- SOUTH HOUSE BEAN BURGER 13**
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 14**
FRIED JALAPENO, BACON, PEPPER JACK AND CHIPOTLE AIOLI
- PLAIN AND SIMPLE BURGER 13**
BEEF, LETTUCE, TOMATO, AND ONION

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 20**
GRILLED SALMON, GRILLED SUGAR SNAP SNOW PEAS, BLACK SESAME SEEDS, WITH A MISO SESAME GINGER DRESSING
- KING RANCH CASSEROLE 15**
CREAMY BAKED CASSEROLE WITH BBQ PULLED CHICKEN, DICED PEPPERS, ONIONS, GARLIC, TORTILLA STRIPS, AND LAYERED SHREDDED CHEDDAR CHEESE. SERVER WITH CHOICE OF 1-SIDE
- PORK CHOP 24**
GRILLED PORK CHOP WITH BOURBON SPICED MAPLE 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 STUFFED BLUE CHEESE TOMATOES
- LEMON PEPPER SHRIMP SKEWERS 18**
GRILLED SHRIMP SKEWERS SERVED WITH YELLOW RICE AND CORN ON THE COB
- TABASCO CHEDDAR FRIED CATFISH 18**
CORNBREAD ENCRUSTED CATFISH WITH FRENCH FRIES AND TARTAR SAUCE

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

.....ASK ABOUT OUR



SEASONAL DESSERTS

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

SPECIALTY COCKTAILS

SMOKE JUMPER 13

HIGHWEST CAMPFIRE WHISKEY, POIRE WILLIAMS PEAR EAU DE VIE BRANDY, CYNAR 70, GRAPEFRUIT, LAPSANG SOUCHONG TEA INFUSED RAW HONEY SYRUP, CARDAMOM BITTERS

VELVET 13

PLYMOUTH GIN, ANTICA SWEET VERMOUTH, FIG, EARL GREY TEA SYRUP, LEMON, FOAM, CHOCOLATE BITTERS

THE BLEND 13

WOODY CREEK GIN, HARTLEY & GIBSON OLOROSO SHERRY, CHERRY HEERING, LEMON, EUCALYPTUS JASMINE DARJEELING TEA GOLDEN RAISIN APRICOT ORANGE PEEL VANILLA SYRUP

LA TIERRA 13

RIAZUL ANEJO TEQUILA, APEROL, MARTINI ROSSI BIANCO VERMOUTH, GINGER BLACK PEPPERCORN SYRUP, LEMON, ANGOSTURA BITTERS

ARTESANAL MAESTRO MULE 13

BRUXO JOVEN MEZCAL, ORANGE, CINNAMON, ANGOSTURA BITTERS, GINGER BEER

BOHEMIAN 13

FOUR ROSES BOURBON, SAGE VERMONT MAPLE SYRUP, LEMON, NUTMEG

THE GOLDEN ELIXIR 13

COPPER & KINGS APPLE BRANDY, TURMERIC CARDAMOM NUTMEG CINNAMON SYRUP, COCONUT MILK, GOLD FLAKE, ANGOSTURA BITTERS

MODERN MERCHANT 13

PEPPERMINT TEA INFUSED KROGSTAD AQUAVIT, ROSEMARY HONEY SYRUP, LEMON, BLACK PEPPER

VIVA LA DIPSO 13

DIPLOMATICO RESERVA DARK RUM, ROASTED PISTACHIO ORGEAT SYRUP, LIME, CHOCOLATE

GOOD LIBATIONS 13

TURMERIC INFUSED ABSOLUT ELYX, CHAI ROOIBOS TEA SYRUP, LIME, ANISE

LULU #2 CHAI 13

PAULO VIEJO RUM, BLACK TEA, CHAI TEA, CARDAMOM, VANILLA, GINGER, TORCHED CINNAMON, MILK

PURPLE HAZE 13

JALAPENO INFUSED ESPOLON REPOSADO TEQUILA, CHAMBORD, BLACKBERRY, RASPBERRY, LIME, AGAVE

MIDNIGHT MOJITO 13

SAILOR JERRY SPICED RUM, MINT, ORANGE, STRAWBERRY, LIME, LEMON LIME SODA

SMOKED OLD FASHIONED 13

OLD FORESTER BOURBON, MESQUITE HICKORY SMOKED ORANGE SYRUP, ANGOSTURA BITTERS, ORANGE ZEST

THE SOUTH HOUSE 13

UNCLE VALS BOTANICAL GIN, ST GERMAIN ELDERFLOWER, TONIC, GRAPEFRUIT, PEYCHAUDS BITTERS

DEALERS CHOICE 13

CHOOSE YOUR SPIRIT, FLAVOR PROFILE, AND WE WILL CREATE SOMETHING TO YOUR LIKING.

BEVERAGES

BIG RED 3

RED DIAMOND SWEET & UNSWEET TEA 3

COFFEE 3.50

REGULAR AND DECAF

HOT TEA 3.50

HOUSE SODA 3

COLA, DIET COLA,
ROOT BEER, LEMON-LIME,
CLUB SODA, GINGER ALE,
CRAN-SODA, ORANGE

JUICE 3

LEMONADE, CRANBERRY

BEER

DRAFT

...ASK ABOUT OUR SEASONAL SPECIALS

7 AUSTIN EASTCIDERS AUSTIN, TX - 5.0%

6 *BLUE MOON GOLDEN, CO - 5.4%

7 *BROOKLYN SEASONAL BROOKLYN, NY - 5.5%

5 *COORS LIGHT GOLDEN, CO - 4.2%

7 FAT TIRE COLORADO - 5.2%

GUINNESS IRELAND - 4.0% 7

*MODELO ESPECIAL MEXICO - 4.4% 6

LAGUNITAS IPA CALIFORNIA - 6.2% 7

*SHINER BOCK SHINER, TX - 4.4% 6

SOUTH HOUSE IPA SHINER, TX - 6.0% 6

*YUENGLING LAGER POTTSVILLE, PA - 4.4% 6

CAN

6 AUSTIN EASTCIDERS AUSTIN, TX - 5.0%

6 AUSTIN EASTCIDERS PINEAPPLE AUSTIN, TX - 5.0%

6 BREW FREE OR DIE IPA SAN FRANCISCO, CA - 5.2%

6 BRONX PALE ALE BRONX, NY - 6.7%

6 BROOKLYN LAGER BROOKLYN, NY - 5.2%

6 DALE'S PALE ALE LYONS, CO - 6.5%

6 HARPOON IPA BOSTON, MA - 5.9%

6 *HEINEKEN NETHERLANDS - 5.4%

6 KEYSTONE LIGHT

TALL BOY COLORADO - 4.1%

6 MAMA'S YELLA PILS LYONS, CO - 6.3%

5 *MILLER HIGH LIFE MILWAUKEE, WI - 4.6%

*MODELO ESPECIAL MEXICO - 4.4% 5

*NARRAGANSETT 5

LAGER PROVIDENCE, RI - 5.0%

*PABST BLUE RIBBON LOS ANGELES, CA - 5.7% 4

PILSNER URQUELL 8

TALL BOY CZECH - 4.4%

*SHINER BOCK SHINER, TX - 4.4% 5

SIX POINT CRISP BROOKLYN, NY - 5.4% 6

TERRAPIN HI-5 IPA GEORGIA - 5.9% 6

*TECATE MEXICO - 4.6% 5

TECATE LIGHT MEXICO - 3.9% 6

WHITE RASCAL BELGIAN BOULDER, CO - 5.6% 6

BOTTLE

6 ABITA PURPLE HAZE ABITA SPRINGS, LA - 4.2%

7 ALLAGASH WHITE PORTLAND, ME - 5.1%

7 ANCHOR STEAM SAN FRANCISCO, CA - 4.9%

9 CHIMAY TRIPLE BELGIUM - 8%

5 *COORS BANQUET GOLDEN, CO - 5.0%

6 *CORONA EXTRA MEXICO - 4.6%

6 *CORONA LIGHT MEXICO - 4.5%

9 DOGFISH 90 MIN IPA MILTON, DE - 9.0%

FLYING DOG 8

RAGING BITCH FREDERICK, MD - 8.0%

*LONE STAR TEXAS - 4.7% 5

MILLER HIGH LIFE PONY MILWAUKEE, WI - 4.6% 2

PACIFICO MEXICO - 4.7% 6

ROGUE DEAD GUY NEWPORT, OR - 6.2% 7

SESSION LAGER HOOD RIVER, OR - 5.1% 6

STONE IPA CALIFORNIA - 6.9% 7

WINE

SPARKLING & ROSÉ

CHAMPAGNE, VUEVE CUQUOT (FRANCE) 24 | 90

PROSECCO, LALUCA (ITALY) 10

CAVA, YA CUVÉE (SPAIN) 10 | 38

SPARKLING ROSÉ, JCB #69 (FRANCE) 11 | 42

ROSÉ, LOUIS BERNARD (FRANCE) 10 | 38

PINK MOSCATO, TOSTI (ITALY) 10 | 36

WHITE

SAUVIGNON BLANC, KATO (NEW ZEALAND) 8 | 30

RIESLING, RAVENNA (WASHINGTON) 8 | 30

ALBARINO, MARTIN CODAX (SPAIN) 12 | 42

TORRONTES, BODEGAS SAN HUBERTO (SPAIN) 8 | 32

*PINOT GRIGIO, CA' DONINI (ITALY) 8 | 30

*CHARDONNAY, HANGING VINE (CALIFORNIA) 8 | 30

RED

CABERNET SAUVIGNON, SUBSTANCE (WASHINGTON) 12 | 45

*CABERNET SAUVIGNON, ROUNDHILL (CALIFORNIA) 8 | 30

PINOT NOIR, BRIDLEWOOD (CALIFORNIA) 8 | 32

*PINOT NOIR, THREE THIEVES (CALIFORNIA) 8 | 30

*MALBEC, ASTICA (ARGENTINA) 8 | 30

VINA REAL RIOJA (SPAIN) 12 | 42

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