

STARTERS

Jumbo Gulf Shrimp Cocktail

Mexican white shrimp, horseradish, cocktail sauce Six 15.75 Twelve 23.95

Spicy Cowboy Shrimp

Chile pepper-butter sauce four 14.75 six 21.95

Wrangler Calamari with Fried Jalapeno

Flash fried and served with Tartar and Marinara sauces 14.95

Hand Battered Onion Rings

Lightly breaded colossal onions, steak sauce, ranch 11.45

Shoot 'em Up Shrimp

Panko breaded and lightly fried 15.95

Barbecued Ribs

Smoked low and slow four 10.95 six 14.25

Calf Fries, (Rocky Mountain Oysters)

Served with cream gravy 11.95

Cattlemen's Wings

Honey Chipotle or Spicy Cowboy sauce 13.95

Fried Mushrooms

Marinated then breaded. Served with Ranch dipping sauce 11.50

SOUPS & SALADS

Cream of Potato

Bacon, chive, cheddar, fresh cream Bowl 6.95 Cup 5.95

Soup du Jour

Chef's selection of seasonal ingredients Bowl 6.95 Cup 5.95

Grilled Club Steak Salad

Chopped salad greens or Caesar, choice of dressing 21.95

Garden Salad

Mixed greens, tomato, cucumber, carrot, red onion, croutons 5.75

Caesar Salad

Chopped hearts of Romaine, parmesan, croutons, Caesar dressing 5.75



28 Day Aged USDA Prime Steaks.

Proudly Raised at the Four 6666 Ranch, Guthrie, Texas

Cattlemen's Porterhouse

24 ounces, guaranteed to satisfy the heartiest appetite 61.95

Cowboy Bone-In Rib Eye

20 ounces, for the connoisseur of rib eye 59.95

Bone-In New York Strip

16 ounces, our finest strip 57.95

Center Cut "Rose of Texas" Filet Mignon

9-ounce 55.95

6-ounce 39.95

Texas T-Bone

16 ounces, A Texas favorite 48.95

Trail Boss Favorite Ribeye Steak

Thick Cut 14-ounce 51.95

Stockman's Sirloin

11-ounce, top sirloin 34.95

K.C. Strip

13-ounces, a great steak to remember 46.95

New York Strip

10-ounces, for the smaller appetites 38.95

OTHER SIDE OF THE PASTURE

Twin Grilled Pork Chops

Black Berkshire hog, applesauce 29.95

Barbecued Spareribs

Fall apart tender Full Slab 32.95 Half Slab 21.95

Chicken Fried Steak

With country gravy 21.95

Chopped Beef Sirloin Steak

Topped with grilled onions and brown gravy 20.50

Pasta Alfredo

Slow simmered parmesan cream sauce 20.50

add shrimp or chicken 7.95

Steak & Lobster

9-ounce filet mignon, cold water lobster tail, warm butter 74.95

Jumbo Shrimp

Grilled or fried 31.95

Lobster Tail

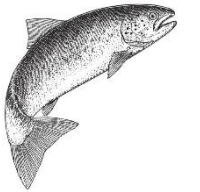
9-ounce cold water tail with warm drawn butter 53.95

Grilled Alaskan Salmon

Center cut fillet, lemon-caper butter sauce 31.95

Farm Raised Catfish

Grilled, blackened or fried 24.95



Add To Your Steak

Single Lobster Tail 41.50

Barbecued Ribs (3) 7.95

Grilled or Fried Shrimp (3) 11.95

Steak Sauces

Chimichurri, Gorgonzola, Bearnaise

Cognac-Peppercorn, Arbol Steak 3.95

MARKET FRESH SIDES

Wine Simmered Mushrooms large 8.95 small 6.95

Broccoli 6.25

Green Beans 6.25

Spinach 6.25

Baked Potato with the Works 6.25

Horseradish Mashed Potatoes 6.25

Mashed Potatoes 6.25

Loaded Cowpoke Taters 11.75

French Fries 6.25

Corn 6.25

Asparagus 6.25

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

"In wine there is wisdom, in beer there is freedom, and in water there is bacteria." - Benjamin Franklin

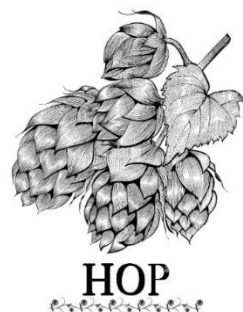


ON TAP

Modelo Especial, Pilsner, Mexico	8
Coors Light, Pilsner, Golden, Colorado	7
Revolver Blood & Honey, Texas Ale, Granbury, Texas	9
Bud Light, Pilsner, St. Louis, Missouri	7
Shiner Bock. American Dark Lager, Shiner, Texas	7
Michelob Ultra, American Lager, St. Louis, Missouri	7
6666 Brewery, Amber Ale, Guthrie, Texas	8
Yuengling Brewery, American Lager, Pottsville, PA	8
Wild Acre Brewery, Texas Blonde, Ft. Worth, Texas	8
Ballast Point 'Sculpin' IPA, San Diego, CA	9
Peticolas, "Sit Down or I'll Sit You Down" Imperial IPA	9
Seasonal Drafts – Ask your Server for Details	MKT

BOTTLES & CANS

Bud Light	5.25	Dos XX Lager	6.75
Coors Light	5.25	Dos XX Amber	6.75
Miller Lite	5.25	Corona Extra	6.75
Budweiser	5.25	Corona Premier	5.50
Yellow Jackets	5.25	Mich Ultra	5.25
Lone Star	5.25	Yuengling Flight	5.50
Shiner	5.50	Angry Orchard	6.75
Heineken	6.75	Austin Eastciders	6.75
Modelo Especial	6.75	Hard Seltzers	6.00



Wine Varietals and Vineyards

Champagne

J Vineyards Cuvee, CA		75
Unshackled Sparkling Rose, CA	12	48
Veuve Clicquot Brut Yellow Label, France		180
Mionetto, Prosecco, Italy	11	45

Pinot Grigio

Ruffino "Lumina" Italy		32
Barone Fini, Italy	9	32

Sauvignon Blanc

Alpha Omega 1155 Vineyard, California		58
Tolosa, Edna Valley, CA	15	60
White Haven, Marlborough, NZ	13	52

Chardonnay

Simi, Sonoma, CA	12	48
La Crema Monterey, Sonoma, CA	10	38
Raymond Reserve, Napa Valley, CA		80
Rombauer "Carneros", California		75
Far Niente Reserve, Napa Valley, CA		90

Pinot Noir

Elouan, Willamette Valley, OR	15	60
Tolosa Heritage, Edna Valley, California		80
The Harrison, Willamette Valley, OR		65
Cakebread Cellars, Two Creeks Vineyard, Mendocino, CA		70
Davis Bynum Clone 667, Sonoma County, CA		80
Raeburn, Sonoma, CA		80

Merlot

Clos Du Bois, California	10	42
Blazon, Lodi, CA	10	42
Rombauer, St. Helena, CA		80
Duckhorn, Napa, California		90

Malbec

Alamos, Mendoza, Argentina	9	36
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Cabernet Sauvignon

Charles Krug, Napa Valley, CA		70
Silverado, California		78
Franciscan Cornerstone, Napa, CA	15	60
Earthquake, Lodi, CA	18	80
Jordan, Alexander Valley		120
Inglennook, Napa Valley, CA		140
Far Niente, Napa Valley		160
Aquillini, Red Mountain, WA		210
JCB No 10, Yountsville, CA		225
Alpha Omega, Napa Valley, CA		275
Stags Leap, "Artemis", Napa Valley, CA		185
Davis Estate, Napa Valley		220

Red Blends

McPherson 'Les Copains' Texas High Plains	15	60
Harvey & Harriet, Paso Robles, CA	18	78
Orin Swift, 8 Years in the Desert, St. Helena, CA		88
Buena Vista "The Sheriff", Sonoma, CA		120
Opus One		300
Quintessa Meritage, California		275

glass bottle

"Alcohol may be man's worst enemy, but the Bible says love your enemy." - Frank Sinatra



Cattlemen's Old Fashioned

Horse Soldier Bourbon, orange bitters, Luxardo cherry 12.00

Texas G&T

Blackland Texas Gin, grapefruit pamplemousse, grapefruit tonic 12.00

6666 Ranch Water

Aguasol Tequila, fresh lime juice, topo chico 10.00

Casamigo's Grand Margarita

Casamigos Blanco Tequila, Grand Marnier, fresh lime juice, agave 10.00

Frozen Hibiscus Margarita

Mi Campo Tequila, Jalisco 1562, steeped hibiscus tea, mint 9.00

Citrónge Paloma

Patrón Silver Tequila, citrónge orange, grapefruit juice, sea salt 9.00

Southern 75

Makers Mark® Bourbon, Dogfish 90 IPA, simple 10.00

Strawberry Spritzer

Riesling, strawberry vodka, simple, Topo Chico 11.00

King County Mule

Tito's Handmade Vodka, ginger beer, lime juice, fresh mint 10.00

Mezcal Sun-Risa

Cantera Reposado Tequila, Montelobos Mezcal, bitter orange juice, hibiscus-habanero simple 12.00

Old Cuban

Bacardi 8 Rum, demerara simple, lime juice, mint, champagne 11.00

N/A Spicy Margarita

Celery juice, agave, jalapeno, lime juice, cilantro, Tajine 11.00

For Group Sales Inquiries from 4 to 200 guests, Please Contact Lori Swanzy at 817.624.3945