

# Tower Room

## SNACKS

SMOKED CHICKEN & CORN SOUP	\$5/8
BRISKET CHILI	\$7/11
CORN RIBS  	\$8
<i>Smoked, BBQ Rub, Alabama White Sauce, Chives, Corn Nut Spice</i>	
SMOKED CHICKEN QUESADILLA 	\$11
<i>Oaxaca and Chihuahua Cheeses, Plancha Onions, Pickled and Smoked Jalapeños, Avocado, Queso Verde</i>	
SMOKED BBQ HOT WINGS 	\$11
<i>Blue Cheese Dressing</i>	
CHIP & DIP TRIO  	\$10
<i>Guacamole, Fire Roasted or Traditional Salsa, Queso</i>	
CHIPS & QUESO  	\$9
<i>Fire Roasted Poblano Queso</i>	
FRIED PICKLES & RANCH 	\$7

## SALADS

WEDGE SALAD 	\$7/11
<i>Iceberg Lettuce, Cherry Tomatoes, Pickled Red Onion, Bacon, Chives, Bleu Cheese Crumbles, Bleu Cheese Dressing</i>	
AZTEC SALAD  	\$7/11
<i>Romaine Lettuce, Shaved Red Cabbage, Charred Corn and Onion, Chile Roasted Tomatoes, Chihuahua Cheese, Crispy Poblano, Avocado Lime Dressing</i>	
TEXAS COBB  	\$6/10
<i>Egg, Bacon, Queso Fresco, Heirloom Tomato, Poblano Crema, Fried Avocado</i>	
⚡ CHOPPED CAESAR 	\$6/10
<i>Caesar Dressing, Torn Croutons, Parmesan</i>	
ADDITIONS	
<i>Crispy or Grilled Chicken +6, Shrimp +7, *Salmon +9, *Steak +9</i>	

## SIDES

CAESAR SALAD	\$4
GRILLED ASPARAGUS  	\$6
ROASTED FINGERLING POTATOES 	\$5
FRENCH FRIES 	\$4
KETTLE CHIPS 	\$4
FRUIT 	\$4



We happily accommodate vegan, vegetarian and gluten restrictions, as well as food allergies to the best of our abilities.

\*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.

 vegetarian or option available  gluten friendly or option available ⚡ denotes express item

# Menu

CHEF GRANT IRVIN

Executive Chef

CHEF MATTHEW GRIMES

Executive Sous Chef

CHEF ERIC RULEAUX

Sous Chef

## H A N D H E L D S

⚡ **UTGC CHEESEBURGER** <sup>GF</sup>  
Custom Grind, American Cheese, Melted  
or Raw Onions, Mustard, Mayo  
House Sweet or Dill Pickles

\$12/16

⚡ **SMOKED TURKEY CLUB**  
Bacon, Lettuce, Tomato, Dijonnaise,  
Avocado, Swiss, Wheat

\$13

**MONTE CRISTO SANDWICH**  
Ham, Turkey, Swiss, American Cheese,  
Raspberry Preserves, Powdered Sugar

\$13

⚡ **AVOCADO BLT** <sup>GF</sup>  
Ciabatta, Mayo, Lettuce, Tomato,  
Garlic Aioli, Bacon (Add Egg +1)

\$10

⚡ **SOUTHWEST CHICKEN WRAP** <sup>V</sup> **\$14**  
Smoked Chile Crema, Grilled Corn Pico,  
Bacon, Shredded Cheddar, Chopped  
Romaine, Avocado, Low Carb Wrap

**HONEY FRIED PORK SANDWICH** **\$14**  
Pork Loin, Jalapeño Cornmeal Bread,  
Bourbon Pepper Glaze, Smoky Pimento Cheese

**CHOPPED BEEF MELT** <sup>GF</sup> **\$15**  
Smoked Shredded Texas Beef, Aged Cheddar,  
Spicy Pickle Relish, Sweet and Tangy  
Mustard Sauce, Burger Bun

SANDWICHES AND WRAPS ARE SERVED  
WITH FRIES OR KETTLE CHIPS.  
SUB SIDE FOR ADDITIONAL CHARGE.

## E N T R E É S

**CALABRIAN CHILE MEATBALLS** <sup>GF</sup> **\$16**  
"Sunday Sauce," Grana Padano Cheese,  
Gremolata, Roasted Garlic White Bean  
Puree, Crispy Cannellini

**BLACKENED SHRIMP** <sup>GF</sup> **\$18**  
Dirty Rice, Braised Greens, Ham Hock

**JERK HALF CHICKEN** <sup>GF</sup> **\$16**  
Hot Pepper Fingerling Potatoes,  
Grilled Asparagus, Red Pepper Coulis

\* **SAGE PESTO ROASTED SALMON** <sup>V GF</sup> **\$21**  
Butternut Squash Puree, Hazelnuts,  
Kale Salad, Dried Apple  
(Tofu substitution available for this dish)

## D E S S E R T S

### B Y T H E S L I C E

**TEXAS PECAN TWO STEP PIE** **\$5**

**LONGHORN CHEDDAR CHEESECAKE** **\$5**

**FRESH STRAWBERRY CAKE** **\$5**

**BROWNIE A LA MODE** **\$7**  
Fudge Dark Chocolate Brownie, Housemade Vanilla  
Ice Cream, Choice of Chocolate or Caramel Sauce

### B Y T H E S C O O P

**HOUSEMADE ICE CREAM** **\$3**  
Ask your server for today's flavors

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