

WINES BY THE GLASS

HOUSE \$7.50

Trinity Oaks Pinot Grigio

Trinity Oaks Chardonnay

Trinity Oaks Merlot

Trinity Oaks Cabernet Sauvignon

Trinity Oaks Pinot Noir

La Terra White Zinfandel

Ruffino Prosecco

Carousel Champagne

Ruffino Moscato

Wilhelm Bergmann Riesling

PREMIUM \$9.50

Dalila Sicilia DOC

Acacia Chardonnay

Meiomi Pinot Noir

Simi Dry Rose

Messina Hof Hail Mary

Trapiche Oak Cask Malbec

CELLAR \$11.50

Coppola Director's Cabernet

Coppola Director's Chardonnay

Ruffino Il Ducale

Caymus Conundrum Red

Sonoma Cutrer Russian River Chardonnay

Kim Crawford Sauvignon Blanc



BAR 40

SHAREABLES

Nachos \$9

tortilla chips loaded with refried beans, cheese, guacamole, salsa & sour cream

Add Chopped Brisket or Trail Dust Chicken \$3

Boneless Chicken "wings" \$10

crispy chicken breast tossed with choice of tequila-lime, TX bbq, or chili de arbol hot sauces

Trinity Dip Tray \$9

house made salsa, guacamole, and green chili queso served with chips

Ceviche \$16

marinated sea bass, shrimp and scallops with tomato, jalapeno, and avocado

Snake Bites \$12

roasted jalapeno peppers stuffed with brisket and cheese then wrapped in bacon with TX bbq sauce

Texas Sunset Brie \$9

warm mini wheel of brie cheese topped with orange-chipotle honey & raspberry coulis with house crostini

Mediterranean Calamari \$12

fried breaded calamari tossed with banana peppers, artichokes, olives & capers

Fried Asadero Cheese Planks \$12

tortilla breaded with roasted pepper dipping sauce

SALADS, SANDWICHES, PLATES

Caesar Salad 9

romaine leaves, creamy dressing, parmesan cheese, anchovies & garlic croutons

with Chicken	12	with Salmon	13
with Shrimp	14	with Steak	15

Cowtown Cobb 13

sliced smoked brisket or trail dust chicken, tomato, boiled egg, bacon, avocado, roasted corn and blue cheese crumbles

Sliders \$12

beef tenderloin medallions with truffle mayonnaise & caramelized onions

the PC Burger \$12

8 oz. burger topped with jack cheese, caramelized onions, bacon and truffle aioli

Fort Worth Grilled Cheese \$10

aka "the Jordan"

cheddar, pepper jack, herb havarti and swiss with sliced fresh jalapeno on sourdough and roasted tomato puree dipping sauce

Venison Frito Pie \$14

Guajillo venison chili, chili con carne flavored Fritos topped with shredded asadero, sour cream and green onions

Grilled Tacos \$12

Choice of beef or salmon served with chipotle black beans, guacamole & mango pico de gallo