

HAPPY HOUR FOOD

3:30PM – 6:30PM

Dine-in only folks. Served at the patio and bar.

\$3

CHIPS AND SALSA

In-house fried chips, served with homemade salsa

\$4

PULLED PORK OR CHOPPED BRISKET SLIDER

Order it “Señor Peña’s way,” topped with house-made coleslaw

CHIPS AND QUESO

In-house fried chips, served with homemade queso and pico de gallo. Add some tasty burnt ends for \$2

\$5

PRIME BRISKET QUESADILLAS

Prime brisket and pepper jack cheese melted to perfection like butter on a Texas biscuit, y’all

\$6

BRISKET TACOS (2)

Prime brisket, pepper jack cheese, pico de gallo and a dash of fire sauce

LOADED FRIES

Fresh cut fries topped with queso and a generous portion of prime brisket

\$16

COMBO PLATE

A quarter pound of any two meats and a side. Add a third meat for \$6, or add ribs for \$2 each

\$99

LONE STAR MEAT MOUNTAIN

Three pounds of your choice of smoked meats, two large sides and a bucket of beer. Feeds 4-6. Or one hungry feller. We won’t judge.

HAPPY HOUR DRINKS

3:30PM – 6:30PM

**Seasonal craft beers may be excluded from time to time, but we'll do our best to wet yer whistle!*

\$4

LONE STAR PINTS

\$5

SHINER & MICHELOB ULTRA PINTS

\$6

TEXAS CRAFT BEER PINTS*

\$8

**STRAWBERRY MULE
WATERMELON COLLINS
TEXAS ORCHARD SOUR**

\$5

PREMIUM WELLS

Wodka Vodka, New Amsterdam Gin, Don Q Cristal Rum, Jim Beam Bourbon, Lunazul Blanco Tequila

\$6

LOOP 9 CLASSIC & FROZEN MARGARITAS

OUR STORY

When we got the craving to open up a BBQ joint, we knew we needed to stick to our roots in the heartland of Texas, where traditions and a passion for barbecue run deep. We're respecting tradition while raising the bar on quality because, for us, that's the true art of prime Texas barbecue.