



Howdy Hospitality

RECEPTIONS

COLD HORS D' OEUVRES

Minimum 50 of Each Item Selected

Tray Passed or Display

Heirloom Tomato, Dallas Mozzarella, Lemon Aioli on crostini, Pesto Oil | 5

Antipasto Skewer, Mozzarella, Kalamata Olive, Tomato, Pesto Drizzle | 5

Watermelon Gazpacho Shooter, Feta, Chilled Spiced Cucumber Spear | 5

Wild Mushroom Bruschetta with Truffle Oil, Roast Garlic Aioli, Manchego | 5

Hummus Spoon with Feta, Roasted Ratatouille, Chive Oil | 5

Pickled Devil Egg, Candied Bacon, B&B Pickle, Red Hot | 5

Seared Scallop, Crispy Plantain, Mango Pepper Relish | 7

Ahi Tuna & Avocado Poke, Daikon Sprouts, Ginger Soy Glaze,
Wasabi Pearl, Fried Wonton | 6

Sesame Seared Ahi Tuna, Dashi Pipette, Wasabi Aioli | 6

Spicy Salmon Hand Roll, Sesame Cone | 7

Blackened Gulf Shrimp Shooter, Bloody Mary Cocktail Sauce | 6

Smoked Salmon, Lemon Cream Cheese, Pickled Onion,
Fried Caper Berries, Rye Toast | 6

Blackened Beef Tenderloin, Goat Cheese, Onion Jam,
Fried Kale, Truffle Oil | 7



Howdy Hospitality

RECEPTIONS

HOT HORS D' OEUVRES

Minimum 50 of Each Item Selected
Tray Passed or Display

Mini Beef Tenderloin, Madeira Duxelles, Tarragon Aioli in Puff Pastry | 6

Baby Spinach and Feta Cheese Spanakopita | 5

Brie Raspberries en Croute | 5

Vegetable Spring Rolls, Thai Chili Sauce | 5

Crispy Marinated Artichokes, Tomato Caper Relish | 5

Mini Angus Sliders, Cheddar Cheese, Tomato Bacon Jam | 6

Smoked Pulled Pork Sliders, Caramelized Onion, Pimento Cheese | 6

Mini Frank Pretzel Bun Sliders, Sauerkraut, Whole Grain Mustard | 5

Blackened Gulf Shrimp, Cheddar Grit Cake, Tomato & Pepper Fondue | 6

Bacon Wrapped Scallops, Blue Cheese Dip | 6

Coconut Crusted Shrimp, Orange Marmalade Sauce | 6

Mini Crab Cakes, Chipotle Aioli | 6

Duck Confit, Fig Jam, Goat Cheese Tartlet; Balsamic Reduction, White Truffle Oil | 7

Chicken Teriyaki Brochettes, Grilled Pineapple Tamari Sauce, Scallions | 6

Chicken Taquitos, Avocado Dip | 5

Jerk Chicken Satays, Coconut Mango Sauce | 6

Herb Crusted Beef Kabobs, Horseradish Cream | 7

Shiner Bock Braised Beef Short Rib, Caramelized Shallot Aioli,

Fontina Cheese, Red Onion Straws | 7

Slow Smoked Brisket Picadillo Empanada, Pepper Jack Cheese,

Charred Tomato Coulis | 6

Garlic Roasted New Zealand Lamb Lollipops, Ancho Honey Mustard Drizzle | 6



Howdy Hospitality

DISPLAY TABLES

Minimum of 20 Guests, Price is per person + Service Charge and Tax

HOUSE FRIED TORTILLA CHIPS, GUACAMOLE, CHILI CON QUESO, SALSA ROJA | 9

HOUSE FRIED TORTILLA CHIPS, SALSA ROJA | 7

GULF SEAFOOD DISPLAY | 16

Fresh Oysters, Gulf Shrimp, Clams, Mussels

Drawn Butter, Lemon, Mignonette, Horseradish, Hot Sauce, Cocktail Sauce

IMPORTED & DOMESTIC CHEESE | 12

Berries, Jams, Honey, Gourmet Crackers, Grilled Breads

CHARCUTERIE | 14

Smoked, Cured & Dried Meats, Fresh & Pickled Vegetables, Olives, Assorted Mustards, Grilled Breads

SLIDERS | 12

Mini Angus Sliders, Cheddar Cheese, Tomato Bacon Jam

Pulled Pork Sliders, Caramelized Onion, Pimento Cheese

Mini Beef Frank Sliders, Sauerkraut, Whole Grain Mustard

PHO BAR | 14

Sliced Duck, Teriyaki Chicken, Grilled Tofu

Rice Noodles, Carrot, Snow Peas, Sprouts, Daikon, Dashi Broth

SEASONAL SLICED FRUIT & BERRIES DISPLAY | 6

Honey Yogurt Sauce

FARMERS MARKET CRUDITE, HERB DIP | 10

Fresh, Grilled, & Pickled Vegetables

GOURMET COOKIES & BROWNIES | 9



Howdy Hospitality

MADE TO ORDER

FARMERS MARKET SALAD | 22

- Fresh Cut Hydro, Baby & Micro Seasonal Greens, Vegetables, Cheeses
- Pumpernickel Breadcrumbs, Preserved Vegetables, Fresh Vegetables
- Balsamic Dressing, Green Goddess Dressing, Infused Oils and Aged Vinegars

QUESADILLAS A LA PLANCHA | 20

- Adobo Pulled Chicken, Shrimp, Slow Roasted Beef Brisket, Fire Roasted Black Beans & Corn
- Pico de Gallo, Roasted Peppers, Caramelized Onion, Shredded Cheese, Cotija Cheese
- Guacamole, Salsa Verde, Cilantro Lime Crema

STIR-FRY | 24

- Grilled Tofu, Bourbon Chicken, Teriyaki Shrimp
- Carrots, Julienne Snow Peas, Edamame, Nappa Cabbage, Straw Mushroom, Onion, Diced Ham
- Noodles, Jasmine Rice, Soy Sauce, Sriracha, Sake, Vegetable Broth

PASTA STATION | 24

- Penne, Farfalle & Tortellini, Marinara, Alfredo & Basil Pesto Sauce
- Grilled Chicken, Shrimp, and Italian Sausage, Peppers, Onions, Olives, Garlic, Tomato and Mushrooms, Garlic Bread

TEXAS STYLE TACO & NACHO BAR | 25

- Tortilla Chips, Fritos, Flour Tortillas
- Queso Dip, Texas Chili, Ancho Chicken, Al Pastor
- Black Olives, Pickled Jalapenos, Pico de Gallo, Roasted Corn Salsa, Shredded Cheese
- Salsa Roja, Salsa Verde, Avocado Crema

BAJA FISH TACOS | 21

- Citrus and Herb Stuffed Salt Crusted Red Snapper
- Chimichurri Sauce, Shaved Napa Cabbage, Chipotle Avocado Mash, Pico de Gallo
- Lime Aioli, Cilantro Sprigs, Cotija Cheese, Guajillo Butter Sauce, Warm Corn Tortillas



Howdy Hospitality

MADE TO ORDER

HAND CRAFTED RISOTTO | 24

- Rock Shrimp, Sous Vide Chicken Breast, Forest Mushrooms
- Five Cheese Sauce, Basil Pesto, Sundried Tomato Pesto
- Asparagus Tips, Crispy Pancetta, Sweet Peas, Parmesan Reggiano

MACARONI & CHEESE BAR | 24

- Cavatappi, Toasted Orzo, Rotini. Smoked Gouda & Fontina Cheese Sauce, Basil Pesto,
- Smoked Beef Brisket, Scallops, Braised Chicken
- Overnight Tomatoes, Asparagus, Lardons, Green Chilis, Sweet Peas, Roasted Peppers

TEXAS FAJITAS | 24

- Warm Flour Tortillas
- Carne Sasada, Adobo Chicken, Skillet Seared Peppers & Onions, Roasted Vegetables
- Cheddar & Monterey Jack, Pico de Gallo, Salsa Roja, Salsa Verde, Avocado Crema

SHRIMP & GRITS | 24

- Gulf Shrimp, Stone Ground Grits
- Roasted Tomatoes, Andouille, Onions, Peppers, Green Onions, Spicy Tomato Cream Sauce

POTATO BAR | 20

- Garlic & Sour Cream Mashed Yukon Potatoes, Smashed Sweet Potatoes
- Applewood Smoked Bacon, Sautéed Mushrooms, Roasted Jalapenos, Steamed Broccoli, Chopped Nuts
- Whipped Butter, Sour Cream, Brown Sugar, Bourbon Maple Glaze, Shredded Cheddar

SUNDAE BAR | 20

- Vanilla & Chocolate Ice Cream, Fresh Sorbet
- Whipped Cream, Chocolate Fudge, Caramel Sauce, Strawberry Sauce
- Chopped Candy Bars, Chopped Nuts, Maple Glazed Walnuts, Cherries, Sprinkles



Howdy Hospitality

CHEF ATTENDED ACTION STATIONS

Stations require Chef Attendant @ \$75 per attendant, 1 Chef per 50 ppl recommended
90 Minute Serving Time. Minimum of 25 Guests per Station. Pricing is per person Plus Tax and Service Charge

CARVING BOARDS

GARLIC AND SHALLOT CRUSTED RIB OF BEEF | 19

- Rosemary Jus Lie, Whole Grain Mustard, Herbed Horseradish Cream
- Warm Artisanal Rolls

HERB & STONE-GROUNDED MUSTARD CRUSTED BEEF TENDERLOIN | 20

- Bordelaise Sauce
- Warm Artisanal Rolls

1876 SPICE RUBBED SLOW SMOKED BRISKET | 16

- 1876 BBQ Sauce, Sweet and Sour Pickled Onions
- Corn and Cheddar Muffins, Yeast Rolls

CRIPSY HERB PORCHETTA | 16

- Ginger Maple Glaze, Chili Apple Compote
- Warm Artisanal Rolls

BRAISED PORK BELLY (3 pieces) | 15

- Asian Spiced Crispy Skin
- Cabbage Jalapeno Sriracha Slaw, Bacon Bourbon Relish

CITRUS BUTTER BASTED TURKEY BREAST | 15

- Sage Pan Gravy, Cranberry and Caramelized Fennel Compote
- Warm Semolina Rolls



Howdy Hospitality

CHEF ATTENDED ACTION STATIONS

Stations require Chef Attendant @ \$75 per attendant, 1 Chef per 50 ppl recommended
90 Minute Serving Time. Minimum of 25 Guests per Station. Pricing is per person Plus Tax and Service Charge

CARVING BOARDS

VERLASSO SALMON WELLINGTON | 18

- Creamy Sauteed Wild Mushrooms & Baby Spinach
- Saffron Cream

BOURBON MAPLE GLAZED SMOKED HAM | 15

- Pineapple Chutney, Bourbon Maple Reduction
- Cheddar Cheese Biscuits

12 HOUR ROAST STEAMSHIP ROUND OF BEEF | 25

- Thyme and Shallot Jus, Creamed Horseradish Sauce, Stoneground Mustard
- Silver Dollar Rolls

PORK STEAMSHIP | 17

- Chimichurri Sauce, Mango Relish
- Yeast Rolls

WHOLE ROASTED CARVED VEGETABLES | 16

- Squash, Carrot, Asparagus, Mushrooms, Eggplant, Peppers
- Warm Herb Vinaigrette



Howdy Hospitality

PLATED DINNERS

Minimum of 10 Guests

All entrees include choice of Soup or Salad, Artisan Rolls & Butter, and Choice of Dessert

Served with Iced Tea and Coffee

SOUPS

SHRIMP & CLAM CHOWER

Gulf Shrimp, Clams, Chopped Bacon, Celery, Carrots, Potatoes, Chili Oil

BEEF & BARLEY SOUP

Stewed Beef, Carrot, Celery Onion, Red Wine Tomato Broth, Barley, Smoked Sea Salt

CHICKEN A& ANDOUILLE GUMBO

Rice, Peppers, Onion, Celery, Roasted Tomatoes

VEGAN CHILI

Vegan Cornbread

SALADS

AGGIE GREEN SALAD

Field Greens, Shaved Carrot, Charred Tomatoes, Cheddar, Julienne Red & Yellow Peppers, Croutons, Local Honey & Citrus Dressing

BITTER SWEET SALAD

Chicory, Frisee, Red Water Cress, Grape Tomato, Roasted Sweet Peppers, Goat Cheese Crumbles, Pickled Red Onions, Candied Pecans, Whole Grain Mustard and Agave Vinaigrette

CITRUS SALAD

Grapefruit & Orange Segments, Arugula, Toasted Sunflower Seeds, Coconut Chips, Grape Tomato, Local Honey & Citrus Dressing

ROMAINE HEART

Romaine Heart, Crispy Parmesan, Sundried Tomato Pesto, White Anchovies, Focaccia Crostini, Green Goddess Dressing



Howdy Hospitality

PLATED DINNERS

Minimum of 10 Guests

*All entrees include choice of Soup or Salad, Artisan Rolls & Butter, and Choice of Dessert
served with Iced Tea and Coffee*

ENTREES

HERB ROASTED PROSCIUTTO WRAPPED PORK TENDERLOIN | 51

Smoked Gouda Polenta, Roasted Brussel Sprouts, Crispy Pork Belly, Heirloom Carrots,
Maple Ginger Glaze

THYME ROASTED HALF CHICKEN | 51

Roasted Fingerling Potatoes, Sautéed Haricot Verts, Charred Tomato, Bourbon Bacon
Chicken Demi

GUAJILLO GRILLED CHICKEN BREAST | 48

Overnight Tomato & Goat Cheese Bread Pudding, Grilled Broccolini, Charred Corn Salsa,
Jus Lie

FILET OF BEEF | 59

Yukon Gold & Roasted Garlic Mashed Potatoes, Sautéed Heirloom Carrots, Asparagus,
Red Wine Demi Glaze

BRAISED SHORT RIB | 54

Parsnip Puree, Sautéed Spinach & Arugula, Caramelized Shallot, Mushroom Demi Ragout

BLACKENED GULF REDFISH | 49

Bacon Studded Corn Maque Choux, Spicy Tomato Sauce, Fennel & Blood Orange Salad

SPICED VERLASSO SALMON | 51

Quinoa Blend, Charred Artichokes, Grilled Asparagus, Pepita & Cilantro Pesto

SEARED SEA SCALLOPS | 52

Forest Mushroom Risotto, Herb Roasted Asparagus Tips, Butter Basted Heirloom Carrots,
Bourbon Glaze, Roasted Corn Nage

GRILLED CAULIFLOWER STEAKS (V) | 36

Vegan Chili, Roasted Tomatoes, Cremini Mushrooms, Asparagus, Arugula, Balsamic Glaze



Howdy Hospitality

PLATED DINNERS

Minimum of 10 Guests

All entrees include choice of Soup or Salad, Artisan Rolls & Butter, and Choice of Dessert

Served with Iced Tea and Coffee

ENTREE DUO

HERB ROASTED CHICKEN & SHRIMP | 61

Roasted Fingerling Potatoes, Sautéed Haricot Verts, Charred Tomato, Local Honey Rum Sauce

FILET & LOBSTER | 75

Grilled Beef Tenderloin, Roasted Lobster Tail

Whipped Yukon Gold Potatoes, Sautéed Green Top Carrot, Asparagus, Red Wine Demi Glaze, Citrus Buerre Blanc

GRILLED FLAT IRON & STATLER CHICKEN BREAST | 60

Herbed Rice Pilaf, Roasted Mushrooms & Squash, Chimichurri, Bourbon Glaze

BRAISED SHORT RIB & VERLASSO SALMON | 64

Slow Braised Short Rib, Herb Crusted Salmon, Parmesan Risotto, Forest Mushroom Ragout, Artichoke Tomato Relish

BEEF TENDERLOIN & SHRIMP SCAMPI | 67

Herb Seared Tenderloin, Jumbo Shrimp Scampi, Horseradish Mashed Potatoes, Sautéed Asparagus, Baby Carrot, Red Wine Demi

PEPPERCORN CRUSTED NY STRIP & CITRUS BRAISED PORK BELLY | 65

Smoked Gouda Polenta, Roasted Brussel Sprouts, Charred Onions, Maple Ginger Glaze



Howdy Hospitality

PLATED DINNERS

DESSERTS

ALMOND BROWN BUTTER CAKE

Apricot Gel

CARAMEL CHEESECAKE

Raspberry Sauce

GLUTEN FREE CHOCOLATE TORTE

Whipped Espresso Ganache

PANNA COTTA

Mango Gelee, Toasted Coconut (GF)

LEMON RICOTTA CAKE

Lemon Curd, Toasted Marshmallow

WARM BOURBON BREAD PUDDING

Salted Caramel Sauce, Candied Pecans

OLD FASHIONED OAT PARFAIT

Banana, Maple, Chia, Berry Compote (Vegan)

AVOCADO CHOCOLATE MOUSSE

Coconut Shavings, Macadamia Nuts (No Sugar Added) (Vegan)



Howdy Hospitality

DINNER BUFFET

Minimum 25 Guests | 90 Minute Serve Time
Served with Iced Tea and Coffee

TEXAS GULF COAST | 65

Gulf Shrimp & Andouille Gumbo

Seasonal Greens, Peppadew Peppers, Roasted Corn, Smoked Jalapenos, Ranch Dressing,
Local Honey Vinaigrette

Charred Pineapple, Sweet Potato Salad

Tomato Avocado Salad, Lime Vinaigrette

Grilled Mahi Mahi, Sweet Pepper, Eggplant Relish

Mojo Brined Pork Shoulder, Coconut Rum Pineapple Salsa

Herb Grilled Beef Sirloin, Merlot Demi, Crispy Onions, Bleu Cheese

Cilantro Lime Rice

Market Fresh Vegetables

Key Lime Mousse Cake, Mango Curd Tartlets, Rum Macerated Banana Crème Brule

THE BBQ | 62

Fresh Cut Leafy Greens, Cheddar Cheese, Tomatoes, Red Onion, Croutons

Ranch & Red Wine Vinaigrette

Roasted Potato Salad, Sour Cream, Mustard, Grilled Onion

Pickled Cucumber & Pepper Slaw, Citrus Cider Vinaigrette

Smoked Beef Brisket, 1876 BBQ Sauce, Crispy Fried Onions

BBQ Pork Ribs, Mustard BBQ Glaze

Spicy Dry Rubbed Grilled Chicken Legs

Sweet Buttermilk Corn on the Cobb

Roasted Potatoes, Smoked Sea Salt, Beer Braised Onions

Ambrosia Salad Shooters, Strawberry Shortcake, Banana Pudding, Vanilla Wafers



Howdy Hospitality

DINNER BUFFET

Minimum 25 Guests | 90 Minute Serve Time
Served with Iced Tea and Coffee

BRAZOS VALLEY | 64

Vegan Chili, Cornbread

Field Greens, Toasted Pecans, Crumble Blue Cheese, Dried Blue Berries,
Honeycomb, Berry Ranch Dressing

Texas Caviar, Black Beans, Roasted Corn, Red pepper, Tomatillos, Jalapenos

Jalapeno, Cilantro, Green Cabbage Slaw, Apple Cider Vinaigrette

72-hour Short Rib, Roasted Mushrooms, Red Wine Demi

Grilled, Chicken Breast, Tomato, Onion, Pepper Broth

Blackened Verlasso Salmon, Corn Macque Choux

Roasted Brussel Sprouts, Onion, Heirloom Carrots

Boursin Mashed Yukon Potatoes

NY Cheesecake, Sinful Chocolate Cake Bites

Fresh Fruit & Berries, Local Honey Yogurt Sauce

CREATE YOUR OWN DINNER BUFFET EXPERIENCE

Work with our Chef & Catering Manager to create your own 100% customizable menu

Price Based off Market Pricing on Food Items and Quantities Selected



Howdy Hospitality

KID'S PLATED

Ages 4-12 years of age | Minimum of 25

Choice of 1 Salad or Soup, Entree and Dessert | Includes Fruit Punch and Lemonade

SALAD & SOUP

- Tossed Salad, Tomato, Cucumber, Carrots, Choice of Dressing
- Caesar Salad, Romaine, Parmesan, Crouton, Caesar Dressing
- Broccoli & Carrot Salad, Raisins, Almonds, Buttermilk Dressing
- Pasta Salad, Red Peppers, Artichokes, Zucchini, Black Olives, Italian Dressing

ENTREES

- Grilled Chicken Breast, Green Beans, Roasted Potatoes | 14
- Sliced Sirloin, Buttery Carrots, Mashed Potatoes | 18
- Chicken Fingers, French Fries, Steamed Broccoli | 12
- Meatballs Marinara, Buttered Pasta, Steamed Vegetables | 12
- Grilled Cheese, Tomato Soup, Fruit Cup | 10
- PB&J, Potato Chips, Orange Wedges | 10

DESSERTS

- Chocolate Cake, Whipped Topping
- Oatmeal Cream Pie
- Confetti Cake, Buttercream, Strawberries
- Tropical Fruit Cup, Whipped Topping
- Raspberry Sorbet
- Ice Cream Sundae, Vanilla or Chocolate Ice Cream, Whipped Topping, Chocolate Fudge Maraschino Cherry



Howdy Hospitality

KID'S BUFFET

\$18 per person | Ages 4-12 years of age

Minimum of 25

Includes Fruit Punch and Lemonade

CHOICE OF 2 COLD ITEMS

Fresh Green & Red Grapes, Mini Carrots, Celery, Ranch Macaroni Salad,
Mixed Greens, Cucumber, Tomato, Ranch Dressing, or Italian Dressing

CHOICE OF 2 ENTREE ITEMS

Macaroni n Cheese, Cheese & Pepperoni Pizzas, Chicken Tenders, Shrimp Scampi
Mini Corn Dogs, Spaghetti & Meatballs, Grilled Chicken, Popcorn Shrimp
Sliced Beef Sirloin, Mini Cheeseburgers

CHOICE OF 2 SIDE ITEMS

Tater Tots, Steamed Broccoli, Corn on the Cobb, Jasmine Rice, French Fries
Glazed Carrots, Green Beans

CHOICE OF 2 DESSERT ITEMS

Chocolate Brownies, Chocolate Chip Cookies, Jello-Fruit Cups
Mini Cheesecakes, Strawberries & Cream



Howdy Hospitality

BEVERAGES

HOSTED BARS (ON CONSUMPTION)

Bartender fee of \$75 will be charged for each Hosted Bar.

Bartender fee of \$75 and cashier fee of \$75 will be charged for each Cash Bar.

Premium Liquor/Mixed Drinks*	\$8 per drink
Top Shelf Liquor/Mixed Drinks*	\$10 per drink
Premium Wine by the Glass	\$8 per drink
Top Shelf Wine by the Glass	\$10 per drink
Domestic Beers	\$6 per drink
Import Beers	\$7 per drink
Local Craft Beer	\$7 per drink
Bottled Water	\$3 per bottle
Soda	\$3 per bottle

Select Specialty mixed drinks can be added at \$2 more

HOSTED BARS BY THE HOUR

Package Hosted Bars less than two (2) hours will be charged based on consumption.

Bartender fee of \$75 will be charged for all bars.

	PREMIUM	TOP SHELF	TOP SHELF PREMIUM
Two Hours	\$29 per person	\$39 per person	\$49 per person
Three Hours	\$38 per person	\$48 per person	\$58 per person
Four Hours	\$47 per person	\$57 per person	\$67 per person
Five Hours	\$56 per person	\$66 per person	\$76 per person



Howdy Hospitality

BEVERAGES

PREMIUM

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Light Rum
Monte Alban Silver Tequila
Canadian Club Whiskey
Grants Scotch
Mozaik Chardonnay
Mozaik Sauvignon Blanc
Mozaik Pinot Noir
Mozaik Cabernet Sauvignon
Mozaik Prosecco

TOP SHELF

Simple Vodka
Beefeater
Bacardi Silver Rum
Milagro Silver Tequila
Jim Beam Bourbon
Dewars White Scotch
Geyser Peak Chardonnay
The Crossing Sauvignon Blanc
Le Rime Pinot Grigio
Leaping Horse Merlot
Dark Horse Cabernet

TOP SHELF- PREMIUM

Wheatley Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Hornitos Resposado Tequila
Jack Daniels Bourbon
Buffalo Trace Bourbon
DAOU Chardonnay
Barone Flni Pinot Grigio
Josh Cellars Cabernet Sauvignon
Terrazas Altos Malbec
Dreaming Tree Pinot Noir

DOMESTIC BEER

Bud Light
Miller Lite
Michelob Ultra

IMPORT & CRAFT BEER

Shiner Bock
Dos XX
Sam Adams Boston Lager
Angry Orchard Crisp
Truly Spiked Lime Seltzer
Karback Seasonal*
Rotational Craft Beers
Bos Equis
Heineken
Heineken 0.0
Corona

*Seasonal offerings. Some options may not be available.



Howdy Hospitality

BEVERAGES

WINE BY THE BOTTLE

SPARKLING WINE & CHAMPAGNE

Dom Perignon | 350
GM Mumm | 120
Chandon | 60
Veuve Clicquot | 180
Moët- Imperial (187ML) | 30
Mozaik Prosecco | 34

OTHER WHITES

M. Chapoutier Grand Ferrage | 58
Fleurs de Mer | 42
Pedernales Viognier | 40

PINOT GRIGIO

Kings Estate | 44
Terlato Friuli | 48
Le Rime | 38
Barone Fini | 38

SAUVIGNON BLANC

Cooper & Thief Tequila Barrel-Aged | 75
Duckhorn | 70
Mozaik | 34
Te Awanga Wildsong Hawk's Bay | 36

CHARDONNAY

Cakebread Cellars | 110
The Snitch | 55
Reata | 44
Mozaik | 34
DAOU | 44

PINOT NOIR

Bergstrom Vineyard, Cumberland Reserve | 80
A By Acacia | 36
David Duband Cote de Nuits | 110
Mozaik | 34
Erath Resplendent | 45

MALBEC

Maal Imposible | 70
Pascual Toso Alta | 100
Terrazas Altos | 36
Leaping Horse | 36

MERLOT

Leaping Horse | 36
Wente Sandstone Estate | 36

CABERNET SAUVIGNON

Joseph Carr | 62
Russiz Superiore Cabernet Franc | 68
Robert Mondavi Bourbon Barrel | 45
Mozaik | 34
Unshackled by Prisoner | 50

OTHER REDS

DAOU Pessimist, Red Blend | 45
Campo Viejo Reserva | 45
Leaping Horse, Red Blend | 38
Decoy by Duckhorn, Zinfandel | 62
Pedernales Melange, GSM | 56
Stags Leap, Petite Syrah | 82



Howdy Hospitality

BEVERAGES

SPECIALTY HOSTED BARS

Specialty Hosted Bars less than two (2) hours will be charged based on consumption. Bartender fee of \$75 will be charged for all bars.

	BLOODY MARY BAR	MIMOSA BAR
Two Hours	\$35 per person	\$30 per person
Three Hours	\$45 per person	\$40 per person
Four Hours	\$55 per person	\$50 per person
Five Hours	\$65 per person	\$60 per person
Consumption/Cash Bar	\$12 per drink	\$10 per drink

BLOODY MARY BAR

Simple Vodka and House-made Bloody Mary Mix

SAUCES: Tabasco, Sriracha, Worcestershire, Olive Juice, Horseradish, Boerne Hot Sauce

SEASONINGS: Chili Lime Salt, Smoked Sea Salt, Black Pepper

GARNISHES: Bacon, Celery Sticks, Lemons, Limes, Olives, Pickles

MIMOSA BAR

House Sparkling Wine

Juices: Orange, Cranberry, Pineapple, Grapefruit

MARGARITAS BY THE PITCHER

(About 6-8 Drink Per Pitcher)

Choice Flavors: Original (Lime), Strawberry or Mango

PREMIUM	TEXAS	TOP SHELF
Monte Alban Tequila	Espolon Blanco	Patron Tequila
Triple Sec	Paula's Orange	Cointreau or Grand Marnier
\$65 per pitcher	\$74 per pitcher	\$82 per pitcher



Howdy Hospitality

BEVERAGES

LIQUOR BY THE BOTTLE

{EXCLUSIVE FOR SUITES}

Hennesy V.S. | 190
Remy Martin 1738 | 275
Remy Martin XO | 800
Bacardi Silver | 85
Captain Morgan | 80
Cruzan Light | 70
Rumhaven | 75
Don Julio 1942 | 475
Don Julio Silver | 200
Esplon Blanco | 110
Hornitos Reposado | 105
Milagro Silver | 125
Patron Silver | 200
Absolut | 115
Belvedere | 130
Grey Goose | 150
New Amsterdam Vodka | 70
Simple Vodka | 80
Titos | 120
Wheatley | 120
Beefeater | 120
Bombay Sapphire | 110
Hendricks | 155
New Amsterdam Gin | 70
Tanqueray | 170

Dewar's White | 100
Glenfiddich 14 Year | 260
Grants Scotch | 70
Monkey Shoulder | 150
Macallan 12 Year | 360
Glenlivet 12 Year | 260
Glenlivet 15 Year | 380
Basil Haydens | 160
Buffalo Trace | 110
Bulleit Bourbon | 140
Bulleit Rye | 140
Crown Royal | 150
Four Roses Single Barrel | 205
Jack Daniels | 130
Jameson | 160
Jim Beam | 90
Knob Creek | 160
Makers Mark | 150
TX Blended | 150
TX Bourbon | 170
Whistlepig Rye Piggyback | 120
Wild Turkey | 120
Woodford Reserve Bourbon | 180
1792 | 130