

FOX & HOUND
BAR + GRILL

**ARE YOU ON
THE HUNT?**



THE
CRAFT
BURGER

CATCH YOUR FAVORITES HERE 

STARTERS

THE PERFECT LINEUP TO SHARE
WITH FRIENDS!



BONELESS WINGS

BONELESS WINGS

SHARE \$15.50

SMALL \$8.50

Served with celery, carrots and a side of ranch or bleu cheese dressing. Choice of wing sauce. *share cal. 1145-1237*
small cal. 629-705

CLASSIC WINGS

SHARE \$15.50

SMALL \$8.50

Served with celery, carrots and a side of ranch or bleu cheese dressing. Choice of wing sauce. *share cal. 1293-1437*
small cal. 729-810

WING SAUCES

Classic Buffalo | Caribbean Jerk | Hot Honey
Honey BBQ | Parmesan Garlic | Atomic Buffalo
Spicy Garlic | Teriyaki | Thai Sweet Chili

ROASTED MEATBALLS \$7.50

Choice of four large Teriyaki or roasted tomato meatballs. Served with toasted flatbread.

teriyaki cal. 1310-1456 | tomato cal.1101-1223

HUMMUS TRIO \$9.00

Traditional, roasted red pepper, and bruschetta hummus served with fresh veggies and toasted pita. *cal. 1026-1140*

LOADED TATER TOTS SHARE \$12.00 SMALL \$7.50

Tater tots topped with melted Monterey jack and cheddar cheeses, bacon, green onions and sour cream. *share cal. 2196-2440*

small cal. 1143-1270

- Loaded fries also available

CHIPS & QUESO \$8.50

CHIPS & SALSA \$5.50

Tortilla chips with your choice of queso or fire roasted salsa.

cal. 1952-2269

with signature queso cal. 2393-2659

POTATO SKINS \$10.00

ADD CHICKEN OR PULLED PORK \$2.00

Classic potato skins, smoked bacon, Monterey jack and cheddar cheeses, topped with green onions. Served with sour cream. *cal. 908-1009*

with chicken or pulled pork cal. 1124-1429

DRUNKEN CHICKEN TENDERS \$8.50

Sam Adams beer-battered chicken tenders, with choice of BBQ sauce, honey mustard or ranch dressing. *cal. 590-655*

COCONUT SHRIMP \$12.00

Coconut breaded golden fried shrimp served with sweet chili sauce. *cal. 853-948*

BIG TEXAS POPPERS \$10.00

Baked jalapeño peppers wrapped in bacon and stuffed with our cheesy Tex-Mex mix. Served with ranch dressing. *cal. 708-787*

PRETZEL BITES

SHARE \$15.00

SMALL \$8.50

Light and airy with a touch of sweetness, deep fried to perfection and tossed with Kosher salt. Served with a side of queso. *share cal. 706-784*

small cal. 353-392



ON THE HUNT FOR SOMETHING TO SHARE?

DEEP FRIED BRUSSELS SPROUTS \$8.00

Fresh brussels sprouts deep fried until crispy and drizzled with a balsamic glaze and topped with Parmesan. *cal. 274-304*

SOUTHWEST CHICKEN PUB ROLLS \$8.50

Crispy panko-crusted Asian wrappers filled with seasoned chicken, corn and black bean salsa, red peppers, cheddar and jack cheeses. Served sushi-style with our special chipotle aioli dipping sauce. *cal. 720-800*

BUFFALO CHICKEN PUB ROLLS \$8.50

Crispy panko-crusted Asian wrappers filled with grilled chicken, Buffalo sauce, mozzarella and pepperoni. Served sushi-style with ranch dressing. *cal. 801-890*

SPINACH-ARTICHOKE DIP \$9.00

Our creamy three-cheese blend, with spinach, artichoke hearts and roasted garlic. Served with chips and salsa. *cal. 762-847*

MOZZARELLA STICKS \$7.50

Beer-battered mozzarella cheese served with a side of marinara. *cal. 609-677*

TUSCAN FLATBREAD \$10.00

ADD CHICKEN \$2.00

Sun-dried tomatoes, garlic Parmesan sauce, mozzarella, spinach and caramelized onions.

cal. 908-1009

with chicken cal. 1100-1208

SWEET & SPICY BACON FLATBREAD \$11.00

Bacon, sweet chili sauce, mozzarella, sriracha, caramelized onions, green onions and feta. *cal. 822-913*

GRILLED CHICKEN QUESADILLA \$9.50

Seasoned chicken breast, blend of cheddar and Monterey jack cheeses, corn and black bean salsa. Served with pico de gallo, sour cream and salsa. *cal. 930-1033*



CRAFTED FOR DRAFT

These items pair great with one of our local craft beers on tap. Ask your server to make a recommendation.



DEEP FRIED BRUSSELS SPROUTS

WHERE
GOOD TIMES ARE
ALWAYS IN SEASON

ULTIMATE PLATTER \$18.50

Drunken chicken tenders, boneless wings, loaded tater tots, mozzarella sticks, and pretzel bites.

Served with marinara, queso, honey BBQ sauce, choice of bleu cheese or ranch dressing.

cal. 2870 - 3189

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CHILI NACHOS PLATTER \$12.00

ADD CHICKEN OR PULLED PORK \$2.00

MAKE IT A CHICKEN AND

PORK COMBO \$3.00

Stacked and loaded with chili, cheddar and Monterey jack cheeses, queso, lime sour cream, pico de gallo and fresh jalapeños. *cal.1250-1372*

with chicken or pulled pork cal.1954-2171

chicken and pork combo cal. 2065-2294



HANDHELDS

TIME TO GET MESSY...IN A GOOD WAY.



BEER-BATTERED FISH SANDWICH



PHILLY CHEESESTEAK

THE DILEMMA \$11.50

Hand battered crispy chicken breast, American cheese, bacon, maple miso butter and a sunny-side up fried egg. *cal. 993-1093*



BUFFALO CHICKEN SANDWICH \$10.50

Choice of grilled or crispy chicken, tossed in Buffalo sauce, with lettuce, tomato, and choice of ranch or bleu cheese dressing.

crispy: cal. 648-720 grilled: cal. 639-710



BEER-BATTERED FISH SANDWICH \$10.50

Hand battered white fish fillet, topped with lettuce, tomato and tartar sauce. *cal. 1164-1271*

BLACKENED FISH TACOS \$10.00

Blackened fish, coleslaw, cilantro-lime sour cream and pickled onions. Served with corn or flour tortillas and a side of chips and salsa. *cal. 964-1071*



CHICKEN TACOS \$11.00

Shredded seasoned chicken, Monterey jack and cheddar cheeses and pico de gallo. Served with corn or flour tortillas and a side of chips and salsa. *cal. 842-935*

BARBACOA SKIRT TACOS \$11.00

Shredded barbacoa skirt steak, cheddar and Monterey jack cheeses and pico de gallo. Corn or flour tortillas. Side of chips and salsa. *cal. 879-977*

PULLED PORK SANDWICH \$10.00

Slow-roasted Boston pork butt in our Kansas City-style bourbon BBQ sauce, topped with coleslaw & Tabasco®-fried onion straws. *cal. 1010-1122*

PHILLY CHEESESTEAK \$11.50

Shaved sirloin steak, onions, and mushrooms, topped with Cheez Whiz®, on a hoagie roll. *cal. 883-981*

FRENCH DIP \$13.00

Thinly sliced London broil. Served with au jus and horseradish sauce. *cal. 680-756*

BLACK FOREST SANDWICH \$10.00

Turkey, smoked bacon, Monterey jack cheese, lettuce, tomato and honey mustard served on a Bavarian pretzel roll. *cal. 722-802*

CALIFORNIA CLUB SANDWICH \$11.00

Grilled chicken breast, Monterey jack cheese, bacon, avocado, lettuce, tomato, onion and mayonnaise. *cal. 828-920*

BURGERS

MOUTH-WATERING GOODNESS

CHEESEBURGER \$10.00

ADD BACON \$1.00

Ground chuck topped with your choice of cheese, with lettuce, tomato, red onions and pickles. *cal. 783-870*
with bacon: cal. 861-956

VOODOO BURGER \$12.00

Blackened ground chuck, pepper jack cheese, pico de gallo, fresh jalapeños, Tabasco®-fried onion straws, lettuce and chipotle aioli. *cal. 810-900*

STEAKHOUSE BURGER \$12.00

Ground chuck, bacon, cheddar, caramelized onions, A1 Original Steak Sauce, lettuce, tomato, onions and pickles. *cal. 1023-1137*

RANCH HAND BURGER \$12.00

Ground chuck, pepper jack, bacon, Tabasco®-fried onion straws and ranch dressing. *cal. 1122-1247*

BBQ CHIPOTLE BURGER \$12.00

Ground chuck, BBQ pulled pork, cheddar cheese, smoked bacon, lettuce and tomato. Served with house-made chipotle aioli on the side. *cal. 1297-1441*

BLEU RIBBON BURGER \$12.00

Ground chuck, Smoked bacon, bleu cheese crumbles, cheddar, lettuce, tomato, red onions and pickles. *cal. 1113-1237*

CAROLINA BURGER \$12.00

Ground chuck, BBQ sauce, cheddar cheese, house-made coleslaw and Tabasco®-fried onion straws. *cal. 917-1019*

SOUTHWEST BLACK BEAN BURGER \$10.50

Chipotle black bean burger, corn salsa, lettuce, tomato, avocado and pepper jack cheese. *cal. 722-802*

** All handhelds and burgers served with kettle chips or fries.

Upgrade to sweet potato fries, onion rings or tater tots for \$1.00

Upgrade to loaded tots for \$2.50 *cal. 305-339*

Double the meat on any burger for \$3.00 *cal. 420-456*

Sub grilled chicken breast for any burger for \$.50 *cal. 153-170*

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VOODOO BURGER



BLEU RIBBON BURGER



THE CRAFT BURGER \$12.00

Ground chuck, bacon, white American cheese and a sunny-side up fried egg.

cal. 1042-1158



MAINS

BIG PLATES FOR BIG APPETITES



BEER-BATTERED FISH & CHIPS



GRILLED CHICKEN FAJITAS

SLOW ROASTED BABY BACK RIBS

FULL RACK \$24.50

HALF RACK \$16.50

Dry-rubbed, slow-roasted baby back pork ribs in a sweet and tangy BBQ sauce. Served with coleslaw and fries.

full rack cal. 3086-3429

half rack cal. 1842-2047



16 OZ. COWBOY RIBEYE \$23.50

USDA Choice seasoned bone-in ribeye served with steamed broccoli and fries. cal. 1231-1368

CHARGRILLED ROSEMARY CHICKEN \$13.00

Chicken breasts chargrilled to perfection and served with jasmine rice and steamed broccoli. cal. 1239-1311



DRUNKEN CHICKEN TENDER DINNER \$13.00

Sam Adams hand-battered chicken tenders served with fries and coleslaw. cal. 1827-2030



BEER-BATTERED FISH & CHIPS \$13.00

Sam Adams hand-battered fish fillets served with coleslaw and fries. cal. 1539-1711

KUNG PAO CHICKEN \$15.00

Crispy chicken in a spicy Teriyaki sauce with broccoli, red peppers and carrots. Served with jasmine rice. cal. 1701-1890

GRILLED FAJITAS CHICKEN \$14.00

STEAK \$16.00

Your choice of meat served on a sizzling skillet with sautéed bell peppers, onions, and Spanish rice. Pico de gallo, guacamole, lettuce, sour cream, and shredded cheese.

chicken cal. 1418-1575

steak cal. 1308-1408

PEPPERONI PIZZA \$11.00

Tomato sauce, shredded mozzarella cheese, pepperoni, Parmesan, oregano. cal. 1215-1350

BBQ CHICKEN PIZZA \$12.00

Grilled chicken breast, honey BBQ sauce, pepper jack cheese, red onions and cilantro. cal. 1046-1164

SIDES

TATER TOTS \$2.75 cal. 305-339

PARMESAN FRIES \$2.75 cal. 500-556

KETTLE CHIPS \$2.50 cal. 272-302

COLESLAW \$2.50 cal. 195-217

BROCCOLI \$2.50 cal. 114-127

ONION RINGS \$3.25 cal. 761-846

SWEET POTATO FRIES \$3.25 cal. 270-300

OVEN ROASTED BRUSSELS SPROUTS \$3.25 cal. 190-251

GARDEN SALAD \$4.00 cal. 195-217

CAESAR SALAD \$4.00 cal. 261-290

SOUPS & SALADS

YUMMY GOODNESS!

SOUTHWEST COBB SALAD \$12.00

Blackened grilled chicken, romaine lettuce, red peppers, avocado, applewood bacon, cheddar and Monterey jack cheeses, corn salsa and a hard-boiled egg. Southwestern ranch dressing on the side.

cal. 810-900

GRILLED CHICKEN SPINACH SALAD \$11.00

Grilled chicken, spinach, red onions, candied pecans, applewood bacon, Craisins® and crumbled bleu cheese in our house vinaigrette. cal. 800-889

GRILLED STEAK SALAD \$13.00

Grilled steak, romaine lettuce, roasted red peppers, bruschetta tomatoes, red onions and crumbled bleu cheese tossed in our house-made tomato vinaigrette.

cal. 966-1073

GRILLED CHICKEN CAESAR SALAD \$12.50

Grilled chicken, romaine lettuce, croutons, Parmesan cheese and Caesar dressing. cal. 966-1073

BACON GRILLED CHEESE & TOMATO SOUP \$10.00

Sourdough bread, sharp cheddar and white American cheeses and smoked bacon. Served with tomato-basil soup. cal. 1141-1268

TOMATO-BASIL SOUP \$5.00

House-made and garnished with toasted croutons, Parmesan cheese and fresh parsley. cal. 390-433

TAILGATE CHILI \$5.50

Beef chili, tomatoes, beans, jalapeños and onions topped with cheddar cheese, sour cream, and green onions. Served with a side of tortilla chips. cal. 272-302



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NUTELLA WAFFLE ICE CREAM SANDWICH

TREATS



NUTELLA WAFFLE ICE CREAM SANDWICH \$5.50

Chocolate hazelnut ice cream sandwich made with white chocolate chip waffles. cal. 1261-1401

BROWNIE SUNDAE \$5.50

Warm brownie served with hot fudge, ice cream and whipped cream. cal. 1093-1214

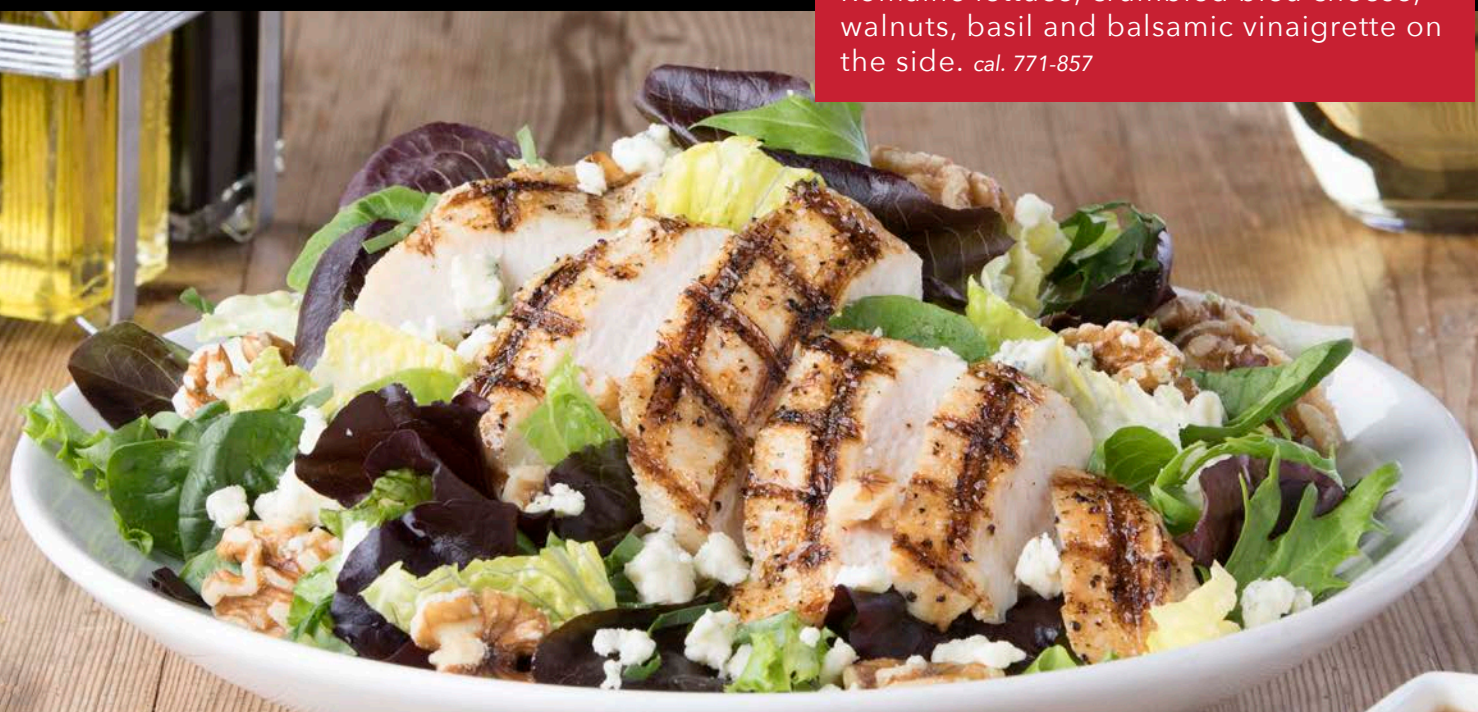
COOKIE BLITZ \$5.50

Fresh-baked chocolate chip cookie, drizzled with chocolate syrup and served with a side of vanilla ice cream. cal. 695-772

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BALSAMIC GRILLED CHICKEN SALAD \$12.50

Romaine lettuce, crumbled bleu cheese, walnuts, basil and balsamic vinaigrette on the side. cal. 771-857



DRINK MENU

LIQUID GOODNESS

SEE OUR BEER LIST OR THE UNTAPPD APP FOR CURRENT OFFERINGS



TOP SHELF LONG ISLAND TEA \$8.00

Absolut vodka, Blue Chair Bay rum, Beefeater gin, Cointreau, sour mix, cola *cal.215*

SPIKED STRAWBERRY LEMONADE \$6.00

Bacardi Limon rum, strawberry puree, lemon lime soda, sour mix *cal.251*

JAMESON MANHATTAN \$8.00

Jameson Irish whiskey, sweet vermouth *cal.160*

ANGRY BALLS \$8.00

Fireball Cinnamon Whisky, Angry Orchard hard cider, sour mix *cal.137*

CORONA 'RITA \$10.00

Lunazul tequila, Triple Sec, sour mix, and a Coronita *cal.347*

JÄGER BOMB \$7.50

Jägermeister, Red Bull Energy Drink *cal.207*

VEGAS BOMB \$7.50

Crown Royal whiskey, peach schnapps, cranberry juice, Red Bull Energy Drink *cal.126*

BOURBON CREAM \$9.00

RumChata, Evan Williams Black Bourbon, half & half and a Cinnamon Rim *cal.325*

FULL HOUSE BLOODY MARY \$7.50

New Amsterdam vodka, Finest Call Loaded Bloody Mary mix. *cal.132*

KRYPTONITE MARGARITA \$9.50

Lunazul Blanco 100% Blue Agave Tequila, Midori, pineapple juice & sour mix *cal.269*

BLUE KRYPTONITE MARGARITA \$9.50

Lunazul Blanco 100% Blue Agave Tequila, Blue Curacao, pineapple juice, sour mix *cal.265*

PERFECT PATRÓN MARGARITA \$9.50

Patrón Silver tequila, Patrón Citrónge, sour mix *cal.221*

RUBY RED COSMO MARTINI \$8.00

Deep Eddy Ruby Red vodka, Cointreau, cranberry juice *cal.173*

WATERMELON COSMO \$8.00

Bacardi Limon rum, Cointreau, watermelon puree, sour mix *cal.197*

GREY GOOSE MARTINI \$9.50

Grey Goose vodka, dry vermouth *cal.167*

CROWN APPLLETINI \$8.00

Crown Royal Regal Apple whiskey, SKYY vodka, sour mix *cal.165*

LEMON DROP MARTINI \$8.00

Absolut Citron vodka, Cointreau liqueur, sour mix *cal.188*

CINNAMON TOAST SHOT \$7.00

Fireball Cinnamon Whisky, RumChata *cal.252*

FROM THE VINE

REDS *cal. count glass/bottle*

Trinity Oaks Merlot \$6 / \$20 *cal.143/572*

Dark Horse Cabernet \$6 / \$20 *cal.146/584*

Chateau Souverain Cabernet \$7 / \$23 *cal.146/584*

Mirassou Pinot Noir \$7 / \$23 *cal.145/580*

WHITES *cal. count glass/bottle*

Dark Horse Chardonnay \$6 / \$20 *cal.110/440*

Kendall-Jackson VR Chardonnay \$9 / \$30 *cal. 114/456*

Barefoot Moscato \$6 / \$20 *cal. 152/608*

Chateau St. Michelle Riesling \$7 / \$23 *cal. 216/864*

Ecco Domani Pinot Grigio \$7 / \$23 *cal.150/600*

SPARKLING \$7

LaMarca Prosecco 187 ML *cal.126*

LUNCH MENU

MID-DAY DELICIOUSNESS
MONDAY-FRIDAY FROM 11AM-2PM

Lunch menu items served with house-made kettle chips can be upgraded to fries, onion rings, sweet potato fries or tater tots for \$1.00. Upgrade to loaded tots for \$2.50

BUFFALO CHICKEN SANDWICH \$9.00

Choice of grilled or crispy chicken, tossed in Buffalo sauce, with lettuce, tomato, and choice of ranch or bleu cheese dressing.

Served with kettle chips. *crispy: 648-720 grilled: 639-710*



DRUNKEN CHICKEN TENDER LUNCH \$9.00

Sam Adams hand-battered chicken tenders and choice of BBQ sauce, honey mustard, or ranch dressing. Served with kettle chips. *cal.1197-1330*

GRILLED CHEESE & TOMATO SOUP \$9.00 ADD BACON \$1.00

Sourdough bread, sharp cheddar and white American cheeses. Served with tomato-basil soup. *cal. 1141-1268*

with bacon cal. 1231-1358

BLACK FOREST SANDWICH \$9.00

Turkey, smoked bacon, Monterey jack cheese, lettuce, tomato and honey mustard served on a Bavarian pretzel roll. Served with kettle chips.

cal. 722-802

CHEESEBURGER \$9.00

Ground chuck topped with your choice of cheese, with lettuce, tomato, red onions and pickles.

Served with kettle chips. *cal. 783-870*

HALF FLATBREAD & SIDE SALAD \$9.00 ADD CHICKEN \$1.00

Pick one of our flatbreads and a side garden salad. *cal. 674-749*

with chicken cal. 752-847

GRILLED CHICKEN QUESADILLAS \$9.00

Seasoned chicken breast, blend of cheddar and Monterey jack cheese, corn & black bean salsa.

Served with pico de gallo, sour cream, salsa. *cal. 930-1033*

CHICKEN TACOS \$9.00

Shredded seasoned chicken, cheddar and Monterey jack cheeses and pico de gallo.

Served with corn or flour tortillas and a side of chips and salsa *cal. 842-935*

PROUD SUPPORTING PARTNERS



FoxAndHound.com

