



TUKLO — GRILL —



FROM THE KITCHEN

STARTERS

NASHVILLE HOT POPCORN CHICKEN \$12

Buttermilk-marinated, crispy fried and tossed in Nashville hot sauce

SHRIMP & TANCHI \$14

Jumbo shrimp sautéed in Cajun butter sauce with cheddar tanchi grits

SMOKED WINGS \$15

Ten jumbo wings, smoked then fried (*Choice of Buffalo, BBQ or Nashville Hot*)

DEVILED EGGS \$11

Old-fashioned and freshly made

DESSERTS

HOT CHOCOLATE COBBLER & ICE CREAM \$8

Double chocolate and house ice cream

POPCORN ICE CREAM \$6

Buttered popcorn ice cream, popcorn, caramel sauce, sea salt

OLD-FASHIONED COBBLER \$6

Ask your server about scratch-made selections available today.

PIE À LA MILKSHAKE \$8

Fresh-baked pie blended with house ice cream and milk

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.



SIGNATURE COCKTAILS

LIGHT & REFRESHING

PEAR-FECT SPRITZ

\$15

Belle de Brillet Pear Liqueur, Ruffino Prosecco, Club Soda,
Fresh Lemon

PINEAPPLE GINGER CRUSH

\$14

Mi Campo Blanco Tequila, Pineapple Juice, Fresh Lime Juice,
Owen's Ginger Beer, Fresh Nutmeg

CHERRY BOURBON FIZZ

\$13

Jim Beam Bourbon, Coca-Cola Cherry, Cherry Vanilla Bitters,
Fresh Lemon Juice

MICHELADA

\$13

Dos Equis Lager, Zing Zang Bloody Mary Mix, Chamoy, Tajín Rim

'RITAS

TULKO MARGARITA

\$16

Espolòn Blanco Tequila, Cointreau, Monin Agave Nectar, Margarita Mix

PATRÓN STRAWBERRY CANTA-RITA

\$16

Patrón Silver Tequila, Cointreau, Margarita Mix, Reàl Strawberry Purée
Served in a Cantarito

MANGO CHILE MARGARITA

\$16

Don Julio Blanco Tequila, Reàl Mango Purée, Monin Spicy Agave,
Fresh Lime Juice

'TINIS SERVED UP

CLASSIC DIRTY

\$15

Tito's Handmade Vodka, Martini & Rossi Dry Vermouth, Filthy Foods
Olive Brine

COSMOPOLITAN

\$15

Ketel One Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice

ESPRESSO

\$15

Absolut Vodka, Kahlúa Coffee Liqueur, Owen's Nitro-Infused Espresso

PAPER PLANE

\$16

Angel's Envy Bourbon, Fresh Lemon Juice, Aperol,
Amaro Nonino Quintessentia



SIGNATURE COCKTAILS

BOLD CLASSICS

BARREL-AGED OLD FASHIONED \$16

Elijah Craig Small Batch Bourbon, Liber & Co. Demerara Syrup,
Angostura Bitters

GOLD RUSH \$16

High West Bourbon, Filthy Foods Gold Rush

BLOODY MARY \$15

Tito's Handmade Vodka, Zing Zang Bloody Mary Mix, Fresh Lemon Juice,
Worcestershire Sauce, Cholula Hot Sauce

SHOTS

PICKLE \$10

Mi Campo Blanco Tequila, Pickle Juice, Tajín Rim

LEMON DROP \$10

Deep Eddy Lemon Vodka, Fresh Lemon Juice, Simple Syrup, Sugar Rim

MEXICAN CANDY \$10

Mi Campo Blanco Tequila, Finest Call Watermelon Purée, Cholula Hot Sauce

FREE-SPIRITED (NON-ALCOHOLIC)

RITUAL-RITA \$12

Ritual Zero-Proof Tequila Alternative, Fresh Lime Juice,
Monin Agave Nectar, Margarita Mix

BEE'S KNEES \$12

Ritual Zero-Proof Gin Alternative, Monin Honey Syrup, Fresh Lemon Juice

BOURBON, WHISKEY & RYE FLIGHTS

HOCHATOWN DISTILLING BOURBON WHISKEY \$18

Small Batch | Bottled in Bond | Single Barrel

TASTE OF TEXAS \$20

TX Whiskey | Garrison Brothers Small Batch Bourbon | Balcones
Baby Blue Corn Whiskey

BOURBON \$14

Woodford Reserve | Buffalo Trace | Howler Head Banana

RYE WHISKEY \$18

Rittenhouse Straight | Heaven's Door Straight | WhistlePig 10Yr.



BEER & BEYOND

DRAFT

16 OZ. | 20 OZ.

Beavers Bend Blonde Beaver	\$8	\$10
Beavers Bend Strawberry Blonde	\$8	\$10
Beavers Bend Red Slough Amber Ale	\$8	\$10
Mountain Fork Honky Tonk Light	\$8	\$10
Mountain Fork Sneaky Snake Belgian Style Ale	\$8	\$10
Mountain Fork The Rooster Mexican Style Ale	\$8	\$10

BOTTLE

12 OZ. | 16 OZ.

Bud Light	\$6
Coors Banquet	\$6
Coors Light	\$6
Miller Lite	\$6
Michelob Ultra	\$7
Blue Moon Belgian White	\$7
Corona Extra	\$7
Dos Equis Lager	\$7
Modelo Especial	\$7
Lagunitas IPA	\$7

BEYOND BEER

12 OZ.

WHITE CLAW HARD SELTZER	\$8
Mango Black Cherry	
HIGH NOON VODKA SELTZER	\$10
Peach Pineapple	
TWISTED TEA HARD ICED TEA	\$8



WINE

SPARKLING & BLUSH

GLASS | BOTTLE

PROSECCO

Ruffino, Veneto, Italy (187ML)

\$12

Mionetto, Veneto, Italy

\$35

PROSECCO, ROSÉ

Ruffino, Veneto, Italy (187ML)

\$12

INTERESTING WHITES

MOSCATO

Caposaldo, Provincia di Pavia, Italy

\$12

\$47

RIESLING

J. Lohr “Bay Mist,” California

\$35

PINOT GRIGIO

Castello Banfi “San Angelo,” Tuscany, Italy

\$10

\$39

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand

\$11

\$43

CHARDONNAY

Wente Vineyards “Morning Fog,” California

\$11

\$43

SPECIALTY REDS

PINOT NOIR

Josh Cellars “Craftsman Collection,” California

\$10

\$39

MERLOT

Decoy by Duckhorn, California

\$14

\$55

CABERNET SAUVIGNON

Bonanza by Caymus, California

\$12

\$47

Justin, Paso Robles, California

\$14

\$55

Caymus Vineyards, Napa Valley, California

\$40

\$159

Available by the glass through Coravin preservation

BLENDS

Conundrum by Caymus, California

\$35

Girls Gone Wine “Twisted Sister,” Oklahoma

\$35