

LOCKWOOD DISTILLING CO

Sharables:

SMOKED PIMENTO CHEESE: shredded sharp cheddar, smoked pecans, house hot sauce with comeback crackers \$10.95

THE GRAZING BOARD: chef's selection of cured meats and cheeses, house pickle, mixed olive, nuts, seasonal, house jam, comeback crackers \$23.95

HOUSE BURGER SLIDER: two black angus burger sliders, housemade boursin cheese, tomato, arugula, caramelized onion, served on a southern bun \$10.95

DEVILED EGGS: traditional stuffed eggs, fried salami bits, picked herbs, house-made hot honey \$11.95

DIRTY SOUTH TOTS: crispy tots, loaded with smoked pecan pimento, house hot sauce, sour cream \$9.95

TRUFFLE SHUFFLE TOTS: crispy tots, white truffle parmesan seasoning, roasted garlic aioli \$9.95

SOUTHERN BEAN DIP: blended butter beans, lemon, pickled red onions, arugula, toast points \$10.95

LOCKWOOD CRACKLINS: home fried pig skins, chili lime cracklin' dust, house hot sauce \$7.95

Soups & Salads:

LOCKWOOD CAESAR: chopped romaine hearts, pickled red onions, grated parmesan, comeback cracker crumb, sauteed shrimp or crispy chicken tender \$17.95

MIXED GREENS: hand-picked herbs, toasted almonds, goat cheese, honey dill dressing, sauteed shrimp or crispy chicken tender \$17.95

BLUE CHEESE WEDGE: iceberg, hickory smoked bacon, creamy blue cheese dressing + crumbles, cherry tomatoes \$12.95

TOMATO BASIL SOUP: san marzano tomatoes, fried basil crumb, lemon crema \$6.95 | add grilled cheese half \$4 Full \$7

Sandwiches: served with zapp's chips and housemade pickles | sub potato salad +\$4 | tots +\$4 | truffle tots+\$6
dirty south tots +\$6 | house salad +\$5 | cup soup +\$6

HOUSE PASTRAMI (limited quantity): Texas brisket [brined 7 days, smoked 12 hours], fresh sauerkraut, ukrainian dressing, swiss cheese served on rye bread \$19.95

CHICKEN SALAD FOR SALLY: House smoked chicken salad, fresh dill, red seedless grapes, lemon-vin dressed greens, tomato on ciabatta roll \$15.95

LOCKWOOD MUFFALETTA: salami, pit ham, smoked bologna, provolone, olive tapenade, texas olive oil on italian sesame bread \$14.95

SMOKED CHICKEN: cheddar, arugula, tomato, bay dressing, pickled red onion on a ciabatta roll \$15.95

JIVE TURKEY: shaved cracked pepper turkey, havarti, arugula, mayo, grape chutney on a ciabatta roll \$13.95

CRISPY SOUTHERN CHICKEN: sweet tea brined chicken tenders, spicy mayo, pickles, on a southern bun \$15.95

THE LEDGER CLUB: [Named by the 2023 Copper Cup Golf Tournament Winning Team]: cheddar, swiss, smoked bologna, peppered turkey, hickory smoked bacon, tomato jam, dijonaise, iceberg lettuce on texas toast \$15.95

Entrees:

SHRIMP & GRITS: gristmill grits, andouille sausage, sautéed pepper and onions, sauteed shrimp \$19.95

Crawfish Monica: cavatappi pasta, louisiana crawfish, roasted red pepper and tomato cream sauce, parmigiano, mixed herbs \$18.95

CHICKEN TENDER DINNER: 24-hr marinated chicken tenders, gouda mac & cheese, tater tots, Lockwood sauce \$19.95

Kiddos: served with zapp's chips | sub tots +\$4

Lil' TENDERS: 24-hr marinated chicken tenders \$9.95

GRILLED CHEESE: bread + cheese = Yes, please \$8.95

BEEF AND CHEDDAR SLIDER: two black angus burger sliders, cheddar cheese on a southern bun \$10.95

Sides: zapp's potato chips \$2.75 | half house salad \$5.95 | potato salad \$4.95 | comeback crackers \$1.95

Dessert:

BOURBON BARREL ROOT BEER (contains booze): lockwood straight bourbon, lockwood bourbon cream, cocktail creamery ice cream, dublin tx root beer \$13.95

ZERO-PROOF ROOT BEER FLOAT: Vanilla bean ice cream, dublin tx root beer topped with whipped cream \$7.95

COCKTAILS:

MCKINNEY MULE: choice of hibiscus vodka, honeysuckle vodka, original vodka, gin (or bourbon add \$2), goldenroot ginger beer, fresh lime juice \$10

MANHATTAN: straight bourbon or straight rye, sweet vermouth, bitters, up or on the rocks \$13

MR. SEAN: jalapeño infused hibiscus vodka, topo chico, lemon juice, garnished with a Jalapeño \$10

THE B.T.E. (BIG TONY EXPERIENCE) - single barrel bourbon, simple syrup, bitters, amarena cherry, Howard & Sons clear ice cube \$16

GIMLET: Gin, simple syrup, lime juice \$11

FRENCH 75: lockwood Gin, lemon juice, simple syrup, brut sparkling wine \$11

LOCKWOOD 76: lockwood hibiscus vodka, simple syrup, lemon juice, sparkling rosé \$11

CUBA LIBRE: choice of silver or vanilla rum, mexican coke, served with a lime \$10

BEES KNEES: texas gin, house made honey syrup, fresh lemon juice \$10

LOCKWOOD MARTINI: vodka or gin, dry vermouth, house olives \$16

LOCKWOOD ICED LATTE: coffee bean vanilla rum, bourbon cream, oat milk \$11

ESPRESSO YOURSELF MARTINI: coffee infused vanilla rum, bourbon cream, cold brew, oat milk \$14

COOL AS A CUCUMBER: honeysuckle vodka, muddled cucumber, simple syrup, lime juice \$10

BOURBON PALOMA: straight bourbon, fresh lime, pink grapefruit juice, simple \$12

ANGRY BEE: honeysuckle vodka, muddled jalapeño, lime juice, honey syrup \$11

FROZEN COCKTAILS:

LOCKWOOD BRAMBLE: gin, pineapple rum, blackberry, cranberry, raspberry, lime juice \$12

BOURBON SIDECAR: straight bourbon, citrus \$12

LITTLE RED CORVETTE: a swirl of bramble & bourbon Sidecar \$12

DRAFT COCKTAILS:

HIBISCUS BASIL LEMONADE: hibiscus vodka, basil simple syrup, lemon juice \$9

OLD FASHIONED: straight bourbon, cane sugar, bitters, orange \$10

White Wine [5 oz | 8oz | Bottle]

Mon Frère, Chardonnay \$9 | \$14 | \$36

Sonoma Cutrer, Chardonnay \$14 | \$20 | \$56

Luna Nuda, Pinot Grigio \$9 | \$14 | \$36

Santa Margherita, Pinot Grigio \$16 | \$24 | \$64

Red Wine

Mon Frère, Pinot Noir \$9 | \$14 | \$36

Belle Glos, Pinot Noir \$16 | \$24 | \$64

Mon Frère, Cabernet Sauvignon \$9 | \$14 | \$36

Austin Hope, Cabernet Sauvignon \$22 | \$32 | \$129 (1L btl)

Other Wine

Luna Nuda, Rose \$9 | \$14 | \$36

Rose Gold, Rose \$13 | \$19 | \$52

House Sparkling Brut \$8 | \$12 | \$32

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