



## KNOTTY MENU

### SIGNATURE COCKTAILS

#### ZILKER COLLINS 12.

Waterloo Gin, Barkeep Fennel Bitters, fresh lime juice, cucumber, soda

#### TEXAS MULE 12.

Deep Eddy Ruby Red, house made ginger syrup, soda

#### SAZERAC 13.

Sazerac Rye, Pernod, Peychaud's Bitters, sugar

#### TITO'S BLUEBONNET 12.

Tito's Vodka, Crème de Violette, fresh lemon

#### RED RIVER 16.

Hibiki Malt Whiskey, blood orange bitters, Heering Cherry Liqueur

### BARREL AGED

#### TEQUILA MANHATTAN 14.

Z Tequila, sweet vermouth, Luxardo Maraschino Liqueur, Angostura Bitters

#### RYE FASHIONED 14.

Bulleit Rye, Cointreau, Luxardo Maraschino Liqueur, Angostura Bitters

### HOPS

#### LOCAL DRAFT 6.

##### (512) WIT

##### HOPS N GRAINS ZOE

##### INDEPENDENT BOOTLEGGER

##### INFAMOUS HI JACK

##### LIVE OAK HELLES

##### LIVE OAK BIG BARK AMBER

##### THIRSTY PLANET BUCKET HEAD IPA

##### UNCLE BILLY'S LAZY DAY LAGER

Ask your server for a full list of bottle beer selections and daily happy hour specials from 4:00pm – 6:00pm

### SHARE

#### CHIPS & SALSA 4.

#### CHIPS AND TEXAS STYLE QUESO 6.

#### HOUSE POTATO CHIPS 6.

bleu cheese and bacon fondue

#### KNOTTY FRIES 8.

pulled pork, picante aioli, fried farm egg, grilled spring onion

#### HAND CUT FRIES 6.

classic with sea salt, ancho ketchup, poblano aioli

#### AHI TUNA GUACAMOLE 8.

crispy tortilla chips, cilantro, lime, tortilla

#### FRITO PIE 9.

crispy corn chips, smoked pork, ranch beans with bacon, queso, pico de gallo

#### SHISHITO PEPPERS 6.

sea salt, lime, lemon aioli

#### MAC & CHEESE 8.

Texas cheddar, house smoked brisket

#### CHICKEN WINGS 12.

habanero, ginger sauce, bleu cheese, celery

#### SMOKED PORK TACOS 12.

pickled onions, cotija cheese, jalapeno crème fraiche

#### BLACKENED FISH TACOS 14.

cabbage, spicy pickled carrots, avocado, pico de gallo, jalapeno crème fraiche

#### GRILLED CHICKEN SANDWICH 14.

hot capicola, Oaxaca cheese, poblano aioli, ciabatta

#### TRIPLE THREAT GRILLED CHEESE 12.

Oaxaca cheese, local cheddar, house pimento cheese, heirloom tomato, sourdough

#### GRASS FED BURGER 13.

local cheddar, smoked bacon, sherry aioli, brioche bun

#### KNOTTY BURGER 14.

grass fed beef, barbecue smoked brisket, habanero cheese, tabasco friend onion, poblano aioli, smoked bacon

#### TEX-MEX CHARCUTERIE 16.

Local & regional cured meats & cheese, grilled bread, ask your server for details

#### MARINATED OLIVES 6.

fennel, garlic, orange

#### HOUSE MADE PIMENTO CHEESE 6.

smoked bacon

Consuming Raw or undercooked Meat, Eggs, Poultry or Seafood increases your risk of contracting a food borne illness.

We are proud to highlight local and seasonal products year round. Menus may be slightly different as new produce comes into season.

\* If you have any concerns regarding food allergens, please alert your server prior to ordering.

19% service charge will be added to parties of 6 or more