Breakfast & Brunch

Open Tues – Sun

STARTERS FOR THE TABLE

Beignets 9
Scratch made, NOLA style donuts, powdered sugar

Texas Lily Pads 11
Fried green tomatoes, poached egg, remoulade, hollandaise, chives

Biscuit Basket 8
Scratch buttermilk biscuits, sweet cream butter, sausage gravy, wildberry compote

French'd Bread Pudding 8
Bread pudding, French toasted, maple-bourbon, whipped cream, berry compote

Waffle Chicken Kebobs 14
Fried chicken, golden waffles, skewered with whipped cream and berries

Cinnabombs 12
Baked skillet, 4 gooey cinnamon rolls, vanilla icing

ENTRÉES

Texas Country Fried Steak 18
TEXAN sized 10oz chicken fried steak, white gravy, HayPile® potatoes & eggs

Biscuit Eggs Benny 15
Duroc ham, chives, bacon bits, poached egg, toasted biscuit, hollandaise, choice of side

Gardyn Benedict 15
Fried green tomato, spinach, avocado, feta, poached egg, cilantro, toasted biscuit, hollandaise

Early Mornin' Haystack 13
Eggs, choice of bacon or sausage, biscuit or toast, HayPile® potatoes & gravy

Brunch Burger 13
Brioche bun, fried egg, cheddar bacon, smashed HayPile®, Alamo aioli, hand cut fries

Steak N' Eggs 21
8oz Buckeye® steak, HayPile® potatoes & eggs

Migas 12
Tortilla chips, grilled onions, tomato, scrambled eggs, queso fresco, avocado

Southern Charm Chicken & Waffles 15
Fried chicken, maple-bourbon syrup, brown sugar pecans, bacon crumble, golden waffle

Hayloft Omelette 13
Pick proteins & toppings — grilled chicken, chorizo, ham, sausage, bacon + cheese & veggies

Brûlée French Toast 16
Thick French toast, vanilla custard, berry compote, torched sugar, powdered sugar, choice of side

Shrimp n' Grits 16
Southern style, true cheddar grits, bacon, sautéed shrimp, toasted sourdough, choice of side

Avocado Torrada 15
Toasted multigrain rye, avocado, smoked feta, cherry tomato, everything bagel, Amalfi salad, choice of side

Chilaquiles 14
Corn tortilla chips, salsa verde, grilled onion, cilantro, queso fresco, sunny-side eggs

EASY EATS

Blueberry Muffin 5
Blueberries, brown sugar

Sunshine Bruschetta 9
Sourdough toasted, spinach, sunny side egg, sun dried tomatoes, mozzarella, red onion

Panhandle Pancakes 7
Stack of 2 buttermilk pancakes — blueberry-bourbon, crème brûlée, banana-pecan, or chocolate chip

Do What? Burrito 7
Chorizo with cheddar, scrambled egg, HayPile® potatoes, sautéed onions

Smothered Biscuits & Gravy 7
2 classic house buttermilk biscuits covered in sausage white gravy

Golden Waffle 8
Large waffle topped with sweet cream butter — choose berries, bananas & pecans, or crème brûlée

Barnyard Biscuit 7
Fried egg, cheddar, provolone, sausage or bacon

French Toast Biscuit 9
Powder sugar, berry compote & maple bourbon syrup

Banditos Tacos 10
2 corn tortillas, pulled pork, cheddar, HayPile® potatoes, fried egg, pico de gallo, salsa roja

BRUNCH COCKTAILS

21+ • ID required

Mimosa ..... 7 / 24
Orange mimosa — Valencia, Spain

Morning Spritz 8
Aperol, Hugo or Limoncello with La Marca® DOC Prosecco

Caramel Bourbon Latte 12
Latte, Jim Beam® bourbon, caramel syrup, whipped cream, caramel drizzle

Badass Bloody Mary 14
Zing-Zang® mix, Tito's vodka, Texas Heatwave® hot sauce, celery, olives, crispy bacon, rosemary

Mimosa Flight 16
Orange, grapefruit, cranberry & pineapple

Peach Bellini 9
La Marca® DOC Prosecco, peach purée with Madagascar vanilla

Haystacks Sunrise 8
Azteca® Gold tequila, orange juice, raspberry syrup

COFFEE BAR

Add a shot of Jim Beam® or Maker's Mark®

Tried N' True 6.50
Toffee & caramel with whipped cream and caramel sauce

Lone Star 6.50
Vanilla & white chocolate latte with whipped cream and white chocolate drizzle

Cappuccino 3.50
Traditional Euro style, 6oz — equal parts espresso, milk and foam

Mocha 5
Espresso, steamed milk, and chocolate

Espresso ..... 2 / 3
Single or double shot

Molina 5
Mexican vanilla, brown sugar, cinnamon with steamed milk

Haystacks Chai 6.50
Black tea, spices, vanilla steamed milk

The Ultimate Hot Chocolate 6.50
Ghirardelli chocolate, cream, chocolate shavings, whipped cream

Haystacks Latte 6.50
Chocolate, salted caramel, chocolate chips, whipped cream & chocolate drizzle

Blue Bonnet 6.50
White chocolate & lavender latte with whipped cream and honey drizzle

Cubano 4
Espresso brewed over turbinado sugar, and milk foam

Latte 5
Hot or iced — espresso with steamed milk

Americano 5
Espresso with hot water

Early Bird 6.50
English Breakfast tea, steamed milk, English toffee, caramel sauce

Matchai® Latte 6.50
Japanese matcha powder, chai, steamed milk

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Breakfast & Brunch (continued)

Open Tues – Sun

BRUNCH SIDES

True Grits® 4
Bacon, cheddar & chives

Amalfi Salad 5
Spinach, feta, raspberry vinaigrette, chopped seasonal fruit

Hickory Bacon 5
Rosemary & Sage Sausage Patties 5
Single Biscuit 3
Pair of Eggs 4

Oatmeal 5
Yogurt Parfait 5
Potato HayPile® 3
Texas Toast 2

Sourdough Toast 3
Brioche Toast 3

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Lunch

Open Tues – Sun • We Cater!

STARTERS

Cowpoke Bruschetta 14
Avocado, pico de gallo, roasted corn & black beans, bacon, Monterrey jack, balsamic reduction

Dos Gringos 6
Triple cheese salsa, pico de gallo, ranch

Pickton Pickles 10
Dill pickle slabs, battered & fried, ranch

Onion Ring Pommel 10
Hand battered with buttermilk ranch

Corn Crack Ribs 10
Crispy fried corn ribs with elote spices, chili-lime crema, cotija cheese, and lime

SANDWICHES

Served with a side or hand cut fries

JoJo BLT 14
Bacon, lettuce, tomato, avocado, basil pesto aioli, sourdough

Wrangler Wrap 13
Crispy chicken, spring mix, bacon, cheddar, roma tomato, ranch

Belaire 15
Shaved ribeye, sautéed bell peppers, onion, provolone

Fried Chicken Sandwich 14
Buttermilk fried, Rowdy Ranch®, dill pickle, brioche bun • Nashville Hot +$1

Texas Lily Pads 10
Fried green tomatoes, battered & fried, remoulade, chives, ranch

Chick-wich 13
Grilled chicken, provolone, lettuce, roma tomato, Alamo aioli, brioche bun

Panini Gobbler 14
Carved turkey, provolone, basil-pesto, sun-dried tomato, Italian sourdough

tresMaggio Grilled Cheese 13
Parmesan, provolone, smoked gouda, sourdough with tomato basil bisque

BURGERS

Eat local • served with hand cut fries

The "903" 13
Classic cheddar, lettuce, tomato, dill pickle, red onion, burger sauce

The Haymaker 17
Smoked gouda, maple pepper bacon, crispy onions, spring mix, pub sauce

Sweet & Spicy Alamo 15
Crispy bacon, caramelized onions, provolone, Alamo aioli, stinging honey garlic

Avocado Bacon 16
Provolone, avocado, crispy bacon, pico de gallo, pub sauce

The Hannibal 19
Bacon, provolone, pulled pork, peppered smoked sausage, onion rings, dill pickle, candied jalapeños, stinging honey garlic

The Cowboy 15
Cheddar, crispy bacon, onion ring, Rowdy Ranch & honey BBQ

ENTRÉES

Blackened Salmon 25
Oven-roasted Norwegian salmon, blackened seasoning, dijonnaise sauce, garlic parmesan mashed potatoes, sesame pepper green beans

Citrus Herb Chicken 16
Grilled chicken breast, lemon, thyme, cracked pepper, mashed potato

Upton Fish n' Chips 16
English style Fat Tire® beer battered cod, hand cut fries, lemon, house tartar, malt vinegar

STEAKS

Served with salad, garlic parmesan mashed potato & country cheddar biscuit

Buckeye® 8oz 23
Signature Haystacks cut

Texas Fried Steak 8oz 18
Hand cut & breaded with white gravy

14oz Ribeye 37

12oz NY Strip 32

SOUPS, SALADS & SPUDS

Soup: Cup 6 / Bowl 9 • Tomato Bisque, Seasonal, French Onion

SouthWest Salad 13
Grilled chicken, kale-spring mix, gruyère, cheddar, cherry tomato, red onion, bacon, avocado, fire roasted black beans & corn

Carpe Diem Caesar 12
Hydroponic romaine, garlic croutons, lemon, olive oil, garlic, parmesan, black pepper, Caesar • +Chicken 5 / Steak 7 / Salmon 7 / Shrimp 6

Loaded Baked Potato 5
Cheddar, sour cream, chopped bacon & chives • Add pulled pork & BBQ +$4

Crispy Cobb 14
Romaine lettuce, tomato, crisp bacon, crispy chicken, avocado, hard boiled eggs, feta

DESSERTS

Crème Brûlée 8
House made, torched custard with hardened caramelized sugar

Midnight Cowboy Cake 9
2 layer chocolate cake, soft chocolate ganache, chocolate sauce

Keylime Icebox Pie 8
Lime zest, graham cracker crust

French'd Bread Pudding 8
Oven baked, French toasted bread pudding, Tahitian vanilla ice cream, scratch caramel

WINE & BEER SPOTLIGHT

Ask for our full wine list, cocktail menu or beer selection

Cambria — Chardonnay 7 / 20
Santa Maria, California '22

Llano — Moscato 9 / 30
Texas '22

Murphy Goode — Merlot 11 / 32
'20

Castello di Albola 16 / 42
Chianti Classico

Casa Lunardi — Pinot Grigio 11 / 32
Delle Venezie '22

Texas Craft Draft Beer Ask
Check out our rotating draft selection!

Illicit — Cabernet Sauvignon 8 / 24
California '19

Portillo — Malbec 9.5 / 25
'22

14 Hands Stampede 9 / 30
Red Blend

Josh Cellars — Cabernet 9 / 30
Vintners Ed., California '21

Murphy Goode — Sauvignon Blanc 11 / 32
North Coast '23

SIDES

Hand Cut Fries 5
Onion Rings 5
Sesame Pepper Green Beans 5
Honey Glazed Carrots 5
Mac N' Cheese 5
Roasted Parmesan Broccoli 5

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Dinner

Open Tues – Sun • Reservations encouraged

APPETIZERS

Cowpoke Bruschetta 14
Crostini, avocado, pico de gallo, roasted corn & black beans, bacon, mozzarella, balsamic reduction

Pickton Pickles 12
Dill pickle slabs, hand battered with cajun creole salt & buttermilk ranch

Steak Bites 18
Tenderloin steak bites with creamy horseradish sauce and crispy onion straws

Dos Gringos 6
Tortilla chips, salsa roja, salsa verde

Flight of Shrimp 17
Cocktail shrimp flight board of sauces

White Cheddar Cheese Curds 14
Beer battered true Wisconsin cheese curds with buttermilk ranch

Corn Crack Ribs 10
Crispy fried corn ribs with elote spices, chili-lime crema, cotija cheese, and lime

Onion Ring Pommel 12
Hand battered with buttermilk ranch

Texas Lily Pads 10
Green tomatoes battered & fried, remoulade, chives, ranch

BURGERS

Served with hand cut fries

The "903" 13
Classic cheddar, lettuce, tomato, dill pickle, red onion, burger sauce

The Cowboy 15
Cheddar, crispy bacon, fried onion ring with Rowdy Ranch & honey BBQ

The Hannibal 21
Crispy bacon, provolone, pulled pork, peppered smoked sausage, onion rings, dill pickle, candied jalapeños, stinging honey garlic

The Haymaker 17
Smoked gouda, maple pepper bacon, crispy onions, spring mix & pub sauce

STEAKS & CHOPS

Served with salad, garlic parmesan mashed potato & country cheddar biscuit • Add: Mushrooms or Caramelized Onions 3 / Grilled Gulf Shrimp 5 / Chicken Breast 5 / 4oz Lobster Tail (Mkt) / Rossini Style (Mkt)

Buckeye® 8oz 23
Signature Haystacks cut

22oz Cowboy Steak 75
Bone-in • Limited availability

16oz Dry-Aged Pork Chop 28
28 day paprika-thyme

Texas Fried Steak 8oz 18
Hand cut & breaded with white gravy

18oz Elk Rack 50
Farm raised • Limited availability

Triple French'd Lamb Chops 32
6oz, mint sauce • Limited availability

14oz Ribeye 37

12oz NY Strip 32

8oz Beef Fillet 48

ENTRÉES

Citrus Herb Chicken 19
Roasted lemon pepper herb crusted chicken breast, garlic parmesan mashed potatoes, honey-glazed carrots

Blackened Salmon 25
Oven-roasted Norwegian salmon with dijonnaise sauce, garlic parmesan mashed potatoes, spinach & mushrooms

Shrimp & Grits 17
Grilled gulf shrimp blackened, creole parmesan-cheddar grits, chives, maple bourbon bacon & black pepper sausage with toasted crostini

Upton Fish n' Chips 16
English style Fat Tire® beer battered cod, hand cut fries, lemon, house tartar & malt vinegar

Chicken Pot Pie 15
Diced oven roasted chicken breast, sweet corn, rosemary roasted potato, English peas & carrots in velouté in a pie pastry

Chicken & Waffle 16
Large golden waffle, chicken tenders with white pepper gravy, whipped butter & maple bourbon syrup

SOUPS & SALADS

Soup: Cup 6 / Bowl 9 • Tomato Bisque, Seasonal Soup, French Onion Soup

Crispy Cobb 14
Romaine lettuce, tomato, crisp bacon, crispy chicken, avocado, hard boiled eggs, feta

SouthWest Salad 13
Grilled chicken, kale-spring mix, gruyère, cheddar, cherry tomato, red onion, bacon, avocado, fire roasted black beans & corn

Carpe Diem Caesar 12
Hydroponic romaine, garlic croutons, lemon, olive oil, garlic, parmesan, black pepper, Caesar • +Chicken 5 / Steak 7 / Salmon 7 / Shrimp 6

DESSERTS

Crème Brûlée 8
House made torched custard with hardened caramelized sugar, berries & whipped cream

Midnight Cowboy Cake 9
2 layer chocolate cake, soft chocolate ganache, chocolate sauce

Keylime Icebox Pie 8
Whipped cream, lime zest, graham cracker crust

French'd Bread Pudding 8
Oven baked, French toasted bread pudding, Tahitian vanilla gelato, scratch caramel

SIDES

Hand Cut Fries 5
Honey Glazed Carrots 5
Onion Rings 5
Loaded Baked Potato 5
Bacon Cheese Grits 5
Chef Vegetable 5
Mac N' Cheese 5
Fire Roasted Corn & Black Beans 5
Roasted Parmesan Broccoli 5
Sesame Pepper Green Beans 5
Gochugang Pecan Brussel Sprouts 5

STEAK TEMPERATURE GUIDE

120°	130°	140°	150°	160°
RARE	MED RARE	MEDIUM	MED WELL	WELL

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Drinks

Cocktails, beer, wine, coffee & tea • 21+ for alcohol

SIGNATURE COCKTAILS

1836 Smokey River Old Fashioned 17
Woodford Reserve bourbon, smoked maple syrup, Angostura® bitters, sugar cube, torched orange peel

Badass Bloody Mary 14
Zing-Zang® mix, Tito's vodka, Haystacks Texas Heatwave® hot sauce, celery, olives, stick of bacon & rosemary sprig

Haystack Rum Punch 16
Flor de Caña dark rum 12yr, pineapple juice, orange, lime, Rose's® grenadine, maraschino cherry

Grey Goose Gambit 16
Grey Goose vodka, lime juice, Navy Hill® ginger beer, jalapeño syrup, rosemary sprig

Rio Grande Margarita 15
Lunazul Reposado tequila, agave, fresh lime juice, ancho chili liqueur, Tajín rim

Peach Bellini 9
La Marca® DOC Prosecco, peach purée with Madagascar vanilla

Lone Star Paloma 16
Patrón Silver tequila, grapefruit juice, Navy Hill® club soda, agave, lime, salt rim, rosemary sprig

Bluebonnet Bloom 15
Empress 1908 gin, St. Germain elderflower liqueur, lemon juice, blueberry syrup, rose petals

Key Lime Martini 14
Townes® Texas vodka, vanilla bean syrup, fresh lime juice, cream of coconut, graham cracker rim

Tobacco Road Espresso Martini 15
Dripping Springs vodka, Kahlúa coffee liqueur, Lavazza® espresso, vanilla syrup, smoked sea salt

Morning Spritz 8
Aperol, Hugo or Limoncello with La Marca® DOC Prosecco

Texas Tea Time 16
Tito's vodka, peach liqueur, black tea, Rose's® sweet & sour, honey syrup, lemon, mint

TEXAS DRAFT BEER

Ask about our seasonal Texas craft selection!

Tupps Day Pass 7
Crisp Belgian Wheat Ale, balanced and refreshing — best with a slice of orange. 4.8% ABV / 18 IBU

Michelob Ultra 6
Light lager with light citrus aroma and crisp finish. 4.2% ABV / 10 IBU

Manhattan Project Necessary Evil 7
Light, crisp Pilsner with floral and herbal notes. 5.3% ABV / 30 IBU

Manhattan Project Plutonium-239 ..... 7.5
Coconut porter with coffee and chocolate; medium body, low carbonation. 6.2% ABV / 25 IBU

Revolver Blood & Honey 7
American pale wheat with blood orange peels, honey & spices. 7% ABV / 20 IBU

El Chingón 7
Piney, floral, citrusy hop-forward IPA with robust flavor and significant bitterness. 7.3% ABV / 72 IBU

Shiner Bock 7
Amber lager, toasted malt, caramel, subtle hop bitterness. 4.4% ABV / 13 IBU

Fort Brewery Ocho 6
West Coast IPA with eight hop varieties — tropical and earthy. 7.0% ABV / 60 IBU

Martin House Rancho Grande 6.5
Crisp Mexican-style lager with a hint of lime. 4.2% ABV

WINE BY THE GLASS

Glass / Bottle • Ask your server for the full luxury wine list

House — Canyon Road '22 ..... 6.5 / 20
Red or White

La Crema — Cab Sauv ..... 25 / 75
Russian River Valley '22

Murphy Goode — Merlot ..... 11 / 32
California '20

14 Hands — Merlot ..... 9 / 30
Columbia Valley, Washington '20

14 Hands Hot to Trot — Red Blend ..... 9 / 30
Columbia Valley '20

Murphy Goode — Sauv Blanc ..... 11 / 32
California North Coast '23

Casa Lunardi — Pinot Grigio ..... 11 / 32
Delle Venezie '22

Louis Jadot Beaujolais ..... 10 / 29
France '24

Silver Palm — Cab Sauv ..... 15 / 37
Santa Rosa '22

Llano — Moscato ..... 9 / 30
Texas '22

Portillo — Malbec ..... 9.5 / 25
Argentina '22

Josh Cellars — Cab Sauv ..... 9 / 30
Vintners Ed., California '21

Castello di Albola — Chianti Classico ..... 16 / 42
Italy '22

Kendall Jackson — Riesling ..... 9 / 32
Vintners Ed., Sonoma '23

Cambria — Chardonnay ..... 10 / 32
Santa Maria '23

Stoneleigh — Sauvignon Blanc ..... 12 / 37
New Zealand

Chateau Ste. Michelle — Riesling ..... 11 / 29
Columbia Valley '23

Illicit — Cabernet Sauvignon ..... 8 / 24
La Marca — Prosecco DOC ..... 12 / 32
14 Hands Stampede — Red Blend ..... 9 / 30
Sangria — Don Simon ..... 6.5 / 15

COFFEE & TEA

Espresso 3
Concentrated coffee in small shot

Latte 5
Espresso and steamed milk with a touch of foam

Americano 4
Espresso with hot water

Cappuccino 3.50
Traditional 6oz — equal parts espresso, milk and foam

Cubano 5
Espresso brewed over brown sugar and warm milk

Tea Service 5
English Breakfast, Earl Grey, Chai or Green Tea

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