toller patio
BAR + KITCHEN

COCKTAILS ON TAP

CHOOSE A SIZE

SHOT	5	FLAMINGO	24
COCKTAIL	10	PITCHER	50

GIMLET
gin / lime / cucumber

SPICY MARGARITA
tequila / lime / pineapple / jalapeno

OLD FASHIONED
whiskey / angostura bitters / orange oils

BRAMBLE
rye whiskey / blackberry / thyme

PALOMA
tequila / lime / grapefruit

SHORT LEASH
rye whiskey / lemon / amaretto / wormwood bitters

PUNCH
vodka / juices

MOJITO
rum / lime / mint / soda

WILDFLOWER
vodka / elderflower / lemon / lavender

TAP BEER

pitcher 22 / 18

SEASONAL CRAFT ROTATOR ask your server for details	7
DALLAS BLONDE deep ellum / dallas / 4.5%	6
TWO HEARTED IPA bell's brewery / michigan / 7%	6
AXIS IPA real ale / dallas / 6.2%	6
VIENNA LAGER lakewood / dallas / 4.6%	6
BUD LIGHT usa / 4.2%	5
DOS XX mexico / 4.2%	5
MILLER LITE usa / 4.2%	5

CANS bucket of 5 - 23 / 27

LONE STAR TALL BOY 5
texas / 4.6%

MODELO TALL BOY 5
mexico / 4.4%

COORS LIGHT TALL BOY 5
colorado / 4.2%

SHINER BOCK TALL BOY 5
texas / 4.4%

PBR TALL BOY 5
usa / 4.7%

MOSAIC IPA 6
community brewing / dallas, tx / 8.6%

CRACKBERRY CIDER 6
bishop cider co / dallas, tx / 6%

BLOOD & HONEY WHEAT 6
revolver brewing / granbury, tx / 7%

DAYDREAM SAISON 6
st arnold / houston, tx / 5.1%

WHITE CLAW HARD SELTZER 6
grapefruit / raspberry / lime / mango / black cherry

HIGH NOON VODKA SODA 7
black cherry / watermelon / grapefruit / pineapple

WINE

BRUT - MAGNUM 89
moët & chandon / france

SPARKLING ROSE - MAGNUM 89
moët & chandon / france

SAUV BLANC 8/29
matua / new zealand

CHARDONAY 8/29
athena / california

CABERNET 8/29
athena / california

ROSE 8/29
day owl / california

BRUT 8/29
veuve du vernay / france

SPARKLING ROSE 8/29
veuve du vernay / france

HIGHBALLS

1. choose a size
   - pitcher 35
   - single cocktail 7

2. choose a base spirit
   - sobieski vodka
   - old grand dad whiskey
   - el jimador tequila
   - clear fork gin
   - el dorado 3 yr rum
   - banhez mezcal

3. choose a craft soda

orange mandrin	mango
cherry limeade	pineapple
lemon-lime spritz	tonic
red bull +4/20	ginger ale
sf red bull +4/20	ginger beer
coconut red bull +4/20	diet cola
tropical red bull +4/20	cola
cranberry red bull +4/20	

SHOTS

CHILLED STRAIGHT UP 6

brown sugar bourbon - jager - mint pastille

MIXED 6

green tea - jamo / peach / lemon / lime
lemon drop - vodka / lemon / triple sec

NA BEVS 3

topo chico
craft sodas

BEER + A SHOT

ANY BEER + SIGNATURE 10

ANY BEER + WELL 9

SNACKS

cheese fries 8.99

queso / shredded cheddar / pickled jalepeno / ranch

don't want any of the fun stuff? just fries 6

elote 6.99

sweet corn / mayo / lime / cotija cheese / hot sauce

nachos 9.99

green chile queso / salsa / black beans / pickled jalapeños / sour cream / guac / shredded cheddar / cilantro

add chicken, bacon, chorizo, veggies 3

hummus 8.99

carrots / celery / baked pita

buffalo ranch dip 6.99

creamy and tangy dip / ruffles - served cold

queso or guacamole + salsa 7.99

queso or guacamole / tortilla chips - all three for 11

pimento cheese 7.99

house pimento cheese / tortilla chips

WINGS + THINGS

wings

7 for 10.99 10 for 14.99

15 for 19.99 20 for 25.99

tenders

naked or breaded

3 for 7.99

5 for 10.99

7 for 13.99

shrimp

naked or breaded

5 for 9.99 10 for 12.99

15 for 16.99

choose a flavor

DRY SEASONINGS

naked

garlic parmesan cajun

lemon pepper texas heat

SAUCES

mild mango bbq

chimichurri sriracha lime

korean spicy crazy hot

SANDWICHES

served with fries

classic cheeseburger 11.99
black angus / american cheese / grilled onions / lettuce / tomato / pickles / secret sauce

bbq ranch burger 12.99
black angus / bacon jam / cheddar cheese / red onion / bbq / ranch

sweet + spicy burger 12.99
black angus / blue cheese / pickled jalapeños / apricot jam

crispy tender sandwich 11.99
crispy chicken breast /pepper jack cheese / tangy mustard slaw / tomato / relish / chipotle aioli

beyond burger 12.99
beyond veggie patty / pepper jack / lettuce / red onion / tomato / garlic aioli

add bacon or guac 1.5

SALADS

add chicken 5 add shrimp 6

texas ceaser 9.99
romaine / bacon / brioche croutons / jalepeno ceaser

southwest quinoa 10.99
kale / quinoa / roasted peppers / grilled corn / sweet onion / black beans / cotija cheese / campagne vin

shredded wedge 9.99
iceberg lettuce / kale / bacon / cherry tomatoes / blue cheese crumbles / ranch

SAUCES

garlic aioli	tender sauce
spicy aioli ranch	honey mustard mango bbq
jalapeño ranch	comeback sauce
blue cheese	

BRUNCH

sat / sun 11am-4pm

breakfast tacos* 10.99
choose bacon, chorizo or veggie with scrambled eggs, shredded cheese, garlic aioli, corn tortillas, side salsa - sub pulled pork +3

brunch bowl* 11.99
choose bacon, chorizo or veggie with scrambled eggs, sweet potato hash, jalapeños, aioli - sub pulled pork +3

simple breakfast* 9.99
bacon, scrambled eggs, sweet potato hash, toast, jam - sub chorizo or veggies +1

breakfast burrito* 11.99
bacon, scrambled eggs, potatoes, shredded cheese, garlic aioli, flour tortilla, salsa, sweet potato hash - sub pulled pork +3

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
*please inform us of any allergies or food aversions as not all ingredients are listed in some cases. the kitchen does use nuts, gluten and dairy.

HAPPY HOUR

DRINKS

draft cocktails	5^{99}
wells	4^{99}
miller lite draft	2^{99}
dos xx draft	2^{99}

FOOD

queso + salsa	4^{99}
pimento dip	4^{99}
buffalo dip	4^{99}
hummus	4^{99}
7 wings	8^{99}

WEEKDAYS

4pm - 7pm