

BREAKFAST

AVAILABLE ALL DAY

TOASTS

Soft scrambled egg on bacon buttered sourdough

B.E.S.T. \$6

Bacon, egg, spinach, tomato jam, gruyère cheese

TRUFFLE \$7

Grilled asparagus, onions, mushroom, egg, gruyère cheese and sea salt

GREEN, EGG & HAM \$7

Avocado, egg, roasted pork, pickled pink onions queso cotija, cilantro salsa

TACOS

Served on a flour tortilla

POTATO HASH \$3.25

Fried hash potatoes, soft scrambled eggs, Monterrey Jack cheese

EL PUERCO \$3.25

Roasted pork, scrambled eggs, Monterrey Jack cheese

LUNCH & DINNER

TIAM TO CLOSE

SALADS

BACON BLEU \$10

Fresh mixed greens topped with bacon, spiced walnuts, pickled pink onions, fresh pear & bleu cheese dressing

STRAWBERRY PECAN \$10

Baby spinach topped with fresh strawberries, glazed pecan, goat cheese, avocado & strawberry balsamic vinaigrette

GRILLED VEGGIE QUINOA \$8

Grilled asparagus, mushrooms, peppers and onion over spinach quinoa with cilantro pesto and parmesan

Fries

SALT & PEPPER \$3

w/ roasted garlic aioli

TRUFFLE PARMESAN \$4

w/ creamy garlic pepper sauce

LOADED QUESO \$6

Queso blanco, bacon, avocado, pico de gallo, queso cotija & cilantro salsa

HASH HOUSE SKILLETTS

Choice of roasted russet potatoes or sweet potatoes with peppers, onions, and two soft scrambled eggs

LOADED QUESO \$8

Topped with bacon or roasted pork

HUEVOS RANCHEROS \$8

Black beans, avocado, pico de gallo, queso fresco, cilantro salsa

SPINACH & MUSHROOM \$8

Topped with tomato jam and gruyère cheese

DO YOU WANT THAT LOADED?

Add pico de gallo, fresh avocado and black beans for \$1 more.

VEGGIE LOVER \$3.25

Soft scrambled eggs, spinach, mushrooms and Monterrey Jack cheese

BACON BLISS \$3.25

Bacon, soft scrambled eggs, and Monterrey Jack cheese

SOMETHING TO SHARE

QUESO BLANCO \$6

Creamy Monterrey Jack & green chile cheese dip

GUACAMOLE \$6

Fresh mashed avocado w/ pico & lime

HANDHELDS

FRIED CHICKEN CLUB \$12

On bacon buttered brioche bun with bacon, lettuce, tomato, house pickle & creamy garlic pepper sauce

HOT CHICKEN SANDWICH \$11

Fried chicken cutlet tossed in sweet hot sauce with house pickles and smoked remoulade

LONGSHOT TACOS \$10

Three flour tortillas filled with your choice of roasted pork or crispy fried chicken topped with avocado, pickled pink onions, queso cotija and cilantro pesto

 VEGETARIAN  GLUTEN-FREE

Sweets

AVAILABLE ALL DAY

Staff Pick! INJECTABLE DONUT HOLES \$6

Comes with cheesecake, chocolate or raspberry filling

CRÈME BRÛLÉE FRENCH TOAST \$6

Fresh strawberries & Cheesecake Cream or Banana foster w/ whiskey Caramel Sauce

MELON YOGURT BOWL \$5

1/2 melon balls filled with vanilla yogurt & granola

SOFT SERVE (8OZ) \$2

Vanilla, Chocolate, or Swirl

Grab & Go

AVAILABLE ALL DAY

MUFFINS \$4

Banana nut or blueberry

SCONES \$4

White chocolate raspberry, cinnamon, chocolate chip

PARFAITS \$4

Strawberry angel food cake, Fresh berries and cream, or Chocolate pb banana

CINNAMON ROLL \$3

CANDIED BACON \$5

Crispy, smoky, sweet

Staff Pick!

MINI CHIMIS \$7

Choice of four shredded chicken or roasted pork chimi's with Monterrey Jack cheese, black beans and green chiles - topped with melted queso, guacamole and pico de gallo

LONGSHOT BURGER \$10

1/3 lb. beef patty topped with melted Monterrey Jack cheese on a bacon buttered brioche bun w/ lettuce, tomato, house pickle, fried onions & creamy garlic pepper sauce

GREEN CHILE BURGER \$10

1/3 lb. beef patty topped with queso blanco, fire-roasted green chiles, avocado, pickled pink onions cilantro pesto and queso fresco on a bacon buttered brioche bun



Substitute
Beyond Beef Patty
FOR AN ADDITIONAL \$2

COFFEE

CLASSICS

**Served hot or iced, Regular/Large*

BATCH BREW \$2.50/3.50

Tastes of citrus, chocolate, and candied nuts

ESPRESSO \$2.50

Roughly 2oz of rich, strong coffee

***AMERICANO \$2.50/\$3.50**

Espresso balanced with water

COLD BREW \$3.50/\$5

Brewed for 18 hours, sweet and stout

***LATTE \$4/\$5.50**

Espresso, steamed milk, velvety texture

***CHAI LATTE \$4/5.50**

Masala chai, steamed milk

CAPPUCCINO \$3.50

Espresso, steamed milk, creamy texture

SPECIALTY COFFEE



BLACK & WHITE LATTE \$4.50

Espresso, white chocolate, steamed milk, activated charcoal, served hot or cold

HORCHATA \$5/6.50

House made Horchata and espresso served cold

DARK CHERRY MOCHA \$5/6.50

Chocolate, dark cherry, steamed milk, served hot

TEXAS BUTTERED PECAN \$5/\$6.50

Espresso, toasted pecan syrup, brown sugar, steamed milk, served hot

FLAVORS Vanilla, Hazelnut, Lavender & Orange, Chocolate, White Choc., Activated Charcoal Sea Salt Caramel

MILK SUBS Almond, Oat

Additional 50¢

Staff Pick!

ONYX DELIGHT \$5/6.50

Espresso, steamed milk, vanilla, honey cinnamon, served hot

New!

ESPRESSO TONIC \$5.50

Espresso, cardamom, tonic syrup, agave, topped with ginger beer

BOOZY COFFEE

PINA COLLATTE \$7

Pineapple, coconut, lime, cold brew

CASCARA FIZZ \$7

Cascara tea, soda water, gin, lime, simple syrup

IRISH COFFEE \$6

Irish whiskey, brown sugar, coffee and rich cream(10oz)

RUMCHATTE \$7

Equal parts cold brew concentrate and Rumchata

AMARETTO MOCHA \$7

Espresso, amaretto, chocolate

LongShot OF THE MONTH

JACKIE ROBINSON'S GEORGIA PEACH TURNOVER \$4

Buttery puff pastry filled with bourbon brown sugar glazed peaches and topped with Lavender Honey and Whipped Cream

NOT COFFEE

BEER

\$4

BUD LIGHT MILLER LIGHT COORS LIGHT

SCHLITZ GUSTO MICHELOB ULTRA

\$4.75

DOS EQUIS SHINER BOCK KARBACH LOVE ST

TX HOPPY CLOUDS MONTUCKY COLDSNK

\$5

BLOODY MARY BUDDY AUSTIN EASTCIDER'S ORIGINAL WHITE CLAW MANGO

WINE

SAUVIGNON BLANC \$9.50
WALNUT BLOCK, NEW ZEALAND 2019

CABERNET SAUVIGNON \$10
LOUIS MARTINI, CALIFORNIA 2017

CHARDONNAY \$10
FERRARI CARANO, SONOMA COUNTY 2017

PINOT NOIR \$9
A BY ACACIA, CALIFORNIA 2015

ROSE \$9
FLEUR DE PRAIRIE, FRANCE 2019

SPARKLING \$9
NOVECENTO, ARGENTINA

COCKTAILS

MOM-MOSA (8OZ) \$6.50

A mom-sized portion of champs and OJ

COVE COSMO \$6.50

Vodka, peach schnapps, cranberry, lime

MERMAID PUNCH \$6.50

Captain Morgan, Malibu coconut, pineapple, blue curacao, lime

GINGER & JUICE \$6.50

Gin, elderflower, lemon, ginger beer, pepper

TROPICAL IMPRESSION \$6.50

Vodka, gin, rum, blue curacao, lime, sprite

RED SANGRIA \$6.50

Red wine, apple brandy, triple sec, orange juice, lemonade & hint of cinnamon

STRAWBERRY SMASH \$6.50

Strawberry vodka, lime, sprite, strawberry

IT'S WORTH A SHOT

For ease of service, 18% gratuity will be added to tabs left open.

LongShot

HASH HOUSE

BRUNCH SPECIALS

SATURDAYS & SUNDAYS 10 AM - 1PM

THICC BOI PANCAKES

SWEET STACK \$3

CHOCOLATE ESPRESSO \$4

BACON MAPLE W/FRIED CHICKEN \$5

TOASTS

CAPRESE \$4

Sliced Mozzarella, grilled tomato, basil, aged balsamic reduction, sea salt

AVOCADO \$4

Sliced avocados, chile lime tomatoes and onions

MOLLETE \$4

Refried black beans, lime and pico, and jack cheese