

BREAKFAST

LUNCH

LongShot

HASH HOUSE

DINNER

COFFEE

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 V

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

LUNCH & DINNER

TIAM TO CLOSE

APPETIZERS

QUESO BLANCO \$6 V

Creamy Monterrey Jack, green chiles, cilantro pesto

CANDIED BACON \$5

Crispy, smoky, sweet bacon

GUACAMOLE \$6 V GF

Fresh mashed avocado with pico de gallo and lime

Staff Pick!

MINI CHIMIS \$7

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

SWEETS

Staff Pick! **INJECTABLE DONUT HOLES \$6** V

Comes with cheesecake, chocolate or raspberry filling

CRÈME BRÛLÉE FRENCH TOAST \$6 V

Fresh strawberries & cheesecake cream or banana foster with whiskey caramel sauce

MELON YOGURT BOWL \$5 V

1/2 melon balls filled with vanilla yogurt & granola

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 V GF

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

SPINACH & MUSHROOM \$8 V GF

Topped with tomato jam and gruyère cheese

SALADS

Add grilled chicken for \$3

BACON BLEU \$10 GF

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

STRAWBERRY PECAN \$10 V GF

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

GRILLED VEGGIE QUINOA \$8 V GF

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

FRIES

SALT & PEPPER \$3 V

Topped with a dash of sugar and served with a side of roasted garlic pepper aioli

TRUFFLE PARMESAN \$4 V

Served with a side of roasted garlic pepper aioli

LOADED QUESO \$6

Queso blanco, bacon, avocado, pico de gallo, and queso cotija

TACOS

Served on a flour tortilla. Add pico de gallo, fresh avocado, and black beans for \$1 more

POTATO HASH \$3.25 V

Fried hash potatoes, soft scrambled eggs, Monterrey Jack cheese

EL PUERCO \$3.25

Roasted pork, scrambled eggs, Monterrey Jack cheese

VEGGIE LOVER \$3.25 V

Soft scrambled eggs, spinach, mushrooms and Monterrey Jack cheese

Staff Pick!

BACON BLISS \$3.25

Bacon, soft scrambled eggs, and Monterrey Jack cheese

HANDHELDS

Sub grilled chicken for no additional cost. Sub Beyond Beef Patty for \$2.

FRIED CHICKEN CLUB \$12

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

HOT CHICKEN SANDWICH \$11

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

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, and roasted garlic pepper aioli

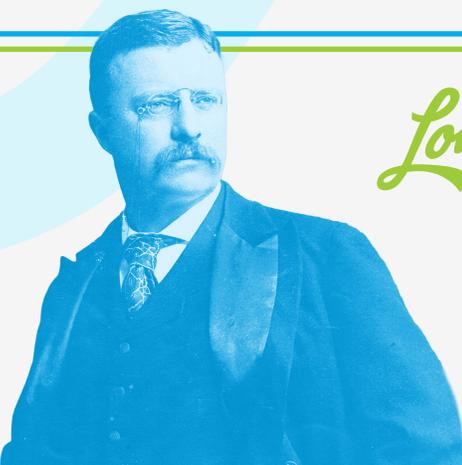
GREEN CHILE BURGER \$10

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

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

V **VEGETARIAN** GF **GLUTEN-FREE**



LongShot
OF THE MONTH

THEODORE ROOSEVELT

TEDDY'S RED, WHITE & BLUE BURGER \$11

Beef patty topped with melted pepper jack cheese on a bacon buttered brioche bun w/ lettuce, tomato, house pickles, candied bacon, blue cheese, and roasted garlic pepper aioli. Served with a side of fries

THE ROUGH RIDERS' CAFÉ CUBANO \$4

A layered drink with sweetened condensed milk, a double Cuban shot mixed with cinnamon syrup, topped with cappuccino textured foam, and sprinkled with cinnamon

COFFEE

CLASSICS

**Served hot or iced*

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

**Served hot or iced*

***BLACK & WHITE LATTE \$4.50**

Espresso, white chocolate, steamed milk, activated charcoal

HORCHATA \$5/6.50

House made Horchata and espresso, served cold, contains dairy

***DARK CHERRY MOCHA \$5/6.50**

Chocolate, dark cherry, steamed milk

***TEXAS BUTTERED PECAN \$5/\$6.50**

Espresso, toasted pecan syrup, brown sugar, steamed milk

Staff Pick!

***ONYX DELIGHT \$5/6.50**

Espresso, steamed milk, vanilla, honey cinnamon

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

MILK SUBS Almond, Oat

Additional
50¢

BOOZY COFFEE

PIÑA COLLATTE \$7

Cruzan black strap rum, 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)

AMARETTO MOCHA \$7

Espresso, amaretto, chocolate

RUMCHATTE \$7

Equal parts cold brew concentrate and Rumchata

NOT COFFEE

BEER

\$4.25

**BUD LIGHT
MILLER LIGHT
COORS LIGHT
SCHLITZ GUSTO**

**MICHELOB ULTRA
AUSTIN EASTCIDERS ORIGINAL
WELLBEING GOLDEN WHEAT NA
WELLBEING INTENTIONAL IPA NA**

\$4.95

**DOS EQUIS
SHINER BOCK
CORONA
12TH MAN**

**KARBACH LOVE ST
TX BEER CO. BLONDE
TX BEER CO. HOPPY CLOUDS
MONTUCKY COLDSNK**

\$5.50

**BLOODY MARY BUDDY
WHITE CLAW MANGO
TRULY STRAWBERRY LEMONADE**

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 choice of orange, cranberry, or pineapple juice

COVE COSMO \$6.50

Vodka, peach schnapps, cranberry, simple syrup, lime

Staff Pick!

STRAWBERRY SMASH \$6.50

Strawberry vodka, lime, sprite, strawberry

Staff Pick!

MERMAID PUNCH \$6.50

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

TROPICAL IMPRESSION \$6.50

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

GINGER & JUICE \$6.50

Gin, elderflower, lemon, ginger beer, pepper

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/ HOT FRIED CHICKEN \$5

TOASTS

CAPRESE \$4

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

AVOCADO \$4

Sliced avocados, chile lime tomatoes, onions, queso fresco, and sour cream

MOLLETE \$4

Refried black beans, lime and pico, and jack cheese