

BREAKFAST

LUNCH

DINNER

COFFEE

LongShot

HASH HOUSE

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 chimis 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 SKILLETS

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 with 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

DOLLY PARTON
AMERICAN SINGER & SONGWRITER

NASHVILLE HOT SLIDERS WITH WHISKEY FRIES \$10

Two fried chicken cutlets tossed in sweet hot sauce on brioche slider buns, with house pickles, pink onions, and smoked remoulade served with Jack Daniel's whiskey fries

GOOD GOLLY MISS DOLLY SHAKE \$7

Frozen bananas blended into a thick creamy shake topped with wafers and banana sauce

LongShot

HASH HOUSE

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