

BREAKFAST

LUNCH

# LongShot

HASH HOUSE

DINNER

COFFEE

## BREAKFAST

SERVED 'TILL 2 PM

### TOASTS

Soft scrambled egg on bacon buttered sourdough

#### B.E.S.T. \$7

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

### SWEETS

SERVED ALL DAY

Staff Pick!

#### INJECTABLE DONUT HOLES \$6 V

Comes with cheesecake, chocolate or raspberry filling

### 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

### 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

#### BACON BLISS \$4

A LOT of Bacon, soft scrambled eggs, and Monterrey Jack cheese

#### CRÈME BRÛLÉE FRENCH TOAST \$6 V

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

## LUNCH & DINNER

SERVED 11AM 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 three shredded chicken or roasted pork chimis wrapped in a flour tortilla with Monterrey Jack cheese, black beans, green chiles, and topped with queso, guac, and pico de gallo

### FRIES

#### SALT & PEPPER \$4 V

Tossed with a dash of sugar, side of roasted garlic pepper aioli

#### TRUFFLE PARMESAN \$5 V

Side of roasted garlic pepper aioli

### SALADS

Add grilled chicken for \$3

#### BACON BLEU \$11 GF

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

#### STRAWBERRY PECAN \$11 V GF

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

#### GRILLED VEGGIE V GF QUINOA \$9

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

### HANDHELDS

Sub grilled chicken for no added cost

#### FRIED CHICKEN CLUB \$12

Bacon buttered brioche bun with bacon, lettuce, tomato, house pickle, and 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 pickles, 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 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, lettuce, pickled onions, queso cotija, and cilantro pesto

## JORDAN PETERSON

PROFESSOR OF PSYCHOLOGY, CLINICAL PSYCHOLOGIST, YOUTUBER, AND AUTHOR

## LongShot

OF THE MONTH

#### CARNIVORE TACO \$4.75

Bacon, sausage, soft scrambled eggs, and Monterey Jack cheese

#### VANILLA BOURBON LATTE \$5.25

A smooth and creamy latte made with Maker's Mark and vanilla



BREAKFAST

LUNCH

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HASH HOUSE

DINNER

COFFEE

## 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

#### CAFÉ CUBANO \$4

Double Cuban shot, sweetened condensed milk, cinnamon syrup, cappuccino textured foam, cinnamon

#### \*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

#### COLD BREW \$3.50/\$5

Brewed for 18 hours, sweet and stout

### SPECIALTY COFFEE

\*Served hot or iced

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

Espresso, white chocolate, steamed milk, activated charcoal

#### HORCHATA CON ESPRESSO \$5/6.50

House made Horchata and espresso, served cold,

#### CINNAMON TOAST COLD BREW \$5.25

Cinnamon cold brew, horchata, cinnamon cold foam, cinnamon toast crunch cereal dust



#### \*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

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

Espresso, steamed milk, vanilla, honey cinnamon

#### FLAVORS Add 50¢

Vanilla, Lavender & Orange, Chocolate, White Choc., Sea Salt Caramel

#### MILK SUBS Add \$1

Almond, Oat

## BOOZY COFFEE

#### IRISH COFFEE \$6

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

#### CASCARA FIZZ \$7

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

#### PIÑA COLLATTE \$7

Cruzan black strap rum, pineapple, coconut, lime, cold brew

#### AMARETTO MOCHA \$7

Espresso, amaretto, chocolate

#### RUMCHATTE \$7

Equal parts cold brew concentrate and Rumchata

#### *New!* BOOZY CINNAMON TOAST COLD BREW \$6.50

Cinnamon cold brew, fireball, cinnamon cream liquor, cinnamon cold foam, cinnamon toast crunch cereal dust

## NOT COFFEE

### BEER

**\$4<sup>25</sup>** BUD LIGHT  
MILLER LIGHT  
COORS LIGHT

MICHELOB ULTRA  
AUSTIN EASTCIDERS ORIGINAL

**\$4<sup>95</sup>** DOS EQUIS  
SHINER BOCK  
CORONA  
12TH MAN

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

**\$5<sup>50</sup>** 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  
DREAMING TREE,  
CALIFORNIA

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 \$6**

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