

STANDARD

SERVICE

APPETIZERS

HG Honey – Garlic Brussels Sprouts • \$11
our sister's signature take on everyone's new favorite veggie

Margherita Flatbread • \$10
fresh mozzarella, parmesan, garlic – blistered tomatoes, basil, extra virgin olive oil & sea salt

Parmesan Kale Dip • \$13
just like your favorite spinach dip (only better), served with tortilla chips

Tex Mex Chicken Nachos • \$14
tortilla chips, grilled chicken, pepper jack, salsa, pico, pickled jalapeños, sour cream & avocado

Chips & Queso • \$10
white queso topped with avocado, sour cream, pico, pickled red onions & cilantro

Cheese Fries • \$10
pepper jack, white queso, bacon, sour cream & green onion

Crab Rangoon Dip • \$13
served with wonton chips

Sesame Chicken Wings • \$15
sesame – chile sauce, green onions & sliced fresnos

Cheese Sticks • \$12
house made & served with red sauce & ranch

SALADS & SOUPS

• Add grilled or crispy chicken \$5, steak \$10, scottish salmon \$12, grilled shrimp \$12

Kale Caesar • \$12
shaved parmesan & toasted sourdough breadcrumbs

Shaved Brussels ^N • \$12
brussels, kale, smoked almonds, dried cherries & honey – mustard dressing

Wedge ^N • \$13
tomatoes, bacon, green onion, candied pecans & blue cheese dressing

CHICKEN SALADS

Cobb • \$15
grilled chicken, avocado, egg, bacon, tomatoes, blue cheese, crispy onions & blue cheese dressing

Chicken Ranch • \$15
crispy chicken, tomatoes, carrots, bacon, grilled corn, pickled banana peppers, egg, cheddar, avocado, green onions & ranch

Honey Mustard Chicken ^N • \$15
crispy chicken, brussels, kale, smoked almonds, dried cherries & honey mustard dressing

Veggie Chopped ^N • \$13
riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries & tx honey – sherry vinaigrette

Ahi Tuna Sushi Bowl • \$18
avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

SOUPS

Cream of Tomato Soup
Cup \$4 | Bowl \$6
our version of the classic

Cream of Mushroom Soup
Cup \$4 | Bowl \$6
our homage to The Grape's iconic soup

Bison Chili
Cup \$6 | Bowl \$10
our award winning chili made with spicy chiles, ground bison, black, pinto & kidney beans, topped with cheddar & green onion

served with choice of french fries, house salad, cream of tomato soup +1, cream of mushroom soup +1, bison chili +2, fresh fruit + 1, sweet potato waffle fries + 3, kale caesar + 1, wedge + 2

sub gluten free bun + 3

Grilled Chicken
Whole \$16 | Half \$12
white cheddar, spicy cherry peppers, arugula, tomato & pesto mayo on sourdough

Smoked Applewood BLT
Whole \$14 | Half \$11
shredded lettuce, tomato & avocado mayo on sourdough

Loaded Grilled Cheese
Whole \$14 | Half \$11
bacon, griddled tomato, avocado, white cheddar & american on sourdough

The Standard Deluxe Burger • \$15
bacon, sunny side egg, pepper jack, avocado mayo, crispy fried onions, marinated tomato & arugula

sub the impossible burger + 2

CRISPY CHICKEN

The Buffalo • \$13
spicy buffalo sauce & blue cheese slaw

The Honey Mustard • \$13
honey – mustard, dill pickles & brussels kale slaw

The Dirty South • \$13
sabine creek tx honey – butter & dill pickles

The Remedy Burger • \$14
american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce & tomato

SANDWICHES

^N CONTAINS NUTS

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

LUNCH/DINNER

TACOS

served with choice of french fries, house salad, cream of tomato soup, fresh fruit + 1, sweet potato waffle fries + 3, kale caesar + 1, wedge + 2
served on la norteña flour tortillas | corn tortillas available upon request

Fajita Tacos

Steak \$16 | Chicken \$13 | Shrimp \$14
peppers & onions, pepper jack, shredded lettuce, sour cream, avocado & pico

ENTREES

PASTAS

Carbonara • \$18
bacon, peas, pecorino

Cheese Ravioli Chicken Alfredo • \$21
five cheese ravioli, grilled chicken, spinach & garlic blistered tomatoes

Chicken Parmesan • \$19
topped with mozzarella and served with spaghetti & red sauce

TX STAPLES

Chicken Fried Chicken • \$19
mashed potatoes, green beans & chicken gravy

Steak Frites • \$25
topped with chimichurri & served with pecorino - herbed fries

Steak Enchiladas • \$24
grilled fajita marinated steak served with mushroom & cheese enchiladas in poblano - sour cream sauce with crema, pico & cilantro

Roasted Mushroom & Cheese Enchiladas • \$15
mushroom & cheese enchiladas in poblano - sour cream sauce with crema, pico & cilantro

STANDARD SERVICE SIGNATURES

Ahi Tuna Sushi Bowl • \$18
avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

Bunless Burger Bowl • \$16
KC kobe beef burger, white cheddar, sunny side egg, roasted portabello, avocado, dill pickles, tomato, shredded lettuce & spicy chile mayo

Grilled Salmon • \$26
honey-garlic brussels & crispy wonton salad with orange, avocado, almond & fresh greens

BOWLS

MEATS

KC Kobe Beef Burger \$15 | Grilled Shrimp \$17
Grilled Chicken \$15 | Grilled Hanger Steak \$19
Scottish Salmon \$21 | Impossible Burger \$17 | Meatless \$12

BOWLS

The Stir Fry
broccoli, mushrooms, snap peas, peppers, onions, carrots & edamame in stir fry sauce over sesame - brown rice

The Tejas
ranchero beans, brown rice, peppers & onions, cheddar, pico, sour cream, avocado, shredded lettuce & crispy tortilla strips

The Farmhouse
roasted redskin potatoes in herb butter, orange - chile glazed baby carrots, goat cheese & english peas

SIDES

French Fries
Small \$3 | Large \$5

Sweet Potato Waffle Fries
Small \$4 | Large \$8

Mashed Potatoes & Gravy
Small \$4 | Large \$6

Herb - Buttered Redskin Potatoes
Small \$4 | Large \$6

Loaded Mashed Potatoes
Small \$5 | Large \$9

Herb - Buttered Green Beans
Small \$5 | Large \$8

House Salad • \$5

1/2 Kale Caesar • \$5

1/2 Wedge • \$5

DESSERTS

The Ricky ^N • \$11
dark chocolate brownie, vanilla ice cream, peanut butter & chocolate sauces, chopped peanuts & whipped cream

The Lucy ^N • \$11
coconut blondie brownie, strawberry ice cream, caramel, fresh strawberries, toasted coconut & whipped cream

Pies

Remedy Coconut Cream • \$8
topped with vanilla whip cream and toasted coconut in traditional crust

Fall Rotator Pies • \$8
Ask your server for our daily selection

Pumpkin Cream ^N
topped with brown butter - pumpkin seed crumble & dried cranberries in graham cracker crust

Dutch Apple
topped with crunchy streusel in traditional crust, served with whipped cream
available warm on request

Bourbon Pecan ^N
sweet, salty, crunchy & boozy in traditional crust, served with whipped cream

FINE QUALITY STAPLE GOODS

STANDARD

SERVICE

APPETIZERS

TOASTS

AM Avocado • \$7

whole wheat bread, fresh avocado, extra virgin olive oil, sea salt, everything bagel seasoning & toasted sunflower seeds

Pimento Cheese • \$8

house pimento cheese & chives on sourdough

Berry Buckle Muffins • \$7

baked with a heavy handed dose of crumb topping & served with salted butter & strawberry jam

Cheese Fries • \$10

pepper jack, white queso, bacon, sour cream & green onion

Parmesan Kale Dip • \$13

just like your favorite spinach dip (only better), served with tortilla chips

Tex Mex Chicken Nachos • \$14

tortilla chips, grilled chicken, pepper jack, salsa, pico, pickled jalapeños, sour cream & avocado

Chips & Queso • \$10

white queso topped with avocado, sour cream, pico, pickled red onions & cilantro

• Add grilled or crispy chicken \$5, steak \$10, scottish salmon \$12, grilled shrimp \$12

SALADS & SOUPS

Kale Caesar • \$12

shaved parmesan & toasted sourdough breadcrumbs

Veggie Chopped ^N • \$13

riced broccoli & cauliflower, roasted beets, cucumber, tomatoes, grapes, goat cheese, crispy brown rice, candied pecans, dried cranberries & tx honey – sherry vinaigrette

Shaved Brussels ^N • \$12

brussels, kale, smoked almonds, dried cherries & honey – mustard dressing

Ahi Tuna Sushi Bowl • \$18

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas

Wedge ^N • \$13

tomatoes, bacon, green onion, candied pecans & blue cheese dressing

CHICKEN SALADS

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grilled chicken, avocado, egg, bacon, tomatoes, blue cheese, crispy onions & blue cheese dressing

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Cream of Tomato Soup

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our version of the classic

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SANDWICHES

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Grilled Chicken

Whole \$16 | Half \$12
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CRISPY CHICKEN

The Buffalo • \$13

spicy buffalo sauce & blue cheese slaw

Smoked Applewood BLT

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The Honey Mustard • \$13

honey – mustard, dill pickles & brussels kale slaw

Loaded Grilled Cheese

Whole \$14 | Half \$11
bacon, griddled tomato, avocado, white cheddar & american on sourdough

The Dirty South • \$13

sabine creek tx honey – butter & dill pickles

The Standard Deluxe Burger • \$15

bacon, sunny side egg, pepper jack, avocado mayo, crispy fried onions, marinated tomato & arugula

The Remedy Burger • \$14

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce & tomato

sub the impossible burger + 2

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BRUNCH

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Classic Waffles **N** • \$8

two buttermilk – pecan waffles, salted butter & vermont maple syrup

Banana – Butter Pecan Waffles **N** • \$10

two buttermilk – pecan waffles, brûléed bananas, candied pecans, salted butter & bananas foster sauce

Berries & Cream Waffles **N** • \$10

two buttermilk – pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter & vermont maple syrup

Huevos Rancheros • \$12

tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado & sour cream

Steak & Eggs • \$19

grilled hanger steak, two sunny side eggs, herb roasted potatoes & multi - grain toast

CLASSIC BREAKFASTS

served with choice of herb roasted potatoes, cheese grits or fresh fruit + 1

Bacon Breakfast on a Bun • \$13

bacon, egg, sharp white cheddar, avocado mayo & tomato on brioche

Veggie Omelet • \$12

roasted mushrooms, tomatoes, spinach, goat cheese, multi – grain toast & green salad

Chorizo Omelet • \$13

tx chorizo, sautéed peppers & onion & sharp white cheddar, multi – grain toast & green salad

Breakfast Tacos • \$12

bacon, egg, american cheese, tots, sour cream, cilantro & pico on la norteña flour tortillas

The Standard Breakfast • \$10

two eggs any style & multi - grain toast with choice of bacon or sausage

SIDES

Multi – Grain Toast • \$2.50

2 slices served with salted butter & strawberry preserves

Herb Roasted Redskins Small \$4 | Large \$6

chimichurri – butter & fresh herbs

Fresh Fruit • \$3

watermelon, pineapple, grapes, berries

Cheddar – Stone Ground Grits • \$3

sharp white cheddar & chives

Bacon • \$2

two thick cut slices, cooked crispy

TX Blueberry – Maple Sausage • \$2.50

two links from miller's smokehouse, llano tx

TX Eggs \$2.50

two eggs any style

Buttermilk – Pecan Waffle **N** • \$4

salted butter & vermont maple syrup

French Fries Small \$3 | Large \$5

Sweet Potato Waffle Fries Small \$4 | Large \$8

House Salad • \$5

1/2 Kale Caesar • \$5

1/2 Wedge **N** • \$5

DESSERTS

The Ricky **N** • \$11

dark chocolate brownie, vanilla ice cream, peanut butter & chocolate sauces, chopped peanuts & whipped cream

The Lucy **N** • \$11

coconut blondie brownie, strawberry ice cream, caramel, fresh strawberries, toasted coconut & whipped cream

Pies

Remedy Coconut Cream • \$8

topped with vanilla whip cream and toasted coconut in traditional crust

Fall Rotator Pies • \$8

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Pumpkin Cream **N**

topped with brown butter - pumpkin seed crumble & dried cranberries in graham cracker crust

Dutch Apple

topped with crunchy streusel in traditional crust, served with whipped cream
available warm on request

Bourbon Pecan **N**

sweet, salty, crunchy & boozy in traditional crust, served with whipped cream

KIDS MENU

Cheese Pizza • \$6

mozzarella, parmesan & red sauce

Pasta • \$6

choice of red sauce or butter & parmesan

Breakfast Bowl • \$6

scrambled eggs, bacon & tots

• All options below served with choice of fries, fruit or salad

Fajita Tacos • Steak \$8 or Chicken \$6

cheddar cheese, lettuce, sour cream & pico on the side on flour tortillas

Grilled Cheese • \$6

american cheese on griddled sourdough

Cheeseburger • \$8

kansas city kobe beef burger, american cheese, dill pickles & ketchup

Chicken Tenders • \$6

three pieces fried crispy

FINE QUALITY STAPLE GOODS

STANDARD

SERVICE

BEER

DRAFT:

- Revolver Blood and Honey • \$7.50
- Ballast Point Sculpin IPA • \$6
- Karbach Love Street • \$6
- Michelob Ultra • \$5
- Firestone 805 • \$6
- Fat Tire • \$6
- Rotator • mkt

BOTTLE (STANDARD):

- Michelob Ultra • \$5
- Dos Equis • \$5
- Bud Light • \$5
- Coors Light • \$5
- Miller lite • \$5
- Shiner Bock • \$5
- Mosaic IPA • \$6
- Stella Artois • \$6
- Truly • \$5
- Clausthaler N/A • \$5

BOTTLE (SEASONAL):

- Lakewood Temptress • \$7
- Bell Amber • \$6
- Real Ale Devil's Backbone Tripel • \$5

BOTTLE (CIDERS):

- Austin Eastciders • \$5
- Bishop Crackberry • \$5

THE USUALS *

Pool Side • \$10

42 Below Vodka, Fresh Cantaloupe, Lemon, Lemongrass, Squirt

Charity | Anonymous | Adopted by Marissa Zitterich

LooLoo Melon • \$11

Blanco Tequila, Fresh Watermelon, Lime, Vanilla, Melon Waterloo

Charity | Asapsians Scholarships | Adopted by Katy Pope

Happy Camper • \$10

Cucumber Infused Gin, Bergamot, Lemon, Rosemary

Charity | Patriot Paws | Adopted by Neely Holland

Salty Dawg • \$10

42 Below Vodka, Aperol, Frothy Ruby Red Grapefruit Juice, Lemon & Citrus Sugar Salt Rim

Charity | Women In Need | Donna Irons

Amarizzo Sour • \$11

Lazzaroni Amaretto, Lemon

Charity | Everybody Eats Initiative

Good Vibes Only • \$10

House Made Coconut Rum, Passionfruit, Pineapple, Lime, Orgeat

Charity | Lancer Legacy Ranch | Adopted by DeLayne Spicer

Oasis • \$10

42 Below Vodka, Pineapple, Honey, Lemon & Sparkling Wine

Charity | Folds Of Honor | Adopted by Tamie Schultz

Matetich • \$10

Tito's Vodka, Topo Chico Lime & Orange Wedge

Charity | Assist the Officer Foundation | Adopted by Mike Matetich

THE STANDARDS

Old Fashioned • \$11

G&W Private Stock Bourbon, Turbinado, Angostura Bitters & Orange Oils

HG Moscow Mule • \$11

42 Below Vodka, Turbinado, Lime & Buddha's Brew Ginger Kombucha

Frozé • \$10

42 Below vodka, Rosé, Strawberries, White Peach Puree, Grapefruit & Lemon

Frozen White Claw • \$10

Rotating White Claw, 42 Below Vodka

MANmosa • \$10

Titos, Lemon, Orange, Turbo, Sparkling Wine



NON-SPIRITED DRINKS

- Coca Cola • \$2.5
- Sprite • \$2.5
- Diet Coke • \$2.5
- Dr. Pepper • \$2.5
- Orange Fanta • \$2.5
- Root Beer • \$2.5
- Black Iced Tea • \$2.5
- Topo Chico • \$2.5
- Hot Tea • \$2.5
- Coffee • \$2.5
- Milk • \$2.5
- Orange Juice • \$2.5
- Lemonade • \$2.5

* THE USUAL

Everyone has a drink of choice. That familiar flavor that always sounds good and tastes just right. Whether it's tangy, strong or a little sweet, it is the standard cocktail you sip at home.

A few of our friends and regulars believe they have found the perfect drink, and we decided to make it a friendly wager. Every 3 months, we feature 8 cocktails created by and named after locals, and for each drink ordered we donate \$1 to the charity of their choice. At the end of the month, the 3 most popular cocktails remain on the menu, and the others are replaced with new creations.

Think you have the next winner? Instagram your favorite cocktail and tag us @standardservice with #theusual.

WINE LIST



REDS

BRICKMASON • RED BLEND • \$10/\$38

AVIARY • CABERNET SAUVIGNON • \$10/\$38

AVERAEN • PINOT NOIR • \$12/\$46

SIDEKICK • MERLOT • \$10/\$38

ALTOCEDRO 'ANO CERO' • MALBEC • \$10/\$38

WHITES

FOG MOUNTAIN • CHARDONNAY • \$10/38

REVELRY • CHARDONNAY • \$10/\$38

SCARPETTA • PINOT GRIGIO • \$10/\$38

WALNUT BLOCK • SAUVIGNON BLANC • \$10/\$38

DIDDLEY BOW • MALVASIA • \$10/\$38

JACOB HEIMS • RIESLING • \$9/\$34

LAS MULAS • ROSE • \$9/\$34

BUBBLES

BELSTAR • PROSECCO • \$9/\$34

DOMAINE BOUSQUET • BRUT-ROSE • \$9/\$34