



SNACKS

WAGYU CHILI Cheddar, Avocado, Cilantro13

BRISKET QUESO Tomatillo Salsa, Tortilla Chips.....13

SMOKY GUACAMOLE Fire Roasted Jalapeños, Tortilla Chips13

F1 WINGS Smoked in House, Choice of Buffalo or BBQ Sauce.....15

SMOKED SALMON DIP Cream Cheese, Capers, Seasoned Saltine Crackers.....15

JALAPEÑO-CHEDDAR WAGYU CORNDOG Grainy Mustard.....16

MEXICAN SHRIMP COCKTAIL Diced Avocado, Tomato, Serranos17

GIANT MEATBALL Marinara, Basil, Parmesan17

SALADS

SOUTHWEST CHICKEN Spinach, Roasted Corn, Tortilla Strips, Honey Lime Dressing, Peanut Sauce 19

CLUB SALAD Crispy Chicken, Greens, Avocado, White Cheddar, Buttermilk Garlic Dressing 19

STEAK NOODLE Marinated Filet Mignon, Noodles, Tomatoes, Peanuts, Fresh Herbs, Spicy Chili Dressing.....25

FILET & WEDGE Filet Mignon, Iceberg Wedge, Bacon, Campari Tomatoes, Blue Cheese Dressing25

HANDHELDS (All Sandwiches Served with French Fries)

BUFFALO CHICKEN Smokehouse Slaw, Ranch Aioli 18

CHOPPED BRISKET MELT Caramelized Onions, Aged Cheddar, F1 BBQ Sauce, Garlic Aioli.....18

TEXAS CHEESE STEAK Brisket, Onion, Peppers, Queso20

WAGYU BACON BURGER* Swiss Cheese, Balsamic Onion, F1 BBQ Sauce, (Add Chili +1).....19

WAGYU SMASH BURGER* American Cheese, Bacon Jam, Mayo, Mustard20

FLATBREADS

THE ALOHA Ham, Pineapple, Serrano, Artisan Cheeses, Smoky BBQ Sauce Drizzle.....20

THE BOSQUE House-Made Chicken Fennel Sausage, Mushrooms, Artisan Cheeses, Marinara20

THE SUPREME Ham, Onion, Peppers, Green Olives, Artisan Cheeses, Marinara.....20

50 SPOT PEPPERONI Crispy Pepperoni, Artisan Cheeses, Marinara, Truffle Hot Honey.....22

SIGNATURES

WAGYU BARBACOA TACOS Tender Beef, Consommé, Cilantro, Onions 23

SALISBURY STEAK* Wagyu Beef, Mushroom Demi, Crispy Onions, Mashed Potatoes.....26

TRUFFLE HONEY FRIED CHICKEN Crispy Chicken Breasts, Hot Honey, Mashed Potatoes.....26

BBQ CHICKEN Grilled Chicken Breast, F1 BBQ Sauce, Creamy Coleslaw, Cornbread Muffin25

ZYDECO SALMON Blackened Salmon, Jumbo Shrimp, Creole Sauce, Dirty Rice29

SMOKED BRISKET Truffle Potato Salad, F1 BBQ Sauce29

BABY BACK PORK RIBS F1 BBQ Sauce, Smokehouse Slaw, Charred Jalapeño.....29

WAGYU DINO RIB House-Made Worcestershire Sauce, Mashed Potatoes.....49

STEAK FRITES* 8oz Prime Denver Steak, Seared & Sliced, Wagyu Bone Marrow Herb Butter, French FriesMK

FILET MIGNON* 8oz, Wood-Grilled, Wagyu Bone Marrow Herb Butter, Broccolini.....MK

MARINATED RIBEYE* 14oz, Pineapple Ginger & Soy Marinade, Wood-Grilled, French Fries.....MK

SIDES

TALLOW FRENCH FRIES.....6

TRUFFLE POTATO SALAD.....6

MAC N’ CHEESE6

SMOKEHOUSE SLAW6

MASHED POTATOES.....6

DIRTY RICE6

BROCCOLINI7

HOUSE SALAD8

SWEETS

BRÛLÉED BANANA PUDDING12

LITTLE O.’S SUNDAE12

FAMOUS BUTTER CAKE15



F1: A cross between wagyu & black Angus.
We proudly serve the best locally raised beef.

* Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.
Some items may have limited availability.
08/26/25



SIGNATURE COCKTAILS

THE MAN & HIS HAT Bourbon, Sweet Vermouth, Cherry Bitters..... 14

ARMENTA’S MARGARITA Socorro Blanco, Jalisco 1562 Orange Liqueur, House-Made Sweet & Sour..... 15

SMOKEY THE BEAR Bourbon, Local Honey, Orange Bitters, Smoked Cherry Wood..... 16

TEXAS HEAT 21 Seeds Cucumber Jalapeño Tequila, Watermelon, Lime, Hibiscus Syrup 15

OUR WHISKEY SOUR Hand-Selected FAR Out Russell’s Reserve 10yr. Bourbon, Disaronno, House-made Sour Mix 16

ODESSA SUNSET Vodka, St. Germain, Lychee Puree, Dried Hibiscus 16

SPICY PINEAPPLE Tequila, Pineapple, Serrano, Lime, Agave, Cactus Salt..... 16

STAYCATION Spiced Rum, Pineapple, Coconut, Passion Fruit, Mint, Ginger 14

FROZENS

RED-HEADED STRANGER Rosé, Tequila, Vodka, Strawberry, Lemon..... 14

FELIPE’S FAMOUS MARGARITA Choice of Classic, Mango +1, Strawberry +1 (Add Grand Marnier or Chambord + \$5) 14

ZERO PROOF (Non-Alcoholic Cocktails)

WATERMELON SUGAR Watermelon, Lime Juice, Hibiscus, Jalapeño, Tajin Rim 7

BAJA LEMONADE Lemonade, Rosemary, Coconut, Agave..... 7

FAR OUT GREAT 8

(16 oz./21 oz.)

ARLEY – Texas Light German Lager 4.2% ABV 6/8

STAR GAZER – Wheat Ale 5.0% ABV 6/8

AMBER SKY – Pale Amber 5.3% ABV 7/9

LIGHT SPEED – Blonde Ale 5.5% ABV 7/9

MARGOT – Saison 6.0% ABV 7/9

FAR OUT IPA – West Coast IPA 7.0% ABV 8/10

LANDLOCKED IPA – New England IPA 7.0% ABV 8/10

WEST TEXAS NIGHTS – Wheated Stout 8.0% ABV12/16

GROWLERS

64oz EMPTY GROWLER18

FAR OUT FILL20

Arley, Star Gazer, Amber Sky, Light Speed, Margot

FAR OUT STOUT/IPA FILL.....25

FAR Out IPA, Landlocked IPA, West Texas Nights

STAPLE BEER ON TAP

(16 oz./21 oz.)

MICHELOB ULTRA 4.2% ABV.....6/8

CORONA PREMIER 4.0% ABV.....6/8

DOS EQUIS 4.2% ABV.....6/8

ROTATING SEASONAL TAP 7/9

BOTTLES & CANS

MILLER LITE 4.2% ABV5

COORS LIGHT 4.2% ABV5

LONE STAR 4.6% ABV.....5

SHINER BOCK 4.4% ABV5

MODELO ESPECIAL 4.4% ABV6

HIGH NOON TEQUILA LIME 4.5% ABV.....8

SUN CRUISER VODKA ICED TEA 4.5% ABV8

HEINEKEN 0.0 NA 0.0% ABV.....5

WINE

LA GIOIOSA VALDOBBIADENE – Prosecco Veneta, Italy10/36

VEUVE CLICQUOT ‘YELLOW LABEL’ – Brut Champagne, France.....99

ELK COVE – Pinot Gris Willamette Valley, Oregon10/36

EMMOLO – Sauvignon Blanc California10/36

SEA SUN – Chardonnay California10/36

DAOU – Rosé Paso Robles, California10/36

VAN DUZER – Pinot Noir Van Duzer Corridor, Willamette Valley, Oregon.....12/42

‘SALDO’ BY THE PRISONER WINE COMPANY – Zinfandel California12/42

THE CRITIC – Cabernet Sauvignon Central Coast, California12/42

DUCKHORN ‘POSTMARK’ – Cabernet Sauvignon Paso Robles, California.....69

HONIG – Cabernet Sauvignon Napa Valley, California.....85

SCARPETTA ‘BARBERA DEL MONFERRATO’ – Red Blend Piedmont, Italy13/46

ORIN SWIFT ‘8 YEARS IN THE DESERT’ – Red Blend Napa Valley, California82

10AM - 3PM



BAR &
GRILL

SAT - SUN

BRUNCH

CLASSIC BREAKFAST SANDWICH 12

Scrambled Egg, Bacon, Gouda, House-Made Brioche Bun

AMERICAN BREAKFAST 16

Scrambled Eggs, Thick-Cut Bacon, Sourdough Toast, Crispy Potatoes

FRENCH TOAST 16

Macerated Strawberries, Candied Pecans, Whipped Cream

WAGYU BRISKET HASH* 18

Crispy Potatoes, Peppers, Onions, Sunny-Side Up Egg

CHICKEN & WAFFLE 19

Truffle Honey Fried Chicken, Belgian Waffle, Berry Compote

SIDES

BACON 3 • TWO EGGS 4 • MIXED FRUIT 5 • CRISPY POTATOES 5

BREAKFAST SAUSAGE 5 • WAGYU JALAPEÑO CHEDDAR SAUSAGE 8

COCKTAILS

CLASSIC MIMOSA 5

Bubbles, Orange Juice

TROPICANA 6

Bubbles, Peach, Pineapple

THE SPRITZ 8

Bubbles, Aperol, Orange

IRISH COFFEE 9

Irish Whiskey, Baileys, Whipped Cream

BLOODY COWBOY 10

Tequila, Slightly Spicy House-Made Mix, Tajin Rim, Stuffed Olive

RED-HEADED STRANGER 10

Rosé, Tequila, Vodka, Strawberry, Lemon

FELIPE'S FAMOUS MARGARITA 10

*Choice of Classic, Mango +1, Strawberry +1
(Add Grand Marnier or Chambord +5)*

BEVERAGES

FRESH JUICES *Orange Juice, Grapefruit Juice, Lemonade* 5

DRIP COFFEE *Hot or Iced* 4

2PM - 6PM



BAR &
GRILL

MON - FRI

HAPPY HOUR

SIDES

WAGYU CHILI	6
BRISKET QUESO	6
SMOKY GUACAMOLE	6
SMOKED SALMON DIP	7
JALAPENO-CHEDDAR WAGYU CORNDOG	7

COCKTAILS

WELL MIXED DRINKS	5
CANNED COCKTAILS	6
FROZEN COCKTAILS	7

FAR OUT GREAT 8

ALL HOUSE BEERS 2 OFF

*Arley, Star Gazer, Amber Sky, Light Speed, Margot
FAR Out IPA, Landlocked IPA, West Texas Nights*

WINE

RED	5
WHITE	5
ROSÉ	5



CHILDREN'S MENU 12

(Children 12 & Under)

GOOEY GRILLED CHEESE

CLASSIC CHEESEBURGER

SMOKED BRISKET SANDWICH

HAND-BREADED CHICKEN TENDERS

All Dishes Come with French Fries

And Ice Cream Scoop