

SNACKS

DEVILED EGGS <i>Serranos, Hot Sauce</i>	10
WAGYU CHILI <i>Cheddar, Avocado, Cilantro</i>	12
BRISKET QUESO <i>Tomatillo Salsa</i>	12
SMOKED GUACAMOLE <i>Tortilla Chips</i>	12
SMOKED WINGS <i>Buffalo or BBQ</i>	12
JALAPEÑO-CHEDDAR WAGYU CORNDOG <i>Mustard Aioli</i>	15
MEXICAN SHRIMP COCKTAIL <i>Diced Avocado</i>	16

SALADS

SOUTHWEST CHICKEN <i>Spinach, Roasted Corn, Tortilla Strips, Honey Lime Dressing, Peanut Sauce</i>	16
CRISPY CLUB <i>Iceberg, Bacon, Avocado, Carrots, Croutons, Buttermilk Dressing</i>	17
SHRIMP LOUIE <i>Poached Shrimp, Iceberg Wedge, Avocado, Tomatoes, 1000 Island Dressing</i>	18
STEAK NOODLE <i>Marinated Filet Mignon, Noodles, Tomatoes, Peanuts, Fresh Herbs, Spicy Chili Dressing</i>	21
FILET & WEDGE <i>Filet Mignon, Iceberg Wedge, Bacon, Campari Tomatoes, Blue Cheese Dressing</i>	21

SANDWICHES (add a chile + \$1)

PULLED PORK <i>Tender Pork, Honey Mustard Bbq, Picked Red Onions, Jalapeño</i>	16
BUFFALO CHICKEN <i>Smokehouse Slaw, Ranch Aioli</i>	16
CHOPPED BRISKET MELT <i>Caramelized Onions, Aged Cheddar</i>	17
TEXAS CHEESESTEAK <i>Onions, Peppers, Melted Gouda</i>	17
WAGYU SMASH-BURGER* <i>American Cheese, Bacon Jam (add fried egg + \$2)</i>	17
FI BACON BURGER* <i>Swiss Cheese, Balsamic Onion, F1 BBQ Sauce</i>	18

SIGNATURES

TRUFFLE HONEY FRIED CHICKEN <i>Mashed Potatoes</i>	23
FI BRISKET <i>Truffled Potato Salad, F1 Barbecue Sauce</i>	26
BLACKENED CAMPFIRE TROUT <i>Charred Broccolini</i>	27
BABY BACK RIBS <i>Smokehouse Slaw, Charred Jalapeño</i>	28
CREOLE SHRIMP <i>Blackened Shrimp, White Rice, Toasted Sourdough</i>	28

PREMIUM WAGYU STEAKS

F1: a cross between wagyu & black angus • We proudly serve the best locally raise beef

SALISBURY STEAK* 10oz 24	BEEF RIBS* 22oz 38	FILET MIGNON* 6oz 40
FLATIRON STEAK* 8oz 40	BAVETTE* 8oz 42	DENVER* 10oz 45

All steaks served with mashed potatoes & house-made steak sauce

SIDES

BBQ BEANS	6
TRUFFLED POTATO SALAD	6
MAC N' CHEESE	6
SMOKEHOUSE SLAW	6
CHARRED BROCCOLINI	6
MASHED POTATOES	6
BABY CUCUMBER SALAD	6

SWEETS

BLONDIE À LA MODE	10
BRÛLÉED BANANA PUDDING	10
LITTLE O'S SUNDAE	10

Chef de Cuisine: *Kevin Taylor*
General Manager: *Allen Rodriguez*

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



SIGNATURE COCKTAILS

SWEET MULE <i>Ketel One™ Vodka, Blackberries, Hibiscus, Mint, Ginger Beer</i>	14
ELECTRIC PICKLE <i>Vodka or Gin, Dry Vermouth, Dill Pickle Juice, Stuffed Olive</i>	15
ARMENTA'S MARGARITA <i>Don Julio™ Blanco Tequila, Jalisco 1562, Lime, Agave Syrup</i>	15
SLOW AND LOW <i>Aviation Gin, Lemon, Local Honey</i>	15
TEXAS HEAT <i>21 Seeds Cucumber Jalapeño Tequila, Watermelon, Lime, Hibiscus Syrup</i>	16
GREEN HAZE <i>La Pulga Blanco, Jalapeño, Serrano, Cilantro, Spicy Simple</i>	16

BATCHED

STAYCATION <i>Capitan Morgan™ Spiced Rum, Pineapple, Coconut, Passionfruit, Mint, Ginger</i>	14
MR. TEA "I PITY THE FOOL" <i>Vodka, Rum, Gin, Tequila, Jalisco 1562, Cola, "24k Lemon"</i>	15
MY RYE OR DIE <i>Blackland Rye, Maple, Citrus, Seltzer, Maple Bitters</i>	15

OLD TIMERS

OUR WHISKEY SOUR <i>Russell's Reserve, Disaronno, House-made Sour Mix</i>	14
THE MAN & HIS HAT <i>George Dickel 8yr Bourbon, Sweet Vermouth, Cherry Bitters</i>	16
SMOKEY THE BEAR <i>TX Smoked Old Fashioned Local Honey, Orange bitters</i>	18

FROZENS (add Grand Marnier float +5, add Chambord float +5)

RED-HEADED STRANGER <i>Rosé, Vodka, Citrus, Strawberry Puree</i>	13
FELIPE'S FROZEN MARGARITA <i>100% Agave Tequila, Classic Frozen</i>	14

ZERO PROOF (non-alcoholic cocktails)

WATERMELON SUGAR <i>Watermelon, Lime Juice, Hibiscus, Jalapeño, Tajin Rim</i>	6
BAJA LEMONADE <i>Lemonade, Rosemary, Coconut, Agave</i>	6

WINES

FAIRE LA FETE CREMANT DE LIMOUX – Brut <i>Languedoc, France</i>	9/36
SANTA CRISTINA BY ANTINORI – Pinot Grigio <i>Tuscany, Italy</i>	9/32
MCBRIDE SISTERS – Sauvignon Blanc <i>Marlborough, New Zealand</i>	10/35
TALBOTT 'KALI HART' – Chardonnay <i>Monterey, California</i>	10/35
HAMPTON WATER – Rosé <i>Provence, France</i>	12/42
FOUR GRACES – Pinot Noir <i>Willamette Valley, Oregon</i>	13/45
JUSTIN – Cabernet Sauvignon <i>Paso Robles, California</i>	14/49
'SALDO' BY THE PRISONER – Zinfandel <i>California</i>	15/52
'THE VISIONARY' BY BROWNE FAMILY VINEYARDS – Blend <i>Columbia Valley, Washington</i>	16/56

BOTTLES & CANS

COORS LIGHT	6
MILLER LITE	6
LONE STAR	6
MICHELOB ULTRA	6
TWISTED X 'PIT MASTER'	6
PACIFICO	7
HEINEKEN 0.0 NA	7

ON TAP

LOCAL ROTATING OPTIONS.....AQ

ask your server for details

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10AM - 3PM



BAR &
GRILL

SAT - SUN

BRUNCH

BREAKFAST QUESADILLAS	10
<i>Scrambled Eggs, Cheese, Tomatillo Salsa (add protein +\$2)</i>	
ROADRUNNER BURRITO	12
<i>Flour Tortilla or Bowl</i>	
<i>Smoked Chicken, Scrambled Eggs, Pepperjack Cheese, Avocado, Tomato, Tomatillo Salsa</i>	
BREAKFAST BURRITO	12
<i>Flour Tortilla or Bowl, Choice of Bacon, Pulled Pork, Brisket or Sausage</i>	
<i>Scrambled Eggs, Cheddar Cheese, Tomato Serrano Salsa</i>	
<i>(Add Crispy Potatoes +\$1, Smother with Queso or Salsa Verde +\$2)</i>	
CLASSIC BREAKFAST SANDWICH	10
<i>Scrambled Egg, Bacon, Gouda, Aioli, House-made Brioche Bun</i>	
BREAKFAST SMASH BURGER*	12
<i>Smokey Bacon Jam, Over Medium Egg, New School American Cheese, Aioli, Jalapeño Cheddar Bun</i>	
BIG BAD WOLF SANDWICH	15
<i>Brisket, Bacon, Crispy Potatoes, Scrambled Egg, Chili, Queso, Tomato Serrano Salsa</i>	
CHICKEN & WAFFLE	17
<i>Truffle Honey Fried Chicken, Cornbread Waffle, Berry Compote</i>	
SOUTHERN STYLE CHICKEN FILLET SANDWICH	14
<i>Crispy Chicken, Bacon, Scrambled Egg, Swiss Cheese, Maple Butter</i>	
AMERICAN BREAKFAST	14
<i>Fluffy Scrambled Eggs, Thick Cut Bacon, Toast, Choice of Mixed Fruit or Tater Tots</i>	
JALAPEÑO-CHEDDAR WAGYU SAUSAGE CHILAQUILES	15
<i>Fluffy Scrambled Eggs, Tomatillo Salsa, Tortilla Chips, Cotija Cheese, Crema</i>	
F1 SIGNATURE BRISKET HASH*	16
<i>Crispy Potatoes, Peppers, Onions, Sunny-Side Up Egg</i>	

SIDES

BACON 2.5 • TWO EGGS 4 • MIXED FRUIT 4
WAGYU JALAPEÑO CHEDDAR SAUSAGE 8

BEVERAGES

ESPRESSO 2 • LATTE 4
CAPPUCCINO 4 • ORANGE JUICE 5

COCKTAILS

MIMOSA 5
BELLINI 6
THE SPRITZ 8
IRISH COFFEE 9
BLOODY COWBOY 10
THAT'S MY JAM 10

3PM - 6PM



MON - FRI

HAPPY HOUR

ALL SNACKS ½ OFF

HOUSE COCKTAILS 7
WELL COCKTAILS 6
FROZEN COCKTAILS 7

ALL BEER 3 OFF

HAPPY HOUR WINE 5
RED • WHITE • ROSÉ
