



TO SHARE

PALOMINO WINGS 18

choice of: Texas dry rub, buffalo, bbq, mango habanero

SOFT JUMBO PRETZEL 16

beer cheese, hot mustard, sea salt, jalapeño ranch

LOADED FRIES 15 G

fries or tots, cheddar cheese, bacon, pickled jalapeños, green onions, sour cream

HOUSE TENDERS 17

3 house-battered tenders, served with fries & ranch dressing
try them tossed in our wing sauce!

BEEF BRISKET NACHOS 16

tortilla chips, house-made cheese sauce, pico de gallo, pickled jalapeños, lettuce, black olives, sour cream

PALOMINO CHILI 11

house-made chili served w/ corn bread, cheddar cheese, green onions

BLOSSOM ONION 12 v

fried onion served w/ jalapeño cilantro aioli

BETWEEN THE BREAD

served w/ fries or tots

*AMERICAN BURGER 18

double wagyu smash patties, lettuce, tomato, onion, american cheese, brioche bun

*TEXAS DARLIN' BURGER 19

double wagyu smash patties, aged white cheddar, beef brisket, bbq, tobacco onions, brioche bun

*HANGOVER BURGER 18

double wagyu smash patties, american cheese, applewood smoked bacon, fried egg, brioche bun

*PATTY MELT 19

double wagyu smash patties, caramelized onions, swiss cheese thousand island, brioche bread

* JALAPEÑO BURGER 18

double wagyu smash patties, pepper jack cheese, jalapeño aioli, grilled jalapeños, tobacco onions, brioche bun

*BLT 16

bacon, lettuce, tomato, fried egg, mayo, on thick slices of sourdough bread

NASHVILLE HOT CHICKEN SANDWICH 18

grilled or fried hot chicken breast, mayo, coleslaw, brioche bun

*BRISKET SANDWICH 17

house-made brisket, bbq sauce, red onion, pickles, brioche bun

PIZZA PIZZA

10 inch, hand tossed pizza - gf cauliflower crust 4

THE PEPP 16

mozzarella, house-made tomato sauce, pepperoni, basil

MARGHERITA 16 v

mozzarella, sliced tomatoes, basil, EVOO

SUPREME 18

mozzarella, house-made tomato sauce, italian sausage, mixed bell peppers, red onions, roasted mushrooms, basil

*TEXAS BBQ PIZZA 12

mozzarella, house-made bbq sauce, fresh red onion, cilantro, your choice of: smoked beef brisket +9, smoked chicken +6

— Sides —

house fries 6 • tater tots 6

sweet potato fries 6 • fried okra 6



EAT YOUR GREENS

add: smoked or crispy chicken 7, smoked brisket 9, or battered cod 7

*CAESAR SALAD 15

romaine hearts, garlic croutons, parmesan, traditional caesar dressing

HOUSE PR SALAD 16 v G

mixed greens, cherry tomatoes, cucumbers, feta, red onions, balsamic vinaigrette

*CHOPPED SALAD 17 v G

romaine, cherry tomatoes, blue cheese, hard-boiled eggs, olives, banana peppers, red onions, blue cheese dressing

MAINS

*PALOMINO PLATE 19

choice of: beef brisket or smoked chicken, served w/ your choice of two sides
add both meats! +6

FISH AND CHIPS 17

beer battered tempura, carolina slaw, tartar sauce

N contains tree nuts G gluten-friendly
V vegetarian

TO FINISH

BANANA PUDDING 13

fresh bananas, vanilla wafers, sea salt, whipped cream

DAD'S KEYLIME PIE 12 v

vanilla whip, graham cracker crust

CHURRO 10

chocolate ice cream, cinnamon sugar, salted caramel sauce

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise our staff of any food allergies.

A 22% auto gratuity will be added for parties of 6 or more and tabs over \$150

COCKTAILS

HIGH NOON HUSTLE 15

Maker's 46 Bourbon Whisky, Lemon Juice, Maple Syrup

TEXAS TWANG 13

Tito's Vodka, Lemon Juice, Honey, Razzmatazz Liqueur, Lemonade

PALOMINO PALOMA 15

Hornitos Blanco Tequila, Grapefruit Juice, Lime Juice, Soda Water

KETEL KICKER MARTINI 15

Ketel One Vodka, Elderflower Liqueur, Lemon Juice, Muddled Cucumber

BLUEBONNET BLOOM 14

Bombay Sapphire, Aperol, Triple Sec, Prosecco

APPLE OF HER EYE 13

Crown Royal Apple, Lemon Juice, Cranberry Juice, Ginger Ale

MARGARITA DEL RANCHO 15

Teremana Blanco Tequila, Lime Juice, Grand Marnier, Sweet & Sour, Splash of OJ

SWEET SPURS 11

Bacardi Mango Chili Rum, Pineapple Juice, OJ, Grenadine, Lemon Lime Soda

THE BASIC BANDIT 15

Casamigos Reposado Tequila, Lime Juice, Soda Water, *side-eye from bartender included**

BLUE BOY 11

Deep Eddy Lemon Vodka, Red Bull Energy Blue Edition (blueberry), Soda Water

SOUTHWEST SUN 16

Patrón Silver Tequila, Lime Juice, Grand Marnier, Mango, Sour, Muddled Jalapeños, Soda Water

GOLD DIGGER 15

Proper 12 Irish Whiskey, Domaine Canton, Egg White, Honey, Lemon, Gold Dust

PALOMINO

EXPRESS-O MARTINI 16

Grey Goose Vodka, Borghetti, Cold Brew, Baileys

GO LARGE!

COUNTRY MEGA MULE 90

Tito's Vodka, Owen's Ginger Beer, Lime Juice

SUNDAY FLOWERS 90

Teremana Blanco Tequila, OJ, Lime Juice, Sweet & Sour, Triple Sec, Soda Water

COUNTY FAIR PUNCH 90

Ketel One Vodka, OJ, Pineapple Juice, Grenadine, Lemon-Lime Soda

PACKAGED BEER & SELTZER

DOMESTIC cans 7

BUSCH LIGHT • COORS ORIGINAL

DOMESTIC btls 8

BUD LIGHT • MICHELOB ULTRA
BUDWEISER • COORS LIGHT
MILLER LITE

IMPORTED 9

CORONA • DOS EQUIS LAGER
MODELO • MODELO NEGRA
HEINEKEN • STELLA ARTOIS

CRAFT 10

VOODOO RANGER IMPERIAL IPA
VOODOO RANGER JUICY IPA

HARD TEA & SELTZER 10

HAPPY DAD • NUTRL
WHITE CLAW • SUN CRUISER

NON ALCOHOLIC 7

BLUE MOON N/A • HEINEKEN O.O

BUCKETS ⁽⁶⁾

DOMESTIC 45 • IMPORTED 50
SELTZERS 55

WINE GLASS | BOTTLE

Whites

SPY VALLEY

Sauv Blanc - Marlborough, NZ 12 | 46

FERRARI CARANO

Pinot Grigio - Sonoma County, CA 10 | 35

CHALK HILL

Chardonnay - Sonoma County, CA 15 | 60

Rosé

WHISPERING ANGEL

Côtes de Provence, FRA 12 | 46

Reds

BANSHEE

Pinot Noir - Sonoma County, CA 10 | 35

WALKING FOOL *By Caymus*

Red Blend - Suisun Valley, CA 14 | 48

J. LOHR HILLTOP

Cabernet Sauv - Paso Robles, CA 12 | 46

Bubbles

LA MARCA Prosecco 13 | 50

WYCLIFF Brut 13 | -

DRAFT BEER

1602 | TOWER

DOMESTIC

8 | 70

BUD LIGHT

American Light Lager, 4.2% ABV, 6 IBU

MICHELOB ULTRA

American Light Lager, 4.2% ABV, 10 IBU

KONA BIG WAVE

Golden Ale, 4.4% ABV, 21 IBU

BLUE MOON

Belgian-style Wheat Ale, 5.4% ABV, 9 IBU

YEUNGLING TRAD. LAGER

American Amber Lager, 4.5% ABV, 12 IBU

ANGRY ORCHARD

Crisp Apple Hard Cider, 5.0% ABV, - IBU

LANDSHARK LAGER

American Adjunct Lager, 4.6% ABV, 20 IBU

KONA LONGBOARD

Island Lager, 4.6% ABV, 20 IBU

SHOCK TOP BELGIAN WHITE

Belgian-style Wheat Ale, 5.2% ABV, 15 IBU

LOCAL | CRAFT

9 | 75

DEEP ELLUM IPA

American IPA, 7.0% ABV, 70 IBU

SHINER BOCK

Bock, 4.4% ABV, 13 IBU

DALLAS BLONDE

American Blonde Ale, 5.2% ABV, 23 IBU

COMMUNITY MOSAIC IPA

Imperial IPA, 8.6% ABV, 85 IBU

KARBACH LOVE STREET

Kölsch-style Blonde Ale, 4.9% ABV, 20 IBU

REVOLVER BLOOD & HONEY

American Wheat Ale, 7.0% ABV, 20 IBU

SAM ADAMS SEASONAL

Ask Your Server!

IMPORTED

9 | 80

DOS EQUIS LAGER

Mexican Lager, 4.2% ABV, 10 IBU

DOS EQUIS AMBAR

Vienna-style Lager, 4.7% ABV, 20 IBU

MODELO ESPECIAL

Mexican Lager, 4.4% ABV, 12 IBU

PACIFICO

Mexican Lager, 4.5% ABV, 18 IBU

CORONA EXTRA

Mexican Lager, 4.6% ABV, 18 IBU

GUINNESS DRAUGHT

Irish Dry Stout, 4.2% ABV, 45 IBU



House Favorites!

N/A BEVERAGES

FIJI 6 • S. PELLEGRINO 6 • PRIME HYDRATION ICE POP • CHERRY FREEZE 7
RED BULL ENERGY OG • SUGAR FREE • EDITIONS (blueberry, tropical, watermelon, coconut berry) 6

*A 22% auto gratuity will be added for parties of 6 or more and tabs over \$150; minimum spends apply for events. Subject to change