

# CURBSIDE & TO-GO OFFERINGS

## HILL COUNTRY HAPPY HOUR

We're offering shared plates, wine and beer. Just pull up to the front drive and our team will bring it to your car.

### WINE

#### BUBBLES

Moet Chandon Brut, Imperial \$110  
Veuve Clicquot Yellow Label \$125

#### WHITE

Saint M Riesling, Germany \$35  
Kris Pinot Grigio, Italy \$35  
Pine Ridge Chenin Blanc-Viognier, California \$38  
Whitehaven, Sauvignon Blanc, NZ \$40  
Wente Vineyards, Estate Grown, Chardonnay, California \$35  
Rombauer, Carneros, Chardonnay, California \$85  
Chateau D'Esclans, Whispering Angel Rose, France \$55

#### RED

Elouan, Pinot Noir, Oregon \$50  
Decoy by Duckhorn, Merlot, California \$50  
Franciscan, Napa Valley, Cabernet Sauvignon, California \$52  
Justin, Paso Robles, Cabernet Sauvignon, California \$70  
Ferrai-Carrano, Red Blend, Siena, California \$55  
BV, Tapestry, Napa Valley, California \$75

### BEER

#### MIX AND MATCH 6 PACK, \$18

- Thirsty Goat, American Style Amber Ale
- Zilker Marci, IPA, Texas
- Firemans #4, Blonde Ale, Texas
- White Claw "Why Not"
- Shiner Bock, American Style Dark Lager, Texas
- Bud Light, Budweiser, Coors Light, Miller Lite, Corona, Heineken or Stella Artois

### SNACKS & SHARES

HILL COUNTRY MEAT & CHEESE PLATTER | Crackers, crostinis.

Serves 2-4 | \$16

CRISP CHICKEN WINGS | 8 wings, house hot sauce, ranch dressing | \$12

CRENSHAW SMASH BURGER | LTO, pickle, choice of fries or chips | \$14

PIMENTO DIP | Marinated olive, house made potato chips | \$8

MON-SAT 11 A.M. TO 5 P.M. | SUN NOON TO 5 P.M.

CALL 512-306-5858 TO PLACE YOUR ORDER.

**FOOD PURCHASE REQUIRED  
WITH ALL TO-GO ALCOHOL.**

## VELVET JOE'S GRAB-AND-GO

TUES-SAT 7 A.M. TO 5 P.M. | SUN-MON 7 A.M. TO 9 P.M.

### BREAKFAST (SERVED TIL 11 A.M.)

GREEN BELT BREAKFAST | Two eggs any style, bacon or sausage, potatoes | \$12

AVOCADO TOAST | Choice of egg | \$12

BREAKFAST TACOS | \$6

### LUNCH & DINNER

All served with french fries or bagged chips.

SMASH BURGER | \$14

GRILLED CHICKEN SANDWICH | LTO, dill pickles | \$14

CHICKEN FINGERS | \$10

BIRDIES | Crispy wings, house hot sauce | \$14

## BOB'S STEAK & CHOP HOUSE

### APPETIZERS

Shrimp cocktail \$19

Shrimp remoulade \$19

Lobster bisque, 8 oz or quart \$12 or \$44

### SALADS

CAESAR SALAD | Garlic croutons, Parmesan Reggiano | \$11

THE WEDGE | Crumbled bleu cheese, bacon, bleu cheese dressing | \$11

MIXED GREEN SALAD | Apples, spicy pecans, goat cheese, Champagne vinaigrette | \$11

### ENTRÉES

All entrées served with Bob's signature glazed carrot and smashed potatoes.

Prime ribeye, 14 oz \$49

Prime "Cote de Boeuf" bone-in ribeye, 22 oz \$69

Wagyu tomahawk ribeye, 28 oz \$86

Prime filet mignon, 9 or 12 oz \$49 or \$59

Snake River Farms Black Label Wagyu filet, 8 oz \$86

Rack of lamb \$48

Broiled Verlasso salmon \$34

### SIDES

Macaroni & cheese \$11

Roasted Brussels sprouts \$11

Grilled asparagus \$11

Sautéed mushrooms \$11

### BUTCHER SHOP

Cut daily by our in-house butcher for cooking at home. Custom sizes available upon request. All entrées served with "ready to heat" Bob's signature glazed carrot and smashed potatoes.

Prime filet mignon, 9 or 12 oz \$34 or \$44

Prime "Cote de Bouef" bone-in ribeye, 22 oz \$54

Prime New York strip, 14 oz \$40

50% OFF BOTTLES OF BEER & WINE

TUES-SAT | 4 TO 9 P.M. | CALL 512-306-5830

OMNI  RESORTS  
barton creek | austin