

★ WELCOME! ★

Alabama to Texas, then back to 'Bama again- Bow & Arrow is the story that is still being written between the two homes that have shaped David Bancroft's style of cooking and service. Our menu offers slow smoked meats including brisket, pork, and turkey; Mexican favorites like sizzling fajitas and creamy enchiladas, hearty Southern entrees featuring crispy fried chicken and catfish, and a brand new bar with over twenty-two new cocktails and margaritas!

And don't leave before tasting a piece of Memaw's Eclair!

"TEXAS GAVE ME FIRE, AND TAUGHT ME HOW TO SMOKE A BRISKET WITH AS HUMBLE A BEGINNING AS YOU COULD IMAGINE- ON A BACK PORCH WITH MY BASEBALL BUDDIES AND BAG OF CHARCOAL. ALABAMA BROUGHT ME BACK TO MY ROOTS, AND TAUGHT ME HOW TO SERVE WITH A GRACIOUS HEART AS I WATCHED THE WOMEN PREPARE COUNTLESS MEALS FOR ENDLESS FRIENDS AND FAMILY. FROM THE ROLLING HILLS OF HELOTES TO THE CATFISH FARM IN HARTFORD, EVERYONE IS WELCOME TO OUR POTLUCK, AND EVERYONE HAS A SEAT AT OUR TABLE."

CHEF DAVID BANCROFT

← APPETIZERS →

- **SALSA ROJA & CHIPS** - \$3.00
we use fresh locally grown tomatoes and fire roasted peppers
- **QUESO BLANCO** - \$6.75
chihuahua style cheese dip, warm tortilla chips
- **CHILI CON QUESO** - \$8.00
queso blanco topped with fresh chili con carne
- **GOAT CHEESE GUACAMOLE** - \$8.50
pico de gallo, tortilla chips
- **THREE AMIGAS** - \$11.25
queso blanco, goat cheese guacamole, salsa, tortilla chips
- **HELOTES STREET FRIES** - \$8.50
chopped pork, street corn mayo, cotija, jalapenos, cilantro
- **"COOL RANCH" TATER TOTS** - \$7.00
ranch seasoning, poblano ranch, jalapenos, cilantro
- **BEXAR CO. NACHOS** - \$16.00
chipped brisket, chili con queso, brisket beans, pickled jalapenos, hot sauce, cilantro, cheddar

SALADS

- **SANDHILL ROAD SALAD** - \$9.00
ralf's romaine, tomatoes, and cucumbers, shredded cheddar, bbq croutons, poblano ranch
 - **CRUNCHY TOSTADA SALAD** - \$9.50
crispy tostada shell, ralf's romaine & tomatoes, guacamole, salsa cremosa, pico de gallo, cotija
 - **TOASTED PECAN & GOAT CHEESE SALAD** - \$11.00
ralf's romaine, tomatoes, and cucumbers, cilantro, avocado, ancho chili-honey, street corn mayo
- *add pulled pork or turkey \$4.00 *add brisket, fried chicken, or shrimp \$6.00

★ SANDWICHES ★

- **PULLED PORK SANDWICH** - \$10.50
jalapeno pickles, mustard bbq sauce, fries
- **SMOKED BRISKET MELT** - \$16.00
melty cheese, crispy hashbrowns, jalapenos, pickles white bbq sauce, sourdough toast, fries
- **THE DINER BURGER** - \$10/DBL \$14
cheesy smash burger, special sauce, shreduce, tomato, onions, pickles, sesame bun, fries
- **PEPPERJACK FRIED CHICKEN SANDWICH** - \$13.00
jalapeno pickles, pit smoked bacon, jalapeno mayo, "Sunday" sauce, sesame bun, fries

BOW & ARROW

@bowandarrowbbq www.bowandarrowbbq.com

BBQ PLATES

- *all bbq plates come with two sides, pickles, sauce & sliced bread*
- SLICED BRISKET** \$16.75
 - ST. LOUIS RIBS**..... \$17.00/\$28.00
half rack / full rack
 - SMOKED TURKEY**..... \$15.00
 - PULLED PORK**..... \$11.25
 - JALAPENO CHEDDAR SAUSAGE**..... \$10.75
 - 2 MEAT COMBO**..... \$19.50
choose brisket, turkey, pork, or sausage
 - 3 MEAT COMBO**..... \$23.50
choose brisket, turkey, pork, or sausage
 - VEGGIE COMBO**..... \$13.50
choose 4 sides, side salad available
- *MEATS ALSO AVAILABLE BY THE POUND***

Texas Red Sauce- beef/pork Mustard Sauce- pork/ribs White Bbq Sauce- poultry Sweet Rib Sauce - everything!

LONESTAR PLATTER

*1/2 lb all MEATS (except ribs)
large size of all SIDES
white bread & flour tortillas
Memaw's éclair &
banana pudding
\$120.00
FEEDS 8-10 PEOPLE*

SCRATCH MADE SIDES

- GREEN BEANS**..... \$3
- MAC & CHEESE**..... \$4
- HASHBROWN CASSEROLE**..... \$4
- MASHED POTATOES & GRAVY** \$3
- COLLARD GREENS**..... \$3
- BRISKET BEANS**..... \$4
- BORRACHO BEANS**..... \$3
- SWEET CORN RICE**..... \$3

★ ★ ★ TACOS ★ ★ ★

all taco plates come with two tacos, chips & salsa or borracho beans

- **RANCH STYLE PORK TACOS** - \$11.50
poblano ranch, cotija, onion, cilantro, salsa de fuego, corn tortillas
- **FRIED GROUPER SOFT TACOS** - \$15.75
"street corn" mayo, cabbage, pickled red onion, cotija, cilantro
- **SHRIMP FAJITA SOFT TACOS** - \$13.75
wood grilled shrimp, pineapple pico, guacamole, chili-lime sauce
- **FRIED CHICKEN SOFT TACOS** - \$12.50
ancho-chili honey, goat cheese, cabbage, pickled red onion, cilantro
- **"BEEF N' CHEDDAR" SOFT TACOS** - \$15.75
shaved brisket, queso blanco, cheddar, crispy onions, sweet rib sauce

SOFT TACO = FRESH FLOUR TORTILLAS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. There are many items on our menu that can be modified to accommodate a gluten free (not celiac) diet. Our staff is more than happy to assist with making recommendations. Please communicate any dietary restrictions or allergies with your server at the beginning of your meal to ensure the best dining experience possible.
*Please note, our restaurant cannot certify any items as gluten free. We make our own tortillas in house, and while that space is in a separate area of the kitchen, it is not sealed off. We are, in essence, a "flour factory". There is always a possibility that some residual flour from the tortilla making process could come into contact with other prep areas.

★ PLATOS ★

- **BLAKE'S BURRITO** - \$16.16
pulled pork, rice, borracho beans, collards, monterey jack, brisket bark, queso, salsa de fuego, pickled jalapenos, cotija, hill country hot sauce
- **FRIED GULF GROUPER BASKET** - \$17.50
alabama white bbq sauce, jalapeno pickles, choice of two sides
- **"CHICKEN FRIED" CHICKEN** - \$13.00
buttermilk marinated, whipped potatoes, green beans, sawmill gravy
- **ST. LOUIS RIB PLATTER** - HALF \$17.00/FULL \$28.00
sweet rib sauce, choice of two sides, B&A pickles, sliced bread

WOOD GRILLED FAJITAS

all fajitas come with sweet corn rice & borracho beans

- **CHICKEN FAJITAS** - SINGLE: \$15.00
wood grilled chicken breast, sauteed poblanos & onions, guacamole salad, fresh flour tortillas, salsa de fuego, grill butter
- **SKIRT STEAK FAJITAS** - SINGLE: \$18.00
wood grilled skirt steak, sauteed poblanos & onions, guacamole salad, fresh flour tortillas, salsa de fuego, grill butter
- **SMOKED BRISKET FAJITAS** - SINGLE: \$19.00
slow smoked & sliced brisket, sauteed poblanos & onions, guacamole salad, fresh flour tortillas, salsa de fuego, grill butter
- **FAJITAS MOLCAJETES** - FOR TWO \$32.00
wood grilled skirt steak, chicken, & gulf shrimp, poblanos & onions, guacamole salad, fresh flour tortillas, salsa de fuego, grill butter

← ENCHILADAS →

- **30A ENCHILADAS** - \$19.00
two cheesy blue crab enchiladas, fajita grilled shrimp, avocado, lemon-chipotle crema, salsa cremosa, cilantro, crushed tater tots
- **DEEP FRIED ENCHILADAS** - \$14.50
two bbq pork flautas, queso, brisket beans, cheddar, sweet rib sauce, pickled jalapenos, fried onions, cilantro
- **CHRISTIN'S ENCHILADAS** - \$14.25
two cheesy chicken enchiladas, queso blanco, fresh flour tortillas salsa cremosa, radish, cilantro, goat cheese, pico de gallo
- **"KING GEORGE" ENCHILADAS** - \$18.00
two cheesy carnitas enchiladas, sliced brisket, queso blanco, fresh flour tortillas, chili con carne, hill country hot sauce, tortilla strips

★ COCKTAILS ★

- "SOGGY DOLLAR" PAINKILLER 11 -

Pusser's rum, pineapple, orange, cream of coconut, all spice dram, nutmeg (add \$15 for cup)

- SURF RIDER 10 -

light rum, dark rum, passionfruit, orange, pineapple, lime, grenadine, cream of coconut

- CUCUMBER MOJITO 9 -

bacardi rum, mint, cucumber, lime, simple soda

- TEXAS "RANCH WATER" 7 -

sauza silver tequila, lime, topo chico mineral water

- HOWDY, HONEY 10-

cabo wabo repasado, lemonade, honey, strawberry

- BACK PORCH BRAMBLE 8 -

tito's vodka, chambord, lemon, sweet tea

- YOU HAVE TO CALL ME NIGHTHAWK 10 -

tito's, grape juice, ginger beer, lime

- UP IN SMOKE 11 -

old forester, smoked simple syrup, cherry, bitters, orange peel

- BURT REYNOLDS 9 -

old forester, lemon, lime, chile de arbol syrup

- BLUEBERRY SOUR 9 -

brockman's gin, blueberry, lemon, simple, bitters

- ANNIE OAKLEY 8-

brockman's gin, st. germain, rosemary simple, lemon

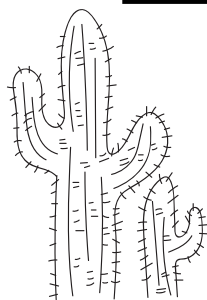
"MAKE A MULE" 10

choose

VODKA, GIN, RUM, TEQUILA, MEZCAL,
BOURBON, IRISH WHISKEY OR SCOTCH
+ ginger beer, lime & mint

WINE

- CHARDONNAY, CABERNET, ROSÉ 5 -



BOW & ARROW

@bowandarrowbbq www.bowandarrowbbq.com

MARGARITAS

"It's another tequila sunrise, this old world still looks the same, another frame, mm..."

- CLASSIC MARGARITA 9 -

fresh squeezed lime, sauza, triple sec, agave nectar

pick the rim: black lava salt, tajin, sugar or lime salt

- CLASSIC FROZEN MARGARITA 9 -

- ADD A FLAVOR TO YOUR MARGARITA 1 -

prickly pear, blue curaçao, mango, strawberry, pineapple, raspberry, peach, pomegranate

pick the rim: black lava salt, tajin, sugar or lime salt

- PALOMA 10 -

creyente mezcal, grapefruit, lime, jarrito's grapefruit

- WALKER TEXAS RANGER 9 -

sauza, triple sec, lime, orange, agave

- JACKELOPE 10 -

cabo wabo blanco, cointreau, lime

- TE-KILL-YA 10 -

hornito's, champagne, lime, simple, lime twist

- UNCLE RICO 11 -

sauza, lemon, lime, orange, grapefruit soda, tajin

- GUN SLINGER 11 -

1800 silver, cointreau, lime, cucumber, jalapeño, chile de arbol syrup

the deep END 30

53 oz, limit one per person

- MARGARITA
- PAINKILLER
- SURF RIDER



"THE STARS AT NIGHT
ARE BIG AND BRIGHT."

★ CERVEZAS ★

PBR
CORONA EXTRA
CORONA LIGHT
TECATE
MODELO
PACIFICO
DOS EQUIS
DOS EQUIS AMBER
STELLA ARTOIS

GUINNESS
SHINERBOCK
BUD LIGHT
YUENGLING LAGER
BUDWEISER
MILLER LITE
MILLER HIGH LIFE
COORS LIGHT
MICHELOB ULTRA

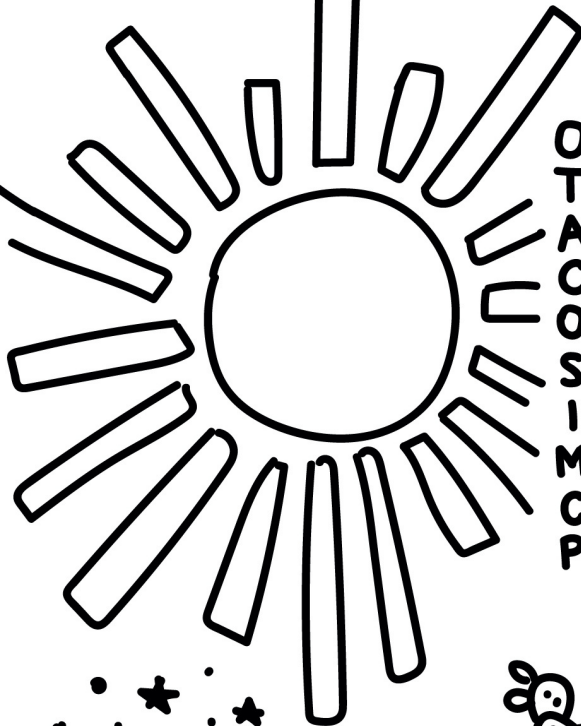
CRAFT CANS

BACK FORTY TRUCK STOP HONEY
BACK FORTY NAKED PIG
BLUE POINT TOASTED LAGER
BLUE POINT WINTER WARMER ALE
HARPOON UFO WHITE ALE
FAIRHOPE CAUSEWAY IPA
FAIRHOPE I DRINK THEREFORE I AMBER
GOOD PEOPLE HAZY SNAKE IPA
GOOD PEOPLE IPA
HI-WIRE HI-PITCH MOSAIC IPA (16OZ)
HI-WIRE ELATED WINTER IPA (16OZ)
WILD LEAD ETA IPA
WILD LEAP CHANCE IPA
WILD LEAP SIDE BAE IDAHO 7 CRYO 2X IPA
WILD LEAP ALPHA ABSTRACTION VOL. 22
OYSTER CITY MANGROVE PALE ALE
OYSTER CITY HOOTER BROWN ALE
OYSTER CITY TATES HELLES LAGER
OYSTER CITY MILLPOND DIRTY BLONDE
OYSTER CITY APALACH IPA
GOAT ISLAND BLOOD ORANGE BW
GOAT ISLAND MANGO WEISS
YELLOWHAMMER TANGERINE KOLSCH
YELLOWHAMMER BELGIAN WHITE
YELLOWHAMMER MIDNIGHT SPECIAL
YELLOWHAMMER REBELLION RED LAGER
GHOST TRAIN KALEIDOSCOPE
GHOST TRAIN GULF IPA
CAHABA PALE ALE
CAHABA BLONDE
MAGNER'S IRISH CIDER
REDBRIDGE SORGHUM LAGER

NON-ALCOHOLIC

MEXICAN COCA COLA
TOPO CHICO- SPARKLING MINERAL H2O
CHEERWINE
LEMONADE
ROOT BEER
JARRITOS- GRAPEFRUIT





O V U V N E T V Q H
 T A D K T X T N N G
 A Q C O W B O Y T R
 C U R R L D O O E A
 O E D B A L C C X N
 S R E F M I Y Z A A
 I O E Z J B N P S R
 M E R O J P I B B R
 C O W G I R L R O O
 P M L Q D Q M F W W

★ FIND THESE WORDS

- BOW
- ARROW
- TEXAS
- DEER
- TACOS
- VAQUERO
- DOLLY
- COWGIRL
- COWBOY
- RAINBOW

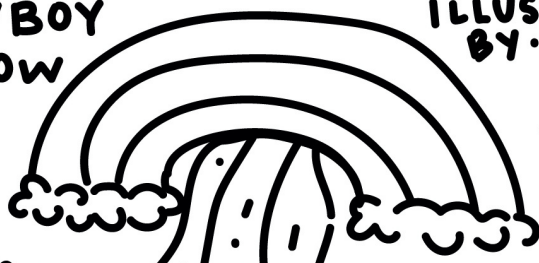
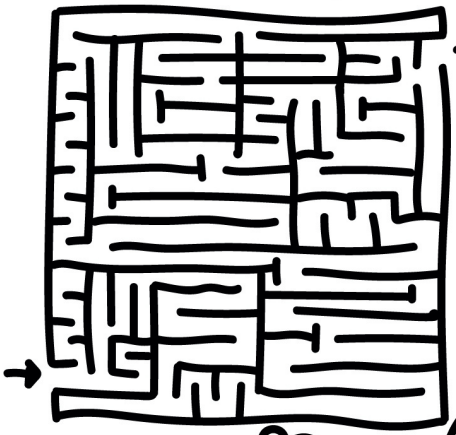
↓ MENU ↓

- ★ CHICKEN TENDERS & FRIES \$6.00
- ★ HAMBURGER & FRIES \$5.50
ADD CHEESE .75
- ★ GRILLED CHEESE & FRIES \$3.75
- ★ MAC N' CHEESE \$3.00
- ★ CHEESE QUESADILLA \$2.50
ADD CHICKEN \$1.50
- ★ BBQ PLATE & 1 SIDE \$7.00

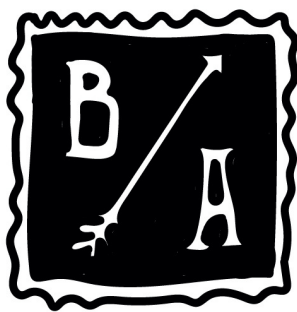
★ HELP ★

DOLLY FIND
 WALKER AND KENNEDY
 THROUGH THE MAZE

DOLLY



ILLUSTRATED BY PAULINA ARROYO





DESSERT MENU



MEMAW'S ECLAIR \$4.75

BANANA PUDDING \$4.75

SEASONAL FRIED PIES \$7.00

SCOOP OF VANILLA BLUE BELL

BLUE BELL ICE CREAM CUP \$1.25

COFFEE \$2.50

FRENCH PRESS \$7.00

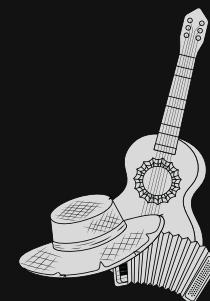




BRISKET BRUNCH

SUNDAY ONLY 10AM-2PM

BRISKET BRISKET BRISKET



The "Full Nelson" \$14.00

two brisket breakfast tacos, scrambled eggs,
crushed tots, pepperjack, guacamole,
fresh flour tortillas, salsa de fuego

Bandera Brisket & Gravy \$14.50

housemade griddled biscuit, whipped potatoes, sawmill gravy,
sunny egg, fried onions, hill country hot sauce

Breakfast Tot-chos!! \$13.75

crispy tater-tots, burnt ends, scrambled eggs,
queso blanco, cheddar, jalapenos, hot sauce

CANTINA

Unicorn Margarita \$10

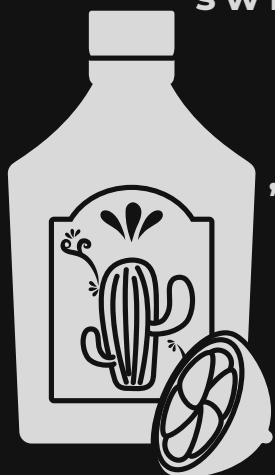
swirly frozen marg, blue curacao, prickly pear, salted rim

Briskelada \$6

, fresh squeezed lime, valentina hot sauce, brisket garnish,
 Worcestershire

Plethora of Pinatas \$9

1800 Reposado, lime,
grapefruit, cinnasyrup





WHISKEY LIST

BALCONES 9
BASIL HAYDEN 14
BASIL HAYDEN DARK RYE 14
BELLE MEADE 14
BELLE MEADE MADEIRA 24
BLANTON'S 17
BLUE NOTE 16
BOOKERS 30
BUFFALO TRACE 8
BULLEIT BOURBON 11
BULLEIT RYE 11
CALUMET 16
CLYDE MAY'S STRAIGHT 9
CLYDE MAY'S BAMA STYLE 8
CROWN ROYAL 10
CROWN ROYAL BLACK 10
DAVIDSON RESERVE 11
ELIJAH CRAIG 10
FOUR ROSES SINGLE BARREL 16
FOUR ROSES SMALL BATCH 16
HATOZAKI 14
HIGH WEST AMERICAN 13
HIGH WEST BOURYE 23
HIGH WEST DOUBLE RYE 12

JACK DANIELS 8
JAMESON 10
JEFFERSON'S OCEAN 28
JEFFERSON'S RESERVE 19
JIM BEAM 6
JOSEPH MAGNUS 33
KENTUCKY OWL 35
KNOB CREEK 9
KNOB CREEK RYE 12
MAKER'S MARK 10
MICHTERS RYE 16
MICHTER'S BOURBON 16
OLD FORESTER 6
RIVERSSET RYE 11
SAZERAC RYE 10
TEMPLETON RYE 4 YEAR 12
THE CLOVER 10 YR 23
THE CLOVER 4 YR 16
WOLF MOON 9
WOODFORD DOUBLE OAK 19
WOODFORD RESERVE 10
WOODFORD RYE 12
1792 SMALL BATCH 10





TEQUILA LIST

BOZAL ENSAMBLE MEZCAL 16
CABO WABO BLANCO 12
CABO WABO REPOSADO 14
CASA NOBLE REPOSADO 19
CASAMIGOS BLANCO 18
CASAMIGOS JOVEN 22
CASAMIGOS REPOSADO 20
CODIGO 1530 BLANCO 16
CORRALEJO RESPOSADO 10
CORRALEJO SILVER 9
CREYENTE MEZCAL 15
DEL MAGUAY MEZCAL 13
DON JULIO ANEJO 23
DON JULIO BLANCO 20
DON JULIO RESPOSADO 22
ESPOLON 10

HERRADURA ANEJO 18
HORNITOS BLACK LABEL 11
HORNITOS PLATA (SILVER) 9
JOSE CUERVO ESPECIAL 8
MAESTRO DOBEL 19
MARCA NEGRA 23
MONTEZUMA SILVER 3
PARTIDA REPOSADO 17
PATRON ANEJO 23
PATRON REPOSADO 20
PATRON SILVER 19
SAUZA SILVER 6
TEREMANA BLANCO 9
800 CRISTALINO ANEJO 19
1800 REPOSADO 10
1800 SILVER 9

