

★ 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



WHISKEY LIST

BALCONES 8
BASIL HAYDEN 11
BASIL HAYDEN DARK RYE 12
BELLE MEADE 12
BELLE MEADE MADEIRA 18
BLANTON'S 17
BLUE NOTE 14
BOOKERS 24
BUFFALO TRACE 8
BULLEIT BOURBON 9
BULLEIT RYE 9
CALUMET 14
CLYDE MAY'S STRAIGHT 9
CLYDE MAY'S BAMA STYLE 8
CROWN ROYAL 8
CROWN ROYAL BLACK 9
DAVIDSON RESERVE 10
ELIJAH CRAIG 10
FOUR ROSES SINGLE BARREL 14
FOUR ROSES SMALL BATCH 14
HATOZAKI 12
HIGH WEST AMERICAN 12
HIGH WEST BOURYE 20
HIGH WEST DOUBLE RYE 11

JACK DANIELS 6
JAMESON 6
JEFFERSON'S OCEAN 25
JEFFERSON'S RESERVE 15
JIM BEAM 5
JOSEPH MAGNUS 25
KENTUCKY OWL 28
KNOB CREEK 9
KNOB CREEK RYE 10
MAKER'S MARK 8
MICHTERS RYE 13
MICHTER'S BOURBON 13
OLD FORESTER 5
RIVERSET RYE 9
SAZERAC RYE 8
TEMPLETON RYE 4 YEAR 9
THE CLOVER 10 YR 17
THE CLOVER 4 YR 12
WOLF MOON 8
WOODFORD DOUBLE OAK 18
WOODFORD RESERVE 10
WOODFORD RYE 12
1792 SMALL BATCH 9





TEQUILA LIST

1800 CRISTALINO ANEJO 14

1800 REPOSADO 7

1800 SILVER 6

BOSSCAL JOVEN MEZCAL 14

CABO WABO BLANCO 8

CABO WABO REPOSADO 9

CASA NOBLE REPOSADO 13

CASAMIGOS BLANCO 13

CASAMIGOS JOVEN 16

CASAMIGOS REPOSADO 14

CASAMIGOS ANEJO 15

CAZADORES BLANCO 7

CAZADORES REPOSADO 9

CLASE AZUL 29

CODIGO 1530 BLANCO 12

CORRALEJO RESPOSADO 7

CORRALEJO SILVER 6

CREYENTE MEZCAL 11

DEL MAGUAY MEZCAL 9

DON JULIO ANEJO 19

DON JULIO BLANCO 17

DON JULIO RESPOSADO 18

ESPOLON 10

ESPOLON ANEJO 13

HERRADURA ANEJO 14

HORNITOS BLACK LABEL 8

HORNITOS PLATA (SILVER) 7

JOSE CUERVO ESPECIAL 5

MAESTRO DOBEL 13

PARTIDA REPOSADO 12

PATRON ANEJO 16

PATRON EL CIELO 25

PATRON REPOSADO 15

PATRON SILVER 14

SAUZA SILVER 5

TEREMANA BLANCO 8



→ **APPETIZERS** ←

- **SALSA ROJA & CHIPS**- \$3.00
we use fresh locally grown tomatoes and fire roasted peppers
- **QUESO BLANCO** - REG \$7/LG \$12
chihuahua style cheese dip, warm tortilla chips
- **CHILI CON QUESO** - \$8.50
queso blanco topped with homemade chili con carne & cheddar
- **GOAT CHEESE GUACAMOLE** - \$8.50
fresh pico de gallo, tortilla chips
- **THREE AMIGAS** -..... \$11.25
queso blanco, goat cheese guacamole, salsa, tortilla chips
- **HELOTES STREET FRIES** - \$9.00
chopped pork, street corn mayo, cotija, jalapenos, cilantro
- "COOL RANCH"** TATER TOTS - \$8.00
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 local 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 \$5 *add fried or grilled chicken \$6
- *add sliced brisket \$7 *add grilled shrimp or salmon \$8

★ **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, shredduce, 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

@bowandarrowauburn 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!

TACOS

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



- **THE "MARTY ROBBINS" SPECIAL**- \$13.00
smoked jalapeno-cheddar sausage soft tacos, candied jalapeno jam,
crema mexicana, fried onions, cilantro, fresh flour tortillas
- **RANCH STYLE PORK SOFT TACOS** - \$11.50
poblano ranch, cotija, diced onion, cilantro, salsa de fuego, fresh flour tortillas
- **SHRIMP FAJITA SOFT TACOS** - \$14.50
wood grilled shrimp, poblanos & onions, pineapple pico, guac, chili-lime sauce
- **FRIED CHICKEN SOFT TACOS** - \$13.00
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



★ **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
- **FAJITA GRILLED SALMON** - \$19.00
'hickory grove' pepperjack grits, scampi butter, salsa verde,
poblanos & onions, avocado, pickled red onion, cilantro, radish
- **"CHICKEN FRIED" CHICKEN** - \$14.00
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, house pickles, sliced bread

WOOD GRILLED FAJITAS



all fajitas come with sweet corn rice & borracho beans

- **CHICKEN FAJITAS** -.....SINGLE: \$16.00
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
- **CRISPY FRIED ENCHILADAS** - \$14.50
two cheesy bbq pork flautas, queso blanco, brisket beans, cheddar,
sweet rib sauce, pickled jalapenos, fried onions, cilantro
- **CHRISTIN'S ENCHILADAS** - \$14.50
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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Under Alabama law, the consumer has the right to know, upon request to the food service establishment, the country of origin or farm-raised fish or wild fish.

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, 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.

★ COCKTAILS ★

- "SOGGY DOLLAR" PAINKILLER 11 -

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

- PRETTY IN PINK 10 -

bacardi, lime, cream of coconut, strawberry

- CUCUMBER MOJITO 9 -

bacardi rum, mint, cucumber, lime, simple soda

- TEXAS "RANCH WATER" 7 -

sauza silver tequila, lime, topo chico

- HOWDY, HONEY 10-

cabo wabo repasado, lemonade, honey, strawberry

- BACK PORCH BRAMBLE 9 -

tito's vodka, chambord, lemon, sweet tea

- JALAPEÑO SALTY DOG 8 -

tito's, grapefruit, chili de arbol, jarritos

- UP IN SMOKE 11 -

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

- BURT REYNOLDS 9 -

old forester, lemon, lime, chile de arbol syrup

- BLUEBERRY SOUR 9 -

blueberry infused gin, lemon, simple, peychaud's, basil

- ANNIE OAKLEY 8-

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

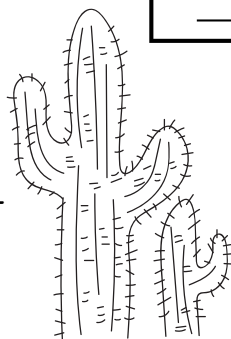
🍹 "MAKE A MULE" 10

choose

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

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 -

mezcal, grapefruit, lime, jarrito's grapefruit

- WALKER TEXAS RANGER 9 -

sauza, triple sec, lime, orange, agave

- JACKELOPE 10 -

cabo wabo blanco, cointreau, lime, pineapple, simple, tajin

- 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
-FROZEN MARG
-PAINKILLER



"THE STARS AT NIGHT
ARE BIG AND BRIGHT."

★ CERVEZAS ★

PBR 3
CORONA EXTRA 4.5
CORONA LIGHT 4
TECATE 4
MODELO 4.5
NEGRA MODELO 4.5
PACIFICO 4.5
DOS EQUIS 5
DOS EQUIS AMBER 5
STELLA ARTOIS 4.5

GUINNESS 6
SHINERBOCK 4
BUD LIGHT 4
YUENGLING LAGER 4
BUDWEISER 4
MILLER LITE 4
MILLER HIGH LIFE 3.5
COORS LIGHT 4
MICHELOB ULTRA 4.5
MAGNER'S IRISH CIDER 5

CRAFT CANS

WILD LEAP BREW CO.

CHANCE IPA 5
ISLAND HAZE IPA 5
SIDE BAE DIPA 5.5
SUPERLAGER 4

BLUEBERRY LMNADE SOUR 5

GOAT ISLAND BREWING

BLOOD ORANGE BERLINER WEISS 5
SIPSEY RIVER RED ALE 4.5

WICKED WEED BREWING

PERNICIOUS IPA 5
STRAWBERRY KIWI BURST SOUR 5

FAIRHOPE BREWING

I DRINK, THEREFORE I AMBER ALE 4.5

GOOD PEOPLE BREWING CO.

HAZY SNAKE IPA 6.5
GOOD PEOPLE IPA 4.5

SOUTHERN PROHIBITION BREWING

PLANET TRIPPER PALOMA SOUR 6.5
SUZY B. BLONDE ALE 4.5
SOPRO LIGHT LAGER 4.5

YELLOWHAMMER BREWING INC.

T-MINUS TANGERINE KOLSCH 4.5
BELGIAN WHITE ALE 4.5
MIDNIGHT SPECIAL BLACK LAGER 4
GOLD LIGHT LAGER (16OZ) 6

BACK FORTY BEER CO.

TRUCK STOP HONEY BROWN ALE 5
NAKED PIG PALE ALE 5
BAMA MOSA BRUT ALE 6.5

GHOST TRAIN BREWING CO.

KALEIDOSCOPE KETTLE SOUR 5
GULF COAST IPA 5

CAHABA BREWING CO.

PALE ALE 4.5
BLONDE ALE 5

HARPOON BREWING CO.

UFO WHITE ALE 4.5
UFO RAZWELL WHEAT ALE 4.5

JEKYLL BREWING CO.

COOTER BROWN ALE 3.5
PINEAPPLE HABANERO IPA 4.5

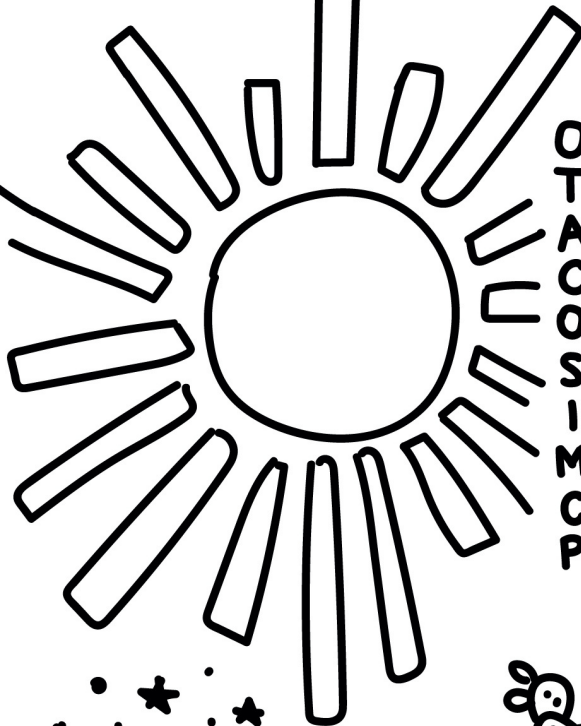
GLUTEN-FREE

REDBRIDGE SORGHUM LAGER 4

NON-ALCOHOLIC

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





OVUVNETVQH
TADKTXTNNG
AQ COWBOYTR
CURRLDOOEAE
OEDBALCCXN
SREFMIYZAA
IOEZJBNPSR
MEROJPBBR
COWGIRLROO
PMLQDQMFWW

★ 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

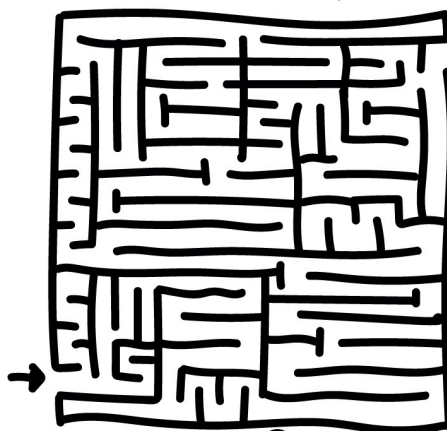


★ HELP ★

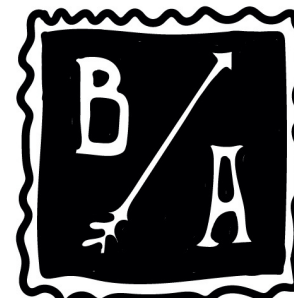
DOLLY FIND ★

★ 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



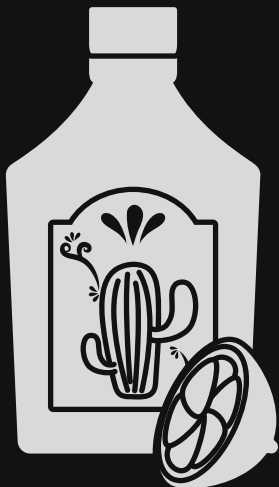
Honey Butter Brisket Biscuit \$14.50

"bible study" biscuit, honey-hot sauce-butter,
pit smoked brisket, fried chicken streusel*,
pickled jalapenos, ranch tater tots

Breakfast Tot-chos!! \$14.75

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

CANTINA



Texas "Ranch Water" \$7
sauza silver tequila, topo chico,
fresh lime

Pomegranate Mimosa \$8
orange juice, pomegranate juice,
sparkling wine

Bloody Maria \$10
patron silver, zing zang, tajin,
lemon, lime, pickled okra, olive

*fried chicken streusel contains pecans



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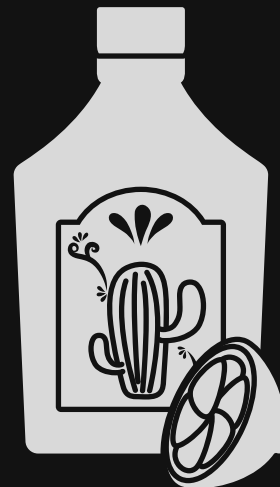
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