

← 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
sesame bun, 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 "four 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 -

usser'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

- THE HIGHWAYMEN 11-

mezcal, muddled grapefruit, lime, simple, orange bitters, orange peel

- BACK PORCH BRAMBLE 9 -

tito's vodka, chambord, lemon, sweet tea

- JALAPEÑO SALTY DOG 8 -

tito's, grapefruit, jalapeño, chili de arbol, jarritos

- UP IN SMOKE 11 -

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

- BLUEBERRY SOUR 9 -

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

- ANNIE OAKLEY 8-

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

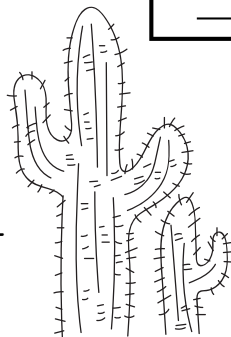
☘ "MAKE A MULE" 10

choose

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

WINE

- CHARDONNAY, CABERNET, ROSÉ 5 -



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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 -

1800 reposado, 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."

NON-ALCOHOLIC

MEXICAN COCA COLA
TOPO CHICO
JARRITOS- GRAPEFRUIT

★ BREWS & BOTTLES ★

CERVEZAS

CORONA EXTRA---\$4.5
CORONA LIGHT---\$4
TECATE-----\$4
MODELO-----\$4.5
PACIFICO-----\$4.5
DOS EQUIS-----\$5

DOMESTIC

BUD LIGHT-----\$4
BUDWEISER-----\$4
MILLER LITE-----\$4
MILLER HIGHLIFE---\$3.5
COORS LIGHT-----\$4
MICHELOB ULTRA---\$4
YUENGLING-----\$4
PBR-----\$3.5

LIGHT, CRISP & BLONDE

LIGHT AMERICAN LAGER-----\$4.5
Southern Prohibition Brewing 3.9% ABV
BELGIUM WHITE ALE-----\$4.5
Yellowhammer Brewing Co. 4.8% ABV
UFO AMERICAN WHITE ALE--\$4.5
UFO Beer Company 5.1% ABV
SUPERLAGER-----\$4
Wild Leap Brew Co. 4.2% ABV
CAHABA BLONDE ALE-----\$5
Cahaba Brewing Co. 5.2% ABV
SUZY B BLONDE ALE-----\$4.5
Southern Prohibition Brewing 4.6% ABV
BLACKBERRY SMOKE LAGER--\$4
New Realm Brewing Co. 4.5% ABV
T-MINUS KOLSCH--\$4.5
Yellowhammer Brewing Co. 5.0% ABV
STELLA ARTOIS-----\$4.5
REDBRIDGE SORGUM LAGER---\$4
MAGNERS IRISH CIDER-----\$5

HOPPY, PALE & BITTER

CHANCE IPA-----\$5
Wild Leap Brew Co. 6.3% ABV
SIDE BAE 2XIPA-----\$5.5
Wild Leap Brew Co. 7.6% ABV
PERNICIOUS IPA-----\$4.5
Wicked Weed Brewing 6.7% ABV
HAZY SNAKE N.E. IPA-----\$5.5
Good People Brewing 6.9% ABV
GOOD PEOPLE IPA-----\$6.5
Good People Brewing 7.1% ABV
GULF COAST IPA-----\$5
Ghost Train Brewing 6% ABV
NAKED PIG PALE ALE----\$5
Back Forty Beer Co. 6% ABV
CAHABA PALE ALE-----\$4.5
Cahaba Brewing Co. 4.1% ABV

DARK, RED & AMBER

TRUCK STOP HONEY BROWN ALE-\$5
Back Forty Beer Co. 6% ABV
I THINK THEREFORE I AMBER ALE--\$5
Fairhope Brewing Co. 5.4% ABV
SIPSEY RIVER RED ALE-----\$4.5
Goat Island Brewing 5.5% ABV
GUINNESS-----\$6
SHINERBOCK-----\$4
MODELO NEGRA-----\$4.5
DOS EQUIS AMBER-----\$5

FRUITY, SOUR & MISC.

BAMA MOSA BRUT ALE-----\$5.5
Back Forty Beer Co. 7% ABV
MAINE BLUEBERRY-----\$5
UFO Beer Co. 4.8% ABV
WELCOME TO RAZWELL----\$4.5
UFO Beer Co. 4.8% ABV
PLANET TRIPPER PALOMA SOUR-\$6.5
Southern Prohibition 4.6% ABV
BLUEBERRY LMNADE SOUR ALE--\$5
Wild Leap Brew Co. 4.8% ABV
STRAWBERRY KIWI BURST SOUR--\$5
Wicked Weed Brewery 4.5% ABV
FUNK FARM CHERRY ALMOND SOUR-\$5
Good People Brewing 4.5% ABV
HOP DANG-PINEAPPLE HABANERO
FRUITED IPA ----\$4.5
Jekyll Brewing 6.7% ABV
MANGO TANGERINE TANK DOG
FRUITED IPA (19.2OZ)-----\$8
New Realm Brewing Co. 9.6% ABV
ISLAND HAZE FRUITED IPA----\$5
Wild Leap Brew Co. 7.2% ABV
BLOOD ORANGE
BERLINER WEISSE-----\$5
Goat Island Brewery 5% ABV

