

← **APPETIZERS** →

- **SMOKED & FRIED JUMBO CHICKEN WINGS** - 5 \$8/10 \$15
dry rubbed or tossed in hot honey served with ranch or white bbq
- **SALSA ROJA & CHIPS**- **\$3.00**
we use fresh 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** - **\$10.00**
pulled pork, street corn mayo, cotija, jalapenos, cilantro
- **"COOL RANCH" TATER TOTS** - **\$9.00**
ranch seasoning, poblano ranch, jalapenos, cilantro
- **BEXAR CO. NACHOS** - **\$17.00**
chopped brisket, chili con queso, brisket beans,
pickled jalapeños, hot sauce, cilantro, cheddar

SALADS



- **TEJANO CRUNCHY TOSTADA** - **\$9.00**
crispy tostada shell, *ralf's romaine & tomatoes*, guacamole,
salsa cremosa, crema mexicana, pico de gallo, cotija
- **SANDHILL ROAD SALAD** - **\$9.00**
ralf's local romaine, tomatoes, and cucumbers, shredded cheddar,
bbq croutons, poblano ranch
- **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 \$6** ***add fried or grilled chicken \$6**
- *add sliced brisket \$8** ***add grilled shrimp \$8**

★ **PLATOS** ★

- **CLASSIC BBQ SANDWICH** - **\$MKT**
pork \$10.50 turkey \$12 brisket \$15, mustard bbq sauce, pickles, fries
- **SMOKED BRISKET MELT** - **\$16.00**
melty cheese, crispy hashbrowns, jalapenos, pickles
white bbq sauce, sourdough toast, fries
- **#16 BLAKE'S BURRITO** - **\$16.16**
pulled pork, rice, borracho beans, collards, monterey jack, brisket bark,
queso, salsa de fuego, pickled jalapeños, cotija, hill country hot sauce
- **THE DINER BURGER** - **\$11/DBL \$15**
cheesy smash burger, special sauce, shredduce, tomato,
onions, pickles, toasted bun, fries

BOW & ARROW

@bowandarrowauburn

www.bowandarrowbbq.com

BBQ PLATES

**all bbq plates come with two sides, pickles, sauce & sliced bread*

- SLICED BRISKET** **\$17.00**
- SPARE RIBS** **\$18.00/\$29.00**
half rack / full rack
- SMOKED TURKEY** **\$15.00**
- PULLED PORK** **\$11.50**
- JALAPENO CHEDDAR SAUSAGE** **\$11.50**
- 2 MEAT COMBO** **\$22.00**
choose brisket, turkey, pork, or sausage
- 3 MEAT COMBO** **\$26.00**
choose brisket, turkey, pork, or sausage
- VEGGIE COMBO** **\$14.00**
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!

★ ★ ★ **ENCHILADAS** ★ ★ ★

- **JALAPEÑO POPPER ENCHILADAS** - **\$16.50**
two cheesy jalapeño & smoked chicken enchiladas, queso blanco, salsa verde,
valentina bacon jam, salsa cremosa, crema mexicana, cilantro
- **SPICY BRISKET ENCHILADAS** - **\$17.50**
two cheesy brisket enchiladas, queso blanco, salsa macha, pico de gallo,
hill country hot sauce, fresh serranos, cilantro
- **CHRISTIN'S ENCHILADAS** - **\$16.00**
two cheesy chicken enchiladas, queso blanco, fresh flour tortillas
salsa cremosa, radish, cilantro, goat cheese, pico de gallo
- **"KING GEORGE" ENCHILADAS** - **\$19.00**
two cheesy carnitas enchiladas, sliced brisket, queso blanco,
fresh flour tortillas, chili con carne, hill country hot sauce, tortilla strips



****In Order To Protect Our Service And Staff, Parties Of 10 Or More Are Subject To An Automatic Gratuity.****

*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.

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 of farm-raised or wild fish.

WOOD GRILLED FAJITAS

*all fajitas come with sweet corn rice, borracho beans,
guacamole salad, flour tortillas, salsa de fuego*

***add grilled shimp \$8**

- **CHICKEN FAJITAS** - **SINGLE: \$16.50**
wood grilled chicken breast, sauteed poblanos & onions, grill butter
- **SKIRT STEAK FAJITAS** - **SINGLE: \$18.50**
wood grilled skirt steak, sauteed poblanos & onions, grill butter
- **SMOKED BRISKET FAJITAS** - **SINGLE: \$19.00**
slow smoked & sliced brisket, sauteed poblanos & onions, grill butter
- **FAJITAS MOLCAJETES** - **FOR TWO \$32.00**
wood grilled skirt steak, chicken, shrimp, poblanos, onions, grill butter

→ **SOFT TACOS** ←

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

- **GRILLED CHEESY CHICKEN TACOS** - **\$15.75**
smoked chicken, queso blanco, salsa cremosa. pico, cilantro
- **"ROCKPORT" FISH TACOS** - **\$16.75**
fried redfish, street corn mayo, pickled red onion, cabbage, cilantro
- **THE "MARTY ROBBINS" SPECIAL**- **\$13.00**
smoked jalapeño-cheddar sausage soft tacos, jalapeño pepper jelly,
crema mexicana, fried onions, cilantro
- **SPICY BRISKET SOFT TACOS** - **\$15.75**
salsa macha, serranos, pineapple pico, crema mexicana, cilantro
- **RANCH STYLE PULLED PORK** - **\$12.50**
poblano ranch, cotija, diced onion, cilantro, salsa de fuego
- **SHRIMP FAJITA TACOS** - **\$14.50**
grilled shrimp, poblanos, onions, pineapple pico, guac, chili-lime sauce
- **FRIED CHICKEN** - **\$14.50**
ancho-chili honey, goat cheese, cabbage, pickled red onion, cilantro
- **"BEEF N' CHEDDAR"** - **\$16.50**
shaved brisket, queso blanco, cheddar, crispy onions, sweet rib sauce
- **THE GRINGO HONEYMOON** - **\$19.00**
mix & match any three tacos from above (does not include side item)

SOFT TACO = FRESH FLOUR TORTILLAS



SCRATCH MADE SIDES

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

★ COCKTAILS ★

- "SOGGY DOLLAR" PAINKILLER 12 -

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

- CUCUMBER MOJITO 9 -

bacardi rum, mint, cucumber, lime, simple soda

- THE HIGHWAYMEN 11-

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



- JALAPEÑO SALTY DOG 8 -

elizabeth vodka, 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, basil syrup, peychaud's

- ANNIE OAKLEY 8-

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



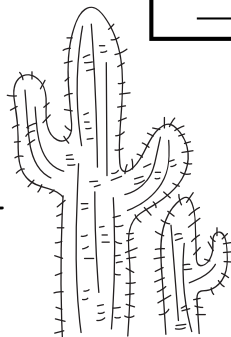
"MAKE A MULE" 10

choose

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

WINE

- CHARDONNAY, CABERNET, ROSÉ 6 -



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MARGARITAS

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

- CLASSIC MARGARITA 10 -

fresh squeezed lime, sauza, triple sec, agave nectar

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

- CLASSIC FROZEN MARGARITA 10 -

- ADD A FLAVOR TO YOUR MARGARITA 1 -

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

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

- THE TOP SHELF 18 -

patron silver, gran marnier, fresh lime juice, agave

- JACKALOPE 10 -

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

- UNCLE RICO 10 -

sauza, triple sec, lime, lemon, orange, pineapple, jarritos, tajin

- TE-KILL-YA 11 -

espolon, champagne, lime, simple, lime twist

- RANCH WATER 8-

sauza silver tequila, lime, topo chico



- 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."



★ BREWS & BOTTLES ★

CERVEZAS

CORONA EXTRA---\$5
CORONA LIGHT---\$4.5
TECATE-----\$4.5
MODELO-----\$5
PACIFICO-----\$5
DOS EQUIS-----\$5.5

DOMESTIC

BUD LIGHT-----\$4.5
BUDWEISER-----\$4.5
MILLER LITE-----\$4.5
MILLER HIGHLIFE----\$4
COORS LIGHT-----\$4.5
MICHELOB ULTRA---\$5
YUENGLING-----\$4.5
PBR-----\$4

LIGHT, CRISP & BLONDE

CLASSIC SAISON ---\$6.5

Blackberry Farms Brewery 8.3% ABV

BLACKBERRY SMOKE LAGER--\$6

New Realm Brewing 4.5% ABV

UFO AMERICAN WHITE ALE--\$5.5

UFO Beer Company 5.1% ABV

CAHABA BLONDE ALE-----\$5.5

Cahaba Brewing Co. 5.2% ABV

ORANGE BLOSSOM PILSNER --\$5.5

Orange Blossom Brewing Co. 5.5% ABV

T-MINUS KOLSCH ---\$5.5

Yellowhammer Brewing Co. 8.3% ABV

BELGIAN WHITE --- \$5.5

Yellowhammer Brewing Co. 4.8% ABV

STELLA ARTOIS-----\$5

DARK, RED & AMBER

TRUCK STOP HONEY BROWN ALE-\$5.5

Back Forty Beer Co. 6% ABV

I DRINK THEREFORE I AMBER ALE--\$5.5

Fairhope Brewing Co. 5.4% ABV

KNUSSKNACKER WINTERBOCK- \$5.5

Yellowhammer Brewing 6.6% ABV

DOS PERROS DARK CERVEZA--\$5.5

Yazoo Brewing Co. 5.4% ABV

VANILLAPHANT PORTER--\$7

Avondale Brewing 6.2% ABV

GUINNESS-----\$5.5

SHINERBOCK-----\$4.5

FRUITY, SOUR & MISC.

KALEIDOSCOPE SOUR---\$7.5

Ghost Train Brewing 4.9%

UFO MAINE BLUEBERRY ALE-----\$5.5

UFO Beer Company 4.8% ABV

BLUE STEEL BLUEBERRY SOUR--\$7

Fairhope Brewing Co. 5.4 % ABV

BLOOD ORANGE

BERLINER WEISSE-----\$5.5

Goat Island Brewery 5% ABV

BLOOD ORANGE ITALIAN SODA-\$5.5

Bravazzi 4.2% ABV

PINEAPPLE PUNCH SELTZER ----\$9

Yellowhammer Brewing Co. 16 OZ 8% ABV

SOUR PASH SOUR -----\$7

Avondale Brewing 4.3% ABV

HONEYCRISP CIDER (GF) ---\$6.5

Atomic Dog Brewing 5% ABV

PAINTED PORCH PEAR CIDER(GF)-\$5.5

Yazoo Brewing Co. 5.3% ABV

NON-ALCOHOLIC

MEXICAN COCA COLA
TOPO CHICO
JARRITOS - GRAPEFRUIT