

★ 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-six 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** ←

- 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
- JUMBO CHILI LIME WINGS - 5-\$6.50/10-\$12.00
poblano ranch (add fries \$3)
- HELOTES STREET FRIES - \$8.50
chopped pork, street corn mayo, queso fresco, jalapenos, cilantro
- "COOL RANCH" TATER TOTS - \$7.00
ranch seasoning, poblano ranch, jalapenos, cilantro
- BEXAR CO. NACHOS - \$14.00
chipped brisket, chili con queso, brisket beans, jalapenos, hot sauce, cilantro, cheddar
- CHIPS & SALSA - \$3.00

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, queso fresco
- 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 \$3.25 *add brisket, fried chicken, or shrimp \$5.50

★ **SANDWICHES** ★

- PULLED PORK SANDWICH - \$10.50
jalapeno pickles, mustard bbq sauce, fries
- SMOKED BRISKET MELT - \$15.00
melty cheese, crispy hashbrowns, jalapenos, pickles
white bbq sauce, texas toast, fries
- THE DINER BURGER - \$10/DBL \$14
cheesy smash burger, special sauce, shredduce, tomato, onions, pickles, sesame bun, fries
- PEPPERJACK FRIED CHICKEN SANDWICH - \$12.00
jalapeno pickles, pit smoked bacon, jalapeno mayo, "Sunday" sauce, sesame bun, fries



BOW & ARROW

@bowandarrowbbq www.bowandarrowbbq.com



★ **PLATOS** ★



- "SURF & TURF" A LA PARILLA  \$22.50
wood grilled skirt steak & gulf shrimp brocheta, pineapple pico, grill butter, refried ranch beans, sweet corn rice, lime
- "CHICKEN FRIED" CHICKEN - \$13.00
buttermilk marinated, whipped potatoes, green beans, sawmill gravy
- CREOLE FRIED ALABAMA CATFISH - \$12.50
- ST. LOUIS RIB PLATTER - HALF \$17.00/FULL \$28.00
sweet rib sauce, choice of two sides, B&A pickles, sliced bread

BBQ PLATES

- *all bbq plates come with two sides, pickles, sauce & sliced bread*
- SLICED BRISKET \$16.00
 - ST. LOUIS RIBS \$17.00/\$28.00
half rack / full rack
 - SMOKED TURKEY \$13.50
 - PULLED PORK \$10.75
 - JALAPENO CHEDDAR SAUSAGE \$10.75
 - 2 MEAT COMBO \$18.50
choose brisket, turkey, pork, or sausage
 - 3 MEAT COMBO \$22.50
choose brisket, turkey, pork, or sausage
 - VEGGIE COMBO \$13.50
choose 4 sides, side salad available
- *MEATS ALSO AVAILABLE BY THE POUND***

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

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

- TACOS DE CARNITAS - \$9.25
slow smoked pork, diced onion, cilantro, salsa de fuego, corn tortillas
- FRIED CHICKEN SOFT TACOS - \$11.25
ancho-chili honey, goat cheese, cabbage, pickled red onion, cilantro
- "BEEF N' CHEDDAR" SOFT TACOS - \$14.75
shaved brisket, queso blanco, cheddar, crispy onions, sweet rib sauce
- CRISPY CATFISH SOFT TACOS - \$11.00
street corn mayo, cabbage, pickled red onion, queso fresco, cilantro
- FAJITA GRILLED SHRIMP TACOS - \$13.75
pineapple pico, guacamole, chili-lime 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.

WOOD GRILLED FAJITAS

all fajitas come with sweet corn rice & borracho beans

- FAJITAS CON POLLO - SINGLE: \$15.00
wood grilled chicken breast, sauteed poblanos & onions, guacamole salad, fresh flour tortillas, salsa de fuego, grill butter
- FAJITAS CON ARRACHERAS - 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** ←

- 3  A ENCHILADAS - \$19.00
two cheesy blue crab enchiladas, lemon-chipotle crema, monterrey jack, avocado, salsa cremosa, crushed tater tots
- HUEVOS RANCHEROS ESPECIAL - \$12.50
crispy corn tostadas, carnitas & chorizo, sunny egg, salsa de valentina, avocado, radish, salsa cremosa, queso blanco, pico de gallo
- 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 - \$16.00
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 -

cruzan dark rum, pineapple, orange, cream of coconut,
all spice dram, nutmeg (\$20 for cup)

- SURF RIDER 10 -

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

- OH ME OH MAI...TAI 9 -

light rum, dark rum, pineapple, orange, allspice dram

- CUCUMBER MOJITO 9 -

bacardi rum, mint, cucumber, lime, simple soda

- SNOZZBERRY DAIQUIRI 9 -

light rum, pama, lime, strawberry, simple syrup

- PINA COLADA 9 -

cruzan rum, cream of coconut, pineapple, lime

- TEXAS "RANCH WATER" 7 -

sauza silver tequila, lime, topo chico

- VAQUERO 10 -

cabo wabo reposado, orange, chocolate bitters

- KOMBUCHA LEMONADE 8 -

deep eddy's vodka, lemonade, hibiscus kombucha

- UP IN SMOKE 11 -

buffalo trace, smoked simple syrup, cherry, bitters, orange peel

- YOU HAVE TO CALL ME NIGHTHAWK 10 -

tito's, grape juice, ginger beer, lime

- BURT REYNOLDS 9 -

old forester, lemon, lime, chile de arbol syrup

- BLUEBERRY SOUR 9 -

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

☕ "MAKE A MULE" 10

choose

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

WINE

- CHARDONNAY, CABERNET, ROSÉ 5 -



MARGARITAS

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

- CLASSIC MARGARITA 9 -

fresh squeezed lime juice, 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,
raspberry, peach, pomegranate

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

- 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 -

el jimador, lemon, lime, orange, grapefruit soda, tajin

- PLETHORA OF PINATAS 10 -

1800 reposado, lime, grapefruit, cinnasyrup, vanilla

- GUN SLINGER 11 -

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

- "MIXTLI POLOMA" 10 -

creyente mezcal, lime, grapefruit, grapefruit soda

★ CERVEZAS ★

PBR
CORONA EXTRA
SOL
RED STRIPE
TECATE
MODELO
PACIFICO
DOS EQUIS
STELLA ARTOIS
BOHEMIA

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

CRAFT CANS

DUCLAW STRAWBERRY LETTER 23 SOUR ALE
FAIRHOPE CHEAP SUNGLASSES GOLDEN ALE
FAIRHOPE I DRINK THEREFORE I AMBER
BACK FORTY TRUCK STOP HONEY
BACK FORTY NAKED PIG
WILD LEAP CHANCE IPA
WILD LEAP ALPHA ABSTRACTION DIPLO
WILD LEAP GRATUITY LIGHT
WILD LEAP LMN ADE SOUR ALE
OYSTER CITY MANGROVE PALE ALE
OYSTER CITY HOOTER BROWN ALE
OYSTER CITY TATES HELLES LAGER
OYSTER CITY MILLPOND DIRTY BLONDE
OYSTER CITY APALACH IPA
GRAYTON 30A BEACH BLONDE ALE
GOAT ISLAND BLOOD ORANGE BW
GOAT ISLAND PEACE, LOVE, & HIPPIEWEIZEN
MONDAY NIGHT BLIND PIRATE
MONDAY NIGHT DR. ROBOT
WESTBROOK KEY LIME PIE GOSE
GHOST TRAIN KALEIDOSCOPE
GHOST TRAIN GULF IPA
CAHABA PALE ALE
CAHABA BLONDE
MAGNER'S IRISH CIDER

NON-ALCOHOLIC

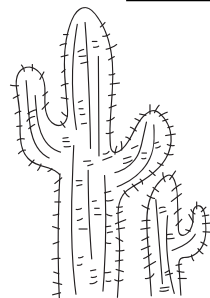
MEXICAN COCA COLA
TOPO CHICO
CHEERWINE
BIG RED
LEMONADE
ROOT BEER
JARRITOS- GRAPEFRUIT
BETTER KOMBUCHA- HIBISCUS

the deep END 30
53 oz, limit one per person

-MARGARITA
-PAINKILLER
-SURF RIDER



"THE STARS AT NIGHT
ARE BIG AND BRIGHT."





DESSERT MENU



MEMAW'S ECLAIR \$4.75

BANANA PUDDING \$4.75

PEACH FRIED PIES \$7.00

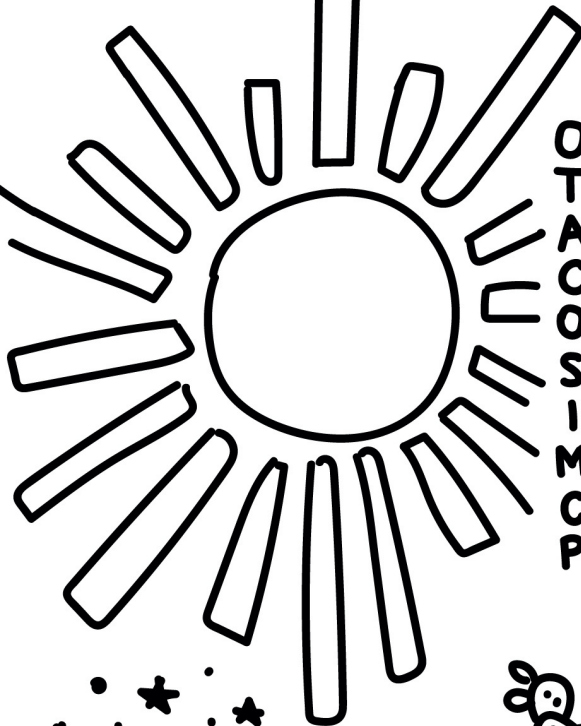
SCOOP OF VANILLA BLUE BELL

BLUE BELL ICE CREAM CUP \$1.25

COFFEE \$2.50

FRENCH PRESS \$7.00





OVUVNETVQH
TADKXTNNG
AQ COWBOYTR
CURRLDOOEAE
OEDBALCCXN
SREFMIYZAA
IOEZJBPNPSR
MEROJPBBR
COWGIRLROO
PMLQDQMFWW

★ FIND
★ THESE
★ WORDS

☐ BOW
☐ ARROW

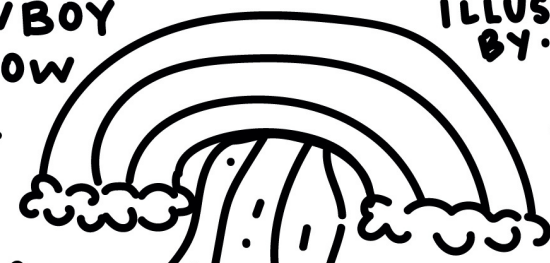
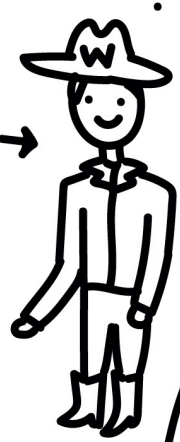
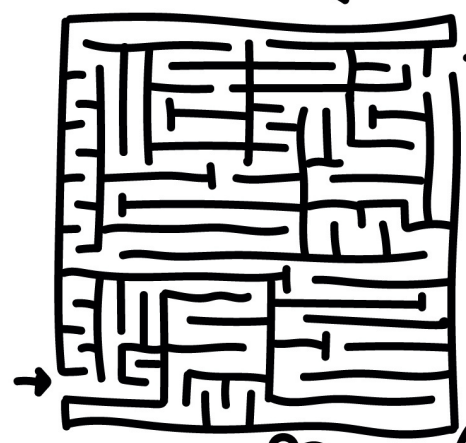
☐ TEXAS ☐ DEER
☐ TACOS ☐ VAQUERO
☐ DOLLY ☐ COWGIRL
☐ COWBOY
☐ RAINBOW

MENU

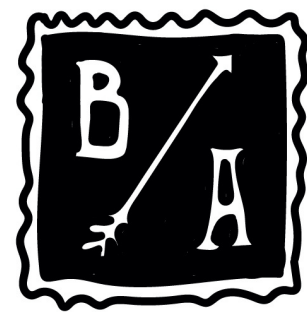
- ★ CHICKEN TENDERS & FRIES \$6.00
- ★ HAMBURGER & FRIES \$5.50
ADD CHEESE .75
- ★ GRILLED CHEESE & FRIES \$3.75
- ★ MAC N' CHEESE \$3.00
- ★ CHEESE QUESADILLA \$2.50
ADD CHICKEN \$1.50
- ★ BBQ PLATE & 1 SIDE \$7.00

★ HELP ★
★ DOLLY FIND ★
★ WALKER AND KENNEDY ★
★ THROUGH THE MAZE ★

♥
DOLLY



ILLUSTRATED
BY PAULINA
ARROYO





WHISKEY LIST

1792 SMALL BATCH 8.50
BASIL HAYDEN 11
BASIL HAYDEN DARK RYE 11
BELLE MEADE 12
BELLE MEADE MADEIRA 24
BLANTON'S 13
BLUE NOTE 14
BOOKERS 25
BUFFALO TRACE 8
BULLEIT BOURBON 9
BULLEIT RYE 9
CALUMET 23
CROWN ROYAL 9
CROWN ROYAL BLACK 9.50
E.H. TAYLOR SMALL BATCH 13
EAGLE RARE 10 YR 9
ELIJAH CRAIG 8
FOUR ROSES SINGLE BARREL 14
FOUR ROSES SMALL BATCH 9.50
FOUR SQUARE 22
HATOZAKI 14
HIGH WEST A MID WINTER 29
HIGH WEST AMERICAN 10.50

HIGH WEST BOURYE 23
HIGH WEST DOUBLE RYE 10.50
JACK DANIELS 6.50
JAMESON 9
JEFFERSON'S OCEAN 24
JEFFERSON'S RESERVE 15
JIM BEAM 6
JOSEPH MAGNUS 27
KENTUCKY OWL 50
KNOB CREEK 12
MAKER'S MARK 10
MICHTERS RYE 12
MICHTER'S BOURBON 12
OLD FORESTER 7
RIVERSET RYE 8.50
SAZERAC RYE 9
THE CLOVER 10 YR 15
THE CLOVER 4 YR 12
WELLER ANTIQUE 17
WELLER SPECIAL RESERVE 14
WOLF MOON 7
WOODFORD DOUBLE OAK 15
WOODFORD RESERVE 9
WOODFORD RYE 11

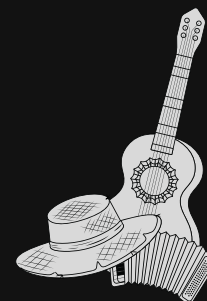




BRISKET BRUNCH

SUNDAY ONLY 10AM-2PM

BRISKET BRISKET BRISKET



The "Full Nelson" \$12.00

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

Bandera Brisket & Gravy \$14.50

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

Breakfast Tot-chos \$13.50

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

CANTINA

Briskelada \$6

tecate, fresh squeezed lime, valentina xx hot, brisket garnish, worcestershire, tajin rim

Holy Mole \$10

silver tequila, bloody mary mix, ancho chili mole, tajin rim, brisket garnish, toreados, lime

Before you Go Go \$7

prickly pear cactus, blueberries, champagne, mint

