



# COCKTAILS

HANCRAFTED WITH PRIDE

MIDNIGHT MOJITO 13

SMOKED OLD FASHIONED 14

CRANBERRY VODKA SMASH 14

HARVEST PUMPKIN MULE 14

SOUTH HOUSE MULE 14

SOUTHERN THYME LEMONADE  
14



## WINE

### RED WINE

CABERNET SAUVIGNON, ROBERT HALL (CALIFORNIA) 14 | 52  
RED BLEND, WHIPLASH (CALIFORNIA) 12 | 46

### WHITE WINE

CHARDONNAY, HANGING VINES (CALIFORNIA) 8 | 30  
CHARDONNAY, HARKEN (CALIFORNIA) 12 | 46  
PINOT GRIGIO, ALVERDI (ITALY)  
PROSECCO, LALUCA (ITALY) 10  
SANCERRE, COMTE JEAN MARECHAL (FRANCE) -18 | 70  
SAUVIGNON BLANC, TOTARA (NEW ZEALAND) 12 | 46

## BEER

### BOTTLE

ALLAGASH WHITE 7  
CORONA 6  
CORONA LITE 6  
MILLER HIGH LIFE 5  
ROGUE DEAD GUY 7  
SOL 6  
STONE IPA 7

### CAN

TECATE 6  
TECATE LITE 6  
MODELO ESPECIAL 5  
PABST BLUE RIBBON 4  
BREW FREE OR DIE IPA 6  
HEINEKEN 6  
ABITA PURPLE HAZE 6  
SIERRA NEVADA PALE ALE 6  
SIXPOINT CRISP 6  
MAMA'S YELLA PILS 6  
NARRAGANSETT LAGER 5  
SHINER BOCK 5  
DALE'S PALE ALE 6  
SESSION LAGER 6



## STARTERS

SIMPLE SOUTHERN STYLE

### BBQ WINGS 12

*Seasoned with Granpo's dry rub (\* extra ranch .050 ea)*

### CHILLI CON QUESO OR TEXAS STYLE 12

*served with homemade tortilla chips, Texas style with brisket and fresh guacamole.*

### FRESH GUACAMOLE 12

*served with homemade tortilla chips*

### MAPLE WALNUT SWEET POTATO SKINS 12

*sweet potato half-shells filled with sweet potato mash mixed with pure maple and walnuts*

### CAJUN FRIED CORN 12

*Creole spin on corn on the cob. Served fried with our signature cajun seasoning.*





## BIG SOUTH

SIMPLE SOUTHERN STYLE

### SOUTHERN FRIED CHICKEN 22

*Served with corn on the cob and choice of french fries or potato salad*

### SALMON 23

*Grilled salmon, grilled sugar snap snow peas, black sesame seeds, with a miso sesame ginger dressing*

## SALADS

### KALE DETOX SALAD 15

*Fine chopped kale, broccoli crowns, cauliflower carrots, toasted sliced almonds, sunflower seeds, dried cranberries, and parsley with lemon vinaigrette dressing*

### HOUSE SALAD 15

*Lettuce, tomato, red onion and balsamic vinaigrette*

## DESSERT

### PECAN PIE SLICE 8

*House made with Texas pecans and love.*





## BETWEEN THE BREAD

SIMPLE SOUTHERN STYLE

### **VERDE BURGER 16 (\*SUB VEGGIE)**

*Beef, guacamole, pico de gallo, and cheddar cheese*

### **BUFFALO CHICKEN SANDWICH 15**

*Buttermilk fried boneless chicken breast tossed in buffalo sauce served with a blue cheese slaw*

### **CHOPPED BRISKET MAC & CHEESE 15**

*With BBQ sauce.*

### **SOUTH HOUSE BEAN BURGER 15 (\*SUB VEGGIE)**

*Beef, mashed black beans, pepperjack, fritos and salsa*

### **BACON CHEESE BURGER 15**

*Beef, bacon strips, and cheddar cheese*

### **BOSS'S RUEBEN 15**

*Pastrami, swiss cheese, sauerkraut, and thousand island dressing*

### **CHOPPED SMOKED JACKFRUIT 16**

*Smoked jackfruit, house brined pickled green tomatoes with honey citrus coleslaw*



# CUSTOMER DINING POLICY

## OUTDOOR AND INDOOR DINING POLICY:

- ALL CUSTOMERS MUST REMAIN SEATED
  - NO STANDING PERMITTED
- NON-CUSTOMER GUESTS ARE PROHIBITED IN OUTDOOR DINING AREA AND INSIDE ESTABLISHMENT.
- ALL PETS PROHIBITED, EXCEPT FOR SERVICE DOGS (MUST SHOW CERTIFIED PAPERS)
  - NO SMOKING OR VAPING
- ALL CUSTOMERS REQUIRED TO TAKE TEMPERATURE TO USE RESTROOM. NO ENTRY PERMITTED IF TEMPERATURE OF 99 DEGREES OR ABOVE AND/OR SYMPTOMS OF COVID-19 VIRUS
- ALL CUSTOMERS REQUIRED TO WEAR MASK WHEN NOT SEATED.
- ALL CUSTOMERS ENCOURAGED TO WEAR MASK WHEN NOT EATING OR DRINKING.
- ALL CUSTOMERS REQUIRED TO SOCIAL DISTANCE 6FT IF NOT PART OF GROUP DINING TABLE AND/OR WAITING FOR RESTROOM FACILITIES.
- ALL CUSTOMERS ARE ASKED TO RESPECT AND ADHERE TO SH POLICIES OR WILL BE ASKED TO LEAVE ESTABLISHMENT.
- RESTROOM FACILITIES FOR CUSTOMERS ONLY
- ALL SH STAFF ARE REQUIRED TO WEAR GLOVES WHEN BUSSING TABLES. PLEASE BE PATIENT WITH OUR STAFF AS WE ADJUST TO THE COVID-19 PANDEMIC HEALTH PROTOCOLS.
- THANK YOU FOR YOUR UNDERSTANDING AND CONTINUED PATIENCE IF WE TAKE A LITTLE LONGER TO SERVICE YOUR TABLE.
  - ONE HOUR AND 30 MIN. MAXIMUM FOR TABLE SERVICE
- GROUP DINING MAXIMUM OF 8PPL | GROUP DINING AT INDOOR BAR FOR COCKTAILS AND/OR FOOD MAXIMUM OF 4PPL. NO STANDING AT BAR PERMITTED. MUST REMAIN 6FT SOCIAL DISTANCE.

THANK YOU FOR YOUR BUSINESS!! STAY HEALTHY AND SAFE.



# TEX-MEX TUESDAY

• COCKTAIL MENU •



## DIABLO

10

Tequila, Chambord, fresh lime, ginger and nutmeg.

## TEQ SOUR

10

Tequila, fresh lime, canela syrup, Malbec and orange zest.

## HOUSE MARGARITA

8

Tequila, fresh lime, agave and citrus salt.

## BOILER ROOM

8

Tecate and tequila shot

