

— PLEASANTON COUNTRY CLUB —

As the son of a Maine potato farmer and local story teller, Lew Hayden developed a strong work ethic and an innate understanding of people at an early age. Lew carried these qualities, along with an insatiable desire to learn how things worked, into every one of his business ventures. Whether he was fine tuning the machinery at the SAS shoe factory in San Antonio or going over kitchen designs in his restaurants in Galveston, Lew always stuck with his basic philosophy, "It is not profit but the passion for what you do that will determine your success".

Lew knew that the most important asset of any business were its employees. Once asked what he invested in, he simply replied, "Good people with good ideas".

Lew also valued and appreciated the customer. He poured a tremendous amount of energy into making sure customers enjoyed their experience at his businesses, and could not wait to tell their friends. Lew firmly believed if you created a quality product, at a fair price with outstanding customer service, people would not only support you, they would go out of their way to seek you out!

Take a step back in time when a man's word was his bond, and a handshake deal was a binding contract. Come on in, sit down and relax at Lew's Patio & Grill where you know you are always a VIP and your complete dining satisfaction is our primary goal.



SIGNATURE MARGARITAS

WITH ALL MARGARITAS YOU HAVE THE CHOICE OF FROZEN OR ON THE ROCKS SALT OR NO SALT.

MAKE ANY MARGARITA A GRANDE 2.00

TEXAS MARGARITA Gold Tequila, Triple Sec and Lew's Margarita Mix 7.50

TOP SHELF MARGARITA

Hornitos, Grand Marnier, Presidente Brandy and Lew's Margarita Mix on the Rocks only 11

FLAVORED MARGARITA

Served Frozen or on the Rocks with your choice of Mango or Strawberry 8.50

1800 MARGARITA

1800 Tequila, Triple Sec and Lew's Margarita Mix on the Rocks only 10.00

PERFECT PATRON MARGARITA

Patron Silver Tequila, Patron Citronge Orange Liqueur and Lew's Margarita Mix on the rocks only 11.00

BEER RITA

Lew's Frozen House Margarita with your choice of Bottle Beer Upside Down Inside the Glass 11.50

SIGNATURE COCKTAILS

TOP SHELF LONG ISLAND ICE TEA

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Triple Sec, Sweet & Sour and a Splash of Coke 12.00

SPICY TEXAS COSMO

Cucumbers and Jalapeno give this Cosmo a cool kick! 9.25

TEXAS SWEET TEA

Deep Eddy Sweet Tea Vodka, Disaranno and Lemonade 9

MOSCOW MULE

A refreshing mix of Ginger Beer, Vodka, fresh mint and a splash of Lime 8

SOUTH TEXAS MIMOSA

Blanco Tequila, Pomegranate and a Squeeze of Lime Topped with Champagne 8.25

STRAWBERRY SANGRIA

A light fruity blend of sweet wine, fruit juices 5

TEXAS RASPBERRY TEA

Deep Eddy Sweet Tea Vodka, Chambord and Sweet & Sour 9.00

SOUTH TEXAS BLOODY MARY

Cucumber Vodka and Lew's Bloody Mary Mix 8.

FLAVORED MOJITO

Mango, Coconut or Pineapple. Finished off with Fresh Mint and Lime juice 9

RUBY RED

Grapefruit Vodka, Club Soda and a hint of Lime 8

MEXICAN MARTINI

1800 Tequila, Orange Liqueur, Lime Juice and Olives. Traditional or Sweet 9 Make it Spicy (Add \$1)

– SPARKLING WINE & MORE –

LUNETTA PROSECCO BRUT (187 ML BOTTLE) PROSECCO ITALY 6
Fresh and intense notes of apples, peaches, crisp fruit flavors, delicate and clean finish

STEORRA RUSSIAN RIVER BRUT SONOMA, CA 32

Elegant soft style with a fine bead and flavors of lemon sherbet, luscious cream, subtle toastiness

JULIA'S DAZZLE PINOT GRIS ROSE COLUMBIA VALLEY 30

– WHITE WINE –

LA VILLA PINOT GRIGIO , ITALY 7 / 21

Whispers of tropical fruit with crisp citrus notes

CROWDED HOUSE SAUV BLANC MARLBOROUGH, NEW ZEALAND 8 / 30

Stickingly vibrant with aromatics of lime zest, kiwifruit, orange blossom, and subtle notes of rockmelon

JACOB'S CREEK MOSCATO SOUTH EASTERN AUSTRALIA 7 / 21

Delightfully showcases the sweet flavors and aromas of fresh summer fruit

DR.L LOOSENREISLING MOSEL VALLEY GERMANY 8 / 26
Ripe aromas of granny apple, white peach, pear and lemon zest

CHATEAU STE MICHELLE CHARDONNAY COLUMBIA VALLEY, WA 8 / 26

Bright Apple and sweet citrus fruit character with subtle spice and oak nuances

FEATURED WINES OF THE MONTH
ASK YOUR SERVER

– RED WINE –

FUNF 5 SWEET RED GERMANY 7 / 21

JULIA JAMES Pinot Noir CALIFORNIA 8 / 24

Ripe flavors, cherry, vanilla, red berries, strawberry and vanilla

LA CREMA PINOT NOIR MONTEREY COUNTY, CA 32

Aromas of red plum, tea leaves and coffee bean, with flavors of cherry and orange

14 HANDS MERLOT WASHINGTON 8 / 24

Rich flavors and aromas of blackberry, plum, cherry and mocha

SILK & SPICE (BLEND) PORTUGAL 8 / 24

Ripe, cooked black fruits. Sweet notes of vanilla and mocha.

VALENTIN BIANCHI MALBEC MENDOZA, ARGENTINA 7 / 28

Boasts a nose full of plum jam and figs, combined with vanilla, toasted and spicy, due to the wine's aging in oak barrels. The unctuous flavors mimic the aromas, with round, soft and sweet tannins that leads to a fruity lingering finish.

BONANZA Winery CABERNET SAUVIGNON CA 10 / 33

Produced by Chuck Wagner, owner and wine maker of Caymus Vinyards. Bonanza features flavors of dark berries, vanilla, and toasty bread with silky tannins.

NAPA CELLARS CABERNET SAUVIGNON NAPA VALLEY, CA 46

Elegant aromas of ripe blackberry, black cherry and cassis with blueberry notes. Ripe dark fruit, chocolate on the palate

– BEER SELECTION –

IMPORT BOTTLES

Dos Equis XX, Blue Moon, Shiner Bock,
Corona, Corona Premiere, Guinness Draught,
Stella Artois, Modelo, Sierra Nevada Pale Ale,
Landshark, Featured IPA's in cans, Mama Tried,
VIVA Hazy IPA cal. 3.75

IMPORT DRAFTS

Dos Equis XX, Craft Beer of the Month 16 oz. 3.50

DOMESTIC BOTTLES

Coors Light, Budweiser, Bud Light, Miller Light,
Michelob Ultra, Lone Star, Lone Star Light 3.50

DOMESTIC DRAFTS

Budlight, Coors Light
16 oz. 3.25

NON ALCOHOLIC BEERS

Kaliber Guinness ABV 0.5, Heineken 0.0 3.25

— APPETIZERS —

MEXICAN SHRIMP COCKTAIL

Gulf Shrimp tossed in a Mexican inspired cocktail sauce served with house tortilla chips 13

CHEESY LOADED POTATO WEDGES

Potatoes fried to perfection loaded with cheese, bacon, and chives. 8

CHIPS AND QUESO

Lew's take on traditional queso served with tortilla chips 8 Add Lew's fresh salsa 2

LEW'S NACHOS

Chips, queso, black beans and pico Chicken 12 Beef or Shrimp 13

CHICKEN STRIPS

Lightly breaded and fried to perfection Served with rosemary gravy 10

BONELESS WINGS

Boneless chicken breast battered and fried then tossed in our house-made buffalo wing sauce (regular or spicy) 10

SHRIMP KISSES

Fried bacon wrapped Gulf shrimp stuffed with Pepper Jack cheese, served on a bed of potato skins 14

FRIED PICKLES OR MUSHROOMS

Lightly breaded and fried Pickles served with ranch, mushrooms served with ranch 8

MOZZARELLA STICKS (5) 10

BONE IN WINGS

BBQ, BUFFALO- Dry Rubs by Dos Pendejos- ASK YOUR SERVER

(5) for 12 (10) for 20 (50) for \$85

— SALADS —

DESSINGS: RANCH, BLUE CHEESE, CAJUN REMOULADE, BALSAMIC VINAIGRETTE, GREEK VINAIGRETTE, CAESAR, JALAPENO GARLIC RANCH, KEY LIME HONEY MUSTARD

ADD CHICKEN 5 • CHICKEN SALAD 6 • SHRIMP 7 • SALMON 9 • FILET 18

CAESAR SALAD

Romaine hearts, Parmesan cheese and croutons tossed in Lew's house-made Caesar dressing 8

CHICKEN SALAD SALAD

Jan's chicken salad over a bed of mixed greens and romaine blend, dried cranberries, croutons, mozzarella cheese, tomatoes, cucumbers, served with homemade Greek vinaigrette dressing 12

LEW'S PATIO SALAD

Bed of mixed greens, tomatoes, cucumbers, dried cranberries, with balsamic vinaigrette dressing, served with fried goat cheese and onion strings 11

SOUTHWEST CHICKEN OR WAGYU BEEF SALAD

Mixed greens topped with grilled chicken or ground wagyu beef, corn, black beans, tomatoes and tortilla chips served with homemade jalapeno garlic ranch dressing 13

— SANDWICHES —

STEAK SANDWICH

Ribeye served either grilled or fried and topped with house sauce, lettuce, tomatoes, onions and pickles on a sourdough bun, served with fries 16

LOADED CHICKEN SANDWICH

Chicken breast grilled or fried, topped with bacon, avocado mayo, Pepper Jack cheese, lettuce and tomatoes on a sourdough bun, served with fries 13 Make it spicy 1

SEAFOOD TACOS

Shrimp or fish served either grilled or fried on corn tortillas, topped with coleslaw, pico and drizzled with Cajun remoulade 12

LEW'S Wagyu BURGER

Wagyu flame grilled Peeler Farms Burger topped with bacon, American cheese lettuce tomatoes, onions and pickles on a sourdough bun, Served with fries 13.50
Make it a Double 5 • Add a fried egg 2

LEW'S SPECIALTY Wagyu BURGERS 15

Wagyu flame grilled Peeler Farms Burger on a sourdough bun

SMOKE HOUSE BURGER-topped with smoky sauteed mushrooms & onions, pepper jack cheese, lettuce, tomatoes, pickles and house sauce

SOUTH TEXAS QUESO BURGER-topped with our house queso tortilla strips and pico de gallo

CW BURGER-topped with fried onion strings & jalapenos, american cheese, lettuce tomatoes, pickles and avocado mayo

DOS PENDEJOS BURGER-wagyu patty seasoned in Mooey Especial, lettuce, pickles, onions, tomatoes, avocado, american cheese and DP crema 16

Lew's Pizza- Cheese 10 Pepperoni 11 Margueritta 13, Three Meat 14 Chicken Alfredo 14

– HOUSE SPECIALTIES –

ADD A SIDE SALAD 4

CRAB STUFFED TILAPIA

Fillet of tilapia stuffed with a delicious crab meat stuffing served over sautéed spinach and lemon butter sauce 18

CHICKEN POBLANO

Grilled chicken breast smothered in roasted poblano peppers and Pepper Jack cheese, served with sautéed seasonal vegetables and rice pilaf 16.50

GRILLED CHICKEN BREAST

Juicy grilled chicken breast with sautéed seasonal vegetables and rice pilaf, drizzled with lemon butter sauce 14.50

BLACK IRON SKILLET SALMON

Blackened salmon fillet served with sautéed seasonal vegetables and rice pilaf, topped with lemon butter sauce 19

CHICKEN FRIED CHICKEN

Chicken breast hand battered and deep fried, served with mashed potatoes and green beans, smothered in jalapeño bacon gravy 15.50

CHICKEN FRIED RIBEYE

Local South Texas Ribeye hand battered and deep fried, served with mashed potatoes and green beans, smothered in jalapeño bacon gravy 17

CHICKEN SARAH

Flame grilled chicken breast topped with goat cheese, sun dried tomatoes, draped in lemon butter, served with fettuccini Alfredo 16.50

PORK CHOP

Seasoned and grilled to perfection served with mashed potatoes and green beans 15

PASTAS –

CHICKEN PARMESAN

Golden panko fried chicken breast topped with mozzarella over a bed of fettuccine and our house marinara 20

SPICY CAJUN PASTA

Sautéed shrimp and andouille sausage tossed with marinara, green onions and fettuccini pasta, garnished with Parmesan 22

JALAPEÑO TEXAS SHRIMP PASTA

Gulf shrimp sautéed with pico de gallo, deglazed with Lone Star beer, tossed in fettuccini with garlic butter sauce topped with Parmesan 22

FETTUCCINI MARINARA OR ALFREDO

Fettuccini perfectly tossed in homemade Alfredo sauce or marinara, finished off with your choice of vegetables, grilled chicken or shrimp
Veggie 12 • Chicken 14.50 • Shrimp 17

– STEAKS –

All Steaks here at Lew's are USDA Choice and sourced locally in South Texas! Served with a baked potato with Lew's loaded butter and sautéed seasonal vegetables

ADD SAUTÉED OR FRIED SHRIMP TO
MAKE IT SURF & TURF 7

USDA CHOICE RIBEYE

10 oz 21 16oz 28

USDA CHOICE BEEF
TENDERLOIN FILET

8 oz 28

ADD SAUTÉED
MUSHROOMS 3

ADD BLUE CHEESE
CRUMBLES 2

QUATRO'S KICK! Rubbed with chipotle
chili base, seared and
finished with lemon butter 3

– SEAFOOD –

Seafood is prepared either fried or grilled.

Fried Seafood will be served with French fries and coleslaw.

Grilled Seafood will be served with sautéed seasonal vegetables and rice pilaf.

FISH DINNER 14

SHRIMP AND FISH 19

GULF SHRIMP DINNER 19

– SIDES –

RICE PILAF, COLESLAW, MASHED POTATOES, FRIES, GREEN
BEANS, SIDE SALAD, SAUTÉED VEGETABLES, SPINACH 4

LOADED BAKED POTATO, SIDE PASTA 5 SIDE MAC N CHEESE

ONION STRINGS 6

– PASTAS –

FETTUCCINI MARINARA or ALFREDO

Fettuccini perfectly tossed in homemade Alfredo sauce or marinara, finished off with your choice of vegetables, grilled chicken or shrimp

Veggie 12 • Chicken 14 • Shrimp 16



– LEW'S HAPPY HOUR MENU –

APPETIZERS

CHIPS AND QUESO 6

CHICKEN NACHOS 8

FRIED PICKLES 6

FRIED MUSHROOMS 6

EARLY DINNER SPECIAL

With the Purchase of a Steak -
Get 3 Grilled or Fried Shrimp FREE!!

DRINK SPECIALS

LONE STAR / LONE STAR LIGHT BOTTLES \$2

DOMESTIC DRAFTS
16oz \$2.50

TOP SHELF COCKTAILS
\$2 off

IMPORT DRAFTS
16oz \$3.00

TEXAS MARGARITA
\$5

DOUBLE WELLS
\$6

WINES BY THE GLASS
\$1 off

FEATURED WINES

Please ask your server about our great wine selections!

– DESSERTS

–BREAD PUDDING 8

COLOSSAL BROWNIE SUNDAE 8

PECAN COBBLER 8

ICE CREAM 3

– N/A BEVERAGES –

FRESH BREWED ICED TEA
Unsweet 2.50 • Sweet 2.75

BOTTLED BEVERAGES

Big Red, Root Beer, Topo Chico 3.25

SODAS

Coke, Sprite, Diet Coke, Dr. Pepper, Diet
Dr. Pepper, Lemonade 2.50

COFFEE
(Regular or Decaf) 2.75

JUICE OR MILK
(No refills) 3.00

– SIDES –

RICE PILAF, COLESLAW, MASHED POTATOES, FRIES, GREEN BEANS

SIDE SALAD, SAUTÉED VEGETABLES, SPINACH 4 LOADED BAKED

POTATO, SIDE PASTA 5 ONION STRINGS, SIDE MAC N CHEESE 6