



LOCALS FAVORITES

SANDWICHES & BURGERS

ALL BURGERS SERVED WITH LOCAL PEELER FARMS WAGYU BEEF. ALL SERVED ON A SOURDOUGH BUN UNLESS STATED. ADD A FRESH EGG \$2

LEW'S WAGYU BURGER \$ 13.50

flame grilled, bacon, american cheese, lettuce tomatoes, onions, pickles & house sauce, fries

THE CW BURGER \$ 16.00

topped with fried jalapenos & onion strings, lettuce, tomatoes, pickles & avocado mayo, fries

DOS PENDEJOS BURGER \$ 16.00

seasoned with Mooey Especial, lettuce tomatoes, pickles, onions american cheese & DP crema, fries

THE BLT \$ 13.00

TEXAS toast, crspsy bacon avocado mayo, lettuce & tomatoes, fries

HOT HONEY CHICKEN SANDWICH \$ 16.00

crispy cutlet drenched in hot honey, slaw, pickles & avocado mayo, fries. Chef Tj's creation

CHICKEN PARMESAN ALA WILL \$ 16.00

garlic butter toasted sourdough bun, juicy panko golden fried breast, mozzarella house marinara, fries

CLASSIC HOUSE SALAD-\$6

SOUP OF THE DAY \$4/\$6

SUB FRIES FOR SALAD OR SOUP \$2

THE DIGGZ \$ 14.00

chicken fried patty smothered in gravy, american cheese, lettuce & tomatoes, fries

SOUTH TEXAS BURGER \$ 16.00

topped with our famous queso, pico and torilla strips, fries

SMOKE HOUSE BURGER \$ 16.00

topped with smoky sauteed mushrooms & onions, pepper jack, lettuce, tomatoes pickles & house sauce, fries

CAPRESE SANDWICH \$ 14.00

grilled chicken breast topped with mozarellas, roasted red peppers, fresh basil, & garlic aioli, fries

LOADED CHICKEN SAND \$ 14.00

grilled or fried chicken breast, bacon, pepper jack cheese, lettuce, tomatoes & avocado mayo, fries. make it spicy \$1

PO BOY \$ 14.00

fried or grilled shrimp or fish, lettuce, tomatoes and house sauce on a hoagie bun, fries

RIBEYE SANDWICH \$ 16.00

8 oz tenderized ribeye grilled or fried, lettuce, tomatoes, onions, pickles, house sauce, fries

OPEN TO THE PUBLIC

Tuesday-Saturday 11-9

TO GO ORDERS WELCOMED! GOLFING? CALL US FROM THE 8TH HOLE 830-393-2811



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FOR DAILY SPECIALS

@LEWSPATIOANDGRILLFLORESVILLE



— RIVER BEND GOLF 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

TEXAS MARGARITA

Gold Tequila, Triple Sec and
Lew's Margarita Mix 7.50 Grande 2

TOP SHELF MARGARITA

Hornitos, Grand Marnier, Presidente Brandy and
Lew's Margarita Mix on the Rocks only 12 Grande 4

FLAVORED MARGARITA

Served Frozen or on the Rocks with your choice of
Mango or Strawberry 8.50 Grande 2

1800 MARGARITA

1800 Tequila, Triple Sec and Lew's Margarita Mix
on the Rocks only 11.00

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 9.00

MOSCOW MULE

A refreshing mix of Ginger Beer, Vodka, fresh mint and
a splash of Lime 8.00

SOUTH TEXAS MIMOSA

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

TEXAS RASBERRY TEA

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

FLAVORED MOJITO

Mango, Coconut or Pinapple. Finished off with
Fresh Mint and Lime juice 9.00

MEXICAN MARTINI

1800 Tequila, Orange Liquor, Lime Juice and Olives.
Traditional or Sweet 9.00 Make it Spicy (Add \$1)

RUBY RED

Grapefruit Vodka, Club Soda and a hint of Lime 8.00

STRAWBERRY SANGRIA

A light fruity blend of sweet wine and fruit juices 5.00

SOUTH TEXAS BLOODY MARY

Cucumber Vodka and Lew's Bloody Mary Mix 8.00

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

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

Sticklingly 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. LOOSENREISLING MOSEL VALLEY GERMANY 8/26

Ripe aromas of granny apple, white peach, pear and lemon zest

BENZIGER CHARDONNAY SONOMA COUNTY 8/26

Lemon, apple, pear and apricot with creamy hints of butter

FEATURED WINES OF THE MONTH

ASK YOUR SERVER

RED WINE

TUTTO MIO ROSSO - ITALY

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

BONTERRA MERLOT - CALIFORNIA 9/32

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 tannis that leads to a fruity lingering finish

BONANZA WINERY CABERBET 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 tannis.

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. 4.00

IMPORT DRAFTS

Dos Equis XX, Craft Beer of the Month 16oz. 3.75

DOMESTIC BOTTLES

Coors Light, Budweiser, Bud Light, Miller Light, Michelob Ultra, Lone Star Light 3.75

DOMESTIC DRAFTS

Buslight, Coors Light
16oz. 3.50

NON ALCOHOLIC BEERS

Kaliber Guinness ABV 0.5, Heineken 0.0 3.50

APPETIZERS

MEXICAN SHRIMP COCKTAIL

Gulf Shrimp tossed in a Mexican inspired cocktail sauce served with house tortilla chips 13.00

CHEESY LOADED POTATO WEDGES

Potatoes fried to perfection loaded with cheese, bacon, and chives. 8.00

CHIPS AND QUESO

Lew's take on traditional queso served with tortilla chips 8.00 Add Lew's fresh salsa 2.00

LEW'S NACHOS

Chips, queso, black beans and pico Chicken 12.00 Beef or Shrimp 13.00

CHICKEN STRIPS

Lightly breaded and fried to perfection. Served with rosemary gravy 10.00

SHRIMP KISSES

Fried bacon wrapped Gulf Shrimp stuffed with Pepper Jack cheese, served on a bed of potato skins 14.00

FRIED PICKLES OR MUSHROOMS

Lightly breaded and fried Pickles served with ranch, mushrooms served with ranch 8.00

MOZZARELLA STICKS 10.00

BONELESS WINGS

BBQ, Buffalo Regular or Spicy, Gabe Garcia's Nashville Hot, Sweet Chilly, Dry Rubs by Dos Pendejos - Oro Del Mar, Mas Sexy, Mariachi, Mooey Texas (5) for 12.00 (10) for 20.00 (50) for 85.00

SALADS

DRESSINGS: RANCH, BLUE CHEESE, HOUSE, BALSAMIC VINAIGRETTE, GREEK VINAIGRETTE, CAESAR, JALAPENO GARLIC RANCH

ADD CHICKEN 5.00 • CHICKEN SALAD 6.00 •

SHRIMP 7.00 • SALMON 9.00 • FILET 18.00

CAEASR SALAD

Romaine hearts, Parmesan cheese and croutons tossed in Lew's house-made Caesar dressing 8.00

CHICKEN 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 11.00

LEW'S PATIO SALAD

Bed of mixed greens, tomatoes, cucumbers, dried cranberries, with balsamic vinaigrette dressing, served with fried goat cheese and onion strings 10.00

SOUTHWEST CHCIKEN OR WAGYU BEEF SALAD

Mixed greens topped with grilled chciken or ground wagyu beef, corn, blakc beans, tomatoes and tortilla chi[s served with homemade jalapeno garlic ranch dressing 13.00

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 16.00

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 13.00 Make it spicy 1.00

SEAFOOD TACOS

Shrimp or fish served either grilled or fried on corn tortillas, topped with coleslaw, pico and drizzled with Cajun remoulade 12.00

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 5.00 • Add a fried egg 2.00

LEW'S SPECIALTY WAGYU BURGERS 15.00

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 cream 16.00

HOUSE SPECIALS

ADD A SIDE SALAD 4.00

CRAB STUFFED TILAPIA

Fillet of tilapia stuffed with a delicious crab meat stuffing served over sauteed spinach and lemon butter sauce 18.00

CHICKEN POBLANO

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

GRILLED CHICKEN BREAST

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

BLACK IRON SKILLET SALMON

Blackened salmon fillet served with sauteed seasonal vegetables and rice pilaf, topped with lemon butter sauce 19.00

CHICKEN FRIED CHICKEN

Chicken breast hand battered and depp fried, served with mashed potatoes and green beans, smothered in jalapeno 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 jalapeno bacon gravy 17.00

CHICKEN SARAH

Flamed 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 15.00

PASTAS

CHICKEN PARMESAN

Golden panko fried chickenbreast topped with mozzarella over a bed of fettuccine and our house marinara 20.00

SPICY CAJUN PASTA

Sauteed shrimp and andouille sausage tossed with marinara, green onions and fettuccini pasta, garnished with parmesan 22.00

JALAPENO TEXAS SHRIMP PASTA

Gulf shrimp sauteed with pico de gallo, deglazed with Lone Star beer, tossed in fettuccini with garlic butter sauce topped with parmesan 22.00

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 12.00 • Chicken 14.50 • Shrimp 17.00

STEAKS

All Steaks here at Lew's are USDA Choice and scored locally in South Texas! Served with a baked potato with Lew's loaded butter and sauteed seasonal vegetables
ADD SAUTEED OR FRIED SHRIMP TO MAKE IT SURF & TURF 7.00

USDA CHOICE RIBEYE

10 oz 21.00 16oz 28.00

USDA CHOICE BEEF

TENDERLOIN FILET

8oz 28.00

ADD SAUTEED MUSHROOMS 3.00

ADD BLUE CHEESE CRUMBLES 2.00

QUATRO'S KICK! Rubbed with chipotle chili base, seared and finished with lemon butter 3.00

SEAFOOD

Seafood is prepared either fried or grilled.

Fried Seafood will be served with French Fries and coleslaw.

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

FISH DINNER 14

SHRIMP AND FISH 19

GULF SHRIMP DINNER 19

RICE PILAF, COLESLAW, MASHED POTATOES, FRIES, GREEN BEANS, SIDE SALAD, SAUTEED VEGETABLES, SPINACH 4.00
LOADED BAKED POTATO, SIDE PASTA 5.00
SIDE MAC N CHEESE, ONION STINGS 6.00

LEW’S HAPPY HOUR MENU

APPETIZERS

CHIPS AND QUESO 6.00

CHICKEN NACHOS 8.00

FRIED PICKLES 6.00

FRIED MUSHROOMS 6.00

EARLY DINNER SPECIAL
With the purchase of a steak -
Get 3 Grilled or Fried Shrimp FREE!!

DRINK SPECIALS

LONE STAR / LONE STAR LIGHT BOTTLES 2.00

DOMESTIC DRAFTS 16oz 2.50 TOP SHELF COCKTAILS 2.00 off

IMPORT DRAFTS 16oz 3.00 TEXAS MARGARITA 5.00

DOUBLE WELLS 6.00 WINES BY THE GLASS 1.00 off

FEATURED WINES
Please ask your server about our great wine selections!

DESSERTS
BREAD PUDDING 7.00

BROWNIE SUNDAE 8.00 PECAN COBBLER 8.00 ICE CREAM 3.00



N/A BEVERAGES

SODAS COFFEE JUICE OR MILK
Coke, Sprite, Diet Coke, Dr. Pepper, (Regular or Decaf) 2.75 (No refills) 3.00
Diet Dr. Pepper, Lemonade 2.50

FRESH BREWED ICED TEA BOTTLED BEVERAGES
Unsweet 2.50 • Sweet 2.75 Big Red, Root Beer, Topo Chico 3.25



SIDES

RICE PILAF, COLESLAW, MASHED POTATOES, FRIES, GREEN BEANS,
SIDE SALAD, SAUTEED VEGETABLES, SPINACH 4.00
LOADED BAKED POTATO, SIDE PASTA 5.00
ONION STRINGS 6.00

