

LEW'S PATIO AND GRILL

OF TEXAS

HOURS Tuesday-Saturday 11-9 CLOSED

OPENING

SUNDAY & MONDAY



potato skins cocktail sauce & ranch

FRIED DUMPLINGS \$11.00 Served with sweet chili sauce **BOUDIN BALLS** \$12.00 Pork rice Cajun seasonings with bacon & cheddar, golden fried, served with ranch

FRIED BONE IN WINGS (5) \$12 (10) \$20 SAUCE FLAVORS

DRY RUBS Lew's Lemon Pepper or LOCAL Dos Pendejos Seasonings LLC. Oro del Mar, Mas Sexy, Mariachi, Mooey Texas, served with ranch

Buffalo, Spicy, Nashville Hot, Sweet Chili

GIANT PRETZEL Served with ground mustard, pickles and queso

SALADS



Patio Salad with Salmon



Shrimp Kisses

LEW'S PATIO SALAD \$13 Mixed greens, tomatoes, cucumbers, cranberries, fried goat cheese and onion strings, served with balsamic vinaigrette

IAN'S CHICKEN SALAD \$13 Jan's chicken salad, on mixed greens, tomatoes, cucumbers, cranberries, Greek dressing

GARDEN SALAD \$9 Mixed greens tomatoes cucumbers. red onions, cheddar cheese, croutons, choice of dressing

DRESSINGS Greek, Balsamic, Ranch, Jalapeno Ranch, and Cajun

ADD ON's, Filet 19, Ribeye 19, Salmon 14, Shrimp 7, Grilled Chicken 7, Chicken Salad 6

PIZZA

House made dough, marinara, fresh ingredients

CHEESE \$13 MARGHERITA \$13 Laur PEPERRONI \$13 THREE MEAT

pepperoni, salami, bacon



Enjoy our Specialty Pizzas on PIZZA TUESDAY

SANDWICHES

LEW'S BURGER

Topped with bacon, cheddar cheese, lettuce, tomato, onions and pickles make it a double \$5 Add a fried egg \$2

CW BURGER

Topped with fried jalapenos & \$16 onions, cheddar cheese, lettuce. tomatoes, pickles and mayo make it a double \$5 Add a fried egg \$2

STEAK SANDWICH

Tenderized steak grilled or fried, lettuce, tomatoes, onions, pickles

All sandwiches served on a toasted RILLED CHICKEN brioche bun with house sauce and fries unless stated. Sub to sweet potato fries for \$1 Add avocado \$2.50



Lew's Burger

SANDWICH

Bacon, pepper jack, lettuce, pickles mayo. Spicy \$1

HOT HONEY CHICKEN **SANDWICH**

Fried chicken breast hot honey, pickles and slaw

FRIED FISH POBOY

Toasted hoagie bun, fried fish, lettuce, tomato, house sauce, served with fries



\$18

\$11.00

Lew's Favorites

\$16

\$15

\$15

HOUSE SPECIALS

Add a side salad \$4

GRILLED CHICKEN BREAST	\$18
Flame grilled served with	ΨΙ
sauteed vegetables, rice pilaf,	
topped with lemon butter	



Laura CHICKEN SARAH Grilled chicken breast topped

with goat cheese, sundried tomatoes fresh basil lemon butter and side of fettuccine alfredo



Lau's CHICKEN FRIED CHICKEN \$18

Topped with our famous jalapeno bacon gravy, mashed potatoes and green beans

\$31

\$29

\$22



Chicken Sarah

Laura CHICKEN FRIED STEAK

Topped with our famous jalapeno bacon gravy, mashed potatoes and green beans

\$21

\$19

\$26

\$22

\$22

FETTUCINE ALFREDO

Fettuccine tossed in homemade alfredo topped with choice of Veggies \$14 Chicken \$19 Shrimp \$23

CREAMY CAJUN CRAWSISH PASTA

Crawfish tails tossed in chipotle cream sauce green onions over fettuccine

STEAKS AND SEAFOOD

add 4 shrimp for \$8 to any entree



July 12 OZ RIBEYE Flame grilled, served with mashed potatoes and

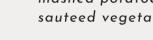
8 OZ BEEF TENDERLOIN

Flame grilled served with

mashed potatoes and

sauteed vegetables

sauteed vegetables



Laura BLACK IRON SALMON

Served with sauteed vegetables, rice pilaf, topped with lemon butter



Ribeye with Grilled Shrimp

BLACKENED MAHI

Served with lemon butter, rice pilaf and grilled asparagus

Laug GRILLED SHRIMP DINNER Served with sauteed vegetables, rice pilaf. topped with lemon butter

FRIED SHRIMP DINNER Served with fries hush puppies & cocktail sauce

FRIED SOUTHERN CATFISH \$20 Served with fries and hush puppies

SIDES AN ADD ON'S

4 Fried Shrimp	\$8
Asparagus	\$5
Onion Rings	\$5
Hush Puppies	\$5
Sweet Potato Fries	\$5
Cole Slaw	\$4
Grilled Vegetables	\$4
Rice Pilaf	\$4
Green Beans	\$4
French Fries	

Mashed Potatoes

Side Salad

Garlic Bread

\$4

\$4

\$1.50

DESSERTS

Vanilla Ice Cream Scoop	\$3
House Bread Pudding	\$10
Chocolate Explosion	\$11
Cheesecake	\$11
Berry Moscato Tiramisu	\$11



Berry Moscato Tiramisu

N/A BEVERAGES

FRESH BREWED TEA \$3

Sweet or Unsweet

SODAS \$3

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

BOTTLED \$4 BEVERAGES

Big Red, Root Beer, Topo Chico

COFFEE \$3

Regular or Decaf

SIGNATURE COCKTAILS

TOP SHELF LONG ISLAND ICE TEA

Absolute Vodka , Tanqueray Gin, Bacardi Rum, Presidente, Sweet and Sour & a splash of Coke 14

TEXAS SWEET TEA

Deep Eddy Sweet Tea Vodka, Disaronno & Sweet and Sour 14

MOSCOW MULE

Vodka, Cineger Beer, Fresh Mint, splash of Lime 10

SOUTH TEXAS MIMOSA

Blanco Tequila, Pomegranate and a squeeze of Lime, topped with Champagne 10

TEXAS RASBERRY TEA

Deep Eddy Sweet Tea Vodka, Chambord, and Sweet & Sour 12

FLAVORED MOJITO

Lime, Mango, Pineapple or Coconut Rum, muddled Fresh Mint and Lime Juice topped with Sprite 12

RUBY RED

Deep Eddy Grapefruit Vodka, Soda & Fresh Lime 10

STRAWBERRY SANGRIA

A light fruity blend of Sweet Wine and Fruit Juices 5

SOUTH TEXAS BLOODY MARY

Cucumber Vodka and Lew's Bloody Mary Mix 12

OLD FASHIONED

Whisky, Bitters, Simple, Orange and Cherry 12

TITO'S PUNCH

Tito's, Malibu , Sweet and Sour, Pineapple and a splash of Grenadine 12

FRENCH 75

Empress Gin. Lemon Juice, Simple, & Champagne 12

DAPPER DAN

Mesquite smoked glass, Makers Mark, Bitters, Brown Sugar Simple, muddled orange and Boozy Cherry 16

GOLFER'S CORNER

MYLES SHOT

Crown Peach, Sweet & Sour, splash of Sprite 8

TRANSFUSSION

Vodka, Grape Juice, Ginger Ale, Sweet & Sour, Lime Juice 12

John Daly

Vodka, Lemonade, Sweet Tea, Lime Juice 10

SIGNATURE MARGARITAS & TEQUILA COCKTAILS

TEXAS MARGARITA

Gold Tequila, Tripple Sec and Lew's House Mix served frozen or on the rocks 7.50 Add a flavor, Mango, Strawberry or Prickly Pear 8.50 Spicy 1 Grande 3

TOP SHELF MARGARITA

Hornitos, Grand Marnier, Presidente Brandy and Lew's Margarita Mix on the Rocks \$14 Grande 4

1800 MARGARITA

1800 Tequila, Triple Sec and Lew's Margarita Mix on the Rocks 12

PERFECT PATRON MARGARITA

Patron Silver Tequila. Patron Citronge and Lew's Margarita Mix on the Rocks 12

COWBOY PRICKLY PEAR MARG

Made with Repo Surtierra Tequila.
Triple Sec, Prickly Pear, Lime Juice, 12

PINEAPPLE JALAPENO MARG

Dulce Vida Jalapeno Pineapple Tequila, Triple Sec. Jalapenos, Lime Juice, with a Chili Salt rim 12

BEER RITA

Lew's Frozen Texas Margarita with your choice of Bottled Beer upside down inside the Glass 12

RODEO RANCH WATER

Made with Surtierra Tequila 14

Add a flavor Strawberry, Prickly Pear,
Prickly Pear or Jalapenos, 15

PALOMA

Dulce Vida Grapefruit Tequila, fresh Lime Juice, topped with grape fruit soda 12.

MARTINI'S

ESPRESSO MARTINI

Vodka, Kahlua, Cold Brew & Cream 12

LEMON DROP

Deep Eddy Lemon, Lemon Juice with a sugary rim 12

MEXICAN MARTINI

1800 Tequila, Orange Liqueur, Lime Juice and Olives Traditional or Sweet 14 Make it Spicy 1

SPICY TEXAS COSMO

Cucumber Vodka, Cranberry Juice, Jalapenos & Cucumbers, 12

CUCUMBER MARTINI

Cucumber Vodka, Lime Juice Simple 12

QURTIERRA

OUR PREFFERED TEQUILA. ENJOY IT NEAT, CHILLED, ON THE ROCKS OR WITH YOUR FAVORITE COCKTAIL

A BRAND OF THE SAN ANTONIO STOCK SHOW & RODEO, EVERY PURCHASE BENEFITS TEXAS SCHOLARS AND HELPS EDUCATE THE YOUTH OF TEXAS.

SIP AND SUPPORT!

RED WINES

TUTTO MIO ROSSO-ITALY 8/28

JULIA JAMES PINOT NOIR MONTERREY COUNTY, CALIFORNIA 8/28

Ripe flavors of Cherry, Vanilla & Red Berries

LA CREMA PINOT NOIR **MONTERRY COUNTY, CA. 36**

Aromas of Plum, Tea Leaves, and Coffee Bean, with flavors of Cherry and Orange

BONTERRA MERLOT-CALIFORNIA 9/32

Organic Grapes, Rich & velvety, Flavors of ripe strawberry, pomegranate and dried herbs.

SILK & SPICE (BLEND) PORTUGAL 8/28

Ripe Cooked Black Fruits . Sweet notes of Vanilla & Mocha

NORTON D.O.C MALBEC MENDOZA ARGENTINA 10/32

Hints of Violet, Ripe Red Fruit Aromas, Bing Cherry and Pomegranate with a velvety finish

GREENWING CABERNET SAUVIGNON COLUMBIA VALLEY 10/34

Aromas of Bing Cherry, Plum and Red Tea Leaf. On the palate, Pomogranate, Plum, & Tobacco

NAPA CELLARS CABERNET SAUVIGNON NAPA VALLEY, CA 46

Aromas of Ripe Blackberry, Black Cherry and Cassis with Blueberry notes. Ripe Dark Fruit and Chocolate on the palate

STOCKMAN CABERNET SAUVIGNON 38

The aromatics are an enticing blend of black pepper spice, leather and berries. The palate is full of pie spices, black currants, with a creamy balance and a long structured finish.

SPARKLING WINE

LUNETTA PROSECCO BRUT (187 ML BOTTLE) PROSECCO ITALY 9

Notes of Apples, Peaches & crisp fruit flavors,

PAUL CHEVALIER BRUT BLANC, FRANCE 26

Sparkling wine with delicate fruity notes of citrus and pear

AVISSI SPARKLING ROSE, ITALY 28

WHITE WINE

LA VILLA PINOT GRIGIO. ITALY 8/28 Tropical Fruit with crisp citrus notes

CROWDED HOUSE SAUV BLANC MARLBOROUGH, NEW ZEALAND 8/30

Vibrant with aromatics of Lime Zest, Kiwifruit, Orange Blossom and notes of Rockmelon

LA GIOIOSA MOSCATO VENETO. ITALY 8/26

Delightfully showcases the sweet flavors and aromas of fresh summer fruit

DR LOOSEN RIESLING **MOSEL VALLEY GERMANY 8/28**

Ripe aromas of Granny Apple, White Peach, Pear and Lemon Zest

SEA SUN CHARDONNAY WAGNER FAMILY. CALIFORNIA 10/32

Scents of Toasted Wood, Spice, Apricot and flavors of White Peach and bright fresh fruit

A BRAND OF THE

OTHER FEATURED WINES AVAILABLE BY

THE BOTTLE

Aromatics of fresh pear, crisp apple and jasmine. The palate is bright with tropical characters, apple peel, and a creamy, yet juicy with a long delicate, clean finish STOCKSHOW and RODEO

IMPORT BOTTLES

Dos XX, Blue Moon, Shiner Bock, Shiner Blonde,

Corona, Corona Premier, Modelo,

Guinness Draught.

Stella Artois, Sierra Nevada Pale Ale,

McConauHAZE, VIVA Hazy IPA 4

STOCKMAN SAUVIGNON BLANC 36

BEER SELECTION

DOMESTIC BOTTLES

Banquet, Coors Light, Budweiser, Bud Light, Miller Lite, Flight, Michelob Ultra, Lone Star, Lone Star Light 3.75

NON ALCOHOLIC

Heineken 0.0

Ask your server for other options available

ON DRAFT

Michelob Ultra Coors Light Dos Equis Featured Keg

ailable (ask your server) 16oz Domestics 3.50/16oz Imports & Crafts 3.75

LEW'S HAPPIEST HOURS

Tuesday - Friday 3-6PM

COCKTAILS & WINE

STRAWBERRY SANGRIA 3 **TEXAS MARGARITAS 5** 2 off TOP SHELF COCKTAILS 2 off Surtierra Tequila Cocktails WINES BY THE GLASS 1 off

APPETIZERS 7

CHIPS AND QUESO FRIED PICKLES & JALAPENOS FRIED MUSHROOMS PRETZEL-MUSTARD, PICKLES & CHEESE GIANT TEXAS CORNY DOG WITH FRIES

BEEL SALTS AND CHAMOYS COURTESY OF

Squeak's Convenience Store 1109 F St. Floresville, TX 78114 www.squeakstore.com

PRICING IS SUBJECT TO CHANGE

BEER

LEW HAYDEN'S FAVORITE BOTTLED BEER LONE STAR/LONE STAR LIGHT 3 **DRAFT SPECIALS DOMESTIC DRAFTS 2.50 IMPORT DRAFTS 3**

SUMMER SPECIALS

SERVED ALL DAY

STARTERS

MEXICAN SHRIMP COCKTAIL \$20 Shrimp tossed in a Mexican inspired cocktail sauce and fresh avocado served with house tortilla chips

CHICKEN NACHOS \$14
House tortilla chips, black bean sauce, & house made queso, topped with pico de gallo

CAESAR SALAD \$11 Crisp romaine lettuce, croutons tossed in house made Caesar,

ENTREES

GRILLED MAHI or SHRIMP TACOS \$22 Blackened mahi or shrimp, slaw, pico, house sauce-fries

VERACRUZ FISH \$28 Grilled fish, tomatoes, olives, capers, peppers and spices, served over rice pilaf

BOURBON SALMON \$22 Blackened salmon topped with a bourbon glaze, served with rice and sauteed vegetables,

CHICKEN POBLANO \$18
Grilled chicken breast smothered in roasted poblano peppers and pepper jack cheese, served with rice pilaf and sauteed vegetables

DESSERT

BROWNIE SUNDAE \$12 Warm brownies, topped with vanilla ice cream, whipped cream and chocolate drizze

LUNCH SPECIALS

11-2PM WED - FRIDAY
NO SUBSTITUTION

SANWICHES

Served on brioche bun unless stated with kettle chips, & tea \$12.99

CHICKEN PARMESAN
Panko fried chicken, mozzarella & marinara

CHICKEN BACON RANCH Fried breast, pepper jack, pickles and ranch

BLT

Crisp bacon, lettuce, tomatoes, & house sauce on brioche toast

CHICKEN SALAD SANDWICH served on a hoagie bun with lettuce and tomato

BMT ITALIAN SAND

Pepperoni, ham, salami red onions, peperoncino peppers and mozzarella, on a hoagie bun, served hot

CHICKEN CAESAR WRAP
Grilled chicken, crisp romaine lettuce tossed in house
made Caesar on a spinach tortilla

COMFORT FAVES

Includes tea \$15.00

CHICKEN PARMESAN
Served over fettucine pasta, house marinara topped with mozzarella

HAMBURGER STEAK Served with brown gravy, mash potatoes and corn

FRIED PORK LOIN Served with brown gravy, mash potatoes and corn

MEAT LOAF
Lew's special recipe served with mash
potatoes and corn

POPCORN SHRIMP
Served with fries and cocktail sauce

PIZZA TUESDA



SPICY SISTERS PIZZA

Ranchero Sauce, Chorizo, Red Onions and Jalapenos, topped with Queso Fresco, Inspired by our FAVORITE Sisters 18

Pair it with a Spicy Cosmo

NEW COWBOY PIZZA BBQ Sauce, Cheddard

BBQ Sauce, Cheddarand Mozz.Ground Beef, Bacon, Red Onion and Jalapenos, topped with Onion Rings 17

Pair it with a Surtierra Tequila Marg

MARGHARITA PIZZA

Tomato Sauce, Mozzarella, Fresh Tomatoes and Basil 13

PEPPERONI PIZZA

Tomato Sauce, Mozzarella, Pepperoni 13 Extra Pepperoni 3

3 MEAT PIZZA

Tomato Sauce, Mozzarella, Pepperoni, Sausage, Bacon 15

CHICKEN BACON RANCH PIZZA

Mozzarella, Diced Chicken , Bacon, Ranch Drizzle 15

HAWAIIAN PIZZA

Tomato Sauce, Mozzarella, Ham, Fresh Pineapple 15

CHICKEN ALFREDO

Alfredo, Mozzarella, Chicken, Spinach 15



BBQ CHICKEN PIZZA

Bbq Sauce, Mozzarella, Chicken, Red Onion 15

BAYOU PIZZA

Spicy Cream Sauce, Mozzarella, Cajun Crawfish, Andouille Sausage 17

SUPREME PIZZA

Tomato Sauce, Mozzarella, Pepperoni, Bacon, Salami, Red Bell Peppers, Red Onions, Black Olives, Mushrooms 18

CHEESE PIZZA

Tomato Sauce, Mozzarella 10

TRY YOUR LUCK PIZZA

Feeling Lucky? See what the kitchen creates for you–Chef Zach 14 *no requests–no returns

EXTRAS

Jalapenos \$1 Side Ranch \$1 Extra Pepperoni \$3

DOMESTIC PITCHERS OF BEER \$10