

COCKTAILS

SHARK LIT (2 oz) Lunazul blanco, Absolut Mandarin, New Amsterdam gin, Bacardi white rum, lemonade	10
SOUTHERN BELLE (2 oz) New Amsterdam gin, St-Germain, fresh lemon, rosé prosecco	10
BLOODY MARY (2 oz) Hanson Habanero organic vodka, zing zang	10
PORCH SIDE MARG (2 oz) Blanco tequila, triple sec, fresh pressed lime. Your choice of lime, strawberry or raspberry	11
CLASSIC MOJITO (2 oz) Bacardi white rum, fresh mint & lime, soda	11
OLD FASHIONED (2 oz) High West American Prairie bourbon, orange bitters, luxardo cherry	12
ELECTRIC ARNOLD (2 oz) Deep Eddy tea & lemon vodkas, served frozen	10
CIDER SANGRIA (2 oz) Austin Eastciders, Deep Eddy peach, fresh watermelon, orange	11
MOSCOW MULE (2 oz) New Amsterdam vodka, Barritt's ginger beer	11
TEQUILA MULE (2 oz) Mi Campo blanco, Barritt's ginger beer	11
MEXICAN BULLDOG (1 oz + Coronita) House-made frozen lime margarita, upside down Coronita	10
BELGIAN BULLDOG (1 oz + Frülü) House-made frozen lime margarita, upside down Frülü	10

BEER

TAPS

Michelob Ultra USA	5½
Miller Lite Lager USA	5½
Coors Light USA	5½
Bud Light USA	5½
Budweiser USA	5½
Deep Ellum Dallas Blonde Dallas	6½
Blue Moon USA	6½
Modelo Lager MEX	6
Dos Equis Lager MEX	6
Stella Artois BEL	8
Guinness Stout IRL	8
Austin Eastciders Seasonal Austin	6½

CAPS & TABS

Michelob Ultra USA	5
Coors Light USA	5
Bud Light USA	5
Miller Lite Lager USA	5
Karbach Hopadillo IPA Houston	5
Corona MEX	6
Heineken Lager NLD	6
Erdinger Non Alcoholic AUT	6

Ask your server for additional local draft beer on tap

WINE

	6 oz	9 oz	bit
WHITE			
Prosecco Maschio, Italy	8½	-	32
Champagne G.H. Mumm, France	-	-	85
Champagne Perrier-Jouët Belle Epoque, France	-	-	400
Champagne Rosé Piper Heidsieck Brut Rosé, France	-	-	125
Rosé Fabre en Provence, France	9	12¾	35
Pinot Grigio Ruffino Lumina, Italy	8½	11¾	32
Sauvignon Blanc Nobilo, New Zealand	8½	11¾	32
Chardonnay Tom Gore, California	8½	11¾	32
Chardonnay Jackson Estate, Sonoma	-	-	43
Chardonnay Cakebread Cellars, Napa	-	-	75
RED			
Pinot Noir Irony, California	9	12¾	35
Pinot Noir Meiomi, California	-	-	49
Pinot Noir Trione, Sonoma	-	-	95
Merlot 14 Hands, Washington	8½	11¾	32
Red Blend The Dreaming Tree, California	9	12¾	35
Malbec Trivento Amado Sur, Argentina	11	15	41
Cabernet Sauvignon Seven Falls, Washington	9	12¾	35
Cabernet Sauvignon Quilt, Napa	-	-	67
Cabernet Sauvignon Caymus, Napa	-	-	145



SHARK CLUB
sports bar grill



@SharkClub

THE HOME OF
HAPPY HOUR
AND SPORTS

3-6 pm & 10 pm-close, Monday to Friday
Ask your server for details

APPETIZERS

CALAMARI WITH GRILLED SHISHITO PEPPERS 12
Grilled lemon & house-made tzatziki

MINI MAC SLIDERS 10
3 beef sliders, special sauce, cheese, dill pickles, onions
Add fries 3

MANCHEGO CHEESE TOAST 9
Melted manchego cheese blend on crispy ciabatta with fresh garlic & butter

QUESO CHEESE & BACON DIP 9
Fresh salsa with jalapeños, house-made corn chips

SALSA & CHIPS 4
House-made salsa & corn chips

ASIAN LETTUCE WRAPS 12
Ground pork, chow mein noodles, sesame glaze, butter lettuce

PARMESAN TATER TOTS 10
Spicy ketchup, truffle aioli

POUTINE 9½
Cheese curds, beef gravy, green onions

FRIED PICKLES 7
Crunchy dill pickle spears, creamy hot sauce, ranch dip

CHICKEN TENDERS 9
Plain or Buffalo style
Add fries 3

MAMA MIA MEATBALLS 9½
Hand-rolled with tomato ragu, ricotta cheese & grilled ciabatta

CANTINA TACO PLATTER 12
Build your own, soft corn & wheat tortilla shells with corn salsa, cabbage slaw, lime cilantro sauce, pickles & jalapeños
Choose from pulled chicken or peppered ahi tuna

SHISHITO PEPPERS 6
Grilled to order, with fresh lemon & house-made tzatziki

KEG OF NACHOS 17
1lb of cheese, house-made salsa, guacamole, sour cream, queso fresco & fresh garnishes
Add spicy beef or pulled chicken 5

WINGS

CHICKEN WINGS 13

CHOOSE FROM:

- Biryani
- Maple Bourbon
- Sriracha Honey
- Hot
- Golden Shark
- Salt & Pepper
- Shark Spice
- Baja

Served with blue cheese or buttermilk ranch dip

Double your order, add 11

SALADS

TEX-MEX SALAD 12½
Iceberg lettuce, corn salsa, lime cilantro sauce, queso fresco, avocado, creamy hot sauce
Add spicy beef or pulled chicken 5

CAESAR SALAD 10
Romaine, croutons, Asiago cheese
Add grilled chicken breast 5

SEARED SALMON SALAD 16½
Fresh greens, baby potatoes, soft boiled egg, grape tomatoes, Kalamata olives & mustard seed dressing
Substitute steak N/C

TUNA BLT SALAD 19½
Peppered ahi tuna, smoky bacon, fresh greens, pumpkin seeds, queso fresco, tomato & avocado crema, lime vinaigrette

HANDHELDS

Our beef burgers are 100% American cab® ground chuck, seasoned with kosher salt & black pepper. Served on a toasted brioche bun.

Substitute onion rings, sweet potato fries or poutine 3 | Substitute salad 2

CHEESEBURGER 12
Signature relish & all the fixin's, fries
Add bacon, sautéed onions, mushrooms or guacamole 1½

DOUBLE CHEESEBURGER 13
Double patty, double cheese with onions, pickles & special sauce, fries

SHARK BURGER 14
Fully loaded with bacon, cheddar, sautéed onions, mushrooms, fries

BEYOND MEAT BURGER 12
Plant based patty, cheddar, signature relish & all the fixin's, fries

CAJUN CHICKEN BURGER 12
Spicy grilled chicken breast, bacon, jalapeño havarti, herb ranch sauce, fries

FRENCH DIP 13
House-roasted shaved cab® beef, crispy onion rings, horseradish aioli, toasted baguette, au jus, fries

FISH TACOS 11½
Oven roasted lime & chipotle cod, jalapeño infused cilantro lime crema, pickled cabbage slaw on soft corn & wheat tortilla shells, served with house-made corn chips & salsa

BUTTERMILK FRIED CHICKEN SANDWICH 12
Crispy fried chicken, spicy Ssäm sauce, cheddar, lettuce, pickles, onions, fries

ITALIAN CHICKEN DIP 13½
Crispy parmesan chicken, melted mozzarella, roasted peppers, onions, toasted ciabatta, tomato ragu, fries

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MAINS

STEAK & FRIES 28
12oz cab® sirloin, café de paris butter, arugula, fries

ADULT MAC & CHEESE 14
Bacon, jalapeños, a blend of cheeses, breadcrumb crust, spicy ketchup, Caesar salad

SPAGHETTI & MEATBALLS 16½
Hand-rolled meatballs, rustic Italian tomato sauce, truffle cream sauce, topped with herb ricotta cheese, toasted ciabatta

BUTTER CHICKEN 16½
Creamy tomato chicken curry, bell peppers, onions, jasmine rice, warm naan

TANDOORI CHICKEN 17
Grilled tandoori marinated chicken breasts, jasmine rice, green peas, grilled peppers, cucumber raita, mango dressing & fresh lime

DESSERT

BUCKET OF ICE CREAM SANDWICHES 4
Not-made-in-house classic vanilla & chocolate cookie sandwich x 2
Add one more 2 ea

CHOCOLATE CHUNK COOKIE SKILLET 7
House-baked warm soft cookie, vanilla bean ice cream, chocolate sauce

BRUNCH SATURDAY, SUNDAY & HOLIDAYS | OPEN - 3 PM

BACON & EGG BRUNCH BURGER* 9½
100% American cab® ground chuck, fried egg, smoky bacon, cheddar, tater tots

BACON & EGG TATER TOTS* 8
Crisp tater tots, bacon bits, queso cheese dip, sunny side egg

BIG TEXAS BREAKFAST* 12
3 eggs, smoked bacon, sausage, tater tots & buttermilk pancakes

CHILAQUILIES* 9
Sunnyside egg & avocado over loaded nachos

BANANA FOSTER'S FRENCH TOAST 9½
Caramelized bananas, maple pecan butter, vanilla bean ice cream

BUTTERMILK PANCAKES 9
Add berry compote 2

BREAKFAST TATER TOTS 3½
With spicy ketchup

*Proudly serving cage-free eggs

CELEBRATING?

BOOK YOUR NEXT PARTY WITH US!
Ask for a manager to secure your table.