



Live Music
5 days a week!
No Cover!

Happy Hour Mon-Fri
4 pm to 7 pm
All Day Saturday

CAFE

Appetizers

- Chips and homemade Salsa** \$2.95
- “Two-fer”** \$4.95
Chips, Salsa and Queso
- “Three-fer”** \$5.95
Chips, Salsa, Queso and Guacamole
- Cow Chips** \$3.95
homemade potato chips served with ranch dressing
- Texas Roadhouse Nachos** \$7.95
Tortilla chips piled high with black beans, cheese, and jalapeños, with salsa rojas, guacamole, pico de gallo and sour cream
add chicken \$9.25 brisket \$9.95 combo \$10.95
- Bottle Caps** \$4.50
Beer Battered Jalapeño slices with dipping sauce
- Onion Rings** \$4.25
Thick Jumbo onion rings dipped in buttermilk and fried in cornmeal batter, served with ranch dressing
- Poppers** \$4.50
Six hand-breaded jalapeños stuffed with cream cheese
- Cowgirl Queso** \$6.25
Patsy’s combo of Queso, guacamole & brisket with salsa rojas on the side and tortilla chips

Soups and Salads

DRESSINGS Ranch, Caesar, Bleu Cheese,



Honey Mustard, Thousand Island, House Vinaigrette, Oil and Vinegar

Patsy’s House Salad

Mixed green lettuce, cucumbers, carrots, onions, tomatoes, olives and croutons.

large \$4.95 small \$2.95

Cobb Salad

\$9.95

The Classic “everything-in-a-bowl” mixed greens and lettuce carrots, red cabbage, tomatoes, cucumbers, bacon, bleu cheese, turkey and a hard-boiled egg

Caesar Salad

\$6.95

Romaine lettuce and parmesan cheese with our special caesar dressing. add chicken

\$8.95

Patsy’s Chicken Salad

\$8.95

Served with tomatoes, cucumber, carrots and red cabbage, topped with sour-dough croutons and your choice of grilled or pecan-crusted chicken

Tortilla Soup

Chicken, Tortilla Strips and vegetables in a savory chicken stock, fresh from the border!

Bowl \$6.95 Cup \$3.95

Sopa Del Dia

Check the blackboard for today’s special and price!

Beverages

Iced Tea, Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Sierra Mist
Coffee, Decaf Coffee, Orange Juice, Lemonade, Milk

Sandwiches

Served with a pickle and your choice of Fries or Homemade Potato Chips.
(Onion Rings – add \$.75)

The Cactus Pryor Smoked chicken breast simmered in Patsy's BBQ sauce, topped with melted cheddar	\$8.95	The Matthew McConaughey Sliced Beef Brisket with BBQ Sauce, Served on a Whole Wheat bun	\$8.95
The Kinky Friedman Thin-sliced Smoked Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing	\$8.50	The Patsy's Pollo Grilled chicken on toasted whole wheat bun, with onion, lettuce, tomato, and honey mustard dressing	\$7.95
The Liz Carpenter A Patsy's classic; bacon, lettuce and tomatoes served on toasted whole wheat with mayo. (add guacamole \$1)	\$7.95	Make it with: BBQ sauce, Grilled onions and sharp cheddar	\$9.25
The Sandra Bullock Smoked Turkey, Guacamole, Bacon, Lettuce, Tomato, Mayo and Swiss on Toasted Bread	\$8.95	guacamole, bacon and swiss	\$9.50
The Ann Richards Guacamole, Cucumber, Carrots, Lettuce, Tomatoes and swiss with Olive Pesto on Wheat Bread	\$8.50	Mushrooms, grilled onions and swiss cheese	\$9.50
The Sandwich Combo Half a Liz, Ann, or Sandra sandwich with either house salad or cup of soup	\$8.50	The Greater Tuna Melt White Albacore tuna salad with grilled onions, tomato, and cheddar cheese on rye bread	\$8.95
		The Kay Bailey Hutchison spicy breaded tilapia filet with chipotle cream sauce, mayonnaise, topped with lettuce, tomatoes & red onion on sesame seed bun	\$7.95

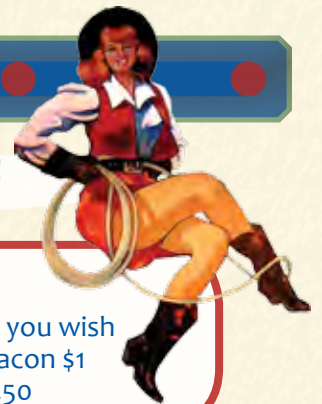
Burgers and Such

All Burgers come with mayo, mustard, lettuce, pickles and onions, served
with fries or chips (Onion Rings - add \$.75)



BUILD YOUR OWN BURGER

Start with our Classic Burger or Veggie Burger, Add any toppings you wish
Your choice of cheese \$.75 / Jalapenos \$.75 / Mushrooms \$1 / Bacon \$1
Guacamole \$1 / Grilled Onions \$.75 / Your choice of Sauce \$.50



The Classic Our Basic Hamburger in all its simple glory	\$7.25	The Molly Ivins Guacamole, green chili sauce and cheddar.	\$8.95
The Classic Cheeseburger	\$7.25	The Don Walser Sautéed mushrooms, bacon and swiss	\$8.95
The John Kelso Jalapeño jack cheese, grilled onions, bacon, and Patsy's spicy green chile sauce	\$8.95	The Clifford Antone's Blues Bleu Cheese crumbles, bacon and grilled onions	\$8.95
The Willie Nelson Patsy's patty melt with swiss cheese and grilled onions on rye	\$8.25	The Vince Young Bacon, Jalapeno jack Cheese, Grilled Onions and Patsy's BBQ Sauce	\$8.95

Entrees

All Specialties served with House Salad

Chicken Fried Steak or Chicken with Cracked Pepper Gravy

\$10.95

The Texas Truck Stop Special! Hand-breaded chuck steak or chicken breast with mashed potatoes and vegetable medley, topped with our famous cream gravy

Pecan Crusted Chicken or Tilapia

\$11.95

Served with Mashed Potatoes and vegetable medley with Cilantro Cream Sauce

Texas Brisket Platter

\$10.95

Slow cooked beef brisket, simmered and soaked in Patsy's own BBQ sauce-served with mashed potatoes and vegetable medley

Chicken Tender Meal

\$9.95

chicken strips dipped in buttermilk and fried served with mashed potatoes or fries and vegetable medley.

Chicken Fried Portabella

\$10.95

Served with mashed potatoes, vegetable medley, and your choice of cilantro cream sauce (vegetarian) or pepper gravy

Classic Meatloaf

\$10.95

A southern style meatloaf served with mashed potatoes and vegetable medley

Smoked Country Ribs

\$11.95

(Available after 5:00 pm)

Half-rack of pork ribs topped with Patsy's own BBQ sauce. Served with mashed potatoes and vegetable medley.

Shiner Chicken

\$12.95

(Available after 5:00 pm)

Chicken breast marinated in Shiner Bock stuffed with Boursin Cheese and jalapeño, wrapped in bacon and grilled. Served with Rice and vegetable medley.

South of the Border

Cowgirl Fish Tacos

\$9.95

Two Fried Fish Tacos with jalapeno coleslaw lime and cilantro aioli, and pico de gallo on flour tortillas with rice and black beans

Chicken Taco Salad

\$10.95

Lettuce, black beans, tomatoes, shredded cheese, topped with a grilled chicken breast nestled in a crispy taco shell. Served with salsa, pico de gallo and sour cream on the side. Dressing available upon request.

Chicken Enchiladas

\$9.95

Two enchiladas stuffed with chicken, smothered in our chipotle cream sauce and then topped with cheddar cheese. Served with rice and black beans.

Kids Menu

(available to our patrons 12 or younger)
Includes a drink

Served with fruit, fries, or vegetable medley
Hamburger, Cheeseburger
Quesadilla, Fried Chicken Tenders
Grilled Cheese Sandwich or
Grilled Chicken Sandwich
\$4.95

Desserts

Double Chocolate Cake \$4.95

Buttermilk Pie \$4.95

Pecan Pie \$4.95

Apple Pie \$4.95

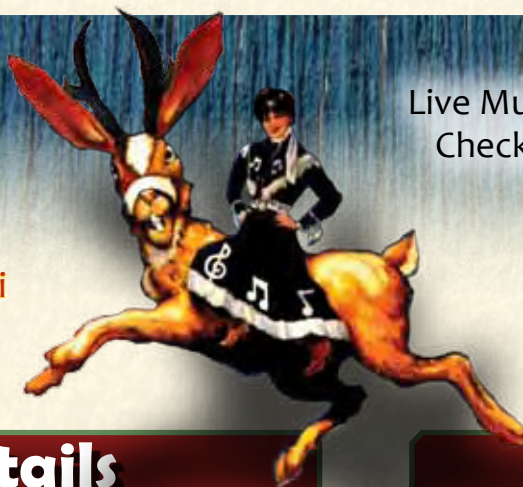
Key Lime Pie \$4.95

Cheesecake \$5.95

Ask your server for today's selections!
add a scoop of **Blue Bell Ice Cream** \$1



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Check your table tent for line-up!



Cocktails

COWGIRL \$6.50

Vodka, Orange Liqueur, Cranberry,
Pineapple, OJ. Served on the Rocks

TROPICAL QUENCHER \$6.50

Coconut Rum, Peach Schnapps,
Pineapple, OJ. Served on the Rocks

PATSY'S HOUSE MARGARITA \$5.00

Tequila, Triple Sec, Sweet & Sour, and
Lime Juice. Served on the Rocks.

TOP SHELF MARGARITA \$8.00

Patron Silver Tequila, Grand Marnier,
Sweet & Sour, and Lime Juice.
Served on the Rocks.

MEXICAN MARTINI \$8.00

Tequila, Triple Sec, Lime Juice, Olive Juice.
Served in your own shaker with
salted martini glass.

SOUTHERN LADY \$7.00

Bourbon, Southern Comfort, Amaretto,
Pineapple and Sprite.

LASSO LEMONADE

Vodka, Peach Schnapps, Lemonade, Ginger Ale
\$6.50 glass / \$30 pitcher

Beer

DRAFT

Ask your server for current selections

BOTTLES

Guinness Draft \$4.00

XX Lager, Shiner Bock, Corona, Heineken
Negro Modelo, Newcastle, Fireman's 4 \$3.75

Budweiser, Bud Light, Lone Star
Coors Light, Michelob Ultra
Buckler (non-alcoholic) \$3.00

CANS

Tecate, Pabst Blue Ribbon \$3.00

Wine

REDS

St Genevieve Merlot (Texas) \$4
St Genevieve Cabernet (Texas) \$4
La Postoelle Cabernet sauvignon (Chile) \$5 / \$20
BV Coastal Cabernet (Napa Valley) \$5 / \$20
Concha Y Tory Merlot (Chile) \$6 / \$24
La Crema Pinot Noir (California) \$8 / \$32

WHITES

St Genevieve Chardonnay (Texas) \$4
Mezzacorona Pinot Grigio (Italy) \$5 / \$20
Kendall Jackson Chardonnay (California) \$7 / \$28

BLUSH

Beringer White Zinfandel (Napa Valley) \$6 / \$24

No separate checks for groups of 10 or more
a 18% gratuity will be added to groups of 8 or more
Consuming raw or under cooked meat, seafood, or egg products
can increase your risk of food borne illness