

HOUSE COCKTAILS.....14

HOME-GRONI Gin, Campari, House Vermouth Blend

PIT ROOM RANCH WATER Tequila, Lime, Topo Chico, Smoked Salt

MEMORIAL G&T Pink Peppercorn Gin, Citrus, Orange Blossom, Tonic

BOLD FASHIONED Rye, Bitters, Spiced Turbinado

PINEAPPLE DAIQUIRI Rums, Pineapple, Fresh Lime

THE GOLD RUSH Bourbon, Brandy, Lemon, Honey

RADLOMA Tequila, Grapefruit, Lime, Stiegl Radler, Salt

CREOLE ESPRESSO MARTINI

Vodka, Bourbon, Cacao, Coffee, Chicory

MARGARITAS12

PREMIUM.....+3

WITH MEZCAL.....+2

MAKE IT SPICY.....+1

CANDENTE MARGARITA Tequila, Triple Sec, Lime

SKINNY MARGARITA Tequila, Lime, Light Agave

HIBISCUS MARGARITA (only spicy)

Tequila, Hibiscus, Dry Curacao, Lemon & Lime

ZERO % ABV..... 8

MOCK THE PLANK Coconut Water, Pineapple Lime, Mint



HAPPY HOUR
Every Monday - Friday, 11am until 7pm

EVERYDAY STEALS

MARGARITAS..... \$3 OFF

WELLS \$6

DAILY DEALS

MONDAY 1/2 off all **WHISKEY POURS**

TUESDAY 1/2 price **PIT ROOM RANCH WATERS**

WEDNESDAY 1/2 off **BOTTLES OF WINE**
..... and \$5 **DRAFT BEER**

THURSDAY \$4 off all **HOUSE COCKTAILS**

FRIDAY **POP-A-TOP FRIDAY!**

..... Two Free Beers with any Domestic, Cerveza
..... or Local Craft Beer Bucket purchase

GAME DAY DEALS

LOCAL DRAFTS \$5

TEXAS BOILER MAKERS \$8

Still Austin Bourbon / Rye Whiskey & Bottle of Lone Star



GRILL MENU

ALL DAY EVERY DAY

THEPITROOMBBQ.COM

APPS

- CHICKEN WINGS..... 12**
Choice of: Habanero, Honey BBQ, Buffalo
- BRISKET EGG ROLL..... 12**
Alabama White BBQ Sauce
- PULLED PORK NACHOS 15**
Monterey Jack, Cheddar, Pickled Red Onion
- FRIED PICKLES..... 11**
Housemade Pickle Chips, Ranch

ENTREES

- CHICKEN TENDERS..... 16**
3 Tenders, Honey Mustard, Fries
- CHICKEN TENDER SALAD..... 18**
Cheddar, Bacon, Tomato, Egg, Avocado, Honey Mustard
- CHEESE BURGER..... 17**
Wood Grilled Burger, American Cheese, LTO, Mayo, Fries
ADD BACON +2
- BBQ BURGER..... 20**
Wood Grilled Burger, Cheddar, Chopped Brisket, Chopped Onion, BBQ Sauce, Fries
- SMOKED TURKEY CLUB..... 17**
American Cheese, Bacon, Lettuce, Tomato, Honey Mustard, Potato Chips
- THE T-BONE..... 32**
16 oz Served with Loaded Baked Potato

GRILLED BRATWURST..... 13
Beer Braised Onions, House Relish, Mustard

WOOD GRILLED HOT DOG..... 13
Chopped Onion, House Relish, Mustard

SERVED WITH FRIES | ADD CHILI & CHEESE +3

SIDES

- GRILLED CORN ON THE COB..... \$7**
Dressed "Elote" Style
- HAND CUT FRIES..... \$6**
w/ Ketchup & Spicy Mayo Add Chili & Cheese + 4

WE CATER!
INQUIRE TODAY

346.741.5550

Minimum number of guests for full-service catering is 15 persons.

WINE

SPARKLING

- PROSECCO / BISOLJEIO, IT. \$10
GLASS
- PROSECCO / BISOLJEIO, IT. \$35
BOTTLE
- ROSÉ / PIERRE SPARR CREMANT, ALSACE, FR. . . \$38
- CHAMPAGNE/BOLLINGER, FRANCE BTL. \$100

WHITE/ROSÉ

- PINOT GRIGIO / BORGHI, ITALY. \$8
GLASS
- SAUVIGNON BLANC | JD VILLEBOIS, LOIRE, FR. . . \$9
- CHARDONNAY / MACROSTIE, SONOMA. \$13
- ROSÉ / PEYRASSOL, PROVENCE, FR. \$10
BOTTLE
- ROSÉ / PEYRASSOL, PROVENCE, FR. \$40
- SAUVIGNON BLANC / DOG POINT, NZ. \$50
- CHARDONNAY / FRANCOIS CARILLON. \$70
- TX BLEND / DUCHMAN "BBQ WHITE". \$50

RED

- PINOT NOIR / PETE'S PURE, AUSTRALIA. \$10
GLASS
- CABERNET / ANCIENT PEAKS, PASO ROBLES, CA. . \$12
- TEMPRANILLO / AMONA, RIOJA. \$9
- TX BLEND / DUCHMAN "BBQ RED". \$13
BOTTLE
- BOURGOGNE GAMAY / THIBAUT LIGER-BELAIR, FR. . \$55
- CABERNET / DETAILS, SONOMA. \$55
- CABERNET / DAVIES, NAPA. \$115
- ZINFANDEL / MARIETTA, NORTH COAST. \$48

**TRY OUR
DRAFT BEER
WALL**

TAPHUNTER

**STOP BY
THE ORIGINAL
PIT ROOM**

1201 RICHMOND AVE
HOUSTON, TX 77006



THE PIT ROOM