



BILLY BOB'S
★★★★★
STEAKHOUSE

SPECIALTY COCKTAILS

BILLY BOB'S JUNGLE BIRD - 11

Tropical, Bold, Spiced | Pair with Double Bone-In Porkchop

PLANTERAY DARK RUM, CAMPARI, PINEAPPLE JUICE, FRESH LIME,
HOUSE DEMERARA, CARDAMOM

BLEU MARTINI - 13

Savory, Bold, Smooth | Pair with New York Strip

BLEU CHEESE FAT-WASHED KETEL ONE, OLIVE BRINE,
HAND-STUFFED BLEU CHEESE OLIVES

GOLDEN HOUR - 11

Bright, Citrusy, Elegant | Pair with Airline Chicken

LIMONCELLO, GRAND MARNIER, FRESH LEMON, HONEY

THE GREGORY - 12

Decadent, Smooth, Indulgent | After Dinner Cocktail

MAKER'S MARK BOURBON, FRANGELICO, BAILEY'S, LICOR 43,
DARK CHOCOLATE

LAVENDER BLISS - 12

Floral, Light, Elegant | Pair with Wedge Salad

HENDRICK'S GIN, HOUSE LAVENDER SYRUP, FRESH LEMON,
TOPPED WITH ROSÉ

MAPLE MANHATTAN - 13

Warming, Rich, Balanced | Pair with Filet

RITTENHOUSE RYE, CARPANO ANTICA, MAPLE SYRUP, ORANGE
BITTERS, BLACK WALNUT BITTERS

HOUSE ESPRESSO MARTINI - 14

Bold, Velvety, Roasted | Pair with Chocolate Ganache Cake

EL MAYOR REPOSADO, KAHLUA, ESPRESSO, MOLE BITTERS

SERRANO MANGO MARGARITA - 11

Bright, Spicy, Refreshing | Pair with Crab Cakes

SERRANO-INFUSED ESPOLON REPOSADO TEQUILA, HOUSE
MANGO COULIS, FRESH LIME, TRIPLE SEC, TAJIN RIM

SMOKED OLD FASHIONED - 15

Rich, Smoky, Timeless | Pair with Ribeye

WOODFORD RESERVE BOURBON, HOUSE DEMERARA,
ANGOSTURA BITTERS, BLACK WALNUT BITTERS, CHERRY SMOKE





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BOTTLED BEER

BUD LIGHT - 5

BUSCH LIGHT - 5

COORS LIGHT - 5

COORS BANQUET - 5

BUDWEISER - 5

MICHELOB ULTRA - 6

MODELO ESPECIAL - 6

BLUE MOON - 6

YUENGLING LAGER - 6

CORONA EXTRA - 6

SHINER BOCK - 6

GUINNESS - 6

HIGH NOON - 6

STELLA ARTOIS - 7

BELL'S TWO-HEARTED - 7

Non-ALCOHOLIC BEVERAGES

ATHLETIC BREWING UPSIDE DAWN BEER (N/A) - 6

LAVENDER LEMONADE - 7

MANGO MULE - 7

ESPRESSO MOCKTINI - 9





WHITE WINE

SAUVIGNON BLANC

GLASS / BOTTLE

Kim Crawford — Marlborough.....	12/38
Cloudy Bay — Marlborough.....	72

PINOT GRIGIO

Kris.....	9/34
Santa Margherita.....	17/60

RIESLING

Relax.....	10/34
Dr. Loosen Blue Slate.....	42

MOSCATO

Castello del Poggio.....	9/32
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ROSÉ

Woodbridge Rosé.....	8/30
Fleurs de Prairie.....	45

CHARDONNAY

Kendall-Jackson Vintner's Reserve.....	11/36
Sonoma-Cutrer — Russian River Valley.....	18/60
Rombauer Chardonnay — Carneros.....	75

CHAMPAGNE & SPARKLING

GLASS / BOTTLE

La Marca Prosecco.....	13/42
Schramsberg Blanc de Blancs — North Coast.....	90
Veuve Clicquot Yellow Label — Champagne.....	145

If we do not offer your preferred wine, you may bring in your own bottle, &
our staff will uncork it for you at a \$20 fee.





RED WINE

PINOT NOIR

GLASS / BOTTLE

<i>Crane Lake</i>	8/30
<i>Meiomi</i>	15/55
<i>Flowers Sonoma Coast</i>	95

MERLOT

<i>J. Lohr Los Osos — Paso Robles</i>	11/38
<i>Decoy</i>	55
<i>Duckhorn Merlot — Napa Valley</i>	25/90

MALBEC

<i>Trapiche — Mendoza</i>	10/34
<i>Catena — Mendoza</i>	15/55

ZINFANDEL

<i>Seghesio Sonoma Zinfandel — Sonoma County</i>	50
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RED BLEND

<i>Apothic Red</i>	11/34
<i>VinZant 'But I am I...' — Sonoma Valley</i>	55
<i>Miles Schnaer Boudeaux-style — Yakima Valley</i>	65

CABERNET SAUVIGNON

<i>Line 39</i>	9/32
<i>J. Lohr Seven Oaks — Paso Robles</i>	12/40
<i>Broadside — Paso Robles</i>	42
<i>DAOU — Paso Robles</i>	16/56
<i>VinZant Whit's End — Sonoma Valley</i>	60
<i>The Prisoner — Napa Valley</i>	85
<i>Austin Hope Cabernet — Paso Robles</i>	105
<i>Jordan — Alexander Valley</i>	115
<i>Caymus — Napa Valley</i>	32/135
<i>Silver Oak — Alexander Valley</i>	160

RESERVE

<i>DAOU Soul of a Lion — Paso Robles</i>	250
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