



TEXAS BEER

SEASONALS

BLUE OWL SEASONAL SOUR
JESTER KING WEST COAST PILSNER



- 12 oz -

\$6 Singles

\$24 Bucket of Six

BOTTLES

SHINER BOCK

SHINER LIGHT BLONDE

LONE STAR

LONE STAR LIGHT

REAL ALE FIREMAN'S 4 BLONDE

CANS

REAL ALE TEXAS LIGHT (95 CAL)

MEANWHILE DARLIN' LAGER

SAVE THE WORLD CERVEZA LAGER

ZILKER ICY BOYS LIGHT LAGER

THIRSTY GOAT AMBER

STARBASE KOLSCH-STYLE ALE

YELLOW ROSE SMASH IPA

ST. ELMO COUNTRY WESTERN IPA

EQUAL PARTS CZECH-STYLE PILSNER

TWISTED X PITMASTER PILSNER

LIVE OAK HEFEWEIZEN

HOLIDAILY GLUTEN-FREE BLONDE ALE

FAIRWEATHER PINEAPPLE DREAMS CIDER

ST. ARNOLDS WATERMELON CIDER

MIGHTY SWELL CHERRY LIME SELTZER

SPECIAL

\$5 SINGLE/\$20 BUCKET

GERMAN PILSNER

STRAWBERRY KIWI CIDER

STARBASE RED ALE

- 16 oz -

\$8 Singles

\$24 Bucket of Four

CANS

SAVE THE WORLD

CHASING BRONCOS JUICY IPA

FAST FRIENDS

90's JUICE POUCH

TROPICAL WHEAT

JESTER KING

JAPANESE RICE LAGER

VISTA BREWING

DARK SKIES BLACK PILSNER

FAST FRIENDS

HELLES GERMAN LAGER

JESTER KING

MAMA LUNA BLONDE ALE



SNACKS & DRINKS

Pistachios

½ lb \$6

1 lb \$12

Charcuterie Box

Three Cheeses

Salami

Fruit

Olives

Nuts

Local Honey

Chocolate

Crackers

\$25

Non-Alcoholic Drinks

Mexican Coke \$4

Mexican Sprite \$4

St. Arnold Root Beer \$4

Lemonade \$4

Coke Zero \$3

Richards Still Water \$3

Agua de Piedra

Mineral Water \$3

Shiner Bock

NA Beer \$5

LIVE MUSIC

ON THE DECK 

MONDAYS & THURSDAYS

6-8:30p

FOR DECK RENTALS
saltlick@saltlickbbq.com

WINES BY THE GLASS & BOTTLE

WHITE

Listed Dry to Sweet

Lewis Wines

Swim Spot '24

\$10/29



The Austin Winery

Ocho Blanco '23

\$13/36

Adega Vinho

Sauvignon Blanc

\$12/36

Salt Lick Cellars

Roussanne

\$12/36

McPherson Cellars

Picpoul Blanc '24

\$12/34

Salt Lick Cellars

BBQ White

\$9/29

Salt Lick Cellars

Farm to Market Ranch Road White

(Moscato Blend)

\$9/29

SPARKLING & ROSÉ

McPherson Cellars

Sparkling Wine

Dry

\$15/38



Salt Lick Cellars

Roxie's Rosé

Sparkling/Dry

\$16/\$39



Local Customs

Single Site Rosé

Still/Dry

\$14/42

RED

Listed Lighter to Bolder

Salt Lick Cellars

BBQ Red

\$9/29

Lewis Wines

Sangiovese '25

\$16/42



The Burg Wine Co.

Vin Rouge '21

\$15/39

EVS

Windblown Red

\$13/36

Salt Lick Cellars

Mourvèdre '24

\$16/60



Spicewood Vineyard

Tempranillo '22

\$15/39

Brady Vineyard

Cabernet Franc '23

\$15/39

SEMI-SWEET

& SWEET

Salt Lick Cellars

Farm to Market

Ranch Road Red

\$9/29

La Diosa Cellars

Sangria

\$9/29

WINES BY THE BOTTLE

WHITE

Local Customs

Mourvèdre Blanc '23

\$56

Feral, savory ginger & papaya.
White wine from red grapes

Seventh Son Vineyards

Estate Picpoul '23

\$65

Honeydew, fresh lily, citrus blossom.
Delicate and beautifully balanced

The Austin Winery

Acqua Pazza

\$38

Skin contact orange wine, bright,
crisp, natty

Dotson-Cervantes

Gotas de Oros

\$12/35

Certenberg Vineyards Sweet dessert
wine.

RED

Pontotoc Vineyards

San Fernando '24

\$54

Black currant, pepper, and camphor



William Chris Vineyards

Mourvèdre '15

\$60

100% Salt Lick Vineyards, Medium-bodied, mild nose and soft palate, earthy, hints of chocolate, red fruit, herbal finish.



Salt Lick Cellars

TSM (Tempranillo, Syrah, Mourvedre)

\$69

100% Salt Lick Vineyards, Medium to full-bodied; aromatics of raspberry; flavors of black cherry, cedar and baking spices.

Friday MTN Cellars

Syrah '20

\$75

Earthy, rich dark fruit, cracked pepper, full bodied



Friday MTN Cellars

Tempranillo '20

\$75

Black Cherry, oak, forest floor, bold



Recognitions

** Top Texas Wine **

*Double Gold, Class Champion, Texas Class
Champion Honors*

Friday MTN Cellars

Mourvèdre '20

Sold Out

Black Cherry, oak, forest floor,
bold

