

TEXAS BEER



SEASONAL

BLUE OWL SEASONAL SOUR

- 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)

THIRSTY GOAT AMBER

STARBASE KOLSCH-STYLE ALE

MEANWHILE DARLIN' LAGER

SAVE THE WORLD CERVEZA LAGER

ZILKER ICY BOYS LIGHT LAGER

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

AUSTIN EASTCIDER DRY

MIGHTY SWELL CHERRY LIME SELTZER

- 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

JESTER KING

DAD-CORE WEST COAST PILSNER

VISTA BREWERY

DRIFTWOOD PALE ALE

VISTA BREWING

DARK SKIES BLACK PILSNER



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

Adega Vinho

Sauvignon Blanc

\$12/36



The Austin Winery

Acqua Pazza

\$13/36

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

\$13/36

Salt Lick Cellars

Mourvèdre '24

\$16/60



Spicewood Vineyard

Tempranillo '22

\$15/39

Tatum Cellars

Syrah '20

\$17/59



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

