



pour behavior

STARTERS

FRESH OYSTERS *

fresh gulf coast oysters
half dozen minimum, mkt price

OYSTERS ROCKEFELLER *

baked with creamed spinach,
bacon, parmesan, & bread crumbs
half dozen minimum, mkt price

SHRIMP COCKTAIL *

eight jumbo shrimp served with
our house-made cocktail sauce 19

BACON WRAPPED SHRIMP *

stuffed with jalapeños & cream
cheese & served with a side of
crispy onions & sambal aioli 19

CRISPY HOUSE WINGS *

with ranch, carrots & celery 18
buffalo, lemon-pepper, bbq or
bacon-garlic-parmesan

FRIED PICKLES

mixture of fried pickle chips & spears,
served with ranch & sambal aioli 15

BRUSSELS SPROUTS

flash-fried brussels sprouts, red wine
vinegar gastrique & queso fresco 14

BEEF SLIDERS *

three sliders with cheddar cheese,
grilled onions & pickles 15

SHAREABLES

CHIPS & QUESO

thick house-made chips & queso 14
add salsa 5

SPINACH ARTICHOKE DIP

made fresh in-house & served with
thick house-made tortilla chips 16

THE ARTISAN BOARD *

select craft cheeses, crostini, marcona
almonds, quince, olives, fresh berries,
pepperoni & prosciutto 36

BAVARIAN PRETZEL

it's really huge... served with a
side of queso & thai chili 16

SAMBAL CALAMARI *

house-made, with pepperoncinis,
marinara sauce & sambal aioli 18

TEXAS-SIZED NACHOS *

chips, cheddar, queso, jalapeños, pico,
avocado, tomatillo salsa & sour cream 17
chili 6, chicken 6, steak 14, shrimp 12

SMOTHERED TEXAS FRIES *

our delicious french fries topped
with cheddar cheese, chili, queso,
sambal aioli, jalapeños, cilantro,
onions & lime sauce 18

SAMPLETIZER *

SERVES 2-6 PEOPLE

six chicken wings, fried pickles,
brussels sprouts, calamari, spinach
artichoke dip, chips & queso 42

SAMPLETIZER DELUXE *

SERVES 8-15 PEOPLE

sixteen chicken wings, fried pickles,
brussels sprouts, calamari, spinach
artichoke dip, chips & queso 100

SALADS

BUTCHER'S WEDGE

iceberg lettuce, blue cheese dressing,
bacon, cherry tomatoes & red onions 15

SCRATCH CAESAR *

romaine, croutons, parmesan &
house-made caesar dressing 15

FARMHOUSE CHOP *

romaine, grilled chicken, bacon,
avocado, tomatoes, blue cheese, red
wine vinaigrette & a boiled egg 17

**BURGERS
& WRAPS**

SERVED WITH A SIDE OF FRIES

THE ORIGINAL *

cheddar, lettuce, tomatoes,
pickles, red onions & mayo 19

SOUTH TEXAS FIRE *

cheddar, bacon, tomato-bacon jam,
roasted jalapeños, avocado-tomatillo
salsa & sambal aioli 21

OH BEHAVE BURGER *

swiss cheese, grilled mushrooms,
caramelized onions, fig balsamic
& sambal aioli 21

CHICKEN CLUB WRAP *

grilled or fried chicken, monterey jack
cheese, lettuce, tomatoes & ranch
all wrapped in a spinach tortilla 19

PASTAS

SHRIMP FETTUCCINE BIANCO *

pan-seared shrimp, sautéed peppers &
onions, alfredo sauce & fettuccine 21

PENNE ALLA VODKA *

grilled chicken, sautéed red onion,
vodka cream sauce, parmigiano
& penne pasta 18

TACOS

FILET MIGNON TACOS *

onions, arbol salsa, queso fresco,
avocado-tomatillo salsa & cilantro 22

CHICKEN FAJITA TACOS *

grilled onions, peppers, arbol salsa,
avocado-tomatillo salsa & cilantro 15

BRAISED PORK TACOS *

juicy pulled pork, onions, jalapeño-
tomatillo salsa, cilantro & lime sauce 16

ARBOL SHRIMP TACOS *

grilled onions, peppers, arbol salsa,
avocado-tomatillo salsa & cilantro 17

CHEF'S SELECTIONS

ALL ENTREES ARE SERVED WITH YOUR CHOICE OF TWO SIDES

FILET & LOBSTER *

an 8oz center-cut filet and a 6oz
lobster tail finished with a rich
cognac-peppercorn sauce 65

HICKORY-INFUSED RIBEYE *

this 16oz hand-cut ribeye is infused
with smoked hickory wood flavors,
grilled to your liking, & topped with
a rich cognac-peppercorn sauce 45

LEMON BUTTER SALMON *

an 8oz north atlantic salmon filet,
pan-seared to perfection & drizzled
with a zesty lemon beurre blanc 36

CHICKEN FORESTIÈRE *

a 10oz tender chicken breast,
seared to perfection and smothered
in a rich & savory house-crafted
mushroom sauce 32

SIDES

ASPARAGUS 7	FRENCH FRIES 7	HOUSE SALAD 7
BROCCOLI 7	SWEET POTATO FRIES 7	CHOPPED SALAD 7
MIXED VEGGIES 7	TATER TOTS 7	ARUGULA SALAD 7
BRUSSELS 7	MASHED POTATOES 7	CAESAR SALAD 7

UPGRADES

LOBSTER TAIL 28
GRILLED SHRIMP 12
BEEF TENDERLOIN 14
SEARED SALMON 16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness

Parties of 6 or more will be charged a 20% gratuity

12" AUTHENTIC NEAPOLITAN BRICK-OVEN PIZZA

OUR DOUGH IS MADE IN-HOUSE DAILY USING ARTISANAL FLOUR IMPORTED DIRECTLY FROM ITALY

MARGHERITA

marinara, fresh mozzarella, basil
garlic-infused olive oil 17
vegan option \$2

TRIPLE CHEESE

marinara, shredded mozzarella,
fresh mozzarella, parmigiano 17

THE CARNIVORE

marinara, mozzarella, bacon,
ground beef, sausage, pepperoni 20

THE SUPREME

marinara, mozzarella, onions,
pepperoni, sausage, black
olives, mushrooms, peppers 20

CHICKEN & PESTO

pesto sauce, mozzarella, chicken,
mushrooms, feta cheese 22

THE ITALIAN JOB

marinara, burrata, sausage,
parmigiano, fig balsamic, arugula 19

TRUFFLE TOT *

cheddar gruyère cream, bacon,
parmigiano, melted leeks,
fried egg, tater tots, truffle oil 23

SPINACH PARMIGIANO

marinara, mozzarella, garlic,
spinach, parmigiano 17

BIANCO CHICKEN

alfredo sauce, mushrooms, chicken,
bacon, parmigiano, arugula 22

Pizza toppings \$2 each. Cheeses, meats, veggies, and vegan substitutions. **Gluten-free** cauliflower crust option \$4.

DESSERTS

KING CHEESECAKE

a giant slice of new
york-style cheesecake,
served with fresh berries
and drizzled with caramel &
raspberry sauce 14

WARM FUDGE CAKE

drizzled with chocolate
syrup, topped with chocolate
milk crumbs, vanilla ice
cream, & bourbon caramel
sauce 14

CHOCOLATE CAKE

a big birthday slice of rich
moist chocolate cake,
topped with a drizzle of
chocolate syrup & served
with fresh berries 14

BROWN BUTTER BLONDIE

brown-butter, white
chocolate, macadamia nut,
dulce de leche ice cream,
bourbon caramel, apricot
purée & pistachio dust 14

BRUNCH BEHAVIOR

SATURDAYS: 11AM - 4PM | SUNDAYS: ALL DAY

CREME BRULEE TOAST *

cinnamon sugar toast dipped in a
sweet cream batter & topped
with berries & whipped cream 17

HOT HONEY CHICKEN BISCUITS *

nashville hot chicken, scratch
buttermilk biscuits, honey
butter & sunny-side-up egg 17

THE BRUNCH BOWL *

eggs, cheddar, potatoes,
sausage, chorizo, bacon,
tomatoes, onions & jalapeños 17

AVOCADO SMASH TOAST *

sourdough bread, sunny-side-
up egg, queso fresco, avocado
& spanish chorizo 17

STEAK & EGGS *

an 8oz ribeye, two eggs,
potatoes, peppers, onions, bacon
or sausage & roasted salsa 30

BUILD AN OMELETTE *

served with hashbrowns 16

BEST DAMN PANCAKES

from scratch, topped with fresh
berries, cheesecake cream &
barrel-aged maple syrup 15

PB BREAKFAST *

two eggs, cooked your way, served
with bacon or sausage, hash browns,
& sourdough toast 15

BREAKFAST TACOS *

two flour tortilla tacos with
cheddar, eggs, & potatoes 11

THE SUNDAY ROLL

a giant fresh baked cinnamon roll,
served warm & gooey 11

SIDES

Avocado.....	4
Chorizo.....	4
Bacon.....	4
Sausage.....	4
Hash Browns.....	5
Pancake.....	5
Two Eggs.....	6
Fruit.....	5
Potatoes.....	5
Biscuit.....	4

Host Your Event!

Private & Corporate Events

Business Happy Hours
Corporate Events
Holiday Parties
Birthday Parties
Bachelorette Parties



Private and
Semi-Private
Availability

scan to inquire

JOIN OUR LOYALTY PROGRAM

GET \$10 IN PB CASH
when you join for free.



PB
Cash



2X Happy
Hour Points



Birthday
Gifts



Early Access
& More

Here with a group?

Try a cocktail tower!



- Mimosa
- Margarita
- Mojito
- Peach Paloma
- Pretty in Pink
- Draft Beer

Please excuse our
Pour Behavior!

*4 person minimum party size required to purchase a tower

CLASSICS WE LOVE ❤️

Welcome to our craft cocktail playground. Here, every pour tells a story and each drink is crafted with care, creativity, and a dash of **Pour Behavior**... because let's be real - good behavior never made history.

Light + Playful



Aperol Spritz

aperol, prosecco, soda 14



French 75

dry gin, sparkling wine, sugar, lemon 14



Caipirinha

cachaça, sugar, lime 14



Paloma

tequila, agave, grapefruit, lime, soda 14

Boozy + Bold



Penicillin

scotch, honey, ginger, lemon 14



Manhattan

rye whiskey, sweet vermouth, bitters 14



Negroni

dry gin, sweet vermouth, italian bitter, orange oils 14



Espresso Martini

vodka, kahlua, cold brew, irish cream, sugar 14

Balanced + Bright



Naked & Famous

mezcal, aperol, yellow chartreuse, lime 14



Gimlet

dry gin, sugar, lime 14



Cosmopolitan

vodka, cointreau, sugar, cranberry, lime 14



Paper Plane

bourbon, aperol, amaro nonino, lemon 14

Tropical + Tiki



Junglebird

black strap rum, campari, demerara, pineapple, lime 14



Zombie

rum blend, pineapple, passion fruit, lemon, lime, bitters 14



Pain Killer

dark rum, pineapple, coconut, orange 14



Mojito

rum, sugar, lime, mint 14

Become a **regular**! Join our **loyalty program**! Earn points, **exclusive event access**, and **member-only perks**.



SEASONAL COCKTAILS



Key Lime Pie

aged rum, lime, honey, condensed milk, mint 15



Lion's Mane

cognac, pisco, pineapple, cherry juice, demerara syrup, honey-ginger syrup, bitters 15



Strawberry Fields

bourbon, citrus, strawberry, banana, ginger, honey 16



Blueberry Bliss

vodka, triple sec, lemon juice, blueberry puree 15



Porch Pounder

bourbon, apricot, honey, lemon, basil 15



Pompelmo Sour

campari, grapefruit, lime, sugar, egg white 15

SIGNATURE COCKTAILS

Made in-house from scratch, with love.



Poire Behavior

dry gin, vodka, pear, cucumber, prosecco syrup, ancho reyes chile, mint 14



Pour Star

vodka, vanilla, passion fruit purée, citrus, baby prosecco 23



1942 Oaxaca Old Fashioned

don julio 1942, aztec bitters, cane sugar, flamed orange peel, luxardo cherry 38



Mango Madness

white rum, mango rum, lemon, pineapple, mango puree, tajin rim 14



Peach Paloma

reposado tequila, grapefruit juice, citrus, white peach syrup, grapefruit soda, tajin rim 14



Pretty in Pink

reposado tequila, lime, agave, prickly pear 14

Share a picture of your cocktail, tag us, and receive our daily shot special on us!



Curated Wine List

Good news: You can't really mess this up. Whether light and easy or deep and complex, we've got a wine for that. Pair wisely, or just wing it.

Whites

Willamette Valley, Riesling, 12 | 40

Style: semi-sweet | light-bodied

Flavors: crisp apple, lime

Pairing: Shrimp Alfredo

Whitehaven, Sauvignon Blanc, 13 | 42

Style: dry | light-bodied

Flavors: bright, tropical, citrus

Pairing: Chopped Salad

Maso Canali, Pinot Grigio, 12 | 40

Style: dry | medium-bodied

Flavors: bright citrus, floral

Pairing: Wedge Salad

Franciscan, Chardonnay, 13 | 42

Style: dry | medium-bodied

Flavors: creamy apple, oak

Pairing: Spinach Artichoke Dip

The Calling, Chardonnay, 15 | 52

Style: dry | medium-bodied

Flavors: crisp citrus, herbaceous

Pairing: Bacon Wrapped Shrimp

The Prisoner, Chardonnay, 32 | 92

Style: dry | full-bodied

Flavors: lush fruit, vanilla

Pairing: North Atlantic Salmon

Rosé + Bubbles

Fleurs de Prairie, Rosé, 12 | 40

Style: dry | light-bodied

Flavors: fresh strawberries, herbs

Pairing: Shrimp Tacos

Studio by Miraval, Rosé, 16 | 54

Style: dry | light-bodied

Flavors: citrus, peach, mineral

Pairing: Fresh Oysters

Mionetto, Prosecco Rosé, 12 | 40

Style: semi-sweet | light | bubbles

Flavors: fresh red berries

Pairing: Spinach Artichoke Dip

Sauvage, Blanc de Blancs, 18 | 62

Style: dry | light | bubbles

Flavors: citrus, toasty

Pairing: Pan-Seared Chicken

La Marca, Prosecco, 12 | 40

Style: dry | light | bubbles

Flavors: crisp apple, lemon

Pairing: Calamari

Reds

Rodney Strong, Pinot Noir, 14 | 48

Style: dry | light-bodied

Flavors: silky cherry, spice

Pairing: Brussels Sprouts

Willamette Valley, Pinot Noir, 19 | 64

Style: dry | light-bodied

Flavors: crisp red fruit & earthy

Pairing: Oysters Rockefeller

Rodney Strong, Red Blend, 12 | 40

Style: dry | medium-bodied

Flavors: red fruits, smooth

Pairing: Texas-Sized Nachos

Alamos, Malbec, 12 | 40

Style: dry | medium-bodied

Flavors: juicy black fruits, spice

Pairing: BBQ Chicken Wings

Josh Cellars, Merlot, 12 | 40

Style: dry | medium-bodied

Flavors: fruity, plum, cocoa

Pairing: Cheese Board

Louis Martini, Cab Sauv, 16 | 54

Style: dry | full-bodied

Flavors: dark fruit, tannins, oak

Pairing: Hickory Smoked Ribeye

Robert Mondavi, Cab Sauv, 24 | 76

Style: dry | full-bodied

Flavors: ripe berries, vanilla

Pairing: Beef Sliders

Tribute, Cab Sauv, 16 | 54

Style: dry | full-bodied

Flavors: bold, dark fruit, spice

Pairing: Shrimp Cocktail

The Prisoner, Red Blend, 32 | 92

Style: dry | full-bodied

Flavors: rich fruit, cocoa, spice

Pairing: Filet & Lobster Tail

Triple 7, Red Blend, 30 | 90

Style: dry | full-bodied

Flavors: fruity, chocolatey

Pairing: Filet Mignon Tacos

Pairing Tips

Whites Seafood & Salads

Reds Steak & Savory Dishes

Rosé Tacos & Veggies

Bubbles Fried & Creamy Dishes

Ice Cold Brews

Drafts are organized from "I'm just here to socialize." to "Please make this week disappear."
ABV climbs with need. Don't worry, be hoppy.

Craft on Draft

Michelob Ultra, Light Lager, 4.2% ABV
Guinness, Irish Dry Stout, 4.2% ABV
Modelo, Mexican Lager, 4.4% ABV
Kona Brewing, Big Wave, Golden Ale, 4.4% ABV
Karch, Crawford Bock, Bock, 4.5% ABV
Walking Stick, Raspberry Limeade, Berliner Weisse, 4.5% ABV
Dos Equis, Mexican Lager, 4.5% ABV
Yuengling, American Lager, 4.5% ABV
Karch, Love Street, Kölsch Blonde, 4.9% ABV
Austin Eastciders, Pineapple, Cider, 5.0% ABV
Prairie Ales, Rainbow Sherbet, Sour Ale, 5.2% ABV
8th Wonder, Cougar Paw, Red Ale, 5.2% ABV
Samuel Adams, Oktoberfest, Märzen, 5.2% ABV
Saint Arnold, H-Town Pils, Bohemian Pilsner, 5.2% ABV
Blue Moon, Witbier, 5.4% ABV
Saint Arnold, Tropical Mimosa Cider, 5.6% ABV
Galveston Island, Tiki Wheat, American Wheat, 5.8% ABV
Walking Stick, Belford Pico De Gallo, Berliner Weisse, 6.1% ABV
Karch, Hopadillo, American IPA, 6.6% ABV
Saint Arnold, Art Car, American IPA, 6.6% ABV
Lone Pint, Yellow Rose, American IPA, 6.8% ABV
Saint Arnold, Spring Bock, German Style Bock, 6.9% ABV
Parish, Ghost in the Machine, Double IPA, 8.5% ABV
Saloon Door, Fluffy Nuts, Imperial Cream Ale, 9.6% ABV

Bottled Classics

Bud Light
Coors Light
Miller Light
Michelob Ultra
Shiner Bock
Stella Artois
Heineken
Pacifico
Corona
Modelo
Dos Equis

Non-Alcoholic Brews

Lagunitas Hoppy Refresher
Heineken Heineken Zero
Stella Liberte Non-Alcoholic
Corona Corona Non-Alcoholic
Karch Free & Easy IPA
Guinness Non-Alcoholic Stout
Athletic Brewing Upside Dawn

All of our draft beers are available in 96 oz towers. All of our bottled beers are available in buckets of 5, 10, or 15.