

TASTING ROOM FOOD

APPETIZERS

Fresh Chips + Smoked Salsa | \$7⁵⁰
Freshly fried corn tortillas served with smoked tomatillo and tomato salsa

Crispy Garlic Brussel Sprouts | \$7⁹⁹
Deep fried Brussel sprouts served with soy ginger dressing
+ Pork Belly | \$2⁵⁰

Loaded Fries | \$8⁵⁰
Hand cut fries topped with Giant sauce, garlic aioli, shredded cheese, cilantro, onions and chopped pork belly
+ Extra Pork Belly | \$2⁵⁰

Cold Smoked Wings | \$10²⁵
6 wings brined + smoked with ex-bourbon wood, served dry or tossed in buffalo with your choice of sauce on the side: BBQ, Honey Mustard, Buffalo, Blue Cheese or Ranch

Mini Pork Tacos | \$8⁵⁰
3 pulled pork tacos topped with pickled red onions and Giant Sauce

Slider Duo | \$9²⁵
2 sliders of your choice from our specialty Burger Menu
+ Additional Slider | \$2⁵⁰

LIGHTER FAIR

Caesar Salad | \$7⁹⁹
Classic Caesar salad with crunchy romaine, parmesan, croutons and anchovy dressing
+ Grilled or Fried Chicken | \$2⁵⁰

Fish + Chips | \$12⁵⁰
Golden fried cod with crispy fries and house made tartar sauce

Shrimp Basket | \$9⁵⁰
6 butterflied fried shrimp with crispy fries and house made tartar sauce

Grilled Cheese | \$7⁵⁰
American, Cheddar + Jack Cheese served on Texas toast.
Served with fries OR substitute fries for Salad | + \$1⁵⁰
+ Tomato | \$.50 + Bacon | \$1⁵⁰
+ Pork Belly | \$2⁵⁰

Giant Texas BLT | \$9⁷⁵
Crispy pork belly with garlic aioli, sliced beefsteak tomatoes, crisp romaine lettuce, and S&P served on toasted thick ciabatta bread
Served with fries OR substitute fries for Salad | + \$1⁵⁰

BURGERS

Burger patties are made from meat ground in house (80% Brisket, 20% Short Rib)

All served with Fries OR Substitute Fries for Salad | \$1⁵⁰

Upgrade Fries to Loaded | \$3⁵⁰

Classic Burger | \$11⁵⁰
½ Pound patty on Brioche bun with lettuce, tomato, red onion, pickles, mayo, and mustard
+ Cheddar Cheese or American | \$1⁰⁰
+ Bacon | \$1⁵⁰
+ Pork Belly | \$2⁵⁰

BBQ Bacon Burger | \$15⁵⁰
½ pound of ground beef on Brioche bun with grilled onions, bacon, cheddar cheese, pickles and Giant Texas Bourbon BBQ sauce

High Proof Burger | \$12⁵⁰
½ pound of ground beef with grilled onions, jalapeños, spicy mayo, and cheddar cheese on a Brioche bun

CHICKEN

Fried or Grilled Chicken Strips | \$8²⁵
Marinated chicken breast hand cut, breaded, and fried OR grilled! Served with your choice of dipping sauce: BBQ, ranch, ketchup, mustard, or honey mustard. Served with fries OR substitute fries for Salad | + \$1⁵⁰
+ Extra sauces | \$.50

Korean Chicken Tacos | \$8⁹⁹
Gochujang-marinated chopped chicken thighs served with lettuce slaw, onions, cilantro, spicy mayo and lime wedge

Habanero Chicken Sandwich | \$12⁵⁰
House brined habenero chicken breast sandwich served fried or grilled on a toasted brioche bun with lettuce, pickles, red onion, and Chipotle Creole Mustardais. Comes side of house pickled Jalapenos and Garlic.
Make it Buffalo style | + \$.50
Served with fries OR substitute fries for Salad | + \$1⁵⁰

ADD TO ANYTHING

+ Bacon | \$2⁵⁰ + Pork Belly | \$3⁵⁰

TASTING ROOM DRINKS

FEATURING *New!* SEASONAL ITEMS TO TRY!

COCKTAILS

THE CLASSICS

Old Fashioned | \$12

Giant Texas Bourbon 91 Proof + Raw Sugar Syrup + Bitters + Orange Peel

Manhattan | \$13

Giant Rye Whiskey 100 Proof + Sweet Vermouth

Boulevardier | \$13

Giant Rye Whiskey 100 Proof + Sweet Vermouth + Aperitif

Guava in the Gulf | \$8

Round Rock Vodka + Guava Nectar + Lemon + Cherry

Giant Blood Orange Sour | \$9 **New!**

Giant Rye Whiskey + Blood Orange Syrup + Lemon Juice + Egg White

Blackberry Smash | \$9

Longhorn Corn Whiskey + Blackberry Syrup + Lime + Mint

Bluebonnet Thyme Pom | \$9 **New!**

Bluebonnet Gin + Pomegranate Juice + Orange Juice + Thyme Syrup + Soda

Cappio White Russian | \$9 **New!**

Cappio Cold Brew Coffee* + BJ Hooker's Vodka + Spiced Sugar + Half & Half + Chocolate Bitters + Sugar / Graham Cracker Rim

Giant Mule | \$10

Giant Texas Bourbon 80 Proof + Ginger Beer + Lime + Simple Syrup

Dark + Smokey | \$15

Giant 95 + Lemon + Agave + Cacao Bitters + Presented with Smoke

Suffering Fool | \$11

Bluebonnet Gin + Giant Texas Bourbon 80 Proof + Lime Juice + Dark Maple Syrup + Ginger Beer + Mint

Roughneck Lemonade | \$10

Roughneck Bourbon + Lemon + Pineapple

Nicolas Sage | \$8

Hickory Hill Cask Strength + Honey Sage Syrup + Orange Garnish

Beehive | \$12

Giant Texas Bourbon 80 Proof + BJ Hooker's Vodka + Lemon + Honey + Gum Syrup + Noix de Coco

Bloody Mary | \$8

Round Rock Vodka + Bloody Mary Mix + House Made Pickles

Viet-Cappio Coffee | \$8

Giant Texas Bourbon 80 Proof + Cappio Cold Brew Coffee* + Sweetened Condensed Milk + Dark Maple Syrup

*Cappio Cold Brew Coffee is made in-house

SANS SPIRITS

Shirley Temple | \$2

Cherry + Ginger Ale

Ginger Peach Soda | \$5

Ginger Beer + White Peach Syrup + Cucumber + Lemon + Herbs

Pineapple Cobbler | \$4

Pineapple Juice + Lime + Cherry + Sprite

FLIGHTS

Traditional | \$17

White Dog + Giant Texas Bourbon 80 Proof + Giant Texas Bourbon 91 Proof + Giant Texas Bourbon 95 Proof

The OGs - Original Giants | \$20

Giant Texas Bourbon 80 Proof + Giant Texas Bourbon 91 Proof + Giant Texas Bourbon 95 Proof + Giant Texas Rye

The VIGs - Very Important Giants | \$22

Giant Texas Bourbon 95 Proof + Giant Texas Rye + Giant Texas Brandy

Hickory Hill | \$20

Hickory Hill Kentucky Bourbon 3 yr + Hickory Hill Bourbon Cask Strength + Hickory Hill Rye

Texas | \$12

Round Rock Vodka + BJ Hooker's Vodka + Roughneck Texas Bourbon + Giant Texas Bourbon 91 Proof

In the Clear | \$22

White Dog + Round Rock Vodka + BJ Hooker's Vodka + Bluebonnet Gin

Texas Two Step | \$10

Longhorn Rye Whiskey + Longhorn 100% Corn Whiskey

WINE

Haute Couture French Bubble Blanc | \$26

Haute Couture French Bubble Rosé | \$26

Bethel Heights Estate Pinot Noir, Oregon 375ml | \$18

Buena Vista 'Chateau BV' Cabernet Sauvignon, Napa Valley 375ml | \$20

Buena Vista 'Chateau BV' Chardonnay Carneros, Napa Valley | \$8 / \$20

Linajes Reserva Tempranillo, Spain | \$9 / \$32

Emilio Moro Tempranillo, Spain | \$10 / \$34

BEER

Tejas IPA | \$5

ABV: 6.4%

Tejas Clara | \$5

ABV: 4.78%