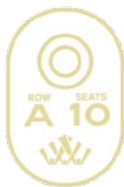


WELCOME



**ARRIVE
20 MINUTES EARLY
& FIND YOUR SEAT**



**PRESS THE BUTTON
ON THE FRONT OF YOUR SEAT
AT ANYTIME FOR SERVICE**



**ENJOY THE SHOW
& PAY YOUR BILL**

PREVIEWS

FRIED PICKLES

Served with spicy ranch sauce. 7.25

BUFFALO CHICKEN SPRING ROLLS

Roasted chicken, buffalo sauce, crumbled blue cheese in a crispy wonton. Served with blue cheese dipping sauce, celery, and carrot sticks. 9.00



QUESADILLA (Chicken or Beef)

Flour tortilla with your choice of meat, cheeses, sour cream, pico de gallo, and salsa. 10.50

MEZZ NACHOS (Chicken or Beef)

Tortilla chips topped with your choice of meat, melted cheeses, pico de gallo, sour cream, and jalapeños. 12.00

ITALIAN STUFFED MUSHROOMS

Fresh mushrooms filled with our special Italian sausage stuffing, topped with Swiss cheese and baked to perfection. 12.00

SIDES

FRENCH FRIES BASKET 6.25

FRESHLY FRIED POTATO CHIPS
Served with spicy ranch sauce. 6.00

Meat is cooked to order. Consuming raw or uncooked meats may increase your risk to foodborne illness.

Prices do not include sales tax

WHITE WINE LIST

HOUSE WINE: CK MONDAVI CHARDONNAY
GLASS 6.85 / BOTTLE 22.35 (CALIFORNIA)

RODNEY STRONG CHARDONNAY

Bright lemon and apple aromas mingle with hints of toasty barrel complexity.

GLASS 10.35 / BOTTLE 38.35
(Sonoma, CALIFORNIA)

CLIFFHANGER PINOT GRIGIO

Rich and complex with floral and fruity notes. Aroma of ripe pear and chamomile, dry flowers, fresh melon, and white peach.

GLASS 8.85 / BOTTLE 32.35
(Trentino, ITALY)

CHARLES KRUG SAUVIGNON BLANC

Naturally crisp acidity. Well balanced with aromas of lime and grapefruit, with flavors of citrus and passion fruit.

GLASS 9.85 / BOTTLE 36.35
(Napa Valley, CALIFORNIA)

SPARKLING WINE

LUCIEN ALBRECHT

GLASS 12.35 / BOTTLE 40.35 (FRANCE)

RED WINE LIST

HOUSE WINE: CK MONDAVI
CABERNET SAUVIGNON • MERLOT
GLASS 6.85 / BOTTLE 22.35 (CALIFORNIA)

WILLIAM HILL CABERNET SAUVIGNON

Rich palate of dark fruit flavors with subtle hints of caramel and cocoa.

GLASS 9.85 / BOTTLE 36.35
(North Coast, CALIFORNIA)

WENTE MERLOT

Straightforward cherry flavors with hints of vanilla and coffee bean filling out the aromas. Direct, ripe berry fruit through the palate, and mild tannins on the finish.

GLASS 9.35 / BOTTLE 34.35 (CALIFORNIA)

CHALK HILL PINOT NOIR

A fruit-forward, approachable, and elegant wine.

The palate is medium bodied with bright acidity and juicy flavors. Finishes with velvety soft tannins and lingering notes of dark chocolate.

GLASS 8.85 / BOTTLE 32.35
(Sonoma Coast, CALIFORNIA)

DRAFT BEER

LEGACY LAGER

GERMAN HELLES LAGER · 4.2% ABV · SAN ANTONIO, TEXAS
PINT 6.35 · TALL 7.35



BUD LIGHT

LIGHT LAGER · 4.2% ABV · ST. LOUIS, MISSOURI
PINT 7.10 · TALL 8.10

DOS EQUIS XX

SPECIAL LAGER · 4.2% ABV · MEXICO
PINT 7.10 · TALL 8.10

KARBACH HOPADILLO

IPA · 6.6% ABV · HOUSTON, TEXAS
PINT 8.85 · TALL 9.85

MICHELOB ULTRA

AMERICAN LAGER · 4.2% ABV · ST. LOUIS, MISSOURI
PINT 7.10 · TALL 8.10

SHINER BOCK

TRADITIONAL BOCK · 4.5% ABV · SHINER, TEXAS
PINT 7.10 · TALL 8.10

SHINER SEASONAL

4.0-6.5% ABV · SHINER, TEXAS
PINT 7.85 · TALL 8.85

WEATHERED SOULS

WEST COAST IPA

AMERICAN IPA · 7.0% ABV · SAN ANTONIO, TEXAS
PINT 8.85 · TALL 9.85

BOTTLE BEER

6.35

ALSTADT KÖLSCH

ANGRY ORCHARD

BUD LIGHT

DOS XX

MICHELOB ULTRA

MILLER LITE

MODELO ESPECIAL

SAM ADAMS SEASONAL

SHINER LIGHT BLONDE

VIVA AMARILLO BLONDE ALE

VOODOO RANGER IPA

YUENGLING

SELTZERS

6.35

TOPO CHICO

Variety of Flavors



BACON POPCORN

Complimentary exclusively
at The MEZZ bar only.

SPECIALTY COCKTAILS

TITO'S BIG CHILL

Tito's Vodka, Blue Curacao, Sweet & Sour, Sprite, Lemon
12.35

CUCUMBER COLLINS

Tito's Vodka, Sparkling Water, Simple Syrup,
Lemon Juice, Cucumber Slices
13.35

STRAWBERRY MOJITO

Tito's Vodka, Sparkling Water, Fresh Lime Juice,
Sugar, Mint Leaves, Strawberries
13.85

ROMANOFF COSMO

Tito's Vodka, Grand Marnier, Lime Juice,
Cranberry Juice, Crème de Cassis
13.35

TEXAS RANCH WATER

Tito's Vodka, Soda Water, Lime Juice, Tajín Rim
12.35

TITO'S CHERRY LIMEADE

Tito's Vodka, Grenadine, Lime Juice, Sprite
12.35

BLOODY MARY

Tito's Vodka, Lime Juice, Bloody Mary Mix, Lime, Olive
12.85

SANTIKOS MULE

Tito's Vodka, Ginger Beer, Lime Juice
12.35

Add a flavored liqueur to your mule.
Raspberry, Peach, or Melon +0.50

FROZEN MARGARITA

16 OZ 10.35 • 24 OZ 12.35

SPECIALTY COCKTAILS

FRENCH 75

Hendricks Gin, Lemon Juice, Simple Syrup,
Lucien Albrecht Sparkling Wine, Lemon

12.85

KIR ROYALE

Crème de Cassis, Lucien Albrecht Sparkling Wine, Raspberry

13.35

APEROL SPRITZ

Lucien Albrecht Sparkling Wine, Aperol, Simple Syrup, Orange

12.85

SANTIKOS PUNCH

Bacardi Rum, Bacardi Limon, Fruit Juice, Sprite, Grenadine

11.35

POSEIDON

Bacardi Rum, Malibu Coconut Rum, Myers's Dark Rum,
Blue Curacao, Pineapple Juice

11.35

HURRICANE

Tropical Twist of Captain Morgan Spiced Rum, Amaretto,
Orange and Pineapple Juices, Myers's Dark Rum

11.35

HIGHBALL

Maker's Mark Bourbon Whiskey, Soda Water, Lemon

12.35

BOURBON RENEWAL

Maker's Mark Bourbon Whiskey, Lemon Juice,
Crème de Cassis, Simple Syrup, Angostura Bitters

13.85

OLD FASHIONED

Knob Creek Bourbon Whiskey, Simple Syrup,
Angostura Bitters, Orange Zest

13.85

FEATURE PRESENTATION

MEZZ BURGER

1/2 pound of brisket-chuck patty, "Haystack" fried onions, cheddar cheese, pepper ranch sauce, and french fries. 14.00



SHRIMP SKEWERS

Six succulent shrimp on skewers grilled with a garlic seasoned oil with butter and served with garlic bread. 13.00

CHIMICHANGA

(Spicy Chicken or Spicy Beef)

Flour tortilla filled with refried beans and your choice of spicy meat, cheese, fried, and served with a cup of queso, pico de gallo, and sour cream. 12.50

GREEK FLATBREAD

Grilled chicken, mozzarella and feta cheese, tomatoes, olives, onion, artichokes. Drizzled with tzatziki sauce. 12.00



SPICY CHICKEN FLATBREAD

Flatbread topped with spicy chicken, mozzarella cheese, sliced jalapeño, blue cheese crumbles, and drizzled with buffalo sauce. 12.00

PEPPERONI FLATBREAD

Topped with pizza sauce, mozzarella cheese, and pepperoni. 10.00

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THEATER FAVORITES

All Served with French Fries

PHILLY CHEESESTEAK

Thinly sliced ribeye beef, sautéed mushrooms, onions, bell peppers, Swiss cheese, and Italian roll. 14.00



CHICKEN BACON CLUB

Grilled chicken, Swiss cheese, bacon, lettuce, tomatoes, and pickles. 13.00

GREEK GYRO

Mix of lean beef and thinly sliced lamb, red onions, and fresh tomato. Served inside a warm tzatziki coated pita bread. 13.00

VEGGIE BURGER

Blended vegetable patty, guacamole, lettuce, red onion, fried green tomato, and pickles. 14.00



SWEET ENDINGS

CHOCOLATE FUDGE BROWNIE

Topped with whipped cream and red raspberries. 6.00

NEW YORK CHEESECAKE

Topped with strawberry glaze. 6.00

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