



THE TOYALE BURGER

DINNER

HOUSE COCKTAILS

APPLE PIE OLD FASHIONED
OLD FORESTER, CITRUS, BITTERS

HIBISCUS MULE
ABSOLUT, CITRUS, GINGER

ALL 11 EACH

MARGARITA
TEQUILA, CITRUS, COINTREAU
BRAMBLE
GIN, BLACKBERRY LIQUOR
CITRUS, SUGAR

STARTERS

BUFFALO CHICKEN EGG ROLLS
RANCH DIPPING SAUCE 11

BW'S CHICKEN & SAUSAGE GUMBO
ALWAYS HOMEMADE BOWL 7 CUP 5

HUMMUS AND PITAS
HERB OIL, CHERRY TOMATO 7

SPINACH AND ARTICHOKE DIP
PARMESAN, TORTILLA CHIPS 11

SPICY BLEU CHEESE POTATO CHIPS
SRIRACHA, GREEN ONION 9

SMOKED GOUDA FONDUE
CHERRY TOMATOES, BASIL, CRISPY BAGUETTE 10

COOKIE'S SHRIMP+PORK BELLY DUMPLINGS
HONEY SOY, SESAME 11

FLATBREADS

BRAISED PORK
CARMELIZED ONION, BBQ, SHARP CHEDDAR, BUTTERMILK RANCH 10

VEGETARIAN
CREAMY SPINACH AND ARTICHOKE, MUSHROOM, BLISTERED TOMATO, FRESH PARMESAN CHEESE 10

MARGHERITA
SAN MARZANO TOMATO, BASIL, FRESH MOZZARELLA CHEESE 10

PEPPERONI+JALAPEÑO
FRESH MOZZARELLA CHEESE 12

MAINS

AFTER 5

SHRIMP LINGUINI
SAN MARZANO TOMATO, CRISPY BACON, LEMON BUTTER, ZUCCHINI 17

BEEMAN RANCH AKAUSHI CHICKEN FRIED STEAK
MASHED POTATOES, JALAPEÑO CREAM GRAVY, JALAPEÑO JAM 18

HONEY SOY GLAZED SALMON
SHRIMP + PORK BELLY DUMPLINGS, ASPARAGUS 19

HOUSE MEATLOAF
AKAUSHI BEEF AND PORK GRIND, GREEN CHILE MAC + CHEESE, HOUSE BBQ 17

AKAUSHI FLAT IRON STEAK FRITES
SALT AND PEPPER FRENCH FRIES WITH HOUSE STEAK SAUCE 24

SHRIMP AND HOMESTEAD GRISTMILL SHARP CHEDDAR GRITS
CARMELIZED PORK BELLY, BELL PEPPER, HONEY SRIRACHA 18

BUTTERMILK PANFRIED CHICKEN BREAST
CREAM GRAVY, MASHED POTATOES 16

BABY BELLA ENCHILADAS
CARMELIZED ONION, JALAPEÑO CREAM, SRIRACHA, PICO DE GALLO
SERVED WITH BLACK BEANS AND DRESSED GREENS 14

BREAKFAST FOR DINNER

AKAUSHI FLAT IRON STEAK AND EGGS
8 OUNCES WITH BRUNCH POTATOES AND TOAST OR BUTTERMILK BISCUIT 24

FRIED CHICKEN AND WAFFLES
JALAPEÑO BACON CHEDDAR WAFFLES, CRISPY CHICKEN
CREAM GRAVY, HOT SAUCE, MAPLE SYRUP 19

CROQUE MADAME
GRILLED RUSTIC BREAD WITH HAM, SWISS, JALAPEÑO CREAM GRAVY
SUNNY SIDE UP EGG 17

THE FINE PRINT – THERE IS A RISK ASSOCIATED WITH RAW SHELLFISH & UNDERCOOKED PROTEINS. OUR KITCHEN USES NUTS, DAIRY, EGGS AND GLUTEN PRODUCTS. PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE. NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.



CHICKEN & WAFFLES

DINNER

SALADS

ROTISSERIE CHICKEN & GRILLED AVOCADO CHERRY TOMATO, COTIJA VINAIGRETTE 14

PEAR AND GORGONZOLA
FIELD GREENS, CHERRY TOMATO, PEAR, CANDIED PECANS, BALSAMIC VINAIGRETTE 12

GREEK CHICKEN
FIELD GREENS, CUCUMBER, TOMATO, ARTICHOKE HEARTS, KALAMATA OLIVES
RED ONION, FETA, TOASTED PITA, CREAMY CUCUMBER DRESSING 14

TRADITIONAL CAESAR
ROMAINE, CROUTONS, CHERRY TOMATO, SHAVED PARMESAN 12 ADD GRILLED CHICKEN 4

CHINESE CHOP
NAPA CABBAGE, ROMAINE, ALMONDS, GRILLED CHICKEN
MANDARIN ORANGES, CRISPY WONTON, THAI PEANUT DRESSING 13

HONEY GLAZED SALMON
FIELD GREENS, CHERRY TOMATO, ASPARAGUS, ONION
MANDARIN ORANGES, LEMON SHALLOT VINAIGRETTE 17

SAN FRANCISCO COBB
FIELD GREENS, BACON, GRILLED CHICKEN, HARD BOILED EGG
TOMATO, AVOCADO, BLEU CHEESE DRESSING 14.5

ALBUQUERQUE TURKEY
FIELD GREENS, SMOKED TURKEY, CORN SALSA
CHERRY TOMATO, JACK CHEESE, CRISPY TORTILLAS, CHILE CUMIN VINAIGRETTE 14.5

SOUTHERN FRIED CHICKEN
FIELD GREENS, CRISPY CHICKEN, RED ONION, CHEDDAR
BACON, CHERRY TOMATO, SLICED ALMONDS, HONEY MUSTARD DRESSING 14

SANDWICHES

CHOICE OF SIDE, SUB GF BUN +1

BW CUBANO
BRAISED PORK, HAM, SWISS, GRAINY MUSTARD, MAYO, PICKLES
HOT SAUCE ON PRESSED CIABATTA 14

RASPBERRY CHIPOTLE CHICKEN
BACON, JACK CHEESE, MAYO ON CIABATTA BUN 13.5

CALIFORNIA TORTILLA ROLLUP
GRILLED CHICKEN, BACON, AVOCADO, RANCH, JACK, LETTUCE, TOMATO 13

UPTOWN TUNA MELT
ALBACORE TUNA SALAD, TOMATO, JACK AND CHEDDAR ON NINE GRAIN 14

GRILLED VEGETABLE MELT
PORTABELLA MUSHROOM, SWEET RED PEPPER, ZUCCHINI
RED ONION, PESTO, MAYO, MOZZARELLA ON GRILLED CIABATTA 12

BURGERS

MADE WITH KOBE BEEF
WITH CHOICE OF SIDE SUB GF BUN ADD 1
ADD SUNNY SIDE UP EGG, REGULAR OR JALAPEÑO BACON
CARAMELIZED ONION OR SAUTEED MUSHROOMS 1 EACH

GREEN CHILE JALAPEÑO BACON BURGER*
PEPPER JACK CHEESE, LETTUCE, TOMATO, MAYO 14

THE ROYALE*
CARAMELIZED ONION, SMOKED GOUDA, SPECIAL SAUCE, LETTUCE, TOMATO 14

KOBE BEEF PATTY MELT*
CARAMELIZED ONION, SWISS, SRIRACHA MAYO, AND PORTABELLA MUSHROOMS
ON GRILLED SOURDOUGH 14

SIDES

ALL 5 EACH

GARDEN SALAD . CAESAR SALAD . TUNA SALAD . ROASTED ASPARAGUS
SALT AND PEPPER FRENCH FRIES . SWEET POTATO FRIES
GRISTMILL STONE GROUND SHARP CHEDDAR GRITS
CUP OF GUMBO

THERE IS ALWAYS ROOM FOR DESSERT!

BAKERY HAPPY HOUR

M - F 3-5P
1/2 PRICED SELECT GOODS

1/2 PRICE WINE WEDNESDAY

GLASSES + BOTTLES
ALL DAY EVERY WEDNESDAY

1/2 PRICE CHICKEN & WAFFLES

DFW'S BEST!
ALL DAY EVERY THURSDAY

WE CATER!
CORPORATE & CASUAL
YOUR PLACE OR OURS!
CALL US TODAY
214-754-0099



WINE

WEDNESDAY

1/2 OFF

BOTTLES

& GLASSES

ALL DAY

YEAH. YOU READ THAT RIGHT

WINE

SPARKLING

PAUL CHEVALIER BRUT, FRANCE
 STELLINA DI NOTE PROSECCO, ITALY
 JP CHENET BRUT ROSÉ, FRANCE
 PERRIER-JOUET GRAND BRUT, CHAMPAGNE

WHITE

FAMILLE PERRIN LE GRAND PRÉBOIS, FRANCE 11/41
 CHLOE PINOT GRIGIO VALDADIGE DOC, ITALY 9/33
 SANTA CRISTINA ORVIETO CASASOLE 13/48
 IMAGERY SAUVIGNON BLANC, CALIFORNIA 9/33
 MOHUA SAUVIGNON BLANC, NEW ZEALAND 9/33
 BERNIER CHARDONNAY, FRANCE 10/37
 COPPOLA CHARDONNAY
 CHARDONNAY, CALIFORNIA
 GRADIS CIUTA 13/48
 CHARDONNAY, COLLIO

RED

COTE MAS ROUGE 9/33
 TABLAS CREEK RED BLEND, CALIFORNIA 17/56
 ELOUAN PINOT NOIR, OREGON 12/45
 ALMA NEGRA "M" BLEND, CHILE 14/52
 TINTONEGRO MALBEC, UCO VALLEY 10/37
 PERRIN COTES DU RHONE
 VILLAGES, FRANCE 10/37
 DRUMHELLER CELLARS MERLOT
 COLUMBIA VALLEY 10/37
 HELDERBERG CABERNET SAUVIGNON
 SONOMA COUNTY 10/37
 ANGULO INNOCENTI CABERNET SAUVIGNON
 UCO VALLEY 12/45
 ORIN SWIFT SALDO ZINFANDEL, CALIFORNIA 57
 SIMI "LANDSLIDE VINEYARD"
 CABERNET SAUVIGNON 70
 ALEXANDER VALLEY
 DOMINUS ESTATE NAPANOOK, NAPA VALLEY 81

ROSÉ

ROSEHAVEN, CALIFORNIA 9/33
 TABLAS CREEK ROSÉ, CALIFORNIA 14/52
 MIRAVAL ROSÉ, PROVENCE 12/48

Join Us Every Wednesday 1/2 Priced Wine

BEER

ABITA AMBER	5.5	DOG FISH HEAD 60MIN IPA	6.5	MILLER LITE	4
ABITA PURPLE HAZE	5.5	DOS EQUIS LAGER	5.5	MODELO ESPECIAL	5.5
ACE PEAR CIDER	6	FIREMAN'S 4	5.5	PBR	3.5
(T) ALSTADT AMBER	6.5	FOUR CORNERS LOCAL BUZZ	6.5	PBR EASY	3.5
(T) ALTSTADT (SEASONAL)	6.5	FRANZISKANER HEFE-WEISSE	6	RAHR TEXAS RED	5.5
(T) AUSTIN EAST BLOOD ORANGE	6.5	GUINNESS PUB DRAUGHT	7	(T) REVOLVER BLOOD AND HONEY	8
BLUE MOON	6	HEINEKEN	5.5	ROLLING ROCK	4
BUD LIGHT	4	HEINEKEN NA	5.5	SHINER BOCK	5.5
BUDWEISER	4	HOEGAARDEN	6	STELLA ARTOIS	6.5
COMMUNITY MOSAIC IPA	7	(T) HOPADILLO IPA	7	STIEGL RADLER	5.5
COORS LIGHT	4	LAGUNITAS IPA	6.5	STRONGBOW	5.5
COORS ORIGINAL	4	LAKWOOD BREWING TEMPTRESS	9	TRULY HARD SELTZER	7
CORONA EXTRA/PACIFICO	5.5	LONE STAR	4.5	(T) TUPPS EVIL DANKSTER IPA	7.5
DEEP ELLUM BLONDE	6	LOVE STREET KOLSCH	6.5		
DEEP ELLUM IPA	6.5	MICHELOB ULTRA	4	(T) ON TAP	
		MICHELOB ULTRA GOLD	6		

EAT DESSERT FIRST!



KIDS MENU

BREAKFAST UNTIL 4PM	FRIED CHICKEN TENDERS AND A HALF WAFFLE	7.5
	SCRAMBLED EGGS, BACON WITH TOAST OR DOLLAR CAKES SUB CHEESY EGGS 6.5	5.5
	DOLLAR CAKES WITH BANANAS OR STRAWBERRIES	5
	FRENCH TOAST	4
	EGG AND CHEESE BREAKFAST TACO WITH FRUIT	5.5
	HALF WAFFLE WITH STRAWBERRIES AND CREAM	6
	2 SAUSAGES OR BACON	3.5
	GIANT CINNAMON ROLL	4
LUNCH 11AM-4PM	FRIED CHICKEN TENDERS WITH FRIES OR FRUIT	6.5
	2 MINI SLIDERS WITH FRIES HAM, TURKEY OR CRISPY CHICKEN	6
	2 MINI CHEESEBURGER SLIDERS WITH FRIES	7
	PB+J SANDWICH WITH FRIES OR FRUIT	6
	QUINN'S PASTA AND CHEESE	6
	GRILLED CHEESE WITH FRIES OR FRUIT	5
DINNER 4PM UNTIL CLOSE	FLAT BREAD PIZZA AFTER 4PM PEPPERONI OR TRIPLE CHEESE	6.5
	BUTTERMILK PAN FRIED CHICKEN BREAST WITH MASHED POTATOES AND GRAVY	8
	FRIED CHICKEN TENDERS WITH FRIES OR FRUIT	6.5
	QUINN'S PASTA AND CHEESE	6
	2 MINI SLIDERS WITH FRIES HAM, TURKEY OR CRISPY CHICKEN	6
	2 MINI CHEESEBURGER SLIDERS WITH FRIES	7
	PB+J SANDWICH WITH FRIES OR FRUIT	6
	GRILLED CHEESE WITH CHOICE OF SIDE	5
	FRIED CHICKEN TENDERS AND A HALF WAFFLE	7.5
SIDES + DRINKS	4 EACH	3 EACH
	MASHED POTATOES AND GRAVY - AFTER 4 -	MILK
	FRESH FRUIT	SODAS
	FRENCH FRIES	JUICE
		LEMONADE

*SUBSTITUTE A GLUTEN-FREE BUN FOR ANY SANDWICH OR TOAST FOR \$1

THERE IS A RISK ASSOCIATED WITH RAW SHELLFISH AND UNDERCOOKED PROTEIN. OUR KITCHEN/
BAR USES NUTS, DAIRY, EGGS AND GLUTEN. PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL
FOOD ALLERGIES