



**PATIO & GRILL
FLORESVILLE
830-393-2811**

As the son of a Maine potato farmer and local story teller, Lew Hayden developed a strong work ethic and an innate understanding of people at an early age. Lew carried these qualities, along with an insatiable desire to learn how things worked, into every one of his business ventures. Whether he was fine tuning the machinery at the SAS shoe factory in San Antonio or going over kitchen designs in his restaurants in Galveston, Lew always stuck with his basic philosophy, "It is not profit but the passion for what you do that will determine your success".

Lew knew that the most important asset of any business were its employees. Once asked what he invested in, he simply replied, "Good people with good ideas".

Lew also valued and appreciated the customer. He poured a tremendous amount of energy into making sure customers enjoyed their experience at his businesses, and could not wait to tell their friends. Lew firmly believed if you created a quality product, at a fair price with outstanding customer service, people would not only support you, they would go out of their way to seek you out!

Take a step back in time when a man's word was his bond, and a handshake deal was a binding contract. Come on in, sit down and relax at Lew's Patio & Grill where you know you are always a VIP and your complete dining satisfaction is our primary goal.



**PRO SHOP
830-216-2800**

TO GO ORDERS WELCOMED

TEA, BEER, WINE, MARGARITAS,
AND COCKTAILS AVAILABLE

**GOLFERS-CALL US FROM THE 8TH HOLE
830-393-2811**

APPETIZERS

**Fried Pickles & Jalapenos or
Fried Mushrooms**
Hand-battered, fried and
served with ranch - 10.50

Chips and Queso
Blanco queso and house chips - 9.50

Mozzarella Sticks
Golden fried served with marinara – 10

Bone-in Chicken Wings
Fried wings, tossed in your favorite flavors
Saucy Wings
Buffalo -Spicy- Nashville Hot -Sweet Chile
Dry Rubs

Lemon Pepper
Dos Pendejos Seasonings;
Oro del Mar, Mariachi,
Mas Sexy or Mooey Texas
(5) for 12.00 (10) for 20.00 (50) for 85.00
Ask about our wing sauce of the month

Shrimp Kisses
Famous fried bacon wrapped shrimp
stuffed with pepper jack served with
potato skins, cocktail sauce
and ranch dressing – 15

Boudin Balls
Rice dressing w/ bacon and
cheddar – 10

Fried Dumplings
Served with sweet chili sauce-11

Giant Pretzel
Served cheese sauce, mustard and
pickles-10

PIZZA

Cheese Pizza-13
Margherita-13
Pepperoni 13
Three Meat 15
pepperoni, salami & bacon

PIZZA TUESDAY
SPECIALTY PIZZAS & PITCHERS OF
BEER SPECIALS

WEDNESDAY SPECIALS
CRAWFISH ETOUFFEE-19
SELECT BOTTLES OF WINE 1/2 OFF
**THURSDAY
BIRDS & BREWS**
BONELESS AND BONE IN WINGS
PITCHERS OF BEER SPECIALS

SANDWICHES

MAKE YOUR BURGER A
DOUBLE \$5 ADD A FRIED EGG 2

Lew's Burger
topped with bacon, american
cheese, lettuce, tomato, onions &
pickles, house sauce, fries— 14

CW Burger
topped with american cheese, fried
jalapenos & onion strings, lettuce,
tomatoes, pickles mayo, fries – 16

Steak Sandwich
8 oz tenderized ribeye grilled or
fried, lettuce, tomatoes, onions,
pickles, house sauce, fries— 17

Grilled Chicken Sandwich
Bacon, pepper jack, lettuce,
pickles mayo, fries-15.00
Spicy -1.00 Add avocado 2.50

Hot Honey Chicken Sandwich
Fried chicken breast, hot honey,
pickles, slaw, served with fries -15

Fried Fish POBOY
Toasted hoagie bun , lettuce,
tomato, house sauce
served with fries \$16

SALADS

GREEK, BALSAMIC, RANCH,
JALAPENO RANCH & CAJUN
ADD FILET -19 RIBEYE -19
SALMON -14 SHRIMP -7
GRILLED CHICKEN -7 CHICKEN SALAD -6

Lew's Patio Salad
Mixed greens, tomatoes,
cucumbers, cranberries,
fried goat cheese and
onion strings served with
balsamic vinaigrette – 13

Chicken Salad Salad
Jan's chicken salad on mixed
greens, tomatoes, cucumbers,
and cranberries with Greek
dressing– 13

Garden Salad
Mixed greens, tomatoes,
cucumbers, cheddar
cheese, red onions, croutons
choice of dressing – 9

HOUSE SPECIALS

ADDITIONAL CHARGE MAY BE ADDED
TO SUBSTITUTIONS AND ADD ON'S

Grilled Chicken Breast

Flame grilled chicken breast with sauteed seasonal vegetables & rice pilaf topped with lemon butter - 18

Chicken Sarah

Grilled chicken breast topped with goat cheese, sundried tomatoes , fresh basil, lemon butter and side of fettuccine alfredo - 18

Chicken Fried Chicken

Topped with our famous jalapeno bacon gravy, mashed potatoes and green beans—18

Chicken Fried Ribeye

Topped with our famous jalapeno bacon gravy, mashed potatoes and green beans – 21

Fettuccine Alfredo

Fettuccine tossed in homemade alfredo topped with choice of veggie-14 chicken- 19 shrimp -23

Creamy Cajun Crawfish Pasta

Crawfish tails tossed in chipotle cream sauce , green onions over fettuccine 18

STEAKS & SEAFOOD

8 oz Beef Tenderloin Filet

Served with mashed potatoes and grilled vegetables -31

12oz Ribeye

Served with mashed potatoes and grilled vegetables- 28

Black Iron Salmon

Served with sauteed seasonal vegetables and rice pilaf topped with lemon butter -- 22.

ASK YOUR SERVER ABOUT
OUR WINE & BEER
RECOMMENDED PAIRINGS
AND FEATURED COCKTAILS

Blackened Mahi

Served with lemon butter, rice and grilled asparagus- 26

Gulf Shrimp Dinner

GRILLED- served with lemon butter rice & sauteed vegetables- **FRIED-**Served w/ fries and hush puppies-22

Fried Southern Catfish

Served with fries & hush puppies -20

SIDES & ADD ON'S

- 4 Shrimp Grilled or Fried — 7
- Asparagus — 5
- Onion Strings — 5
- Hush Puppies — 5
- Cole Slaw—4
- Grilled Vegetables —4
- Rice Pilaf— 4
- Green Beans - 4
- French Fries — 4
- Mashed Potatoes — 4
- Side Salad—4
- Garlic Bread - 1.50

DESSERTS

- Vanilla ice cream — 4.
 - House Bread Pudding —10
 - Chocolate Explosion — 11
 - Cheesecake—11
- ASK ABOUT OUR FEATURED
DESSERT

N/A BEVERAGES

- Fresh Brewed Tea**
- Sweet or Unsweet —3
- Sodas**
- Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Lemonade—3
- Bottled Beverages**
- Big Red,
- Root beer, Topo Chico — 4
- Coffee**
- Regular or Decaf — 3

*MENU PRICING IS SUBJECT TO CHANGE
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE
*ADDITIONAL MAY BE ADDED TO ALL
SUBSTITUTIONS AND ADD ON'S

SIGNATURE COCKTAILS

TOP SHELF LONG ISLAND ICE TEA

Absolute Vodka, Tanqueray Gin, Bacardi Rum, Triple Sec, Sweet & Sour and a Splash of Coke 14

SPICY TEXAS COSMO

Cucumbers and Jalapeno give this Cosmo a cool kick! 10

TEXAS SWEET TEA

Deep Eddy Sweet Tea Vodka, Disaranno and Sweet & Sour 9

MOSCOW MULE

A refreshing mix of Ginger Beer, Vodka, fresh mint and a splash of Lime 10

SOUTH TEXAS MIMOSA

Blanco Tequila, Pomegranate and a Squeeze of Lime Topped with Champagne 9

TEXAS RASBERRY TEA

Deep Eddy Sweet Tea Vodka, Chambord and Sweet & Sour 9

FLAVORED MOJITO

Mango, Coconut or Pinapple. Finished off with Fresh Mint and Lime juice 9

MEXICAN MARTINI

1800 Tequila, Orange Liqueur, Lime Juice and Olives. Traditional or Sweet 10 Make it Spicy (Add \$1)

RUBY RED

Grapefruit Vodka, Club Soda and a hint of Lime 9

STRAWBERRY SANGRIA

A light fruity blend of sweet wine and fruit juices 5

SOUTH TEXAS BLOODY MARY

Cucumber Vodka and Lew's Bloody Mary Mix 10

RED WINE

TUTTO MIO ROSSO - ITALY 8/26

JULIA JAMES PINOT NOIR CALIFORNIA 8/24

Ripe flavors, cherry, vanilla, red berries, strawberry and vanilla

LA CREMA PINOT NOIR
MONTEREY COUNTY, CA 32

Aromas of red plum, tea leaves and coffee bean, with flavors of cherry and orange

BONTERRA MERLOT - CALIFORNIA 9/32

Rich flavors and aromas of blackberry, plum, cherry and mocha

SILK & SPICE (BLEND) PORTUGAL 8/24

Ripe, cooked black fruits, Sweet notes of vanilla and mocha

VALENTIN BIANCHI MALBEC
MENDOZA, ARGENTINA 7/28

Boasts a nose full of plum jam and figs, combined with vanilla, toasted and spicy, due to the wine's aging in oak barrels. The unctuous flavors mimic the aromas, with round, soft and sweet tannins that leads to a fruity lingering finish

BONANZA WINERY CABERBET
SAUIGNON, CA 10/33

Produced by Chuck Wagner, owner and wine maker of Caymus Vinyards. Bonanza features flavors of dark berries, vanilla, and toasty bread with silky tannins.

NAPA CELLARS CABERNET SAUVIGNON
NAPA VALLEY, CA 46

Elegant aromas of ripe blackberry, black cherry and cassis with blueberry notes. Ripe dark fruit, chocolate on the palate

SIGNATURE MARGARITAS

WITH ALL MARGARITAS YOU HAVE THE CHOICE OF FROZEN OR ON THE ROCKS SALT OR NO SALT

TEXAS MARGARITA

Gold Tequila, Triple Sec and Lew's Margarita Mix 7.50 Grande 2

TOP SHELF MARGARITA

Hornitos, Grand Marnier, Presidente Brandy and Lew's Margarita Mix on the Rocks only 12 Grande 4

FLAVORED MARGARITA

Served Frozen or on the Rocks with your choice of Mango, Strawberry or Prickly Pear 8.50 Grande 2

1800 MARGARITA

1800 Tequila, Triple Sec and Lew's Margarita Mix on the Rocks only 11

PERFECT PATRON MARGARITA

Patron Silver Tequila, Patron Citronge Orange Liqueur and Lew's Margarita Mix on the Rocks only 11

BEER RITA

Lew's Frozen House Margarita with your choice of Bottle Beer Upside Down Inside the Glass 11.50

SPARKLING WINE & MORE

LUNETTA PROSECCO BRUT
(187 ML BOTTLE) PROSECCO ITALY 6

Fresh and intense notes of apples, peaches, crisp fruit flavors, delicate and clean finish

PAUL CHEVALIER, FRANCE 28

Elegant soft style with a fine bead and flavors of lemon sherbet, luscious cream, subtle

AVISSI SPARKLING ROSE ITALY 20

WHITE WINE

LA VILLA PINOT GRIGIO, ITALY 7/21
Whispers of tropical fruit with crisp citrus notes

CROWDED HOUSE SAUV BLANC
MARLBOROUGH, NEW ZEALAND 8/30
Sticklingly vibrant with aromatics of lime zest, kiwifruit, orange blossom, and subtle notes of rockmelon

GIOIOSO MOSCATO VENETO, ITALY 7/21
Delightfully showcases the sweet flavors and aromas of fresh summer fruit

DR. LOOSEN REISLING
MOSEL VALLEY GERMANY 8/26

Ripe aromas of granny apple, white peach, pear and lemon zest

BENZIGER CHARDONNAY
SONOMA COUNTY 8/26

Lemon, apple, pear and apricot with creamy hints of butter

FEATURED WINES OF THE MONTH
ASK YOUR SERVER

PIZZA TUESDAY

MARGHARITA PIZZA

Tomato Sauce, Mozzarella, Fresh Tomatoes and Basil 13

PEPPERONI PIZZA

Tomato Sauce, Mozzarella, Pepperoni 13 Extra Pepperoni 3

3 MEAT PIZZA

Tomato Sauce, Mozzarella, Pepperoni, Sausage, Bacon 15

CHICKEN BACON RANCH PIZZA

Mozzarella, Diced Chicken, Bacon, Ranch Drizzle 15

HAWAIIAN PIZZA

Tomato Sauce, Mozzarella, Ham, Fresh Pineapple 15

CHICKEN ALFREDO

Alfredo, Mozzarella, Chicken, Spinach 15

BBQ CHICKEN PIZZA

Bbq Sauce, Mozzarella, Chicken, Red Onion 15

BAYOU PIZZA

Spicy Cream Sauce, Mozzarella, Cajun Crawfish, Andouille Sausage 17

SUPREME PIZZA

Tomato Sauce, Mozzarella, Pepperoni, Bacon, Salami, Red Bell Peppers, Red Onions, Black Olives, Mushrooms 18

CHEESE PIZZA

Tomato Sauce, Mozzarella 10

TRY YOUR LUCK PIZZA

Feeling Lucky? See what the kitchen creates for you-Chef Zach 14
*no returns

EXTRAS

Jalapenos \$1
Side Ranch \$1
Extra Pepperoni \$3

DOMESTIC PITCHERS OF BEER \$10





WINE, DINE AND BE MINE
VALENTINE'S DAY
SPECIAL MENU

\$100 PER COUPLE

2 complimentary glasses of champagne

FIRST COURSE

choose one

SHRIMP KISSES OR STUFFED MUSHROOMS

shrimp and pepper jack cheese wrapped in bacon or
mushroom stuffed with cream cheese and parmesan stuffing

SECOND COURSE

SWEETHEART SALAD

with red onion, candied almonds, cranberries
and balsamic vinaigrette

MAIN COURSE

choose two

CHICKEN OR FISH PICATTA

angel hair pasta tossed in our white wine lemon butter
sauce, capers and fresh basil; topped with tomatoes and
fresh parmesan

BOURBON SALMON

blackened salmon topped with a bourbon glaze, served
with asparagus and roasted potatoes

10 OZ SIRLOIN & COCONUT SHRIMP

grilled with Lew's seasonings served with
(3) coconut shrimp and roasted potatoes

DESSERT

choose one to share

RED VELVET CHEESECAKE OR TIRAMISU BERRY MOSCATO