



Mickey Mantle's

# BAR MENU

Served every day starting at 3pm

## SHARED PLATES

### NEW YORK STYLE WINGS \$18

12 New York Style Wings.

Served with Celery, Carrots & Choice of Our Signature Bleu Cheese Dressing or Mickey's Ranch

### ARTURO'S CHIPS & SALSA \$11

Arturo's Secret Recipe! Served Warm with Homemade Tortilla Chips

### DIP DUO \$13

Fresh Guacamole and Juan's White Cheddar Queso. Served with Tortilla Chips  
*Make It a Trio! Add Arturo's Salsa - \$2*

### FRIED SHRIMP \$16

8 Fried Gulf Shrimp Served with Peppar Vodka Cocktail Sauce, Tartar Sauce and Lemon

### BUFFALO SHRIMP \$16

Our Fried Shrimp Tossed in Our Signature Buffalo Sauce.  
Served with Your choice of Bleu Cheese or Ranch Dressing

### FRIED CHEESE CURDS \$14

A Heaping Pile of Spicy Cheese Curds Served with Mickey's Ranch Dressing.

## Sandwiches

### CLUB SANDWICH \$15

Double Layered with Black Forest Ham, Turkey, Bacon, Swiss, Smoked Cheddar, Lettuce, Onion, Tomato, Avocado, and Chipotle Mayo.  
Served with House-Cut Fries.

### FRENCH DIP \$21

Shaved All Natural Rib Eye & Swiss Cheese on a Hoagie Bun, and Accompanied with Thick Au Jus. New York Style with Peppers, Onions, and Mushrooms by Request. Served with House Cut Fries.

### SOONER BURGER \$18

Double Burger with Shredded Cheese, Bacon, and Mickey's Ranch.  
Served with House Cut Fries.

### LONGHORN BURGER \$18

Single Patty Cheeseburger with Mustard. Topped with Chili, Shredded Cheese, Sliced Jalapeños, and Chopped Onion.  
Served with House Cut Fries.

### COWBOY BURGER \$18

Single Patty Cheeseburger Topped with Grilled Black Forest Ham, BBQ Sauce, Fried Onions, and Fried Pickles.  
Served with House-Cut Fries.

### "YOUR WAY" DOUBLE BURGER \$18

All-Natural, Wagyu Steak Blend on a Brioche Bun Done Your Way!  
Served with House-Cut Fries.  
(Additional Charges May Apply)

## GRILL FAVORITES

### CHICKEN QUESADILLA \$18

6 oz. Marinated Grilled Chicken with Sautéed Onions, Jalapeños and Monterey Cheeses.  
Served with Guacamole, Pico de Gallo, & Salsa

### STEAK SKILLET \$22

6 oz. Beef Tenderloin Tips. Grilled and Served in a Cast Iron Skillet with Peppers, Onions and Mushrooms.  
Served with Texas Toast and Hickory Aioli.

### BREAKFAST CUT RIB EYE \$22

All Natural "Breakfast Cut" Rib Eye with Au Jus, Mushrooms, Onions, and Texas Toast.  
Served with House Cut Fries.

### CHICKEN FRIED RIB EYE \$22

Rib Eye Steak Battered and Deep Fried. Topped with Caramelized Onion and Bacon Gravy.  
Served with Susie's Famous Mashed Potatoes.

# CHEF FEATURES

CHEF FEATURES CHANGE FREQUENTLY.  
PLEASE CALL THE RESTAURANT TO FIND OUT  
WHAT IS CURRENTLY OFFERED.

## FEATURED COCKTAILS

### APPLE MANHATTAN \$8

JIM BEAM APPLE, BITTERS, SWEET VERMOUTH & LUXARDO CHERRY JUICE

### CUCUMBER COOLER \$8

CUCUMBER VODKA, SIMPLE SYRUP, SWEET LIME JUICE  
SERVED WITH A SLICED CUCUMBER

### HOLIDAY MARGARITA \$15

JOSE CUERVO GOLD, APPLE CIDER, PEACH PUREE,  
LIME JUICE



## FEATURED WINE DOMINUS NAPANOOK

ORIGINALLY \$200      FEATURE PRICE \$150

Vibrant and complex, filled with notes of plum, black cherry and earthy tobacco. Pure and precise on the palate, aromas of chocolate and lightly toasted almond complement firm tannins throughout the long finish.