

BRUNCH

SIDES

EGG \$1 | BACON \$4 | CHORIZO \$4 | SAUSAGE \$4
BREAKFAST POTATOES \$3 | HASH BROWNS \$3 | FRUIT \$5

ALL AMERICAN \$12

Two eggs, bacon or sausage & breakfast potatoes served with your choice of toast

BREAKFAST BURRITO \$10

Scrambled eggs, potatoes, hatch green chili & pepper jack cheese served with hash browns. *Add Protein: Bacon 4 | Chorizo 4*

FRITTATA \$14

Eggs, pancetta, tomato, avocado & mushrooms topped with mozzarella

EGG SANDWICH \$13

Two fried eggs, bacon, avocado & cheddar cheese on Texas toast served with breakfast potatoes

CALIFORNIA AVOCADO TOAST \$13

Two slices of whole wheat toast topped with avocado sprinkled with tajin & a poached egg served with sliced tomatoes

MIGAS \$14

Scrambled eggs, chorizo, crispy tortilla strips & cheddar cheese topped with avocado served with salsa & breakfast potatoes

BREAKFAST STREET TACOS \$13

Four flour tortillas with chorizo, scrambled eggs & cheddar cheese served with salsa & breakfast potatoes

BLUEBERRY ALMOND BUTTERMILK PANCAKES \$13

Extra fluffy almond milk & Greek yogurt pancakes loaded with fresh blueberries served with butter & syrup

FRUITY PEBBLE FRENCH TOAST \$14

Texas toast with a Fruity Pebble batter topped with whipped cream and fresh strawberries served with butter & syrup

FRUIT PARFAIT \$13

Greek yogurt, fresh granola & berries topped with Texas honey

BRUNCH HOURS

SATURDAY & SUNDAY
10 AM - 3 PM

concrete cowboy KITCHEN + COCKTAILS

CONTACT

(469) 536 -4441
infofrisco@concretecowboybar.com

3685 The Star Boulevard Suite 210
Frisco, Texas 75034

HOURS

Mon - Fri
11 am - 2 am

Sat. - Sun.
10 am - 2 am

KITCHEN HOURS

Monday - Thursday
11 am - 10 pm

Friday
11 am - 11 pm

Saturday
10 am - 11 pm

Sunday
10 am - 10 pm



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STARTERS

HOUSE-MADE PRETZEL \$10

House baked pretzel served with jalapeño pimento cheese, beer cheese & spicy mustard dipping sauces

MAC & CHEESE SQUARES \$10

Our house-made hatch green chile mac & cheese squares served with Sriracha ranch & hatch green chile queso dipping sauces

SHRIMP BITES \$14

6 Round tortilla chips topped with shrimp ceviche, guacamole & sliced jalapeño

GUACAMOLE \$14

Our house-made guacamole served with tortilla chips

HATCH GREEN CHILE QUESO \$12

Served with tortilla chips

THE TRIO SAMPLER \$15

Our house-made guacamole, salsa & hatch green chile queso served with tortilla chips

CHICKEN WINGS OR CHICKEN CRISPS 6CT. \$9 12CT. \$18

Choice of: Buffalo, diablo, lemon pepper, honey chipotle or BBQ sauce. Served with carrots, celery & your choice of peppercorn ranch or blue cheese.

NACHOS \$14

Tortilla chips topped with house-made chili smothered with blended cheese & pico de gallo served with a scoop of sour cream & guacamole

Substitute: Beef \$5 | Barbacoa \$5 | Chicken \$6 | Steak \$8

FRITO PIE \$12

A bag of Fritos smothered with our Texas chili topped with blended cheese, jalapeños & sour cream. Served with guacamole on the side

COWBOY BULLETS \$12

Bacon wrapped jalapeños stuffed with pepper jack & cream cheese served with peppercorn ranch

SIDES

FRENCH FRIES \$5

SWEET POTATO FRIES \$5

TATOR TOTS \$5

SEASONAL VEGETABLES \$5

GARLIC MASHED POTATOES \$5
POTATOES \$5

FRENCH GREEN BEANS \$5

ASPARAGUS \$6

MAC & CHEESE \$6

ONION RINGS \$6

SAFFRON RICE & BLACK BEANS \$6

SALADS+MORE

HOUSE SALAD \$10

Crisp greens, tomatoes, cucumbers, croutons & crispy bacon bits served with your choice of side dressing: peppercorn ranch, blue cheese, cilantro lime, Bragg's Apple Cider Vinaigrette, honey mustard vinaigrette or lemon vinaigrette

SUMMER KALE \$12

Seasonal kale with pink grapefruit, sliced apple, toasted almonds & feta cheese tossed in Bragg's Apple Cider Vinaigrette

CONCRETE CHOPPED SALAD \$16

Mixed greens with pulled chicken, black beans, sweet corn, diced tomatoes, shredded Monterey jack cheese & bacon bits tossed in our cilantro lime dressing sprinkled with tortilla strips & topped with sliced avocado

BUTTERMILK FRIED CHICKEN COBB \$16

Chopped iceberg & romaine lettuce topped with fried chicken strips, crispy bacon bits, sliced egg, diced tomatoes, sliced avocado & Texas blue cheese crumbles served with your choice of blue cheese dressing or peppercorn ranch

ICEBERG LETTUCE WEDGE \$14

Generous lettuce wedge topped with your choice of blue cheese dressing or peppercorn ranch & sprinkled with cherry tomatoes, crispy bacon bits & Texas blue cheese crumbles.

FIELDS SALAD \$12

Seasonal field greens topped with strawberries, black berries, walnuts & feta cheese tossed in our lemon vinaigrette dressing topped with sliced avocado

ENTREES

SMOKED BRISKET & BARBACOA ENCHILADAS \$18

Smothered in tomatillo salsa topped with queso fresco cheese & sliced avocado. Served with saffron rice & refried black beans

TEXAS CHICKEN FRIED STEAK \$20

Topped with peppercorn gravy served with house-made garlic mashed potatoes & sautéed French green beans with sliced almonds

STREET TACOS \$16

Four corn tortillas stuffed with your choice of shredded chicken or barbacoa topped with sliced avocado, queso fresco cheese & cilantro.

Served with saffron rice & refried black beans

SALMON \$20

Pan roasted salmon filet topped with a champagne tarragon sauce served with sautéed seasonal vegetables

CAJUN TROUT \$18

Sautéed Cajun seasoned rainbow trout served with seasonal vegetables

ST. LOUIS RIBS \$11*/\$22

Smoked pork ribs smothered in our house-made BBQ sauce served with French fries & coleslaw *Half rack

STEAK & FRIES \$38

16oz Char-grilled 44 Farms filet served with garlic mashed potatoes & seasoned grilled asparagus

FILET \$42

8oz Char-grilled 44 Farms filet served with garlic mashed potatoes & seasoned grilled asparagus

HANDHELDS

ALL HANDHELDS SERVED WITH FRENCH FRIES OR SUBSTITUTE:

SWEET POTATO FRIES \$2 | TATER TOTS \$2

SIDE SALAD \$2 | ONION RINGS \$3

MAC AND CHEESE BURGER \$14

Angus beef patty topped with mac & cheese & bacon on a brioche bun served with bibb lettuce & red onion on the side

RING TOWER BURGER \$14

Angus beef patty topped with cheddar cheese, lettuce, tomato, red onions & pickles on a brioche bun topped with an onion ring tower

JALAPEÑO POPPER BURGER \$14

Angus beef patty topped with bacon wrapped jalapeño poppers, cheddar cheese & avocado on a brioche bun

CALIFORNIA CHICKEN SANDWICH \$14

Char-grilled chicken breast topped with bacon, avocado, pepper jack cheese & alfalfa sprouts on a whole wheat bun. Served with honey mustard on the side

TURKEY BURGER \$14

Herb seasoned turkey burger topped with garlic aioli, baby spinach & tomato on a whole wheat bun

BUN-LESS BURGER \$14

Angus beef patty topped with Swiss cheese, bacon, avocado & a sunny side up egg on bibb lettuce

CHICAGO DOG \$14

100% Beef frankfurter topped with mustard, white onions, pickle relish, diced tomatoes, a kosher dill pickle spear, sport peppers & celery salt

TEXAS DOG \$14

100% Beef frankfurter topped with mustard, chili, blended cheese & white onions

QUESADILLA \$10

Mexican cheese blend in an oversized tortilla served with sour cream, guacamole, pico de gallo Chicken \$5 | Steak \$6

DESSERT

CHOCOLATE CHIP CAST IRON BAKED \$10

A cast iron baked chocolate chip cookie topped with vanilla bean ice cream & whipped cream

HONEY PISTACHIO CHEESE CAKE \$10

New York style cheese cake topped with honey & pistachios