



concrete cowboy

KITCHEN + COCKTAILS

DINNER MENU

PHONE:
(312) 477-9500

INSTAGRAM:
@CONCRETECOWBOYCHI

SHARABLES

Nachos Bites ^{GF} **\$12**
Chili, Queso, Pico De Gallo, Pickled Jalapenos, Guacamole

Quesadillas ^{VEG} **\$14**
Chihuahua Cheese, Sour Cream, Pico De Gallo, Guacamole, Pickled Jalapenos

ADD PROTEIN: CHICKEN \$3 | STEAK \$3

Red Pepper Hummus Platter **\$10**
Vegetable Crudité, Pita Bread, Olive Oil

**Concrete Cowboy
Chicken Wings 12 ct** **\$18**

Choice of: Grilled^{GF}, Traditional^{GF} Or Boneless

Sauced: Bbq, Garlic Parm, Sweet Chili, Buffalo

Rubbed: Bbq, Lemon Pepper, Jerk, Fire

SKEWERS 3ct

Chicken Skewer ^{GF} **\$15**
Grilled Chicken Breast, Feta Cheese Vinaigrette

Steak Skewer ^{GF} **\$15**
Marinated Steak, Garlic Mojo

Brussel Sprout Skewers ^{VEG} **\$12**
Roasted Brussels, Sweet Chili Sauce

Tacos 3 ct **\$14**

Pico De Gallo, Avocado, Lime, Roasted Salsa

Choice of: Chicken, Steak, Shrimp, Avocado^{VEG}

Choice of: Flour Or Corn Tortilla^{GF}

SLIDERS 3ct

Turkey Burger Sliders **\$16**
Chihuahua Cheese, Guacamole, Pico De Gallo, Tortilla Strips

Fried Shrimp Po Boy Sliders **\$17**
Sweet Chili Cause, Kimchi, Cilantro

Cheese Burger Sliders **\$16**
2 oz Burger, Cheddar Cheese, Lettuce, Tomato

Buffalo Chicken Slider **\$16**
Buttermilk Fried Chicken, Buffalo Sauce, Blue Cheese & Ranch Dressing

SALADS

Concrete Chopped Salad ^{GF} **\$12**
Black Beans, Roasted Corn, Tomato, Pepperjack Cheese, Bacon, Avocado, Tortilla Strips, Southwest Ranch

Caesar Salad **\$10**
Romaine, Parmesan, Cherry Tomato, Garlic Crouton
ADD PROTEIN: CHICKEN \$6 | SHRIMP \$7 | STEAK \$7

ALL OF OUR FOOD IS
HOUSE-MADE FROM SCRATCH!

DESSERTS

Chocolate Chip Cookie Skilet ^{VEG} **\$10**
Vanilla Ice Cream, Chocolate Sauce, Cherry

Milkshakes ^{GF / VEG} **\$8**
Choice of: Strawberry / Vanilla / Chocolate

V Vegan | VEG Vegetarian | GF Gluten Friendly | *While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies. **These items may be served raw or undercooked. ***Consuming raw & undercooked meats, seafood, eggs or unpasteurized milk may increase your risk of food borne illness. Please inform your server of any food allergies.



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DRINK MENU

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COCKTAILS

Branded Old Fashioned \$14
Basil Hayden, Simple, Angostura, Orange Slice, Sugar Cube, Muddle Orange, Sugar, Bitters In Pint Glass. Orange Peel & Luxardo Cherry

Berry Mojito \$12
Bacardi, Strawberry Puree, Simple, Lime, Muddle 5 Blackberries, Topped with Blackberry & Mint Leaf

Concrete-Colada \$11
Malibu, Pineapple Juice, Cream Of Coconut, Rim with Dried Coconuts Shavings

Leave You "Peach" Less \$12
Peach Botanical, White Peach Puree, Lime Juice, Soda Water, Dehydrated Peach & Rosemary Sprig

Cc Citrus Mule \$12
Peach & Orange Botanicals, Lime Juice, Orange Slices, Grapefruit Slices. Topped With Ginger Beer & Orange Slice

Spicy Strawberry Mexican Mule \$12
Red Chili Peppers & Cilantro, Tajin, Casamigos, Lime, Strawberry Puree, Topped With Ginger Beer, Garnish With Tajin Covered Strawberry & Lime Wedge

Spicy Strawberry Mexican Mule \$12
Red Chili Peppers & Cilantro, Tajin, Casamigos, Lime, Strawberry Puree, Topped With Ginger Beer, Garnish With Tajin Covered Strawberry & Lime Wedge

"Oh My" Margarita \$12
Hornitos Reposado, Agave Nectar, Fresh Lime, Chili Peppers, Cilantro, Chili Pepper & Lime Wedge

Michelada \$8
Red Chili Pepper & Cilantro, Tajin, Zing Zang, Chili Pepper, Lime Wedge, & Cilantro Sprig, Topped W/ Modelo

Cowboy Paloma \$12
Don Julio, Lime Juice, Owens Grapefruit, Soda Water, Fresh Grapefruit Slice

Cucumber-Mint Mojito \$12
Cucumber Mint Botanicals, Lime Juice, Simple, Cucumbers & Mint, Topped With Soda Water.

Texas Press \$12
Strawberries & Cucumbers, Kettle One, Simple, Lime, Cucumber & Strawberry Slice, Topped With Soda & Sprite

BEERS

BOTTLED BEERS

Bud Light	\$6
Budweiser	\$6
Coors Light	\$6
Miller Light	\$6
Michelob Ultra	\$6
Angry Orchard	\$6
Corona	\$7
Corona Light	\$7
Modelo	\$7
Picifico	\$7
Guinness	\$6
Golden Monkey	\$8
Youngs Dbl Ch. Stout	\$8
32 Oz. Tecate	\$12
32 Oz. Corona Familiar	\$12
32 Oz. Modelo	\$12

DRAFT BEERS

Allagash White	\$7
Blue Moon	\$7
Bud Light	\$6
Coors Light	\$6
Revolution Anti Hero	\$7
TRULY	\$8
Lagunitas IPA	\$7
Lagunitas Lil Sumpin Sumpin	\$7
Goose Island 312	\$7
Goose Island Green Line	\$7

WINES/BUBBLES

WHITE WINE

Meiomi Chardonnay	\$12/\$44
Sea Glass Sauvignon Blanc	\$13/\$48
Raffino Lumia Pinto Grigio	\$12/\$44
Kung Fu Riesling	\$12/\$44

RED WINE

Irony Pinot Noir	\$12/\$44
Terrazas Malbec	\$13/\$48
Kenwood Cabernet Sauvignon	\$12/\$44
Ravage Nightfall Blend	\$13/\$48

ROSÉ

Charles And Charles	\$13/\$48
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SPARKLING

Campo Viejo	\$12/\$44
Campo Viejo Rose	\$13/\$48

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