

SUMMER MENU

SERVED
UNTIL 10 PM

THE GARDEN

HARVEST SALAD* \$10

Fresh romaine lettuce topped with tomatoes, corn and red onions.

Jack cheese and croutons available upon request.

DRESSINGS: Buttermilk Ranch, Caesar, Italian, House Citrus Vinaigrette

ADD CHICKEN \$4, BACON \$2, AVOCADO \$2

QUESADILLAS

Served with Salsa & Hatchfire Sauce

HATCHADILLA \$15

12" flour tortilla filled with shredded jack cheese and Hatch chiles.

ADD CHICKEN \$2

CHICKEN TINGADILLA \$16

12" flour tortilla filled with shredded jack cheese and braised chicken tinga.

DOG HOUSE

Served with Sidewinder fries

CORRAL DOG \$13

All-beef hot dog topped with sauteed peppers and onions.

HOUSE-MADE SAUCES \$2

BBQ • CORRAL • DILL MAYO • HATCHFIRE • RANCH



FROM THE STABLE

Served on a fresh brioche bun with lettuce, tomato and pickles. Includes Sidewinder fries. Gluten-free buns available upon request.

CORRAL CLASSIC \$17

Classic burger with our signature corral sauce and American cheese.

SMOKEHOUSE \$20

Smokey BBQ burger with corral sauce, aged cheddar, crispy onion strings and hickory bacon.

HATCHFIRE \$19

Classic burger patty with Hatchfire sauce, Hatch chiles and pepper jack cheese.

CHEESEBURGER \$16

Classic burger patty with American cheese.

GRILLED AVOCADO JACK \$18

Grilled chicken breast with avocado, jack cheese and dill mayo.

KIDDOS

Served with Sidewinder fries

BURGER \$6

CHEESEBURGER \$6

HOT DOG \$6

QUESADILLA \$6

*DENOTES GLUTEN-FREE ITEM. WHILE WE TAKE PRECAUTIONS, CROSS-CONTACT MAY OCCUR. MODIFICATIONS LIMITED TO REMOVALS ONLY, UNLESS OTHERWISE NOTED.

BBQ SIDES

ST. LOUIS STYLE RIBS* \$24

Smoked low and slow over mesquite, our meaty ribs are served naked to let the bold, smoky flavor shine. Finished your way with a side of our house BBQ sauce.

Pairs beautifully with our signature Sidewinder fries \$2

QUESO MAC & CHEESE \$12

Our ultra-creamy queso-style cheese sauce wraps around tender elbow pasta, loaded with smoky bacon and a touch of fire-roasted Hatch chile.

COLESLAW* \$5

Classic creamy coleslaw made with fresh cabbage and crisp carrots, tossed in a tangy, house-made dressing.

JALAPENO CORNBREAD \$5

Golden cornbread with a touch of jalapeno heat, brushed with melted butter and served warm with our house-made whipped honey butter.

SWEET

KEY LIME PIE \$6

Smooth, tangy key lime filling in a buttery graham cracker crust, topped with a swirl of whipped cream, fresh lime zest and garnished with a mint leaf.

CHICKEN WINGS – 8 PIECE

SMOKED WINGS* \$18

Smoked low and slow over mesquite, then fryer-crisped to order for the perfect bite – juicy inside, golden outside and packed with flavor. Served fresh, never reheated.

CREAMY BUFFALO

Our smooth, tangy buffalo sauce blended with cream and lime for balanced heat and a rich finish.

HOT HONEY

Sweet meets spicy with warm honey, smoked paprika, cayenne and a pop of cider vinegar.

LEMON PEPPER

Bright lemon zest, cracked pepper and a buttery bite that keeps you reaching for more.

SOFT DRINKS

**SORRY, NO
FREE REFILLS**

SODA \$3 Coke, Diet Coke, Dr Pepper, Sprite, Ginger Ale

RED BULL \$6 Original & Sugar Free

SIMPLY LEMONADE \$6

WATER BOTTLE \$2

SHARABLES

SERVED UNTIL 12 AM

BASKET OF FRIES \$10

Beer-battered Sidewinder fries.

MOZZARELLA STICKS \$10

Thick-cut mozzarella cheese fried golden and served with your choice of marinara or any house-made sauce.

CHEESE QUESADILLA \$7

12" flour tortilla filled with shredded jack cheese and grilled golden.

FRIED PICKLES \$9

Crispy fried pickle spears served with your choice of ranch or Hatchfire sauce.

CHICKEN WINGS \$18

8 smoked wings served with your choice of flavors: Creamy Buffalo, Hot Honey, Lemon Pepper

ONION RINGS \$10

Beer-battered onion rings served with ranch or any house-made sauce.

COWBOY QUESO \$9

House-made queso topped with bacon, Hatch chiles and green onions. Served with tortilla chips.

SERVED 10 PM - 12 AM

CARNE ASADA FRIES \$18

Sidewinder fries topped with marinated carne asada, house-made queso, crema, corn, cilantro, diced tomatoes, jalapeños, guacamole and salsa.

BBQ pickled red onions available upon request.

CARNE ASADA TACO \$4

House-marinated carne asada sautéed on the grill, finished with BBQ pickled red onions, shredded cabbage, crema and cilantro.

Choice of flour or corn* tortilla.

FOR WEEKLY UPDATES ON OUR LIVE MUSIC LINEUP, SPECIALS AND MORE, FOLLOW US AT:



@WHITETANKCORRAL

WHITETANKCORRAL.COM

PRICES SHOWN INCLUDE SALES TAX. A 20% GRATUITY WILL BE ADDED TO ALL UNCLOSED TABS.

DRINKS

KEEP CALM COCKTAIL ON

HOUSE MARG \$14

Tequila, Triple Sec, Sweet 'n Sour, Lime Juice, Agave

AT THE ROPES \$14

Tequila, Lime Juice, Agave, Soda Water

CORRAL SKY \$14

Tequila, Watermelon Pucker, Sweet 'n Sour

COPPERHEAD \$14

House-Infused Serrano Tequila, Triple Sec, Lime Juice, Jalapeño Agave

DESERT FRUIT \$14

Tequila, Triple Sec, Sweet 'n Sour, Prickly Pear

LYNCHBURG LEMONADE \$14

Jack Daniels, Triple Sec, Lemon Juice, Sprite

MIDNIGHT ROAD \$14

Coconut Rum, Cranberry Juice, Blue Cuaraco

WHITE TANK RANCH WATER \$14

Tequila, Prickly Pear, Lime Juice, Soda Water

SHOOTERS

COWBOY CANDY \$7 House-Infused Serrano Tequila, Watermelon Pucker, Lime Juice

TWO STEP \$7 Crown Royal, Watermelon Pucker, Red Bull

DIRTY DR PEPPER \$7 Fireball, Dr. Pepper, Grenadine

ALOHA Y'ALL \$7 Malibu, Pineapple Juice, Orange Juice, Grenadine

WINE

GLASS 9 OZ

\$9 Red & White

SUDS

DRAFT 16 OZ

\$6 Michelob Ultra, Coors Light, Modelo, Blue Moon

\$8 Andy's Rotating Local Handles

CAN 12 OZ

\$6 Coors Original, Coors Light, Miller Lite, Budweiser, Bud Light

\$7 805 Blonde Ale & WOW Wheat

\$8 Dos XX & Church Music IPA

\$10 Woodchuck Cider, High Noon Peach, High Noon Pineapple, Sun Cruiser Hard Tea

\$8 Blue Moon N.A. & Coors Edge N.A.

MOCKTAILS

SHIRLEY TEMPLE \$3

Grenadine, Sprite

ROY RODGERS \$3

Grenadine, Coke

WRANGLER REFRESHER \$4

Lime Juice, Grenadine, Sprite

I LOVE IT \$6

Grenadine, Lime Juice, Red Bull