



YOU ARE INVITED

MENU

NOW! FOR THE FIRST TIME!

SMASHES THE FUN BARRIER!
"253 SOLID LAUGHS!"
A FULL-LENGTH FEATURE

**...IT HAD TO BE TOLD
SOONER OR LATER...
WE'RE TELLING IT
NOW!**

GIFT CARDS AVAILABLE
FROM YOUR SERVER, AT THE BOX OFFICE
OR ONLINE AT DRAFTHOUSE.COM

PIZZAS

- Sub a gluten-free crust for any pizza for \$3.50.
- Add a side salad to any pizza for \$2.
- Add a side of buttermilk ranch for 50¢.

BRUSSELS SPROUTS, SMOKED BACON & GOAT CHEESE \$12

Olive oil, mozzarella, black pepper, parmesan, pecorino romano.

BUFFALO CHICKEN PIZZA[¥] \$12

Spicy chicken, mozzarella, blue cheese, red onion, carrot and celery slaw.

CARNIVORE \$12

Marinara sauce, mozzarella, pepperoni, salami, smoked bacon, house made pork sausage, parmesan, pecorino romano.

HOUSE MADE PORK SAUSAGE & PEPPERONATA PIZZA[¥] \$12

Red, yellow, and green peppers, red onion, roasted garlic, mozzarella, ricotta, parmesan, pecorino romano, celery leaves.

MUSHROOM & CARMELIZED ONION[§] \$12

Olive oil, crimini & portobello mushrooms, roasted garlic, mozzarella, parmesan, pecorino romano.

PEPPERONI \$12

Marinara sauce, mozzarella, parmesan, pecorino romano.

THE OMNIVORE \$12

Marinara sauce, mozzarella, pepperoni, green pepper, red onion, tomato, kalamata olives, mushroom, parmesan, pecorino romano.

TOMATO & BASIL PESTO[§] \$11

Fresh mozzarella, parmesan, pecorino romano.

SPINACH & FETA[§] \$11

Red onion, cherry tomato, kalamata olives, mozzarella, parmesan, pecorino romano.

FEATURED FAVORITES

BLACK BEAN & CHORIZO DIP[¥] \$8

With white corn tortilla chips. Cotija, sour cream, scallions.

FRIED GREEN BEANS[§] \$7

Crispy fried breaded green beans, sriracha ranch.

MINI CHORIZO DOGS \$8

Hatch green chili queso blanco, scallions.

SESAME-SEARED SALMON SALAD[¥] \$15

Mixed greens, carrot, avocado, soy ginger dressing, sesame seed seared salmon, fried wontons, scallions.

WARM BOURBON CAMEL BREAD PUDDING \$7

Sourdough, cinnamon, brown sugar, candied pecans, vanilla ice cream.

BRUNCH

-Available for all shows starting before 2pm.

-Add bacon \$2.

BENEDICT CUMBERHATCH[¥] \$11

House-made biscuit topped with pork stew, fried eggs, cheddar, scallions.

BREAKFAST TACO \$9

Grilled flour tortilla, scrambled egg, smoked bacon, queso, charred tomato salsa, scallions.

CHORIZO MIGAS FRITTATA[¥] \$9

Eggs, white corn tortilla chips, cheddar, cotija, charred tomato salsa, sour cream, scallions. With sourdough toast.

CRÈME BRULÉE FRENCH TOAST[§] \$8

Sourdough, cinnamon, powdered sugar, maple syrup, caramelized bananas. With fruit.

FRIED EGG BLT[¥] \$11

Smoked bacon, tomato, leaf lettuce, aioli, red onion. With fries or fruit.

WARM BLUEBERRY SOUR CREAM COFFEE CAKE \$7

Vanilla whipped cream, pecan streusel.

SNACKS

BAKED PRETZEL§ \$6
With Shiner Bock honey mustard and queso.

BOTTOMLESS POPCORNo§ \$6
Real clarified butter by request.
Add a side of herb parmesan for \$1.

°FOR REFILLS, PLEASE WRITE IT DOWN AND RAISE AN ORDER CARD

CHARRED TOMATO SALSA§ \$5
With white corn tortilla chips.

CHIPS & QUESO§ \$7
With white corn tortilla chips. Topped with fresh cilantro and cotija. Add chorizo¥, avocado, charred tomato salsa for \$4.

FRENCH FRIES§ \$5
With herb parmesan and aioli. § \$6
With queso. § \$7

FRIED DILL PICKLES§ \$7
With buttermilk ranch.

LOADED FRIES \$9
With cheddar, smoked bacon, sriracha, sour cream, scallions, cilantro.

MINI BANH MI HOT DOGS \$8
Sriracha, aioli, carrot, cucumber, cilantro.

ROASTED GARLIC HUMMUS DIP§ \$8
With vegetables and warm pita bread.

TEXAS CHEESE PLATE \$12
Dublin Karst (Dublin), Chile Caciotta (Dallas), Bosque Blue (Dublin), apple, grilled bread, candied pecans. Add salami for \$3.

WINGS¥ \$10
Choice of hot, really hot, BBQ or Thai Chile.
With celery and buttermilk ranch.

SALADS & WRAPS

Wraps served with white corn tortilla chips and charred tomato salsa.

1. SELECT WRAP OR SALAD

2. SELECT A STYLE

3. GRILLED CHICKEN¥, STEAK¥, OR TOFU§

ASIAN§ \$11
Mixed greens, carrots, sprouts, cucumbers, red onion, scallions, cilantro, spicy peanut dressing, toasted peanuts.

CHOPPED§ \$11
Romaine hearts, fresh mozzarella, roasted red peppers, kalamata olives, croutons, basil pesto, balsamic reduction.

FRIED GOAT CHEESE§ \$12
Mixed greens, dried cherries, candied pecans, carrots, balsamic vinaigrette.

GREEK§ \$11
Mixed greens, baby kale, arugula, feta, red onion, cucumber, cherry tomatoes, fried chickpeas, lemon basil vinaigrette.

MEXICAN§ \$11
Mixed greens, avocado, jicama, cotija, tortilla strips, red onion, jalapeño lime vinaigrette.

CAESAR \$11
Romaine, herb parmesan, cherry tomatoes, parmesan croutons.

DELICIOUS!



THIS PICTURE HOLDS THE RECORD FOR LAUGH
CONTENT OF ANY COMEDY WE HAVE MEASURED
IN OUR 30 YEARS OF EXPERIENCE!"

BURGER & SANDWICHES WITH FRIES

- Add fried egg[¥], bacon, or avocado for \$2.
- Gluten-free bun available for \$2.
- Sub a side salad for fries at no additional cost.
- For the lightest option make it a bowl. Any burger or sandwich can be served on a bed of mixed greens, carrots, cucumbers and cherry tomatoes with lemon vinaigrette (no fries).
- Chicken, beef or veggie patty may be substituted upon request.**

BRIE & ONION JAM BURGER[¥] \$15
Truffle aioli, spinach.

Featured!

AVOCADO & PESTO VEGGIE[§] \$12.5
Roasted garlic hummus, tomato, sprouts.

FRIED CHICKEN SANDWICH[¥] \$13
Spicy aioli, purple cabbage, scallions, carrot slaw. Only available as chicken.

FRITO PIE BURGER[¥] \$13
Chili, cheddar, scallions, jalapeños, aioli, cotija, white onions.

GROWN UP GRILLED CHEESE[§] \$10
Mozzarella, goat cheese, spinach, tomato.

HATCH GREEN CHILE BURGER[¥] \$12.5
Tortilla strips, queso, red onion, dijon mustard.

MUSHROOM & SWISS CHICKEN[¥] \$13
Caramelized onion, dijon mustard.

ROYALE WITH CHEESE BURGER[¥] \$12.5
Smoked bacon, cheddar, red onion, leaf lettuce, tomato, aioli.

SMOKED BACON & GOAT CHEESE CHICKEN[¥] \$13
Baby spinach, red onion, dijon mustard.

SPICY BLUE CHEESE BURGER[¥] \$12.5
Hot sauce, red onion, aioli.

ENTREES

CHICKEN STRIPS[¥] \$9
3 strips with fries and Shiner Bock honey mustard.

FISH & CHIPS \$13.5
Beer-battered cod, fries, tartar sauce, malt vinegar.

GYRO[¥] \$10
Roasted lamb, beef, lettuce, tomatoes, tzatziki sauce, pita. Served with chips and salsa.

HATCH GREEN CHILE MAC & CHEESE[§] \$10
American, white & mild cheddars, cotija, parmesan, pecorino romano, breadcrumbs. Add fried egg[¥], bacon or avocado for \$2 each.

HATCH GREEN CHILE PORK STEW \$10
Tortilla strips, cotija, cilantro, avocado, flour tortillas.

MEXICAN TOFU QUINOA BOWL \$10
Black beans, roasted corn pico, tortilla crisps, cilantro, jalapeño lime vinaigrette.

SPAGHETTI SQUASH POMODORO[§] \$10
Portobello mushrooms, scallions, grilled bread.

Alamo Drafthouse proudly supports Oak Cliff Coffee Roasters, Sweet Firefly, Smart Flour Foods and many craft breweries and distilleries from DFW.

LOCAL

[§] Indicates vegetarian item.

[¥] Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

If you have a food allergy, please speak to the owner, manager, chef or your server.



DRINKS

BOTTOMLESS SODA° \$4
Coke, Diet Coke, Coke Zero, HI-C Fruit Punch, Sprite, Fanta Orange, Dr. Pepper

BOTTOMLESS BREWED ICED TEA° \$4

°FOR REFILLS, PLEASE WRITE IT DOWN AND RAISE AN ORDER CARD

BROWN SUGAR LEMONADE (16 OZ)..... \$4

COFFEE (16OZ) FROM OAK CLIFF COFFEE ROASTERS..... \$3

FIREWHEEL ROOT BEER (16 OZ) \$4

HOT TEA..... \$3
Earl Grey, Green, Mint (decaf), Chamomile (decaf).

JARRITO'S GRAPEFRUIT SODA (12 OZ) . \$4

MAINE ROOT GINGER BEER (12 OZ)..... \$4

ORANGE JUICE \$4

TOPO CHICO SPARKLING WATER (375 ML) \$3

BAKED TO ORDER WARM COOKIES

-Add a scoop of ice cream for \$3.

-Add a glass of milk for \$3.

CHOCOLATE CHIP \$6

DOUBLE CHOCOLATE \$6

PEANUT BUTTER BANANA \$6

COOKIE TRIO \$6

Pick three from chocolate chip, peanut butter banana, and double chocolate.

SHAKES, ICE CREAM & SWEETS

ANCHO CHOCOLATE SHAKE \$6

CHOCOLATE CHIP COOKIE SHAKE \$6

CHOCOLATE PEANUT BUTTER SHAKE... \$6

ESPRESSO CHOCOLATE SHAKE \$6

SALTED CARAMEL SHAKE..... \$6

STRAWBERRY BALSAMIC SHAKE \$6

MEXICAN VANILLA SHAKE

MOVIE CANDIES \$6
Peanut M&M's, Reeses Pieces, Sour Patch Kids.

ROOT BEER FLOAT..... \$6
Vanilla ice cream.

SWEET FIREFLY ICE CREAM..... \$3
By the scoop: Vanilla, Chocolate, Cinnamon, Beltline Berry* (black raspberry with dark chocolate chunks). *official ice cream of Richardson, TX

ADULT SHAKES

BRECKENRIDGE VANILLA PORTER SHAKE \$7

GRASSHOPPER SHAKE..... \$8
Crème de cacao, crème de menthe, vanilla ice cream, whipped cream.

IRISH COFFEE SHAKE \$8
Bailey's Irish Cream, vanilla ice cream, coffee, whipped cream.

MAKER'S MARK MILK PUNCH SHAKE ... \$8
Maker's Mark, vanilla ice cream, nutmeg, whipped cream.

REPOSADO CHOCOLATE SHAKE \$8
Reposado tequila, chocolate, cinnamon, whipped cream.

THE TEMPTRESS SHAKE \$7
Lakewood Milk Stout (nitro).



THE MOVIE YOUR MOM WARNED YOU ABOUT!

WHITE WINES

GLASS/BOTTLE

FISH HOUSE SAUVIGNON BLANC .. \$7/28

A nose of lemongrass, straw and kaffir lime, with zesty citrus notes in the mouth.

INDABA CHARDONNAY.....\$7/28

Bright tropical fruit nose, with apples, pears and pineapple. Light creamy finish.

KUNG FU GIRL RIESLING.....\$10/40

Great depth with kumquats, nectarines and lime leaf leading into a long finish.

LE RIME PINOT GRIGIO\$7/28

Well balanced with bright acidity, orchard fruit and white flowers.

NATURA UNOAKED CHARDONNAY . \$9/36

Crisp and clean, with green apples and pears and a bright citrus finish.

STEELHEAD CHARDONNAY.....\$9/36

Medium bodied with a bracing minerality and dominant apricot notes.

SPARKLING

GLASS/BOTTLE

MIMOSA\$5gls

MIMOSA DUO\$28

Bottle of Cava with orange juice and grapefruit juice.

SEGURA VIUDAS BRUT CAVA.....\$6/24

Classic cava with a zesty entry of lime and a hint of pineapple. Long finish.

RED WINES

GLASS/BOTTLE

DOÑA PAULA LOS

CARDOS MALBEC.....\$7/28

Spicy, with a hint of herbs and violets, lush dark fruit and a soft finish.

LOCK & KEY MERITAGE\$10/40

Opulent plum and berry fruit with a hint of pipe tobacco. Long, lingering finish.

NORTON RESERVA MALBEC.....\$12/48

Rich and ripe with kirsch, wild berries and cooked plums. A hint of smoke at the finish.

RED KNOT CABERNET

SAUVIGNON.....\$10/40

Loads of cassis and earthy dark chocolate leading into lush, well balanced fruit.

STEELHEAD PINOT NOIR.....\$9/36

Beautifully balanced with bright red fruit and moderate baking spice. Refreshing finish.

STONE CAP MERLOT.....\$6/24

All estate grown merlot, velvety and smooth with plum, black cherry and mocha.

SANGRIA\$5/20

SILENCE OF THE LAMBS SIGNATURE WINES

GLASS/BOTTLE

SILENCE OF THE LAMBS

THE CANNIBAL CHIANTI.....\$8/32

A rich nose of dark berry fruit with allspice and baked quince. Medium-bodied with savory plum and tobacco leaf and a hint of sandalwood. Nice with liver and some fava beans.

SILENCE OF THE LAMBS SUIT

YOURSELF PINOT GRIGIO\$8/32

Tangerine and orange blossom on the nose. Crisp with a burst of tropical peach, Mexican lime and a zesty, citrus-laced finish. Enjoy it when having an old friend for dinner.

DRAFT BEER

Order a pitcher to share (**except as noted).
Pitcher price is four times the pint price.

LOCAL

| | |
|--|------------|
| (512) PECAN PORTER..... | \$6 |
| 903 SEASONAL | ask server |
| 903 THE CHOSEN ONE COCONUT ALE.... | \$7 |
| COMMUNITY MOSAIC IPA | \$7 |
| DEEP ELLUM IPA | \$6 |
| FOUR CORNERS LOCAL BUZZ | \$5 |
| LAKEWOOD TEMPTRESS STOUT (NITRO).... | \$8 |
| LIVE OAK HEFEWEIZEN | \$6 |
| MARTIN HOUSE SEASONAL | ask sever |
| PANTHER ISLAND ALLERGEEZ PALE WHEAT . | \$6 |
| PETICOLAS GOLDEN OPPORTUNITY..... | \$5 |
| PETICOLAS VELVET HAMMER IMPERIAL RED . | \$6 |
| RABBIT HOLE RAPTURE BROWN ALE | \$6 |
| REAL ALE FIREMANS #4 BLONDE ALE | \$5 |
| REAL ALE HANS' PILS..... | \$5 |
| RAHR & SON'S TEXAS RED | \$5 |
| REVOLVER BLOOD & HONEY WHEAT ALE ... | \$7 |
| SHINER BOCK | \$5 |

OTHER DRAFTS

| | |
|--|------------|
| BADASS DRAFT BEER AND CIDER (SEASONAL SELECTION)..... | ask server |
| ACE PEAR CIDER (GLUTEN FREE) | \$7 |
| BRECKENRIDGE VANILLA PORTER (NITRO) .. | \$6 |
| BROOKLYN SEASONAL | ask server |
| DOGFISH HEAD SEASONAL | ask server |
| DOS EQUIS LAGER | \$5 |
| SAMUEL ADAMS BOSTON LAGER | \$5 |
| SAMUEL ADAMS SEASONAL | ask server |

BOTTLED BEER

Order an iced bucket of 6 (**except as noted)
and save a buck! Mix and match.

LOCAL

| | |
|---|-----|
| CEDAR CREEK DANKOSAURUS IPA (16OZ CAN) | \$8 |
| COMMUNITY WITBIER..... | \$6 |
| DEEP ELLUM DALLAS BLONDE (CAN)..... | \$6 |
| FOUR CORNERS BLOCK PARTY (CAN) | \$6 |
| FOUR CORNERS EL CHINGON IPA (CAN)... | \$6 |
| LAKEWOOD HOP TRAPP IPA..... | \$6 |
| LONE STAR | \$4 |
| NO LABEL EL HEFE HEFEWEIZEN | \$5 |
| REVOLVER SIDEWINDER PALE ALE | \$6 |
| SHINER WHITE WING..... | \$5 |
| TEXAS SELECT (NON-ALC)(CAN) | \$3 |

OTHER BOTTLES

| | |
|---|------------|
| BADASS BOTTLE (SEASONAL SELECTION) | ask server |
| BLUE MOON BELGIAN WHITE WITBIER..... | \$5 |
| BRECKENRIDGE AVALANCHE AMBER..... | \$6 |
| COORS LIGHT..... | \$5 |
| CORONA EXTRA..... | \$5 |
| DOGFISH HEAD 60 MINUTE IPA | \$6 |
| MILLER LITE | \$5 |
| OMISSION LAGER (GLUTEN FREE) | \$5 |
| OSKAR BLUES OLD CHUB (CAN) | \$6 |
| PABST BLUE RIBBON (16 OZ CAN) | \$4 |

