



*Well Crafted Beer &
Dang Good Food!*

“THAT’S WHAT WE DO”

1807 Buddy Holly Avenue

Lubbock, TX 79401

Phone 806.771.6555

www.triplejchophouseandbrewco.com



Monday - **CLOSED**

Tuesday-Thursday 11am-10pm

Friday & Saturday 11am-11pm

Sunday - **CLOSED**

We accept COLD HARD CASH, Visa, Master Card,
American Express and Discover.

Sorry, No Checks.

Hang on to those wooden nickels,
they're no good here either.

Appetizers

CHOPPY BOB NACHOS

A heaping mound of light crisp wonton chips topped with chopped smoked brisket, mozzarella cheese, black olives, diced tomatoes, gooey white queso cheese and jalapeños just to add some green to this tasty mound of love. \$12.49
Add a side of salsa for just \$2.25

BUTTY HOLLY'S MUSHROOMS

Fresh button mushrooms, hand breaded with special seasonings and deep-fried to a golden brown. Served with ranch. \$8.99

GREEN CHILE STRIPS

Fresh green chiles lightly breaded & fried to perfection. Served with chipotle ranch. \$9.89

COCONUT SHRIMP

Butterflied shrimp, breaded in a crunchy coconut batter and fried up crispy. Served with an orange marmalade sauce. \$9.99

CACTUS QUESO BLANCO

Our own special twist on the traditional Spinach & Artichoke dip. Our queso is creamy white and served with lightly fried wonton chips for dipping! \$9.99

WIDD'LN STICKS

Thin wood fired flatbread stuffed with mozzarella cheese and pepperoni. Zesty garlic marinara and ranch for dipping included. \$9.79

SUPREME STICKS

Widd'In Sticks bumped up a bit. Pepperoni, sausage, mushrooms, onions and don't forget the mozzarella. \$10.29

SIDE WINDERS

Whole shrimp curled up in a jalapeño and surrounded by monterey & cheddar jack cheese, fried to a golden brown. Watch out! This one will sneak up and bite ya! (5) \$10.45
Add a single shrimp for 2.09

Salads

ALL of our dressings are made in-house. Choose from:
Ranch, Bleu Cheese, Poppy Seed, Golden Italian, Honey Mustard,
Lemon Vinaigrette, 1000 Island, Chipotle Ranch, Caesar, Oil & Vinegar,
or nothing at all!

TENDER LOV'IN SALAD *(sub grilled chicken if you'd like!)*

Crisp mixed greens with chopped breaded chicken tenders, bacon, cucumbers, black olives, mozzarella cheese, diced tomatoes and croutons. \$12.91

CHIP OFF THE COBB

Chicken, Ma's greens, diced egg, scallions, bacon, bleu cheese crumbles & diced tomatoes. \$11.42

TRIPLE J HOUSE SALAD \$4.50

CAESAR SALMON SALAD

Fresh Romaine lettuce, tossed in Caesar dressing & croutons. By the way... there is a grilled wild salmon filet on top of your salad! \$14.99

MOM'S FRESH GREENS

Fresh cuts of Romaine lettuce topped with mandarin oranges, pecans, red onions, wontons and grilled chicken. Now THAT is a fresh salad!! \$12.94

STEAK TIP SALAD

Crisp romaine lettuce loaded with cucumber, red onions, tomatoes and mozzarella cheese. Steak tips cooked to your liking and topped with bleu cheese crumbles. \$14.66

HONEY PECAN SALMON SALAD

Grilled salmon filet topped with a honey pecan glaze, laid over a bed of crisp romaine with red onions, diced tomatoes and our house lemon vinaigrette. Nice and light. \$15.63

Add a Grilled Chicken Breast,
Steak Tips, or (6) Grilled Shrimp...
\$5.50



Steaks

The following Entrées are served with a Salad and a Sidekick. Make it a Wedge Salad for \$2.49

GRAB THE BULL BY THE HORNS - RIBEYE

An X marks the spot, your own signature cut. We'll bring you the beef for marking and you select how thick it should be. No traditional cut here. "NOW, THAT'S A STEAK!" \$2.34 per oz.

**CAN YOU
BEAT THE
RECORD?**

MISS KITTY KAT (12oz. Ribeye)

Wants to be all grown up but just the right size. \$25.89

LILA'S HONEY PEPPER RIBEYE **SWEET!**

12 ounces or 16 ounces of RIBEYE bliss. Grilled over an open flame and generously basted in a slightly sweet but subtly honey - pepper glaze. \$28.18 / \$34.28

DAINTY EMMA MARIE (7oz. Filet Mignon)

The prettiest little thing you have ever seen. \$27.61

TRIPLE J'S - PRIME RIB

SERVED FRIDAY & SATURDAY after 4pm. Aged, smoked, juicy and tender. Cooked to capture the natural flavor and guaranteed to satisfy. May we suggest MEDIUM RARE or MEDIUM! 10oz. \$24.97 / 14oz \$29.97

BIG BAILEY (16oz. Ribeye)

For the hungrier appetite, perfection is found in this tasty seasoned hand-cut piece of love. That's what we do! \$31.50

SIR' NICK SIRLOIN (6oz.)

Specially aged and just right for any size of appetite! \$18.49

JUMBO JOEY (10oz. Filet Mignon)

Grilled and sized right. The most tender cut of beef that will make your toes curl! \$32.75

Enjoy ANY of our steaks, chicken or seafood YOUR WAY with our special sauces & toppings!

Ancho Sauce	\$2.29
Honey Pepper Sauce	\$2.29
Green Chile Sauce	\$2.29
Roasted Whole Green Chile	\$2.29
6 Jumbo Shrimp	\$5.50

ANCHO GRILLED FILET MIGNON

Filet Mignon rubbed with our Triple J steak seasoning and topped with an Ancho chile Portabella mushroom sauce. This tender filet is served with our famous mozzarella mashed tater's and has just enough SPICE to keep you coming back for more! 7oz. \$29.90 - 10oz. \$34.90

All entrées come with our Scratch "Brew House Grain Bread" & our hand mixed honey butter.

Seafood

The following Entrées are served with a Salad and a Sidekick. Make it a Wedge Salad for \$2.59

TILAPIA YOUR WAY

Blackened and cooked in a skillet...
or Grilled with lemon and herbs for the healthy folk!
Either way... it's \$18.88

DON'T CALL ME SHRIMP

Buttery bliss and large enough to lasso, these large shrimp are sautéed with fresh garlic, basil, tomatoes and resting gently on a bed of linguine. Now that's good stuff. \$16.99

CEDAR PLANKED SALMON

Simply the only way to eat salmon. Salmon filet lightly seasoned & cooked on a cedar plank for that smokey touch of cedar. A savory tomato & basil cream sauce complements this fish. \$21.98

RARE: cool red center

MEDIUM RARE: warm red center

MEDIUM: pink center

MEDIUM WELL: hot, slightly pink center

WELL: hot grey center

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness





Chophouse & Brew Co. Classics

The following Entrées are served with a Salad and a Sidekick. Make it a Wedge Salad for \$2.59

BIG DADDY'S SMOKED PORK CHOP

Juicy and grilled to perfection. Thick bone-in smoked pork chop with chunky cinnamon apples resting on top of a pile of mozzarella cheese taters. Nothing more needs to be said. \$18.97 - Honey Pepper for a little extra. \$21.26

CHOPPED STEAK

Yep. Hamburger Steak, smothered in mushrooms, onions, peppers and a Cognac peppercorn sauce (AKA brown gravy!). \$14.11

HOMESTYLE CHICKEN STRIPS

Working the fingers to the bone. These chicken tenderloin strips are worth all the labor. Breaded and fried to a golden brown. Ma would have been proud. \$11.99

HCB CHICKEN "POTTED" PIE

Boneless chicken breast in a velvety cream sauce with fresh vegetables baked with a flaky crust served in a crocked style pot. \$13.62

"OL' RELIABLE" CHICKEN FRIED STEAK

Ale battered, hand breaded cube steak lightly seasoned and cooked to a golden brown. Creamed gravy is a must. Can't go wrong with this one. \$15.99

CAMPFIRE TIPS

Our beef tips are seasoned and pan seared (fancy for cooked) with caramelized onions & peppers. \$15.71

MOMMA'S MEATLOAF

One of mom's favorite things to make for a good ol' home cooked meal. 12 oz. of meat loaf topped with a zesty tomato beer glaze. \$14.69

Enjoy ANY of our steaks, chicken or seafood YOUR WAY with our special sauces & toppings!

Ancho Sauce	\$2.29
Honey Pepper Sauce	\$2.29
Green Chile Sauce	\$2.29
Roasted Whole Green Chile	\$2.29
6 Jumbo Shrimp	\$5.50

***Burgers available with side and salad. Ask your server!**

Ask about our Veggie Pasta! \$11.50

Poultry Pleasins'

GREEN CHILE CHICKEN

A plump chicken breast grilled to perfection. Then we give it some New Mexico love with a fresh whole green chile on top and finished off with cheddar jack cheese. Tasty! \$17.59

CHICKEN FRIED CHICKEN

"Ol' Reliable's" cousin. A hand breaded marinated chicken breast lightly seasoned and lightly fried for a delicious moist treat! \$17.59

SOUTH FORTY CHICKEN

Sure to make your mouth water! Grilled Chicken breast covered in honey mustard and topped with sautéed mushrooms, bacon and shredded cheddar jack cheese. Mmm that's a tasty one! \$17.59

ROSEMARY GRILLED LEMON CHICKEN

Our long lost Aunt, now found, loves this chicken. A marinated and grilled chicken breast deglazed with fresh lemon and rosemary sauce. \$17.89

Sidekicks

Loaded Ole' Baked Potato
Sour cream, butter, cheese & bacon.
\$3.59

Mashed Tater's - \$3.39

Miz Jen's Garlic Button Mushrooms - \$3.49

4 Cheese Mac-n-Cheese - \$3.59

Parmesan Creamed Spinach
\$3.39

Green Chile Cream Corn - \$3.59

Ma's Sweet Potato Custard
\$3.39

Dang Good Shoestring Fries
\$3.49

Steamed Broccoli or Mixed Up Veggies - \$3.49

Sweet Potato Fries - \$3.79

Fried Green Beans - \$3.79

Side Salad - \$4.50

"Renato" Brick Fired Pizza

CLASSIC LOADED PEPPERONI

This classic is loaded with more than the average pepperoni pizza... This one is for those pepperoni lovers. \$13.94

MARG-ER-MARITA PIZZA

No tequila in this dish! Pizza seasoned with garlic and oregano, baked with parmesan and mozzarella. Topped with diced tomatoes and tossed with garlic basil, crushed red pepper and parmesan. \$13.95

Make it REAL SPECIAL and add shrimp for \$5.50!

BUFFALO CHICKEN PIZZA

Buffalo style chicken tossed in spicy buffalo sauce with ranch dressing and mozzarella cheese. Now that's a keeper. \$13.63

GREEN CHILE CHICKEN PIZZA **SPICY!**

New Mexico Flare! Juicy chicken breast tossed in garlic sauce and topped with our signature green chile sauce and red onions, then we finish it off with a cheddar Jack cheese blend. Muy Bueno! \$13.61

GARDEN PIZZA

Mushrooms, green peppers, onions, black olives and topped with diced tomatoes just to add more color. Oh yeah, mozzarella cheese too! \$11.99

WHERE'S THE MEAT?

It's in there! Sausage pepperoni, ham, smoked chicken and bacon. There is also pizza sauce and cheese to hold it all together! \$14.68

**** Add Bacon, Sausage, Pepperoni, Ham or Chicken for \$1.39/ea. Add any Veggie for \$.69/ea.**

Desserts

PRALINE BREAD PUDDING

Topped with Me-Maw's praline sauce. This sauce could just about go on anything... well, almost anything. \$6.99

CHOCOLATE SOMETHIN'

It could be chocolate and more chocolate only your mother will know. She is back in the kitchen making it with love! \$6.99

PECAN CHEESECAKE

Alex loves making the cheese cake from scratch. Delicious creamy cheese cake with a pecan caramel sauce on top. A favorite by all! \$6.99

***And don't forget about our
Vanilla Bean Ice Cream for \$3.99!***

Make it Keto
friendly with
cauliflower crust
\$4.00 more



BIG BAD
BILLY
BA-REW'S

Beer-To-Go

YOU HEARD RIGHT! BUY TRIPLE J'S BEER TO GO!

Order your KEG or GROWLER today!

Just need a little bit? - Take home a MASON JAR to Pa!

**!!!! HELP SUPPORT YOUR LOCAL BREWERS
FRESH BEER IS ALWAYS BETTER!!!!**

HAND CRAFTED BREW OR GRAPE JUICE WITH A KICK!

BEER BOTTLES THAT EVERYONE ELSE HAS

Ask your server about what we stock.
Domestic or Imported. \$4.50/\$4.95

GRAPE JUICE FOR THE BIG KIDS

(Adults) *See our wine list

You can order a glass for the fancy finger tipping
or just say "Give me a bottle!"

TRIPLE J FLOATS

Coke or IBC Rootbeer made with the Triple J
Vanilla Bean Ice Cream. \$4.25 ea.

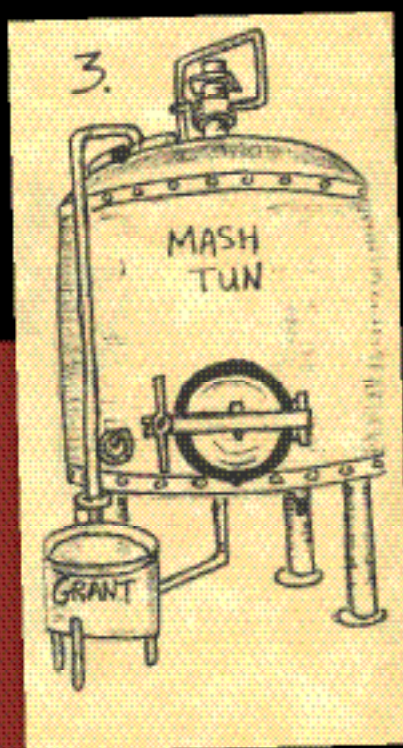
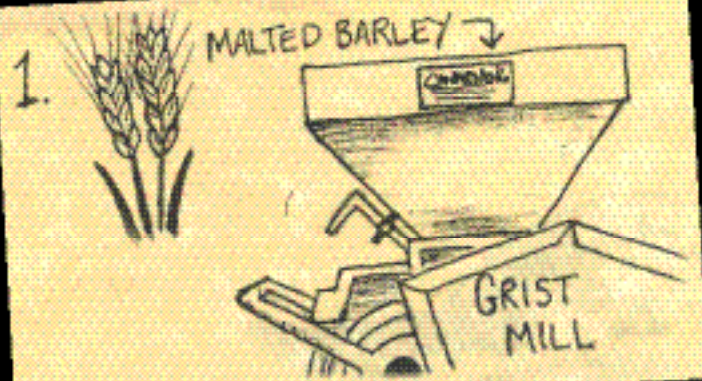
Wet Your Whistle

**SOFT DRINKS, ICED TEA, HOT TEA or
CUP OF JOE (coffee) (free refills) \$2.99**

MILK and ASSORTED JUICES \$2.25

BOTTLED ROOT BEER

From the General Store \$2.99 ea.



THE BREWING PROCESS

1. Malted barley is poured into the grist mill.
2. While in the grist mill the barley is ground to a pre-adjusted size and moved via an auger to the grist hopper.
3. The grist is dropped into the mash tun, where it's mixed with hot water and held at 148° - 158°F until natural enzymes present in the malt convert the starch into fermentable sugar.
4. The sweet liquid or "wort" is moved through the grant for clarity and pumped into the brew kettle, where it's boiled and hops are added.

The hot wort is whirl pooled to remove solids when chilled and aerated.

5. As the wort is pumped into a fermenter and conditioning tanks were carefully selected brewer's yeast is "pitched" into the fermenter to carry out fermentation, producing alcohol and carbon dioxide.

After fermentation, the beer is cold-conditioned at near freezing temperatures.

6. The finished beer is then filtered, if required and carbonated as it is transferred to the serving tanks.
7. The beer is drawn directly from the serving tank to the faucet, where you enjoy one of the finest hand-crafted beers you've ever had.

