Odessa, TX

F1 BAR & GRILL

EST: 2025

SNACKS

WAGYU CHILI *Cheddar, Avocado, Cilantro* 12
BRISKET QUESO *Tomatillo Salsa* 12
F1 GUACAMOLE *Tortilla Chips* 12
JALAPEÑO-CHEDDAR WAGYU CORNDOG *Grainy Mustard* 15
MEXICAN SHRIMP COCKTAIL *Diced Avocado, Tomato* 16

SALADS

SOUTHWEST CHICKEN *Spinach, Roasted Corn, Tortilla Strips, Honey Lime Dressing, Peanut Sauce* 17
SHRIMP LOUIE *Poached Shrimp, Iceberg Wedge, Avocado, Tomatoes, 1000 Island Dressing* 18
STEAK NOODLE *Marinated Filet Mignon, Noodles, Tomatoes, Peanuts, Fresh Herbs, Spicy Chili Dressing* 23
FILET & WEDGE *Filet Mignon, Iceberg Wedge, Bacon, Campari Tomatoes, Blue Cheese Dressing* 23

HANDHELDS *(all sandwiches served with French fries • add chili + $1)*

BUFFALO CHICKEN *Smokehouse Slaw, Ranch Aioli* 16
CHOPPED BRISKET MELT *Caramelized Onions, Aged Cheddar* 17
F1 BACON BURGER* *Swiss Cheese, Balsamic Onion, F1 BBQ Sauce* 18
G MONEY BURGER* *American Cheese, Bacon Jam* 19

SIGNATURES

WAGYU BARBACOA TACOS *Tender Beef, Consommé, Cilantro, Onions* 22
TRUFFLE HONEY FRIED CHICKEN *Mashed Potatoes* 24
BLACKENED CAMPFIRE TROUT *Dirty Rice* 27
BABY BACK RIBS *Smokehouse Slaw, Charred Jalapeño* 28
F1 BRISKET *Truffle Potato Salad, F1 BBQ Sauce* 28
ZYDECO SALMON *Blackened Salmon, Shrimp Creole Sauce, Dirty Rice* 28
BILLIONAIRE CLUB FILET *Seared & Sliced, Herb Butter, Broccolini* 50

FLATBREADS

THE ALOHA *Pineapple, Ham, Serrano, BBQ Sauce* 19
CHICKEN SAUSAGE & MUSHROOM *Chicken Fennel Sausage, Mushrooms, Mozzarella, Marinara* 19
THE SUPREME *Ham, Onion, Green Olives, Mozzarella, Marinara* 19
50 SPOT PEPPERONI *Crispy Pepperoni, Mozzarella, Marinaria, Spicy Truffle Honey* 21

PREMIUM WAGYU BEEF

F1: A cross between wagyu & black angus • We proudly serve the best locally raised beef

SALISBURY STEAK* *10oz* 24
BEEF BACK RIBS* *24oz* 35
DINO RIB* *32oz* 55
NY STRIP* *14oz* 80
BACON-WRAPPED FILET* *10oz* 88
RIBEYE* *14oz* 85

All steaks served with mashed potatoes • Choice of house-made sauce: wagyu butter, steak sauce, or BBQ sauce

SIDES

TRUFFLE POTATO SALAD 6
MAC N' CHEESE 6
SMOKEHOUSE SLAW 6
CHARRED BROCCOLINI 6
MASHED POTATOES 6
DIRTY RICE 6
CORNBREAD MUFFIN 6

SWEETS

BLONDIE À LA MODE 12
BRÛLÉED BANANA PUDDING 12
LITTLE O.'S SUNDAE 12
FAMOUS BUTTER CAKE 15

** Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Some items may have limited availability.*

04/29/25

Odessa, TX

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SIGNATURE COCKTAILS

SWEET MULE *Vodka, Blackberries, Hibiscus, Mint, Ginger Beer* 14
ELECTRIC PICKLE *Vodka or Gin, Dry Vermouth, Dill Pickle Juice, Stuffed Olive* 14
ARMENTA'S MARGARITA *Socorro Blanco, Jalisco 1562 Orange Liqueur, House-Made Sweet & Sour* 15
SLOW AND LOW *Gin, Lemon, Local Honey* 14
TEXAS HEAT *21 Seeds Cucumber Jalapeño Tequila, Watermelon, Lime, Hibiscus Syrup* 15
GREEN HAZE *La Pulga Blanco, Jalapeño, Serrano, Cilantro, Spicy Simple* 15

BATCHED

STAYCATION *Spiced Rum, Pineapple, Coconut, Passionfruit, Mint, Ginger* 14
MR. TEA "I PITY THE FOOL" *Vodka, Rum, Gin, Tequila, Jalisco 1562, Cola, "24k Lemon"* 15
MY RYE OR DIE *Blackland Rye, Maple, Citrus, Seltzer, Maple Bitters* 15

OLD TIMERS

THE MAN & HIS HAT *Bourbon, Sweet Vermouth, Cherry Bitters* 14
SMOKEY THE BEAR *Bourbon, Local Honey, Orange Bitters, Smoked Cherry Wood* 15
OUR WHISKEY SOUR *Russell's Reserve 10yr. Bourbon, Disaronno, House-made Sour Mix* 16

ZERO PROOF *(non-alcoholic cocktails)*

WATERMELON SUGAR *Watermelon, Lime Juice, Hibiscus, Jalapeño, Tajin Rim* 6
BAJA LEMONADE *Lemonade, Rosemary, Coconut, Agave* 6

WINES

LA GIOISA VALDOBBIADENE - Prosecco *Veneta, Italy* 10/36
VEUVE CLICQUOT 'YELLOW LABEL' - Brut *Champagne, France* 99
ELK COVE - Pinot Gris *Willamette Valley, Oregon* 10/36
EMMOLO - Sauvignon Blanc *California* 10/36
SEA SUN - Chardonnay *California* 10/36
DAOU - Rosé *Paso Robles, California* 10/36
VAN DUZER - Pinot Noir *Van Duzer Corridor, Willamette Valley, Oregon* 12/42
'SALDO' BY THE PRISONER WINE COMPANY - Zinfandel *California* 12/42
THE CRITIC - Cabernet Sauvignon *Central Coast, California* 12/42
DUCKHORN 'POSTMARK' - Cabernet Sauvignon *Paso Robles, California* 69
HONIG - Cabernet Sauvignon *Napa Valley, California* 85
SCARPETTA 'BARBERA DEL MONFERRATO' - Red Blend *Piedmont, Italy* 13/46
ORIN SWIFT '8 YEARS IN THE DESERT' - Red Blend *Napa Valley, California* 82

ON TAP *(16 oz./21 oz.)*

MICHELOB ULTRA *4.2% ABV, 10 IBU* 5/6
CORONA PREMIER *4.0% ABV, 7 IBU* 6/7
DOS EQUIS *4.2% ABV, 10 IBU* 6/7
KARBACH HOPADILLO IPA *6.6% ABV, 65 IBU* 6/7
INDEPENDENCE AUSTIN AMBER *6.0% ABV, 32 IBU* 7/8
RAHR & SONS MANGO FRUIT ALE *5.0% ABV, 20 IBU* 7/8
SAINT ARNOLD CITRUS SHANDY *4.5% ABV, 0 IBU* 7/8
TALL CITY BLONDE ALE *5.5% ABV, 15 IBU* 7/8
ALTSTADT GERMAN PILSNER *5.1% ABV, 25 IBU* 7/8
TUPPS JUICE PACK HAZY IPA *6.0% ABV, 22 IBU* 8/10
TWO DOCS PORTER *7.5% ABV, 30 IBU* 8/10
DEADBEACH CHOCOLATE STOUT *8.9% ABV, 5.2 IBU* 12/15

BOTTLES & CANS

MILLER LITE *4.2% ABV, 10 IBU* 4
COORS LIGHT *4.2% ABV, 10 IBU* 4
LONE STAR *4.6% ABV, 10 IBU* 4
MODELO ESPECIAL *4.4% ABV, 18 IBU* 5
SHINER BOCK *4.4% ABV, 13 IBU* 5
BISHOP CIDER *rotating* 5
KARBACH RANCH WATER *4.5% ABV, 0 IBU* 5
SUN CRUISER ICED TEA *4.5% ABV, 1 IBU* 5
HEINEKEN 0.0 NA *0.0% ABV, 16 IBU* 4

04/27/25

10AM - 3PM

F1 BAR & GRILL

SAT - SUN

BRUNCH

CLASSIC BREAKFAST SANDWICH 11
Scrambled Egg, Bacon, Gouda, House-made Brioche Bun

AMERICAN BREAKFAST 15
Scrambled Eggs, Thick-Cut Bacon, Sourdough Toast, Crispy Potatoes

FRENCH TOAST 15
Macerated Strawberries, Candied Pecans, Whipped Cream

WAGYU BRISKET HASH* 17
Crispy Potatoes, Peppers, Onions, Sunny-Side Up Egg

CHICKEN & WAFFLE 18
Truffle Honey Fried Chicken, Belgian Waffle, Berry Compote

SIDES

BACON 3 • **TWO EGGS** 4 • **MIXED FRUIT** 5

CRISPY POTATOES 5 • **BREAKFAST SAUSAGE** 5

WAGYU JALAPEÑO CHEDDAR SAUSAGE 8

COCKTAILS

MIMOSA 5

BELLINI 6

THE SPRITZ 8

IRISH COFFEE 9

BLOODY COWBOY 10

ESPRESSO MARTINI 10

BEVERAGES

ESPRESSO 2

LATTE 4

CAPPUCCINO 4

ORANGE JUICE 5

04/16/25

3PM - 6PM

F1 BAR & GRILL

MON - FRI

HAPPY HOUR

ALL SNACKS ½ OFF

HOUSE COCKTAILS 6

FROZEN COCKTAILS 7

ALL BEER 2 OFF

HAPPY HOUR WINE 5

RED • WHITE • ROSÉ

04/27/25