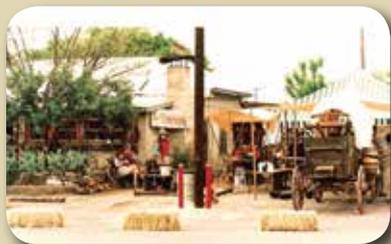


# TJ's at the OLD FORGE

## RESTAURANT ★ SPORTS BAR

In 1986, Joe Reidy teamed up with blacksmith Kenneth “PeeWee” Stroud and purchased the Ranch House Café at 807 Main Street Bandera. They opened it as a working blacksmith shop, renaming the building “The Bandera Forge.” This was a real working Texas blacksmith shop with custom made branding irons, cowboy metal decorations, cold beer, a warm welcome, and country music by the their very own “Buzzard Band,” fashioned by Joe Reidy and his Forge bandmates, all in which defined The Bandera Forge. Both have passed on to the Forge in the sky, and even though the building has changed over the years from various restaurants and bars, Tj’s Old Forge plans to preserve their memory.



Owners of the property and restaurant, Arlene Guerra and Tammie Jones, are both successful business owners who bought property and moved to the Texas Hill Country a few years ago and are here to stay and service their customers! They look forward to being an integral part of the Bandera culture providing a regular place for local residents, and a favorite place for Bandera visitors.

The General Manager, (former Executive Chef), Sidney Cook, came to Bandera almost ten years ago. She has

over 30 years experience in the restaurant industry and has catered extensively in the area for events large and small. Sidney is well versed in all aspects of hospitality, but her heart is in the kitchen. Having lived in the Middle East as a child, her palate was awakened early and she hungers for diversity:

*“I love cooking. There is always something new to try. Always something new to learn. Every bite of food comes from something living. It has energy. How that lettuce or tomato, or steak, or the grain in the bread came to me, makes a difference. How this bit of energy transforms into some sustenance, is just as important. I value tradition as well as nutrition.”*

Lance McWhorter was raised in the restaurant industry and secured his first culinary job at the age of 13 as a dishwasher in a busy tourist town diner. During his service in both the US Army and US Navy as well as several years working as a high threat security contractor in the Middle East, he had the opportunity to travel to almost 40 different countries, turning the exposure to so many different cultures and cuisines to his true passion, cooking. Now retired from the wild life, and settled into his new role as Executive Chef at TJ’s. He now enjoys crafting country-esque comfort food with a dash of class, inspired by the cuisines of all the various countries he has been to.

Look for an expanded menu soon and a continuous selection of lunch and dinner specials featuring as many seasonal, farm to table, and locally sourced ingredients as possible. The TJ’s team cooks up the best burgers in Texas, made from custom cuts of beef and proprietary

## FORGING AHEAD!

Tj's at the Old Forge features local acts such as Art and Lisa, Dave and Jeremy Kemp, Autumn Light, Lee Winright, Three Peace Band, Melissa Baxter, Goat Creek Band, and many more! Going back to the natural roots of the original Forge, Boone Holding is now hosting an 'open pickers circle' on Sunday's from 1pm-4pm.

The Spacey sports bar upstairs is furnished with pool tables, dart boards, electronic games, and will offer "anytime-appetizers."

### Other Highlights:

**5,200 square feet under the roof!**

**No Cover! (Except Special Events)**

**Appetizers Available all night**

**Best Chicken and Hawk Wings in Town**

**Sports on the Giant Screen**

**Large front deck, downstairs AND upstairs**

**for dining/visiting/watching parades**

**Happy Hour/Drink Specials**

**New parking lot in the Back!**

**Outdoor Dining!**

**And lots, lots more!**

### Restaurant Hours:

**11am-9pm Tuesday-Saturday**

**11am-3pm Sunday.**

**Full Bar available all week.**

**807 Main Street Bandera, Texas**

**(830) 796-9990**

**Visit us online at Facebook  
and [tjsoldforge.com](http://tjsoldforge.com)**



seasonings, Black Angus steaks, pork chops, tuna steaks, shrimp, oysters, pastas, gluten free, and vegetarian entrees.

Come in for their "Goldmine" salad/ potato/ soup bar, and a spectrum of fresh vegetables and seasonal fruits --all of the dressings, sauces and soups are made from scratch!

They also feature Tarpley Texas' Seco Ranch Longhorn grass fed Beef sliders and a "Bellows Burger"—a flame broiled portabella mushroom with grilled onions and provolone cheese, yum! Bandera needed a soup-salad-potato bar, especially for those who just want to pop in and out for a quick, light lunch (½ sandwich combos also available.) There have a Kids' menu with fun and healthy options as well.

