

# STIRRED AND SHAKEN

While the origin of the martini is unknown, it dates back to the late 19th century when many variations used gin and vermouth. Today's martinis use premium vodkas, gins and vermouths. Our martinis are stirred and shaken to properly combine the ingredients while limiting dilution.

- 13 **Ultimate Martini**  
Belvedere Unfiltered is made with Dankowskie Diamond Rye, but left unfiltered for a distinctive sea air flavor and creamy mouthfeel. It's a whiskey drinker's vodka.
- 12 **Contemporary Cosmopolitan**  
Grey Goose shaken with Cointreau, Cranberry Juice and Muddled Limes as a nod to the Cosmopolitan, made popular in the 1990s.
- 11 **Lemon Drop**  
The Botanist Gin has flavors of Lavender, Lemon Peel and Herbs. Shaken with Fresh Lemon and garnished with a Basil Leaf.
- 13 **Botanical Martini**  
Hendrick's Gin is from Scotland, has notes of Cucumber and Rose and is paired beautifully with the Citrus flavors of Lillet.

## WHISKEY OR RYE

Created in the 1870s, the original Manhattan was made with rye whiskey. Today there are many varieties of whiskeys, from small batch rye to traditional bourbon, with distinct flavors that we carefully pair with unique vermouths and bitters.

- 12 **Rye Manhattan**  
Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.
- 13 **Craft Manhattan**  
Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.
- 12 **46 Manhattan**  
Maker's 46 has a bouquet of Vanilla, Nutmeg and Caramel and is paired with Carpano Antica Sweet Vermouth. Stirred with Angostura Bitters.
- 12 **Royal Manhattan**  
Crown Royal Black, a Canadian Whisky made from a blend of Whiskies has a bouquet of Maple and Vanilla. Stirred with Martini Rosso Vermouth and Angostura Bitters.

## TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

- 11 **Moscow Mule**  
Ketel One Vodka and Ginger Beer.
- 11 **Champagne Cobbler**  
Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.
- 12 **American Smash**  
Tito's Handmade Vodka muddled with Lemons, Basil, Strawberries and Sugar.
- 11 **Knickerbocker**  
Bacardi Superior Rum, Fresh Lime, Raspberry Purée, Grand Marnier Raspberry Peach.

# WITH WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the “Sidecar” during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

## 12 Elevated Margarita

Avión Silver Tequila comes from the Highlands in Mexico and has a clean bouquet of Citrus, Vanilla, Pineapple and Salt. Shaken with Cointreau.

## 13 Third Generation Margarita

Sauza Tres Generaciones Reposado Tequila comes from the Lowlands of Mexico and has a bouquet of White Pepper, Vanilla and Oak. Shaken with Cointreau, Fresh Lime and Agave Nectar.

## 13 Añejo on the Rocks

Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Agave Nectar.

## 12 Smoky Margarita

Del Maguey Vida Mezcal has a heavy, smoky flavor, akin to a Single Malt Scotch and is shaken with Grand Marnier.

 **HOMEGROWN** Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

## 11 Salted Tequila Gimlet

Patrón Silver Tequila, Fresh Lime and Sugar. Shaken with Celery Bitters and served Up or On The Rocks.

## 11 Ruby Red Collins

Tito’s Handmade Vodka, Texas Ruby Red Grapefruit Juice, Lime Juice, Sugar and Club Soda.

## 12 Peach Palmer

Deep Eddy Sweet Tea Vodka, Fresh Lemon, Peach Purée and Iced Tea.

## 12 Whiskey Bock Sour

Maker’s 46 and Fresh Lemon topped with Shiner Bock.

# WHAT’S BREWING

## 5 AMERICAN

Budweiser / Bud Light / St. Arnold Amber Ale  
Michelob ULTRA / Miller Lite / Coors

## 7 PREMIUM

Stella Artois / Sam Adams Boston Lager  
Corona Extra / Crispin Cider / Guinness  
Amstel Light / Heineken / Anchor Steam  
St. Pauli Girl, na / Pacifico

## 6 REGIONAL

Shiner Seasonal / Fireman’s #4 Blonde Ale  
Full Moon Pale Rye Ale / Austin Amber  
Austin Beerworks Pearl-Snap

# WINES BY THE GLASS

The wines by the glass are in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

6.75

## SPARKLING WINES

**Maschio, Prosecco, Brut DOC**

Treviso, Veneto, Italy 187ml

12

**Le Grande Courtâge, Blanc de Blancs, Brut, "Grande Cuvée"**

France 187ml

14.25

**Chandon, Rosé**

California 187ml

6 oz pour 9 oz pour

13.5

18

## WHITE WINES

**Santa Cristina, Pinot Grigio**

Venezia, Italy

10.5

14

**Kris, Pinot Grigio, "Artist Cuvee" delle Venezie, Italy**

11.5

15.25

**Joel Gott, Sauvignon Blanc**

California

13.25

17.75

**Whitehaven, Sauvignon Blanc**

Marlborough, New Zealand

11

14.75

**Hidden Crush, Chardonnay**

Central Coast, California

11.5

15.25

**Kendall-Jackson, Chardonnay, "Vintner's Reserve"**

California

6 oz pour 9 oz pour

14.5

19.25

## RED WINES

**Elouan, Pinot Noir**

Oregon

11.75

15.75

**Hahn, Pinot Noir, "Nicky Hahn"**

California

11

14.75

**Charles Smith Wines, Merlot "The Velvet Devil"**

Columbia Valley, Washington

12.5

16.75

**Genesis by Hogue, Meritage**

Columbia Valley, Washington

11.5

15.25

**Terrazas Alto del Plata, Malbec**

Mendoza, Argentina

12

16

**Raymond, Cabernet Sauvignon, "R. Collection, Lot No. 3"**

Napa Valley, California

12.25

16.25

**Louis M. Martini, Cabernet Sauvignon**

California

# SMALL BITES

- 11 **Cornmeal Crusted Calamari**  
Spicy aioli / coriander / cilantro / banana peppers
- 13 **\*Tuna Tacos**  
Sashimi style tuna / seaweed salad / wasabi mayo  
cucumber poke
- 9 **Housemade Tortilla Chips & Trio of Salsas**  
Charred tomato chipotle / yucatean tomato
- 11 **Smoked Chicken Quesadilla**  
Caramelized onions / green chiles / pepper jack guacamole  
salsa / cilantro lime cream
- 11 **Beef Brisket Quesadilla**  
Pan fried onions / pepper jack / guacamole / pico / salsa
- 10 **\*Buffalo Wings**  
Bleu cheese or ranch dressing
- 10 **Texas Cheese Plate**  
Freshly grilled breads
- 12 **Pan Seared Crab Cake**  
Smoked tomato vinaigrette / lime chipotle aioli / cilantro  
tomato relish
- 9 **Mini Bahn Mi Hot Dogs**  
Pickled cucumber / carrot / jalapeno / cilantro

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

# SALADS & SOUPS

- 9     **\*Southwestern Caesar**  
baby romaine / spicy buttermilk dressing /  
cotija cheese / charred corn / cornbread croutons  
add chicken or shrimp 13
- 12     **\*Chopped Napa Cabbage Salad**  
grilled chicken / organic greens / almonds / crisp  
vegetables / mandarin oranges / sesame-ginger vinaigrette
- 12     **Ancho's Cobb**  
chopped greens / smoked turkey / pecanwood smoked  
bacon / eggs / tomato / avocado / white balsamic  
vinaigrette
- 11     **\*Salmon Salad**  
baby spinach / heirloom tomatoes / mango / cucumber  
chile powder / meyer lemon dressing
- 7     **Pork and Green Chile Stew**  
house made tortillas
- 6     **Poblano Soup**  
cotija cheese / pico de gallo

# SANDWICHES

- 12 **\*Texas Burger**  
roasted poblanos / texas gold cheddar / whiskey bbq sauce / toasted brioche bun
- 10 **Open Faced Smoked Brisket**  
pickled jalapeños / warm cornbread / sweet chile slaw
- 13 **\*All American Burger**  
your choice cheese / sautéed mushrooms / grilled onions  
pecanwood smoked bacon / toasted brioche bun
- 13 **\*Blackened Fish Tacos**  
seared red fish / spicy red cabbage / lime cilantro creme fraiche / pico
- 11 **Tacos De Pollo**  
slow roasted chicken / salsa verde / corn tortillas  
cotija cheese / cilantro
- 13 **\*Hangover Burger**  
fried egg / pecanwood smoked bacon / american cheese  
sriracha mayo
- 12 **Grilled Turkey Croissant**  
smoked turkey / avocado / pecanwood smoked bacon  
provolone / chipotle mayonnaise
- 12 **\*Purgatory Burger**  
pickled jalapeños / grilled tomatoes / habanero honey  
pepper jack

# ENTREES

- 24 **\*Texas Gulf Shrimp**  
gulf shrimp / linguini / basil / heirloom tomatoes / lemon
- 32 **\*Grilled Filet Mignon**  
bourbon glaze / potato hash / poblano
- 24 **\*Pan Seared Salmon**  
jasmine rice / tomatoes / cipollini onions  
wild mushrooms / saffron
- 25 **Shiner Bock Short Ribs**  
mashed potatoes / asparagus
- 23 **\*Lemon Herb Chicken**  
tomato fennel sauce / roasted fingerling potatoes