

# 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.

- 11 **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.
- 10 **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.

- 10 **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.
- 14 **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.
- 14 **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.

- 10 **Moscow Mule**  
Ketel One Vodka and Ginger Beer.
- 11 **Champagne Cobbler**  
Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.
- 10 **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.

- 13 **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.
- 12 **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.
- 15 **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.
- 14 **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.

- 14 **Salted Tequila Gimlet**  
Patrón Silver Tequila, Fresh Lime and Sugar. Shaken with Celery Bitters and served Up or On The Rocks.
- 10 **Ruby Red Collins**  
Tito’s Handmade Vodka, Texas Ruby Red Grapefruit Juice, Lime Juice, Sugar and Club Soda.
- 10 **Peach Palmer**  
Deep Eddy Sweet Tea Vodka, Fresh Lemon, Peach Purée and Iced Tea.
- 11 **Whiskey Bock Sour**  
Maker’s 46 and Fresh Lemon topped with Shiner Bock.

## WHAT’S BREWING

- 5 **AMERICAN**  
Budweiser / Bud Light  
Michelob ULTRA / Miller Lite
- 6 **PREMIUM**  
Stella Artois / Sam Adams Boston Lager  
Corona Extra / Guinness  
Heineken / Amstel Light  
St. Pauli Girl - na
- 6 **REGIONAL**  
Austin Beerworks Peacemaker Extra Pale Ale  
Hops & Grain Alteration German Brown Ale

# 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

11

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

France 187ml

13

**Chandon, Rosé**

California 187ml

6 oz pour 9 oz pour

13

17.25

## WHITE WINES

**Santa Cristina, Pinot Grigio**

Venezia, Italy

11

14.75

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

10

13.25

**Joel Gott, Sauvignon Blanc**

California

12

16

**Whitehaven, Sauvignon Blanc**

Marlborough, New Zealand

10

13.25

**Hidden Crush, Chardonnay**

Central Coast, California

11

14.75

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

California

6 oz pour 9 oz pour

13

17.25

## RED WINES

**Elouan, Pinot Noir**

Oregon

11.5

15.25

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

California

10

13.25

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

Columbia Valley, Washington

11.5

15.25

**Genesis by Hogue, Meritage**

Columbia Valley, Washington

10

13.25

**Terrazas Alto del Plata, Malbec**

Mendoza, Argentina

11

14.75

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

Napa Valley, California

11

14.75

**Louis M. Martini,  
Cabernet Sauvignon**

California

# SMALL BITES

- 8 **Bar Meatballs**  
Marinara / House Ricotta
- 7 **Sticky Brussels Sprouts**  
Yuzu-Wasabi Mayo
- 8 **Pimento Cheese & Tasso Ham Croquettes**  
Marinara
- 8 **Scotch Eggs**  
Potato Chip Crust / Housemade Bratwurst  
Smoked Onion Sauce
- 6 **Deviled Eggs**  
Crispy Shallots / Speck Ham / House Pickled Veggies
- 8 **Thai Cauliflower**  
Buffalo Sauce
- 7 **Sea Salted Soft Pretzels**  
Shiner Bock Smoked Cheddar Dip
- 8 **Fried Chicken Bites**  
Chili Lime Yogurt
- 14 **Charcuterie**  
Assorted Local & House Cured Meats / Toasted Ciabatta
- 6 **Blistered Shishito Peppers**  
Maldon Salt
- 8 **Queso**  
Roasted Poblanos / Chorizo / Spicy Tortilla Chips
- 8 **Jerky & Peppers**  
Spicy Beef Jerky / Blistered Shishito Peppers
- 9 **Avocado Bruschetta**  
Smashed Avocado / Tomatoes / Queso Fresco

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# TACOS & SLIDERS

## TACOS

- 12 **Roasted Chicken**  
Chorizo Poblano Queso / Roasted Onions  
Peppers / Avocado
- 11 **Grilled Fish**  
White Fish / Slaw / Avocado / Onion  
Tomato / Chipotle Ranch
- 12 **Slow Smoked Brisket**  
Onions / Housemade BBQ Sauce
- 16 **Trio**  
One of Each of the Above

## SLIDERS

- 9 **Drive In**  
House Ground Patty / American  
Iceberg Slaw / Chipotle Mayo
- 18 **Lobster**  
Maine Lobster / Toasted Brioche Roll
- 10 **Pork Belly**  
Asian Slaw / Sriracha Aioli / Hoisin
- 16 **Slider Trio**  
One of Each of the Above

## BOURBON & BLENDED WHISKEY

- 14 Woodford Reserve
- 13 Knob Creek
- 13 Basil Hayden
- 18 Garrison Brothers

## SINGLE MALT SCOTCHES

- 16 The Macallan 12 year
- 28 The Macallan 15 year
- 45 The Macallan 18 year
- 12 The Glenlivet 12 year
- 13 Glenfiddich 12 year
- 15 The Balvenie 12 year
- 18 Oban 14 year
- 18 Talisker 10 year
- 19 Dalwhinnie 15 year
- 17 Laphroaig 10 year

## CIGARS

- 12 Arturo Fuente Chateau Fuente
- 13 Macanudo Hyde Park Cafe
- 15 Flor de Tabacos de Portagas Primero
- 17 Romeo y Julieta Churchill en Tubos
- 16 Montecristo Especial #3
- 18 Arturo Fuente Short Story
- 25 Cohiba Robusto
- 24 Monte Cristo White Series Churchill
- 23 Arturo Fuente Signature Hemingway