ELEMENTS OF DRINK DESIGN

Much like a well-designed object, a well-crafted cocktail takes into account the contributions of each element and how they play against each other. Balance and tension, comfort and elevation, the nuances of technique and ingredient make each cocktail unique.

The Elements of a Cocktail
BUILD YOUR OWN HIGHBALL 16

Choose your Spirit:
VODKA
Tito’s Handmade
Belvedere Organic
Grey Goose

TEQUILA
Herradura Silver
Casamigos Reposado
Milagro Añejo

BOURBON
Bulleit
Maker’s Mark
Woodford Reserve

Choose your Mixer:
Q Club Soda
Owen’s Rio Red Grapefruit
Owen’s American Tonic
Q Ginger Ale
Owen’s Ginger Beer

AMERICANO HIGHBALL 16
Campari, Antica Formula Sweet Vermouth, Q Club Soda

composed of an alcoholic base spirit and a larger proportion of a non-alcoholic mixer.
OF ALL THINGS 15
21 Seeds Grapefruit Hibiscus Tequila, Aperol, Barmalade Grapefruit-Elderflower, fresh lime, rhubarb bitters, Lunetta Prosecco

THE LAST WORD MARTINI 16
Hendrick’s Gin, green chartreuse, Luxardo Maraschino Liqueur, fresh lime

Make it smoky with Dos Hombres Mezcal 18

ELEMENT KEY

<table>
<thead>
<tr>
<th>Element</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>Timeless</td>
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<tr>
<td>Vibrant</td>
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</tr>
<tr>
<td>Wellness</td>
<td></td>
</tr>
<tr>
<td>Community</td>
<td></td>
</tr>
<tr>
<td>Sustainable</td>
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</tbody>
</table>
**Cocktails**

**JUNGLE BIRD** 16
Appleton Estate Signature Blend Rum, Campari, Liber & Co. Pineapple Gum Syrup, fresh lime, pineapple juice

**MARGARITA** 16
Patrón Silver Tequila, Italicus Rosolio di Bergamotto, fresh lime, Monin Agave Nectar

- **Level up with Herradura Reposado 19**
- **Make it spicy with Ancho Reyes Chile Liqueur 18**
- **Try it smoky with Dos Hombres Mezcal 18**
**CLASSIC MARTINI**

**DRY / STIRRED 17**

The Botanist Gin or Ketel One Vodka, Carpano Dry Vermouth, orange bitters, lemon twist

**DIRTY / SHAKEN 17**

Tito’s Handmade Vodka, Carpano Bianco Vermouth, house brine, Filthy Foods Olive Accoutrements

**ESPRESSO MARTINI 17**

Absolut Vodka, Kahlúa, fresh espresso

Twist it up with Casamigos Reposado Tequila 21
**Cocktails**

**BROWN DERBY 15**
Woodford Reserve Bourbon, fresh grapefruit, barrel-aged maple syrup, orange bitters

*Spice it up with Ancho Reyes Chile Liqueur 17*

**MANHATTAN 17**
Knob Creek 7 Yr. Rye Whiskey, Antica Formula Sweet Vermouth, Angostura Bitters
OLD FASHIONED  16
High West Bourbon, Liber & Co Demerara Syrup, El Guapo Bitters

*Level up with Garrison Brothers Small Batch Bourbon 23*
*Make it a twist featuring Cincoro Reposado Tequila 28*
**Mocktails**

**SEAMLESS 12**
Monin Vanilla, Passion Fruit Réal, fresh lemon, Q Club Soda

**SILHOUETTE 12**
Seedlip Grove 42, Monin Lemongrass, apple cider vinegar, fresh orange zest
DOMESTIC 7
MICHELOB ULTRA
COORS LIGHT
MILLER LITE
BUD LIGHT
BUDWEISER

IMPORTED 7
CORONA EXTRA
DOS EQUIS LAGER
HEINEKEN
PERONI
STELLA ARTOIS
GUINNESS
MODELO ESPECIAL

NON-ALCOHOLIC 7
HEINEKEN 0.0 NA LAGER
ATHLETIC BREWING CO
RUN WILD NA IPA

CRAFT 8
SAMUEL ADAMS
BOSTON LAGER
SAMUEL ADAMS SEASONAL
NEW BELGIUM
FAT TIRE ALE
NEW BELGIUM VOODOO
RANGER JUICY HAZE IPA
BLUE MOON
BELGIAN WHITE
WILD ACRE T-HAWK IPA
RAHR & SONS
DADGUM IPA
YUENGLING
AMERICAN LAGER

HARD SELTZERS & CIDERS 7
ANGRY ORCHARD HARD CIDER
LOCUST BREWING CO.
HARD CIDER
WHITE CLAW MANGO
HARD SELTZER
WHITE CLAW BLACK
CHERRY HARD SELTZER
TRULY WILD BERRY
HARD SELTZER
HIGH NOON
WATERMELON VODKA
HARD SELTZER
# White Wines

<table>
<thead>
<tr>
<th>Intensity</th>
<th>Fruit</th>
<th>Tannin</th>
<th>Acidity</th>
<th>Wine</th>
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<tbody>
<tr>
<td>MIN</td>
<td>○</td>
<td>○</td>
<td>MIN</td>
<td>Lunetta • Prosecco Brut</td>
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<tr>
<td>MIN</td>
<td>○</td>
<td>○</td>
<td>MID</td>
<td>Chandon • Sparkling Rosé</td>
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<tr>
<td>○</td>
<td>○</td>
<td>○</td>
<td>MAX</td>
<td>Moët &amp; Chandon Impérial • Brut Rosé</td>
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<tr>
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<td>○</td>
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<td>MIN</td>
<td>Chateau Ste. Michelle • Riesling</td>
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<tr>
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<td>○</td>
<td>MID</td>
<td>Santa Margherita • Pinot Grigio</td>
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<td>○</td>
<td>○</td>
<td>MAX</td>
<td>Rose Gold • Rosé</td>
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<td>MID</td>
<td>Decoy by Duckhorn • Sauvignon Blanc</td>
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<tr>
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<td>○</td>
<td>○</td>
<td>MAX</td>
<td>Pine Ridge • Chenin Blanc/Viognier</td>
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<tr>
<td>○</td>
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<td>MIN</td>
<td>Kendall-Jackson Vintner’s Reserve • Chardonnay</td>
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## White Wines

<table>
<thead>
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<th></th>
<th>6oz</th>
<th>9oz</th>
<th>BTL</th>
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<tbody>
<tr>
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<tr>
<td>California (187ml)</td>
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<td>Champagne, France (187ml)</td>
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<tr>
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<tr>
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<tr>
<td>California</td>
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</tr>
<tr>
<td>California</td>
<td>13</td>
<td>18</td>
<td>50</td>
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</tbody>
</table>
Red Wines

Intensity

Fruit

Tannin

Acidity

MIN MID MAX

ELOUAN • Pinot Noir

BANFI • Chianti Classico

BENZIGER • Merlot

CATENA VISTA FLORES • Malbec

TRIBUTE • Cabernet Sauvignon

FRANCISCAN ESTATE CORNERSTONE Cabernet Sauvignon

JOEL GOTT • Red Blend

DAOU • Cabernet Sauvignon
## Red Wines

<table>
<thead>
<tr>
<th></th>
<th>6oz</th>
<th>9oz</th>
<th>BTL</th>
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<tbody>
<tr>
<td><strong>Oregon</strong></td>
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<td><strong>Tuscany, Italy</strong></td>
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<tr>
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<td><strong>Mendoza, Argentina</strong></td>
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</tr>
<tr>
<td><strong>California</strong></td>
<td>12</td>
<td>18</td>
<td>48</td>
</tr>
<tr>
<td><strong>California</strong></td>
<td>14</td>
<td>19</td>
<td>52</td>
</tr>
<tr>
<td><strong>Columbia Valley, Washington</strong></td>
<td>12</td>
<td>18</td>
<td>48</td>
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<tr>
<td><strong>Paso Robles, California</strong></td>
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<td>24</td>
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</table>
Bar Bites

BOARDS

BUTCHERS BOARD 20
peppered salami, serrano ham, grilled artichokes, olives, aged gouda cheese, marcona almonds, bourbon pecan jam, crackers

FORT WORTH NUTS & CORN 18
rosemary & honey
bar nuts, tangerine olives, ranch popcorn, dill pickles

DIPS

QUESO FUNDIDO 15
spanish chorizo, chipotle, bacon, tortilla chips

CHICKPEA DIP 17
roasted garlic hummus, tabouleh salad, dippers (contains peanut)
Bar Bites

SNACKS

CARNE ASADA QUESADILLA 16
carne asada, grilled onions and poblano, chihuahua cheese, salsa, sour cream
add guacamole 3

CRISPY CHICKEN WINGS 16
shishito pepper and yuzu sauce, hot honey, buffalo sauce, celery, carrots, ranch

STICKY PORK RIB 18
roasted peanuts, bird’s eye chili, sichuan bbq

COWBOY POUTINE 15
potato fries, brisket, mushroom, caramelized onion, cheese curds, chives

SALADS

ADD TO ANY SALAD
steak 14
chicken 7
shrimp 11
salmon 15

WEDGE SALAD 15
little gem, candied bacon, smoked blue cheese, heirloom tomato, green goddess ranch

CHEF’S GREENS 14
mesclun mix, heirloom tomato, english cucumber, carrot ribbons, candied pecans, watermelon radish, texas goat cheese, citrus vinaigrette
SMASH BURGER* 20
half-pound smash burger, smoked bacon, duck fat onions, secret sauce choice of american, pepper jack or cheddar substitute the beyond burger - the revolutionary plant-based burger that looks, cooks and satisfies like beef
2

BEEF BULGOGI BURGER* 22
awarded best burger in downtown fort worth - culturemap award 2023
marinated bulgogi beef patties, pickled daikon, kimchi sauce, blaukraut slaw, sesame bun

BEEF BARBACOA TACOS 18
beef cheek, onion, cilantro, lime, tomatillo salsa

LOBSTER SALAD ROLL 28
dirty remoulade, lobster claw meat, bibb lettuce, lemon

CHEESE PIZZA 18
12-inch italian flatbread, served with ranch

PEPPERONI PIZZA 18
12-inch italian flatbread, served with ranch

THE WHISKEY CLUB 22
smoked chicken bravas, fried egg, bacon, avocado, lettuce, hatch chile cheddar, multigrain loaf
SWEETS

HOT FUDGE BROWNIE WITH ICE CREAM 12
peanuts, caramel, torched banana, drunken cherries, whipped cream

TWO COWBOY COOKIES 7
chocolate chips, toasted coconut, oatmeal, brown sugar, pecan pieces

BEVERAGES

FIZZ
RED BULL ENERGY DRINK 7
RED BULL SUGARFREE 7
S.PELLEGRINO SPARKLING MINERAL WATER 500ML 6
S.PELLEGRINO ESSENZA ASSORTED 6

FLAT
ACQUA PANNA 500ML 5

GLUTEN-FRIENDLY

VEGETARIAN
VEGAN

Gluten-friendly bread available upon request.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.
With sincere gratitude we give thanks to our partners who build community and promote sustainability.
**COMMUNITY**

**Owen’s American Tonic:** Helping to raise awareness to Fields of Honor in support of families of fallen or disabled military and first responders with more than 35,000 scholarships awarded since 2007.

**21 Seeds Tequila:** Female-founded infused tequila inspiring you to gather your tribe of friends new and old, cross borders, share ideas, and make connections.

**Appleton Estate Rum:** In 1997, Dr. Joy Spence became the first woman appointed master blender in the industry, an amazing milestone for women across the world!

**Woodford Reserve Bourbon:** Woodford Reserve works closely with Old Friend Farms, where racing thoroughbreds are sent to retire and raise awareness of the importance of equine aftercare.

**High West Bourbon:** Pledged $1,000,000 over the next three years to organizations that are working to protect the West from wildfires – including Wildland Firefighter Foundation, Protect Our Winters (POW), and American Prairie Reserve.

**Monin:** Honored to partner with organizations making a positive impact including Grounds for Health, Children of Restaurant Employees (CORE), and Step Up for Students.

**SUSTAINABILITY**

**Patrón Tequila:** Patrón was the first distillery to install a natural gas pipeline, which acts as its main energy source and helps reduce CO2 emissions in the atmosphere.

**Absolut Vodka:** For the past four years, Absolut has been using so-called waste spirits to reduce use of liquefied propane gas (LPG) to generate energy at their Nöbbelöv distillery.

**Seedlip:** Seedlip is a 1% for the Planet member, giving 1% of global annual revenues to environmental charities dedicated to celebrating and protecting the planet.