

WITH OR 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.

- 14 **Elevated Organic Margarita**
Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and Agave Nectar.
- 13 **Reposado Paloma**
One of the most popular and oldest cocktails in Mexico. Tres Generaciones Reposado Tequila, Fresh Grapefruit, Lime and Club Soda. Shaken and served with a touch of Salt.
- 13 **Añejo Honey Margarita**
Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Honey.
- 12 **Grapefruit Jalapeño Margarita**
A sweet heat Margarita. Avión Silver Tequila and Svedka Grapefruit Jalapeño Vodka. Shaken and served on the rocks.

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 **Agave Honeybee Smash**
Patrón Añejo Tequila, Muddled Lemon, Mint and Honey Water. Shaken and served on the rocks.
- 13 **Citrus Collins**
Tito's Handmade Vodka, Fresh Lemon and Lime Juice and Club Soda.
- 12 **Peach Tea Lemonade**
Deep Eddy Sweet Tea Vodka, Fresh Lemon, Peach Purée and Iced Tea.
- 12 **Maple Whiskey Sour**
Maker's 46, Maple Syrup and Fresh Lemon Juice.

WHAT'S BREWING

CRISP

Budweiser	5	Miller Lite	5	Stella Artois	6
Missouri, 5%		Wisconsin, 4.17%		Belgium, 5%	
Bud Light	5	Corona Extra	6	Amstel Light	6
Missouri, 4.2%		Mexico, 4.6%		Netherlands, 3.5%	
Michelob Ultra	5	Heineken	6	St. Pauli Girl	6
Missouri, 4.2%		Holland, 5%		Germany, na	

ROASTY MALTY BALANCED

Sam Adams		Guinness		Shiner Bock	6
Boston Lager	6	Draught Stout	6	Shiner, TX 4.4%	
Massachusetts, 4.9%		Ireland, 4.2%		Shiner Bock	
Alamo Ale	6	Lobo Lager	6	Wicked Ram IPA	6
San Antonio, TX 4.7%		Fredericksburg, TX 5.0%		Shiner, TX 6.0%	

STIRRED AND SHAKEN

When to stir and when to shake? Stirring retains a silky texture and the aromatics of a cocktail and is used in drinks that contain high alcohol content, such as the Martini or Manhattan. Shaking mixes and chills the ingredients and is best for cocktails made with juices or syrups.

- 14 **Unfiltered Martini**
The original martini created in the 1860's was crafted with equal parts of Gin and Sweet Vermouth. Belvedere Unfiltered, made with Dankowskie Diamond Rye is combined with Dry Vermouth to create one of our most popular cocktails.
- 13 **Negroni**
Created in the early 1900's in Florence. The Botanist Gin, Campari and Sweet Vermouth. A classic blend of bitter and sweet—the perfect aperitif.
- 13 **Cosmopolitan 25**
In honor of the Cosmopolitan's 25th Anniversary, celebrate with Grey Goose Vodka shaken with Muddled Limes, Cointreau and a splash of Chandon Rosé.
- 12 **Botanical Crush**
A classic smash. Hendrick's Gin muddled with Fresh Lemon, Mint and a touch of Sugar.

IN THE BARREL What is old is new again. Brown Spirits are back in style with variations on the classic Manhattan and Old Fashioned using a variety of spirits ranging from traditional Ryes to Bourbons and Rums.

- 13 **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.
- 13 **Añejo Old Fashioned**
A Tequila variation on the classic Old Fashioned. Hornitos Black Barrel Añejo Tequila, Simple Syrup and Angostura Bitters.
- 12 **Tennessee Old Fashioned**
A classic Old Fashioned made with Dickel Tennessee Rye, Simple Syrup and Angostura Bitters. Served with an Orange Twist and a Cherry.

TIME HONORED

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

- 12 **Moscow Mule**
Ketel One Vodka and Ginger Beer.
- 12 **Champagne Cobbler**
Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.
- 13 **Texas Greyhound**
Tito's Handmade Vodka, Freshly Squeezed Grapefruit, Lime and Simple Syrup with a touch of Salt.
- 11 **Queen's Park Swizzle**
A twist on a Mojito made with Bacardi Superior Rum, Fresh Lime, Mint and Bitters.

WINES BY THE GLASS

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to wines that are drier and stronger in taste.

SPARKLING WINES	
12	Maschio, Prosecco, Brut DOC Treviso, Veneto, Italy 187ml
14	Marquis de La Tour, Brut Sparkling Loire Valley, France, NV 187ml
15	Chandon, Rosé California, NV, 187ml
WHITE & BLUSH WINES	
6 oz pour	9 oz pour
9	12
	Kris, Pinot Grigio, "Artist Cuvee" delle Venezie, Italy
11	14.75
	Joel Gott, Sauvignon Blanc California
9	12
	Sacha Lichine SLS Rosé, Single Blend Languedoc, France
11	14.75
	Kendall-Jackson, Chardonnay, "Vintner's Reserve" California
10	13.25
	Wente Vineyards Estate Grown, Chardonnay Livermore Valley, Central Coast, California
RED WINES	
6 oz pour	9 oz pour
10	13.25
	Parker Station, Pinot Noir, by Fess Parker Central Coast, California
12	16
	Meiomi, Pinot Noir Monterey, Sonoma and Santa Barbara, California
11	14.75
	Charles Smith Wines, Merlot, "The Velvet Devil" Columbia Valley, Washington
10	13.25
	Terrazas Altos del Plata, Malbec Mendoza, Argentina
11	14.75
	Genesis by Hogue, Meritage Columbia Valley, Washington
11	14.75
	Louis M. Martini, Cabernet Sauvignon California