

1886

CAFE & BAKERY



Dinner

Starters

Smoked Brisket Quesadilla \$11
pepper jack cheese, salsa roja, chipotle crema,
cabbage slaw

Chicharrón Crusted Shrimp \$12
with poblano corn salsa

Potato Croquet \$8
chorizo, cotija, cilantro cream

6th Street Queso \$8
tortilla chips, sour cream, pico de gallo

Salads

add to any salad;
marinated grilled chicken \$5, grilled salmon \$6

Butter Lettuce & Pear Salad \$13
cranberries, croutons, bleu cheese,
apple cider vinaigrette

Driskill House Salad \$11
artisanal greens with heirloom tomatoes,
sliced cucumber, red onion, shaved carrot,
sherry vinaigrette

1886 Chopped Salad \$13
artisanal greens, roasted corn, pepitas, local
bacon, cherry tomatoes, hard boiled egg,
avocado, cotija cheese, buttermilk dill dressing

Roasted Beet Carpaccio & Arugula \$13
crispy quinoa, goat cheese, olive oil,
aged balsamic

Soup & Salad Combo \$14
petite entrée salad accompanied
by a bowl of soup

Soups

\$4.50 cup | \$6.50 bowl

Helen Corbitt's Cheese Soup
One of the pioneers of classic Texan Cuisine, Helen Corbitt served as the Culinary Director of The Driskill Hotel in the late 1950's and later as the Head of Culinary Operations at Neiman Marcus. The Driskill prepares our version of her classic recipe.

Roasted Butternut Squash Soup
crushed pumpkin seeds, charred scallion oil

Sandwiches

served with fries and house-made pickles
substitute fries with choice of cup of fruit, cup of
soup, green salad, or sweet potato fries for \$2

Hangover Burger* \$16
grass fed beef topped with aged white
cheddar, brown sugar & chili rubbed bacon,
crispy hash browns, sunny-side-up egg,
served on a brioche bun

Turkey B. L. T. Croissant \$14
shaved turkey breast with bacon, lettuce,
tomatoes, swiss cheese, guacamole, chipotle
mayo, served on a crossiant

Driskill Burger* \$15
grass fed beef topped with aged white cheddar,
mixed greens, tomatoes, smoked onion jam,
served on a brioche bun
add bacon \$1

Vegan Avocado Sandwich \$14
grilled tomato, shucked corn,
fresh avocado, arugula, charred jalapeno
veganaise, served on an onion roll

Entrees

N.Y. Strip Steak Frites* \$26
grilled 10 oz. NY steak, chimichurri butter, grilled
asparagus, marinated tomatoes

Grilled Vancouver Island Salmon \$16
cauliflower puree, grilled asparagus, tomato
agrodolce

Mushroom Filled Ravioli \$16
spinach, forest mushrooms, marsala cream
sauce, fresh herbs

Local Honey Glazed Fried Chicken \$18
coleslaw, butter whipped mashed potatoes,
bacon gravy

Accompaniments

French Fries \$5
Side Mixed Green Salad \$5

House-made Coleslaw \$5
Grilled Asparagus \$6

Butter Whipped \$6
Mashed Potatoes

We proudly support Texas farms, ranches, dairies, & purveyors.

* There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions.

Please make us aware of any dietary restrictions. 18% Gratuity will be added to parties of six or more

SOUS CHEF - ALONDRA MARTINEZ | EXECUTIVE PASTRY CHEF - TONY SANSALONE | EXECUTIVE CHEF - CHRISTIAN APETZ

1886

CAFE & BAKERY



Dinner

1886 Three Course Prix Fixe

Starters

Cup of Helen Corbitt's Cheese Soup One of the pioneers of classic Texan Cuisine, Helen Corbitt served as the Culinary Director of The Driskill Hotel in the late 1950's and later as the Head of Culinary Operations at Neiman Marcus. The Driskill prepares our version of her classic recipe.

Cup of Roasted Butternut Squash Soup with crushed pumpkin seeds, charred scallion oil

Butter Lettuce & Pear Salad cranberries, croutons, bleu cheese, apple cider vinaigrette

Roasted Beet Carpaccio & Arugula Salad crispy quinoa, goat cheese, olive oil, aged balsamic

Potato Croquet chorizo, cotija cheese with cilantro cream

Chicharron Crusted Shrimp with poblano corn salsa

Entrees

Short Rib Shepherd's Pie roasted root vegetables, butter whipped mashed potatoes, cheddar cheese, herbs

Grilled Vancouver Island Salmon cauliflower puree, grilled asparagus, tomato agrodolce

Pretzel Crusted Pork roasted sweet potatoes, braised winter greens, German mustard cream

Mushroom Filled Ravioli spinach, forest mushrooms, marsala cream sauce, fresh herbs

Dessert

Chocolate Cake Fudge sauce, whipped cream

Texas Pecan Pie Salted caramel sauce, whipped cream

\$18.86 / person

No substitutions or sharing please
Beverages, tax & gratuity not included

Beverages

specialty loose leaf tea \$4.00	premium coffee \$4.00	fountain soda \$3.50
Rooibos Provence <i>rooibos</i>	espresso \$4.50	topo chico \$4.00
Sweet Texas Dreams <i>herbal</i>	americano \$4.25	san pellegrino \$6.00
Iron Goddess <i>oolong</i>	latte \$5.00	juice \$4.00
Jasmine Green <i>green</i>	cappuccino \$5.00	orange cranberry apple
Moroccan Mint <i>green</i>	macchiato \$5.00	grapefruit pineapple V8™
Fredericksburg Peach <i>black</i>	mocha \$5.00	
Austin Breakfast <i>black</i>	extra shot \$1.00	<i>On Tap</i>
Keemun Panda <i>black</i>	hot chocolate \$4.00	cold brew on tap \$5.50
Masala Chai <i>black</i>		tiny house coffee
Earl Grey <i>black</i>		craft beer \$6.00
organic iced tea \$4.00		seasonal selections
lemonade \$3.00		

Libations

Texas Flood \$12	Zilker Zhi \$11	Cattleman's Brew \$11	1886 Bloody Mary \$13	Mimosa \$8
deep eddy grapefruit vodka, triple sec, bitters, champagne	gin, turkish-mint zhi tea, lime, cucumber	captain morgan, tiny house cold brew, maple syrup	tito's vodka, house- made bloody mary mix with a kick add hangover bacon \$1	choice of orange, grapefruit, peach, or cranberry juice, sweet texas dreams zhi tea, mint

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