

THE DRISKILL
BAR  GRILL

3 Course Pre-Theater Menu | \$49 per person

available for reservations between 5:00pm - 6:00pm

choice of salad or starter, entree and dessert

★ add \$10 starters; add \$15 for entrees

SALAD & STARTER

TEXAS WEDGE

baby iceberg wedge, pico de gallo, micro cilantro
 crispy pork belly, avocado fan, blue cheese dressing

15

SEARED SCALLOPS

sliced pork belly, tequila beurre blanc, cajun caviar

23★

CHIPOTLE SHRIMP

spinach & mushrooms, sweetened citrus butter

18

BISCUIT BOARD

guajillo raspberry jam, honeycomb,
 whipped goat cheese

15

GEM CAESAR*

shaved parmesan, chive, anchovy,
 caesar dressing, sweet potato pistachio olive biscotti

18

OYSTER ROCKEFELLER*

creamy spinach and pernod sauce

15

CLASSIC STEAK TARTARE*

bone marrow aioli, quail egg, crostini

22★

HALIBUT CEVICHE*

citrus coconut milk, ginger pineapple relish,
 mango sauce, pickled cucumber

21★

MAIN

TOURNEDOS ROSSINI*

6oz filet mignon, foie gras, sautéed spinach, duck fat latke, truffle sauce

65★

SEARED HALIBUT

carnival cauliflower, warm grain salad, sweetened yogurt glaze, lemon confit

35

WHISKEY INFUSED BREAST OF DUCK*

sugared baby carrot, wild mushroom risotto,
 balsamic blood orange

40

BRAISED SHORT RIB*

dark lager reduction, cheddar grits, baby carrot,
 pearl onion tomato ragout

45★

JUMBO LUMP CRAB CAKE

sautéed vegetable, roasted green chili and herb cream corn

45★

SPINACH SPAGHETTI

coconut cream & spinach sauce, tomato & pepper relish,
 chipotle whipped mascarpone, parmesan crisp

28

THE CATTLE BARON BURGER*

cured pork belly, lettuce, tomato, onion, black garlic charcoal aioli,
 choice of smoked cheddar or swiss

30

SIDE

FRIES 5
 POTATO LATKE 7
 GRITS 6
 MAC & CHEESE 7
 BRUSSEL SPROUTS 8

ROASTED CARROTS 8
 GRILLED ASPARAGUS 8
 SAUTÉED SPINACH 8
 RISOTTO 10
 WARM GRAIN SALAD 10

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

OLD FASHIONED

THE JESSE

uncle nearest and smoked chili bitters

17

TX REVOLVER

tx bourbon, fernet, maple

16

THE ILEGAL

illegal mezcal and lavender bitters

THE DAVID

makers mark and angostura bitters

16

18

THE KOOPER



kooper rye and cherry bitters

18

WINE

SPARKLING & CHAMPAGNE

Piper Sonoma, Sparkling, California, NV
 Pierre Sparr, Crémant d'Alsace Brut Rosé, France, NV
 Piper Heidsieck, Champagne, Extra Dry, France, NV
 Charles Le Bel, Champagne, Brut Inspiration 1818, France, NV

	
6oz	750 ml
12	48
12	48
18	80
	80

WHITE & ROSÉ

Sinegal Estate, Sauvignon Blanc, Napa Valley, 2020
 Frank Family Vineyards, Chardonnay Carneros, California, 2021
 Léon Beyer, Riesling, France, 2020
 Domaine Laroche, Chablis, St. Martin, 2021
 Château de Berne, Méditerranée Romance Rosé, France, 2021
 Angels and Cowboys, Rosé, Sonoma County, 2022
 Wine Art Estate, Sauvignon Blanc Blend, Greece, 2021

16	64
18	69
16	64
17	68
14	50
13	47
	52

RED

Frank Family Vineyards, Pinot Noir Carneros, California, 2021
 Moillard Bourgogne, Pinot Noir, France, 2019
 Penner Ash, Pinot Noir, Eola-Amity Hills AVA, 2019
 Daou, Bodyguard, Red Blend, Paso Robles, 2020
 Boroli, Barolo DOCG, Nebbiolo, Piedmont, Italy, 2016
 Château d'Armens, Saint-Émilion Gran Cru, Merlot, France, 2019
 Beaulieu Vineyards, Cabernet Sauvignon, Napa Valley, 2018
 Austin Hope Winery, Cabernet Sauvignon, Paso Robles, 2020
 Tenuta di Nozzole, Chianti Classico Riserva, Nozzole, Italy, 2019
 Château La Nerthe, Châteauneuf-du-Pape, Syrah, France, 2019
 Bodega Catena, Paraje Altamira, Malbec, Mendoza, Argentina, 2019
 Mullan Road Cellars, Cabernet Sauvignon, Columbia Valley, Washington, 2017

18	75
15	54
23	108
16	66
21	105
16	76
16	76
13	66
	64
	105
	57
	86

BEER

DRAFT

Chimay Tappist Belgium White Label	10
Zilker Brewing Icy Boys Lager	8
Real Ale Hill Country Bock	8
(512) Brewing Juicy India Pale Ale	8

BOTTLED

Lone Star Lager	7
Shiner Bock Dark Lager	7
Dos Equis Golden Pilsner	7
Stella Artois Pilsner	7
Real Ale Fireman's 4	7

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DESSERT

DRISKILL CHOCOLATE CAKE

dark chocolate mousse, gianduja feuilletine base,
earl gray gelato

15

BRIOCHE BOMBOLINI

brioche doughnuts, lime curd, pickled raspberries,
bubblegum foam, raspberry gel, pistachio soil, mint gelato

15

SORBETTO OR GELATO

mandarin honey, coconut, basil, whiskey salted caramel

11

BEVERAGES

WINES

Taylor Fladgate, 10 Year Old Tawny, Port, Portugal	12
Château Laribotte, Sauternes, France, 2019	12

COGNAC

Remy Martin VSPO, 2oz	22
Hennessy VS, 2oz	23
Louis XIII, 2oz	250

COFFEE

Coffee	4
Espresso	4.5

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