

WINE BY THE GLASS & BOTTLE

SPARKLING WINE & CHAMPAGNE

- #3201 **Moscato, Cantine San Silvestro, "Dulcis" '16** \$11/\$40
Piedmonte, Italy (Sweet Apricots, Peaches & Tangerine)
- #120 **Brut Rose, Côte Mas, "M", Cremant de Limoux, NV** \$11/\$44
Languedoc, France (Hints of Grapefruit & Blood Orange)
- #151 **Brut, Henriot Champagne, NV** \$25/\$100
Reims, France (Sharp, Balanced, Absolute Luxury)
- #121 **Prosecco, Zonin, Estate Bottled, NV** \$12/\$48
Veneto, Italy (Fresh & Fruity, Creamy Texture)
- #115 **Brut, Veuve Clicquot Yellow Label Champagne, NV** \$34/\$125
Reims, France (Yellow & White Fruits, Vanilla, Toasty)

WHITE & ROSÉ

- #3261 **Dry Rosé of Grenache, Alain Jaume '16** \$11/\$40
Rioja, Spain (Full Flavored, Crisp & Notes of Red Berries)
- #146 **Pinot Grigio, Livon, Collio, DOC '16** \$12/\$44
Friuli, Italy (White Flower, Subtle Fruits)
- #3228 **Sauvignon Blanc, Ponga '16** \$12/\$45
Martinborough, New Zealand (Clarity of Flavor with Dazzling Acid)
- #132 **Chardonnay, The Calling '17** \$16/\$60
Russian River Valley (Honeysuckle, White Rose, Elegant Finish)
- #233 **Chardonnay, Smoke Tree '15** \$13/\$48
Sonoma County, California (White Flowers, Peach & Nectarine Flavors)
- #3237 **Chardonnay, Storypoint '15** \$13/\$47
Central Coast, California (Bright Aromas & Flavors with a Rich Palate)

RED

- #515 **Red Blend, Purple Heart '15** \$14/\$52
Sonoma, CA (Plum, Blackberry & Black Currant- Medium bodied)
- #3279 **Red Blend, The Federalist '14** \$14/\$52
North Coast, California (Full-Bodied with Defined Spice & Earth)
- #3278 **Cabernet Sauvignon, Raymond '14** \$13/\$48
North Coast, California (Cherry & Black Currant- Full bodied)
- #3273 **Merlot, Broadside '14** \$11/\$40
Paso Robles, California (Bright Plum & Black Cherry)
- #719 **Malbec, Siete Fincas '15** \$14/\$52
Mendoza, Argentina (Hints of Chocolate & Plum)
- #3286 **Pinot Noir, Buena Vista '15** \$13/\$47
Sonoma, California (Red Fruits, Hint of Vanilla)
- #681 **Tempranillo, Beronia '12** \$15/\$57
Rioja DOCA, Spain (Spicy Fruit with a Dry Finish)
- #3282 **Pinot Noir, Meiomi '16** \$15/\$55
Sonoma County, California (Black Fruit & Cherry)
- #3285 **Petite Syrah, J. Lohr, Tower Road Vineyard '14** \$14/\$55
Paso Robles, California (Bold & Bawdy for Such a Petite Syrah)
- #430 **Zinfandel, Michael Pozzan '15** \$15/\$60
Napa Valley, California (Raspberry Jam, Black Pepper, Toasty Oak)
- #524 **Bordeaux Blend, Chateau Melin '14** \$13/\$46
Napa Valley, California (Spicy Fruit, Black Currant & Blueberry)

DRAUGHT BEERS

ABW, Pearl Snap, Zilker \$6 | **Brewing, Marco IPA** \$6
Seasonal, Local Draft \$6 | **Chimay, White Label** \$9

BOTTLED BEERS

Lone Star | Miller Light | Fireman's 4
Shiner Bock | Budweiser | Bud Light | Corona
Michelob Ultra | Convict Hill Oatmeal Stout Stella Artois Dos XX |
Coors Light | Austin Eastcider's Dry Cider

SPECIALTY COCKTAILS \$12

Texas Storm

Gosling's Black Seal Rum, Aperol, Lime Juice
Simple Syrup, Pineapple Juice

El Guapo

Bacardi, House-made Jalapeno-Blackberry Juice,
Grapefruit Juice, Sweet & Sour, Soda

Texas Orange Blossom

Cariel Vanilla Vodka, Cointreau, Orange Juice, Orange Slice

Sage Advice

Beefeater Gin, St. Germaine, Pineapple Juice, Sage

La Bruja

Union Mezcal, Aperol, Sweet and Sour

TX Revolver

TX Straight Bourbon, Fernet Branca, Barrel-aged Maple Syrup,
Caramelized Cocoa-nib Rim

Blackberry Smash

Bulleit Frontier Bourbon, Orange Bitters, Muddled Blackberries, Sugar,
Lemon Juice

Carlotta ★

Dulce Vida Tequila (local), Jalapeño Orange Syrup, Ginger Beer,
Sweet and Sour, Peychaud Bitters



The Batini ★

Official Drink of Austin

Tito's Handmade Vodka, House-made Hibiscus & Ginger Juice,
Agave, Sweet & Sour

LOCAL CLASSICS \$12

Gold Rush ★

TX Whiskey, Lemon, Honey

Daiquiri ★

Spirit of Texas Rum, Lime Juice, Sugar

Vesper Martini

Still Austin Rye Gin, Titos Vodka, Lillet Blanc, Lemon Twist

Manhattan

Black Feather Whiskey, Dolin Sweet Vermouth
Angostura Bitters, Cherry

Aviation

Still Austin Rye Gin, Luxardo, Crème de Violette, Lemon Juice

Sazerac

Kooper Rye, Peychaud Bitters, Pernod Sugar, Citrus peel

HAPPY HOUR

Daily 4pm – 7pm

★ Local Flair Cocktails \$7.50

The Batini | Gold Rush | Daiquiri | Carlotta

Select Texas Beer \$4

Shiner | Lone Star | Fireman's 4 | Pearl Snap

House Wine By The Glass \$5

Cabernet | Chardonnay

Wine Wednesday (4pm – 7pm)

Half-Priced Wine by the Glass
*excludes Henriot Champagne