

THE DRISKILL  
BAR

Wine by the Glass & Bottle

Sparkling Wine and Champagne

- #3201 Moscato, Cantine San Silvestro, “Dulcis” ’15 \$10/\$35  
*Piedmonte, Italy (Sweet & Spritzy. Apricots, Peaches & Tangerine)*
- #120 Brut Rose, Côte Mas, ‘M’, Cremant de Limoux, NV \$11/\$44  
*Languedoc, France (Hints of Grapefruit and Blood Orange)*
- #151 Brut, Henriot Champagne, NV \$25/\$95  
*Reims, France (Absolute luxury in a glass!)*
- #121 Prosecco, Micél, “Nonno G”, Estate Bottled, NV \$10/\$40  
*Veneto, Italy (Soft and dry to the taste, balanced acidity)*
- #3202 Cava, Naveran “Dama” ’13 \$12/\$48  
*Penedes, Spain (Body and volume with a zesty, bright character)*

White and Dry Rosé

- #3261 Dry Rosé of Grenache, Alain Jaume ’15 \$10/\$38  
*Rhône Valley, France (Full flavored with aromas of fresh fruit and spices)*
- #225 Riesling, Dr. Loosen “Blue Slate” ’14 \$14/\$55  
*Mosel, Germany (“Wisp” of sweet, Crisp Apple, Lime & Peach)*
- #3227 Pinot Grigio, Ronco de Pini, *Collio, DOC* ’15 \$11/\$42  
*Friuli, Italy (Fresh Melon, Lemon & Yellow Apple)*
- #3228 Sauvignon Blanc, Ponga ’15 \$11/\$40  
*Martinborough, New Zealand (Clarity of flavor with dazzling acid)*
- #3237 Chardonnay, Storypoint ’14 \$13/\$47  
*Central Coast, California (Bright aromas & flavors with a rich palate)*
- #233 Chardonnay, Smoke Tree ’14 \$12/\$45  
*Sonoma County, California (White Flowers, Peach & Nectarine Flavors)*
- #163 Vinho Verde, Famega, NV \$9/\$36  
*Minho, Portugal (Young and fresh with delicate and fruity aromas)*

Red

- #3278 Cabernet Sauvignon, Raymond ’14 \$12/\$46  
*North Coast, California (Cherry & Black Currant- Full bodied)*
- #3279 Red Blend, The Federalist ’14 \$14/\$50  
*North Coast, California (Full-Bodied with Defined Spice & Earth)*
- #3273 Merlot, Powers ’13 \$9/\$34  
*Columbia Valley, Washington (Soft, Supple & Silky)*
- #719 Malbec, Siete Fincas ’14 \$14/\$50  
*Mendoza, Argentina (Hints of Chocolate & Plum)*
- #3286 Pinot Noir, Buena Vista ’14 \$13/\$47  
*Sonoma, California (Red Fruits, Hint of Vanilla)*
- #681 Tempranillo, Beronia ’11 \$15/\$56  
*Rioja DOCA, Spain (Tempting & Tasty – Spicy Fruit with a Dry Finish)*
- #3282 Pinot Noir, Meiomi ’14 \$15/\$53  
*Sonoma County, California (Black Fruit and Cherry)*
- #3285 Petite Syrah, J. Lohr, Tower Road Vineyard ’13 \$14/\$55  
*Paso Robles, California (Bold & Bawdy for Such a Petite Syrah)*
- #433 Zinfandel, Cedarville ’13 \$15/\$58  
*El Dorado, California (Dark Cherry & Plum with a hint of French Oak)*

CELEBRATING 130 YEARS OF TEXAS TRADITION

THE DRISKILL

130<sup>th</sup> Anniversary Cocktails \$12

**Driskill Julep**

Kooper Family Rye, Simple Syrup, Mint

**Texas Revival**

TX Whiskey, St. Germaine, Lemon, Simple Syrup

**Specialty Cocktails \$12**

**El Guapo**

Bacardi, House-made Jalapeno Blackberry Syrup,  
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

**Colonel**

Union Mezcal, Cucumber, Lime Juice, Habanero Bitters, Agave

**Blackberry Smash**

Bulleit Frontier Bourbon, Orange Bitters, Muddled Blackberries  
Lemon Juice, Simple Syrup

**Official Cocktail of Austin**

**The Batini \$12**

Tito’s Handmade Vodka, Hibiscus & Ginger Simple Syrup,  
Agave Sweet & Sour

**Local Flair \$12**

**Barton Springs**

Treaty Oak Rum (local), Pimm’s, Mint, Ginger Beer, Cucumber Twist

**Lady Bird**

Tequila 512 (local), St. Germaine Elderflower, Mint, Ruby Red Grapefruit

**Bluebonnet**

Tito’s Vodka (local), Crème de Violette, St. Germaine Elderflower & Lemon

**Classic Cocktails \$12**

**Side Car**

Remy Martin VSOP, Cointreau, Lemon Juice, Sugar Rim

**Manhattan**

Makers Mark, Dolin Sweet Vermouth, Angostura Bitters, Cherry

**Old Fashion**

Jim Beam, Orange, Cherry, Sugar, Angostura Bitters

**Draught Beers**

ABW, Pearl Snap \$6 | Zilker Brewing, Marco IPA \$6  
Real Ale, Axis IPA \$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