

THE DRISKILL  
BAR

**Bar Snacks**

<b>Truffled Popcorn</b>	<b>\$6</b>
<b>Spiced Mixed Nuts</b>	<b>\$5</b>
<b>House Beef Jerky</b>	<b>\$7</b>
<b>Parmesan-Chive Popcorn</b>	<b>\$6</b>

**Bar Bites**

<b>White Bean Hummus, Pita &amp; Veggies</b>	<b>\$7</b>
<b>Spicy Brussels Sprouts</b> Chili-Honey Mustard   Spanish Chorizo	<b>\$10</b>
<b>Bacon Wrapped Medjool Dates</b> Local Honey   Bleu Cheese	<b>\$10</b>
<b>Driskill Chips &amp; Queso</b> Pico de Gallo   Guacamole	<b>\$8</b>
<b>Hand-Cut French Fries</b> Rosemary Salt   Truffle Aioli   Chipotle Ketchup	<b>\$8</b>
<b>House-Made Pretzels</b> Horseradish   Smoked Prosciutto "Rogue Creamery" Smoky Bleu   Whole Grain Mustard	<b>\$7</b>

**Bar Specialties**

<b>Cattle Baron Sliders*</b> Texas Wagyu Beef Patties   Pulled Pork   Driskill Queso Hand Cut Fries	<b>\$13</b>
<b>Michelada Ceviche*</b> Marinated Gulf Shrimp   Crawfish   Cantaloupe   Cucumber Avocado-Goat Cheese Crema   Tortilla Chips	<b>\$14</b>
<b>Vegetarian Lettuce Wraps</b> Baby Iceberg Lettuce   Fried Chickpeas   Buffalo Sauce Pico de Gallo   Guacamole   Roasted Red Pepper Pesto	<b>\$10</b>
<b>Tempura Fried Soft Shell Crawfish</b> Smoked Paprika Aioli   Hoppin' John Salad	<b>\$14</b>
<b>Marinated Grilled Chicken Flatbread</b> Bleu Cheese   Roasted Pecan Pesto   Tomato Bacon   Saba   Arugula Salad   Pickled Red Onion	<b>\$12</b>

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**Bar Classics**

<b>Driskill Bacon Cheeseburger*</b> Grass-Fed Angus Beef   Texas Honey-Pepper Bacon   Cheddar Lettuce   Tomato   Sweet Onion Bun   Hand-Cut Fries	<b>\$14</b>
<b>Slow Roasted Pork Tacos</b> Pickled Onions   Cotija Cheese   Cilantro   Pico de Gallo	<b>\$10</b>
<b>Baked Brie</b> House-baked Artisan Bread   Local Jam   Fresh Fruit	<b>\$10</b>
<b>Chicken Caesar Salad*</b> Lemon Garlic Aioli   Sourdough Croutons   Parmesan	<b>\$12</b>
<b>Artisanal Chef's Plate*</b> Chef's Daily Selection of Cheeses   Cured Meats	<b>\$15</b>
<b>Jalapeño-Cheddar Corn Dogs</b> Chili-Honey Mustard	<b>\$9</b>

**Sweets**

<b>Driskill Signature Cupcake</b>	<b>\$5</b>
<b>1886 Chocolate Cake &amp; Vanilla Ice Cream</b>	<b>\$9</b>
<b>"PB&amp;J" Éclair</b> Peanut Butter-Chocolate Mousse   House made Grape Jelly	<b>\$6</b>
<b>Texas Pecan Pie</b>	<b>\$8</b>
<b>Ice Cream Sandwich</b> Bourbon Pecan Cookie   Vanilla Ice Cream   Beer Syrup	<b>\$7</b>
<b>Driskill Donut Holes</b> Cinnamon Sugar   Chocolate Sauce	<b>\$6</b>

**Kitchen Hours**

**Sun – Wed 4p - 10p | Thurs 4p – 11p | Fri – Sat 4p – 1a**

**Happy Hour Plates**

**Sun - Wed 5p - 7p | Thurs – Sat 4p – 7p**

**½ Priced Bar Snacks & Bar Bites**

*18% service charge will be added to parties of 6 or more.*

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