

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, Veuve Clicquot, "Yellow Label" 'NV \$30/\$120
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, Crisis Management '12 \$14/\$50
Napa Valley, 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)
- #3274 Tinto de Toro, Numanthia, "Termes" '12 \$12/\$46
Zamora, Spain (Blackberry & Cassis, Toasty Chocolate and Dried Spice)
- #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

130th Anniversary Cocktails \$11

Driskill Julep

Kooper Family Rye, Simple Syrup, Mint

Texas Revival

TX Whiskey, St. Germaine, Lemon, Simple Syrup

Specialty Cocktails \$11

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 \$11

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

Local Flair \$11

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 \$11

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 | Seasonal, Local Selection \$6
Seasonal, Local Selection \$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 Dry Cider