

Wine by the Glass & Bottle

Sparkling Wine and Champagne

- #3201 Moscato, Cantine San Silvestro, "Dulcis" '16 \$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/\$100
Reims, France (Absolute luxury in a glass!)
- #121 Prosecco, Naonis, Estate Bottled, NV \$12/\$48
Veneto, Italy (Fruity and crisp, creamy texture)

White and Dry Rosé

- #3261 Dry Rosé of Grenache, Alain Jaume '16 \$10/\$38
Rhône Valley, France (Full flavored with aromas of fresh fruit and spices)
- #225 Riesling, Dr. Loosen "Blue Slate" '15 \$14/\$55
Mosel, Germany ("Wisp" of sweet, Crisp Apple, Lime & Peach)
- #146 Pinot Grigio, Livon, Collio, DOC '16 \$11/\$44
Friuli, Italy (White Flower, Subtle Fruits)
- #3228 Sauvignon Blanc, Ponga '16 \$11/\$40
Martinborough, New Zealand (Clarity of flavor with dazzling acid)
- #3237 Chardonnay, Storypoint '15 \$13/\$47
Central Coast, California (Bright aromas & flavors with a rich palate)
- #233 Chardonnay, Smoke Tree '15 \$13/\$48
Sonoma County, California (White Flowers, Peach & Nectarine Flavors)

Red

- #3278 Cabernet Sauvignon, Raymond '14 \$13/\$48
North Coast, California (Cherry & Black Currant- Full bodied)
- #3279 Red Blend, The Federalist '14 \$14/\$52
North Coast, California (Full-Bodied with Defined Spice & Earth)
- #3273 Merlot, Broadside '14 \$10/\$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 (Tempting & Tasty – Spicy Fruit with a Dry Finish)
- #3282 Pinot Noir, Meiomi '16 \$15/\$55
Sonoma County, California (Black Fruit and 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)

Specialty Cocktails \$12

Texas Revival

TX Whiskey, St. Germaine, Lemon

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

Colonel

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

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

Official Cocktail of Austin



The Batini \$12

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

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

Driskill Julep

Kooper Family Rye, Sugar, Mint

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
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