

WINE BY THE GLASS & BOTTLE

**SPARKLING WINE & CHAMPAGNE**

- **#3201 Moscato, Cantine San Silvestro, "Dulcis" '16** \$10/\$35  
*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)*

**WHITE & ROSÉ**

- **#3261 Rosé, Ostatu Rosado '16** \$10/\$38  
*Rioja, Spain (Full Flavored, Crisp & Notes of Red Berries)*
- **#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 (Full-Bodied with Cherry & Black Currant)*
- **#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 (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)*

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**

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

**Manhattan**

Makers Mark, Dolin Sweet Vermouth, Angostura Bitters, Cherry

**Old Fashion**

Jim Beam, Orange, Cherry, Sugar, Angostura Bitters

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