

# Draft BEER & CIDER

## CRISP & REFRESHING

**COORS LIGHT** - Light gold with a clean finish. 4.2% ABV | *Colorado*

 **DEEP ELLUM DALLAS BLONDE** - A selection of American hops give this well-balanced beer a citrusy flavor. 5.2% ABV | *Texas*

**DOS EQUIS LAGER ESPECIAL** - A crisp, malt-forward beer with a smooth finish. 4.2% ABV | *Mexico*

 **KARBACH LOVE STREET KÖLSCH** - This blonde ale is made with floral German hops and has a clean malt profile. 4.9% ABV | *Texas*

**KONA BIG WAVE GOLDEN ALE** - A lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | *Hawaii*


**MILLER LITE** - American light pilsner. 4.2% ABV | *Wisconsin*


 **REVOLVER 817 BLONDE** - Brewed with a dash of grace and southern charm, made to celebrate all things great with the 817 area code. 5.5% ABV | *Texas*


**YUENGLING TRADITIONAL LAGER** - Rich amber color and medium-bodied flavor with roasted caramel. 4.5% ABV | 45 IBU | *Pennsylvania*

**STELLA ARTOIS PILSNER** - A transparent straw color with a white fluffy head and aromas of grain, wheat, and pale malts. 5% ABV | *Belgium*

## HOPPY


 **512 JUICY IPA** - A citrus juice and fruit explosion IPA with a smooth and pleasant hop bitterness. 6% ABV | 50 IBU | *Texas*


 **COMMUNITY MOSAIC IPA\*** - Crystal malt lends caramel sweetness that balances bitterness with aromas of blueberry, citrus & tropical fruit. 8.6% ABV | 85 IBU | *Texas*


 **DEEP ELLUM IPA** - A prominently bitter and floral IPA. 7% ABV | 70 IBU | *Texas*

 **MANHATTAN PROJECT HALF-LIFE HAZY IPA** - An unfiltered Northeast inspired IPA with citrus characteristics. 6.2% ABV | 33 IBU | *Texas*


## RICH & MALTY

 **TEXAS ALE PROJECT FIRE ANT FUNERAL AMBER ALE** - American grown hops harmoniously round out rich malts without the bite. 6% ABV | 32 IBU | *Texas*

 **PETICOLAS VELVET HAMMER\*** - Malt forward elements of caramel and sweetness, balanced with floral hops. 9% ABV | *Texas*

 **SHINER BOCK** - Lightly hopped American-style dark lager brewed with roasted barley malt and German hops. 4.4% ABV | *Texas*

## DARK & ROASTED


 **512 PECAN PORTER** - Full body and malty sweetness are balanced with a subtle pecan profile. 6.8% ABV | *Texas*

**GUINNESS STOUT** - Dark in color with roasted malt grains and flavors of coffee and dark chocolate. 4.2% ABV | *Ireland*

## WHEAT

**BLUE MOON BELGIAN WHITE** - An unfiltered witbier with a smooth finish. 4.7% ABV | *Colorado*

 **REVOLVER BLOOD & HONEY** - Notes of Texas honey and spices finished with blood orange zest. 7% ABV | *Texas*

 *Indicates a local Texas craft beer. \*Served in a 13oz Belgian beer chalice.*

**TASTE ANY 6 BEERS FOR \$14**

**THE TEXAS FLIGHT**

KARBACH KÖLSCH  
REVOLVER 817 BLONDE  
COMMUNITY MOSAIC IPA  
TEXAS ALE PROJECT FIRE ANT FUNERAL AMBER ALE  
PETICOLAS VELVET HAMMER RED  
512 PECAN PORTER

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**BOTTLES & CANS**

**BUD LIGHT** - A light-bodied lager. 4.2% ABV | *Missouri*  
**COORS LIGHT**- Light gold with a clean finish. 4.2% ABV | *Colorado*  
**CORONA**- Always smooth, always refreshing flavor. 4.6% ABV | *Mexico*  
**HEINEKEN** - European pale lager made from 100% natural ingredients. 5% ABV | *Holland*  
**MICHELOB ULTRA** - A light lager with citrus aroma and a crisp, refreshing finish. 4.2% ABV | *Missouri*  
**MILLER LITE** - A hop-forward flavor and solid malt character. 4.2% ABV | *Wisconsin*  
**OMISSION (GF)** Ask your server for our Omission selection | *Oregon*  
**PBR (16 OZ. CAN)** Crisp, delicate flavor with faint citrusy notes. 4.8% ABV | *Wisconsin*  
**MODELO ESPECIAL** Golden, full-flavored pilsner-style lager with a clean, crisp finish. 4.4% ABV | *Mexico*  
**STRONGBOW CIDER** Full of apple flavor; slightly sweet and delicious. 5% ABV | *England*  
**ACE PINEAPPLE CIDER** - The addition of fresh pineapple juice creates a cider with a great pineapple nose and semi-sweet initial taste with a tart finish. 5% ABV | *California*  
**BISHOP CRACKBERRY CIDER** - Cranberry and blackberry deliver a combination of tart and sweet. 6% ABV | *Texas*  
**HEINEKEN 0.0 (N/A)** - Great taste, zero alcohol. | *Holland*  
**TOPO CHICO STRAWBERRY GUAVA SELTZER** Tangy guava and juicy strawberries mixed with the sparkling bubbles of hard seltzer. 4.7% ABV | *Mexico*  
**WHITE CLAW BLACK CHERRY** Black cherry seamlessly balances the tartness and sweetness of a ripe summer cherry. 5% ABV | *Illinois*  
**WHITE CLAW MANGO** A twist of fresh mango flavor. Enjoy sweet, summer flavor year-round. 5% ABV | *Illinois*



**Refreshers** 

*Fresh Squeezed*

**BLOOD ORANGE GINGER ICED TEA**

Blood orange & ginger purées steeped for 12 hours with unsweetened iced tea and fresh orange peel.

**HIBISCUS BASIL LEMONADE**

Sweet-tart hibiscus purée steeped for 12 hours with our housemade lemonade, agave and fresh basil.

**PASSION FRUIT & MANGO AGUA FRESCA**

Passion fruit & mango purées, agave syrup, water for a thirst quenching sip.

**LEMONADE & STRAWBERRY LEMONADE**

**ORANGE & GRAPEFRUIT JUICE**

**N/A BEVERAGES & WATERS**

TOPO CHICO MINERAL WATER

SAN PELLEGRINO SPARKLING WATER  
(ORIGINAL, BLOOD ORANGE)

HENRY'S ROOT BEER

REED'S GINGER BEER



COKE, DIET COKE, SPRITE,  
DR. PEPPER

**TEAS, COFFEE & ENERGY**

TAZO ICED TEA

TAZO ASSORTED HOT TEAS

ARNOLD PALMER

SEATTLE'S BEST COFFEE

RED BULL (ORIGINAL)

RED BULL (TROPICAL YELLOW)

RED BULL (WATERMELON RED)

RED BULL (SUGARFREE)

# *Craft* COCKTAILS

## **BLOOD ORANGE COSMO**

Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 12.95

## **SPICY MULE**

Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 11.95

## \* **BLOOD ORANGE MARGARITA**

Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 12.5

## **RASPBERRY DROP**

Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 12.95

## **APEROL SPRITZ**

Aperol Apertivo liqueur, prosecco and soda water. 13.95

## **LION LEMONADE**

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 11

## **PASSION FRUIT MOJITO**

Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 12.5

## **GRAPEFRUIT & BASIL MARTINI**

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 12.95



# *Modern* CLASSICS

## **BOURBON OLD FASHIONED**

Evan Williams Bourbon, Angostura Bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 12.95

## **MAKER'S MARK MANHATTAN**

Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura Bitters with a Bordeaux cherry. 13.95

## **THE SAZERAC**

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters served over a single large ice cube. 14.95

## **MOSCOW MULE**

Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge served in a stainless steel mug. 11.95

## **CUCUMBER ROSEMARY GIN & TONIC**

Tanqueray Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 12.5

## \* **PEAR MARTINI**

Absolut Pear Vodka, pear purée, sweet & sour, simple syrup, hand-shaken and served in a martini glass with a sugared rim. 12.95

## **FRESH PRESSED GRAPEFRUIT GREYHOUND**

Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 12

## **BACON BLOODY MARY**

New Amsterdam Vodka, tomato juice, Demitri's spices, pepper bacon, pepperoni, carrot, pepperoncini, lime and celery. 12

## **FRESH FRUIT SANGRIA**

E&J Brandy, 14 Hands cab, triple sec, fresh orange & lime wedges, soda and simple syrup. 12.5

## **FRESH SQUEEZED MARGARITA**

Sauza Hacienda Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 12.5

## **ESPRESSO MARTINI**

New Amsterdam Vodka, Mr. Black cold brew coffee liqueur, Kahlúa, simple syrup and fresh brewed coffee. 13.5

# Flights

Our flights feature three 1 ounce pours from select makers.  
Bourbon: \$16 • Tequila: \$18 • Around the World: \$18

## BOURBON

Basil Hayden's | Templeton Rye | Elijah Craig Small Batch

## TEQUILA

Casamigos Blanco | Sauza Hornitos Reposado | Don Julio Añejo

## AROUND THE WORLD

Woodford Reserve Bourbon | Tullamore Dew Irish Whiskey  
The Balvenie 14 Yr Scotch



# Specialty LIQUORS

## VODKA

Absolut\*  
Belvedere  
Effen Cucumber  
🇺🇸 Deep Eddy Lemon  
🇺🇸 Deep Eddy Orange  
🇺🇸 Deep Eddy Ruby Red  
Grey Goose  
Ketel One  
Smirnoff\*  
🇺🇸 Tito's Handmade

## GIN

Aviation  
Bombay Sapphire  
Hendrick's  
Tanqueray

## SCOTCH

Balvenie 14 Caribbean Cask  
Dewar's White Label  
Glenfiddich 12yr  
Glenlivet 12yr  
Johnnie Walker Red  
Johnnie Walker Black  
Macallan 12yr  
Monkey Shoulder

## BRANDY

Hennessy VS

## LIQUORS & APERITIFS

Aperol  
Chambord  
Cointreau  
Disaronno  
Frangelico  
Sambuca  
St Germain

## TEQUILA & MEZCAL

1800 Reposado  
Casamigos Blanco  
Casamigos Mezcal  
Clase Azul Reposado  
Don Julio Blanco  
Don Julio Añejo  
Don Julio 1942  
Illegal Joven Mezcal  
Milagro Silver  
Patrón Silver  
Sauza Hornitos Reposado  
Tanteo Jalapeño

## WHISKEY/BOURBON

Angel's Envy  
Basil Hayden  
Buffalo Trace  
Bulleit Bourbon  
Bulleit Rye  
Crown Apple  
Crown Royal  
Elijah Craig Small Batch  
Elijah Craig Rye  
Four Roses Small Batch Bourbon  
High West American Bourbon  
Jack Daniel's\*  
Jameson  
Jim Beam  
Knob Creek  
Maker's Mark  
Pendleton  
Skrewball Peanut Butter Whiskey  
Templeton Rye  
Tullamore Dew  
🇺🇸 TX Blended Whiskey  
Woodford Reserve

## RUM

Bacardi Superior  
Captain Morgan  
Malibu Rum  
Myers' Dark

\*Available in an assortment of flavors,  
ask a server or bartender for our current selections.

🇺🇸 Indicates a local Texas distilled liquor.

# Featured WINES

*\*Served in a glass 6oz. / 9oz. / Bottle*

## WHITE & ROSÉ

UNDERWOOD ROSÉ OR | 10.5 / 14 / 37

GERARD BERTRAND COTE DES ROSÉS FR | 13 / 16.5 / 46

CAYMUS CONUNDRUM WHITE BLEND CA | 11 / 14.5 / 39

A to Z PINOT GRIS OR | 11.5 / 15 / 40

ECCO DOMANI PINOT GRIGIO IT | 9.5 / 13 / 33

MATUA SAUVIGNON BLANC NZ | 10 / 13.5 / 35

JOEL GOTT SAUVIGNON BLANC CA | 11 / 14.5 / 39

\* KIM CRAWFORD SAUVIGNON BLANC NZ | 12.5 / 16 / 44

KENDALL-JACKSON V.R. CHARDONNAY CA | 11.5 / 15 / 40

LA CREMA SONOMA CHARDONNAY CA | 14 / 17.5 / 49

SONOMA CUTRER CHARDONNAY CA | 50 (Bottle)

## RED

MARK WEST PINOT NOIR CA | 10 / 13.5 / 35

SEA SUN PINOT NOIR CA | 11 / 14.5 / 39

MEIOMI SONOMA PINOT NOIR CA | 13 / 16.5 / 46

\* CAYMUS CONUNDRUM RED BLEND CA | 11.5 / 15 / 40

THE PRISONER RED BLEND CA | 76 (Bottle)

ALAMOS MALBEC AR | 10 / 13.5 / 35

MICHAEL DAVID PETITE PETIT SIRAH CA | 11 / 14.5 / 39

14 HANDS CABERNET WA | 10 / 13.5 / 35

FREAKSHOW CABERNET CA | 12 / 15.5 / 42

DAOU CABERNET SAUVIGNON CA | 52 (Bottle)

## SPARKLING

WYCLIFF BRUT ROSE CA | 9 / 12.5 / 32

\* LAMARCA PROSECCO IT | 11.5 (6oz.) / 40 (Bottle)

MUMM NAPA BRUT PRESTIGE CA | 49 (Bottle)



**HAVE YOUR NEXT**  
*Event with us!*

Ask about reserving space for  
your next private event!

# Happy Hour

Available 3pm - 6pm (7 Days a Week)

## APPETIZERS

**\$7.95**

**CREAMY QUESO DIP** Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn chips.

**GARLIC SESAME EDAMAME** Soybean pods sautéed with garlic sesame soy glaze.

**\$8.95**

**FRESH HAND CUT FRIES** Fresh cut and served with peppercorn ranch and Sriracha fry sauce.

**SPICY FRIED CAULIFLOWER** Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli.

**ARTICHOKE SPINACH DIP** Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

**PORK CARNITAS TACOS** Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija and white corn tortillas.

**\$9.95**

**AHI POKE STACK\*** Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt. Layered with rice, soy ginger and Sriracha aioli with wonton chips.

**OVEN BAKED SOFT PRETZEL** Served with scratch made beer cheese, jalapeño jam and sweet mustard sauce.

**GRILLED SALMON CAKES** Fresh salmon, celery and onions coated with panko bread crumbs and flat top grilled. Topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

**HAND-BREADED CHICKEN TENDERLOINS** Served with Sriracha and peppercorn ranch dipping sauces.

**CRISPY CALAMARI** Seasoned semolina flour, lightly fried, chili lime sauce and lemon thyme aioli.

**BACON WRAPPED BBQ PRAWNS** With Black Butte BBQ sauce, sticky rice, soy glaze, julienne carrots and daikon radish.

**CALIFORNIA ROLL** Crab, avocado, cucumber, sticky rice rolled in nori and sesame seeds.

**GRILLED BURGER SLIDERS\*** Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

**SPICY FRIED CHICKEN SLIDERS** Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.



## COCKTAILS & WINES



**\$7.95** **THREE THIEVES** Chardonnay or Pinot Grigio

**PREMIUM WELL DRINKS**

**\$8.95** **UNDERWOOD** Rosé

**14 HANDS** Cabernet Sauvignon

**MOSCOW MULE** New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

**\$9.95** **THIRSTY LION MARGARITA** Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

**CLASSIC MOJITO** Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

**\$10.95** **RASPBERRY DROP MARTINI** New Amsterdam Vodka, raspberry purée and lemonade.

**BOURBON OLD FASHIONED** Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

**\$1 Off** **ALL DRAFT BEER PINTS**



*No substitutions - Minimum \$3.95 beverage purchase.  
Happy Hour food may not be ordered to-go*