





COCKTAILS

SPECIALTY COCKTAILS

ENSEMBLE | 12

Boozy, Old Fashioned Style

Large Rock, Bourbon, Brown Sugar, Peach, Basil, Bitters

COGNAC 75 | 12

Crisp, Bubbly, Refreshing

Cognac, Lemon, Sugar, Cava

CAPETOWN SMOKE | 13

Smoky, Fruity, Tart

Mezcal, Caperitif, Strawberry Shrub, Tonic

JAZZ, TX MANHATTAN | 16

Bold and Well Balanced

High West Double Rye, Sweet Vermouth, Bitters

OCEANSIDE | 12

Bright, Lively, Botanical

Gin, Lime, Sugar, Mint, Celery Bitters

NEW YORK SOUR | 12

Vibrant, Silky

Bourbon, Lemon, Sugar, Egg White, Red Wine

BROOKLYNITE | 12

Sweet, Citrus

Aged Rum, Lime, Honey, Bitters

JAZZ, TX DIRTY MARTINI | 14

Briny, Savory, Herbaceous

Choice of Gin or Vodka, House Prepared Olive Juice

DOMINICANA | 12

Sweet, Creamy, Coffee

Aged Rum, Coffee, Liqueur, Whipped Cream

PARKWAY SWIZZLE | 12

Tropical Fruit, Citrus, Agave

Blanco Tequila, Dry Curacao, Lime, Mango, Sugar, Bitters

BEERS

DRAFT SELECTION

CHIMAY CINQ CENTS | 12

Belgian Tripel

FOUNDERS BREAKFAST STOUT | 9

Double Coffee Chocolate Oatmeal Stout

WILD ACRE BILLY JENKINS | 7

Session Bock

ODELL 90 SHILLING | 7

Scottish Amber Ale

WEIHENSTEPHANER | 9

Kristallweizen Wheat

VICTORY PRIMA PILS | 7

German Pilsner

LONE PINT YELLOW ROSE | 10

Hefeweizen