



COCKTAILS

SPECIALTY COCKTAILS

ENSEMBLE | 12

Boozy, Old Fashioned Style

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

FRENCH 75 | 12

Crisp, Bubbly, Refreshing

Gin, Lemon, Sugar, Cava

FIREFLY | 12

Smoky, Spicy, Citrus

Mezcal, Gran Classico, Ginger, Lemon

JAZZ, TX MANHATTAN | 16

Bold and Well Balanced

Michter's Rye Whiskey, Sweet Vermouth, Bitters

OCEANSIDE RICKEY | 12

Bright, Lively, Botanical

Gin, Lime, Sugar, Mint, Celery Bitters, Soda

NEW YORK SOUR | 12

Vibrant, Silky

Bourbon, Lemon, Sugar, Egg White, Red Wine

FIVE AND DIME | 12

Refreshing, Fruity, Crushed Ice

Gin, Apricot Brandy, Lemon, Orgeat, Angostura and Orange Bitters

ARCHANGEL | 12

Boozy, Fresh, Slightly Bitter

House Cucumber Gin, Aperol, Lemon

DOMINICANA | 12

Sweet, Creamy, Coffee

Aged Rum, Coffee, Liqueur, Whipped Cream

SIESTA | 12

Agave, Citrus, Bitter

Tequila, Campari, Grapefruit, Lime, Simple, Angostura

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

American IPA

