

FM Kitchen and Bar

1112 Shepherd Dr 77007-5428 · +18328046006 · Updated: Jan 14, 2026

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SNACKS 5

Chips & Queso

House tortilla chips, green chile queso, topped with pico de gallo and cotija cheese

AVAILABLE OPTIONS

\$2.00

Guacamole: \$2.00

Chorizo: \$2.00

Make It Loaded: \$3.00

Fried Pickles

Panko-battered pickle chips, served with ranch dressing

Chicken Flautas

Three (3) roasted chicken taquitos, served with guacamole, pico de gallo, sour cream, salsa verde

\$2.00

Nachos

House tortilla chips, diced chicken, queso, guacamole, pico de gallo, black beans, sour cream, jalapeños

AVAILABLE OPTIONS

\$2.00

Bacon Crumbles: \$2.00

Fried Egg: \$2.00

Sub 44 Farms Sirloin:

\$3.00

Loaded Tots

Tater tots, topped with chili, avocado, queso, pickled jalapeños, pico de gallo, sour cream + add a fried egg \$2.00

AVAILABLE OPTIONS

\$2.00

Bacon Crumbles: \$2.00

Fried Egg: \$2.00

Sub 44 Farms Sirloin:

\$3.00

WINGS 3

8 Wings

Choice of: buffalo (medium), mango habanero, honey sambal, lemon pepper or sweet chili bbq

\$14.00

12 Wings

Choice of: classic (valentina), mango habanero, honey sambal, lemon pepper, sweet chili bbq

\$20.00

20 Wings

Choice of: classic (valentina), mango habanero, honey sambal, lemon pepper and sweet chili bbq

\$28.00

HANDHELDS 6

FM Burger (4oz)	\$7.00
Signature beef patty, american cheese, lettuce, tomato, onion, shhh sauce, martin's potato roll	
FM Burger (8oz)	\$11.00
Two (2) signature beef patty's, american cheese, lettuce, tomato, onion, shhh sauce, martin's potato roll	
Green Chile Smash Burger	\$13.00
8oz signature patty, poblano pepper, lettuce, tomato, onion, oaxaca cheese, chipotle aioli, bread man brioche bun	
Smash Burger (Single)	\$8.00
Smashed signature patty, American cheese, caramelized onions, grilled jalapeños, house pickles, shhh sauce, potato bun	
Smash Burger (Double)	\$12.00
Patty Melt	\$13.00
8oz signature patty, caramelized onions, mushrooms, swiss cheese, shhh sauce, bread man texas toast	

SIDES 3

Fries	\$4.00
Tots	\$4.00
Sweet Potato Fries	\$4.00

BURGERS 8

FM Burger (4oz)	\$7.00
Signature beef patty, american cheese, lettuce, tomato, onion, shhh sauce, martin's potato roll	
FM Burger (8oz)	\$11.00
Two (2) signature beef patty's, american cheese, lettuce, tomato, onion, shhh sauce, martin's potato roll	
Smash Burger (Single)	\$8.00
Smashed signature patty, American cheese, caramelized onions, grilled jalapeños, house pickles, shhh sauce, potato bun	
Smash Burger (Double)	\$12.00
Green Chile Smash Burger	\$13.00
8oz signature patty, poblano pepper, lettuce, tomato, onion, oaxaca cheese, chipotle aioli, bread man brioche bun	
Patty Melt	\$13.00
8oz signature patty, caramelized onions, mushrooms, swiss cheese, shhh sauce, bread man texas toast	
Impossible Burger	\$11.00
Impossible burger patty, american cheese, lettuce, tomato, onion, shhh sauce, martin's potato roll	
TX Burger	\$13.00
8oz patty, bacon, crispy onions, house pickles, cheddar cheese, bbq sauce, potato bun	

SANDWICHES 5

Fried Chicken Sandwich**\$10.00**

Crispy fried chicken breast, cabbage slaw, house pickles & agave butter on a potato bun

Spicy Fried Chicken Sandwich**\$10.00**

Crispy fried chicken, jalapenos, lettuce, tomato & spicy aioli on a potato bun

FM Club**\$11.00**

Roasted chicken, bacon, lettuce, tomato, pesto aioli, Bread Man Texas toast

FM Cheesesteak**\$15.00**

Shaved ribeye, grilled onions and peppers, Swiss cheese, spicy aioli, topped with queso, Bread Man baguette

Grilled Cheese***\$7.00**

Gruyere & cheddar cheese, sourdough

TACOS 5**Chicken Ranchero Tacos*****AVAILABLE OPTIONS**

Roasted chicken, bell peppers & onions, black beans, cilantro, jalapeños, cheddar, ranchero sauce (2 per order)

\$1.00

Jalapeños: \$1.00

Grilled Onions: \$1.00

Avocado: \$2.00

Guacamole: \$2.00

Fries: \$4.00

Tots: \$4.00

Sweet Potato Fries: \$4.00

Mac & Cheese: \$4.00

Chicken Taco (A La Carte): \$5.50

Veggie Taco (A La Carte): \$5.00

Side Salad: \$5.00

Beef Taco (A La Carte): \$6.00

Crispy Carnitas Taco (A La Carte): \$6.00

Tequila Lime Shrimp Taco (A La Carte):

\$6.50

Carne Asada Beef Tacos*

Marinated 44 Farms sirloin, onions, cilantro

AVAILABLE OPTIONS

	\$1.00
Jalapeños:	\$1.00
Grilled Onions:	\$1.00
Avocado:	\$2.00
Guacamole:	\$2.00
Fries:	\$4.00
Tots:	\$4.00
Sweet Potato Fries:	\$4.00
Mac & Cheese:	\$4.00
Chicken Taco (A La Carte):	\$5.50
Veggie Taco (A La Carte):	\$5.00
Side Salad:	\$5.00
Beef Taco (A La Carte):	\$6.00
Crispy Carnitas Taco (A La Carte):	\$6.00
Tequila Lime Shrimp Taco (A La Carte):	\$6.50

Crispy Carnitas Tacos*

Slow-cooked pork, roasted poblanos, mozzarella cheese, avocado crema (2 per order)

AVAILABLE OPTIONS

	\$1.00
Jalapeños:	\$1.00
Grilled Onions:	\$1.00
Avocado:	\$2.00
Guacamole:	\$2.00
Fries:	\$4.00
Tots:	\$4.00
Sweet Potato Fries:	\$4.00
Mac & Cheese:	\$4.00
Chicken Taco (A La Carte):	\$5.50
Veggie Taco (A La Carte):	\$5.00
Side Salad:	\$5.00
Beef Taco (A La Carte):	\$6.00
Crispy Carnitas Taco (A La Carte):	\$6.00
Tequila Lime Shrimp Taco (A La Carte):	\$6.50

Tequila Lime Shrimp Tacos*

Grilled shrimp, avocado, onions, roasted poblano and bell peppers, grilled jalapeños, queso fresco, spicy aioli (2 per order)

AVAILABLE OPTIONS

	\$1.00
Jalapeños:	\$1.00
Grilled Onions:	\$1.00
Avocado:	\$2.00
Guacamole:	\$2.00
Fries:	\$4.00
Tots:	\$4.00
Sweet Potato Fries:	\$4.00
Mac & Cheese:	\$4.00
Chicken Taco (A La Carte):	\$5.50
Veggie Taco (A La Carte):	\$5.00
Side Salad:	\$5.00
Beef Taco (A La Carte):	\$6.00
Crispy Carnitas Taco (A La Carte):	\$6.00
Tequila Lime Shrimp Taco (A La Carte):	\$6.50

Spicy Veggie Tacos*

Crispy brussels sprouts, grilled mushrooms, onions, cilantro, roasted poblanos, black beans, corn salsa, spicy aioli (2 per order)

AVAILABLE OPTIONS

	\$1.00
Jalapeños:	\$1.00
Grilled Onions:	\$1.00
Avocado:	\$2.00
Guacamole:	\$2.00
Fries:	\$4.00
Tots:	\$4.00
Sweet Potato Fries:	\$4.00
Mac & Cheese:	\$4.00
Chicken Taco (A La Carte):	\$5.50
Veggie Taco (A La Carte):	\$5.00
Side Salad:	\$5.00
Beef Taco (A La Carte):	\$6.00
Crispy Carnitas Taco (A La Carte):	\$6.00
Tequila Lime Shrimp Taco (A La Carte):	\$6.50

SALADS & BOWLS 4

FM Burger Bowl

\$15.00

Kale and romaine mix, 8oz FM Burger (chopped), crumbled bacon, tomato, red onion, pickles, jalapeños, tater tots, queso & shhh sauce

Cobb Salad

\$13.00

Seasonal lettuce, bacon, avocado, boiled egg, deviled egg, tomato, red onion, blue cheese dressing

House Salad

\$12.00

Seasonal lettuce, cucumber, tomato, red onion, feta cheese, candied peanuts, house scallion vinaigrette

Super Foods Grain Bowl

\$13.00

Kale, quinoa, avocado, cherry tomatoes, cucumber, red onion, pumpkin & chia seeds, miso-ginger vinaigrette

PLATES 2

Chicken Fried Steak **\$19.00**

Prime chicken fried steak, black pepper bacon gravy, served with mashed potatoes & green beans

Chicken Fried Chicken **\$16.00**

Country fried chicken breast topped black pepper bacon gravy, served with mashed potatoes and garlic green beans

SWEETS 3

S'Mores Skillet **\$12.00**

Churros **\$8.00**

Scoop of Vanilla Ice Cream **\$3.50**

BRUNCH 14

Avocado Toast **\$13.00**

Fresh avocado, arugula, red onion, cherry tomatoes, multigrain toast

Bananas Foster French Toast **\$12.00**

Biscuits & Gravy **\$9.00**

Black pepper bacon gravy, breakfast sausage

FM Breakfast Burrito **\$15.00**

Choice of: sausage, bacon or chorizo, scrambled eggs, queso, poblano peppers, tater tots + side of crispy potatoes

Brunch Flautas **\$13.00**

Buttermilk Waffle **\$10.00**

Buttermilk waffle, fresh berries, powdered sugar

Migas **\$14.00**

CFS & Eggs **\$18.00**

Black pepper bacon gravy, 2 eggs any way

Chicken & Waffles **\$16.00**

Fried chicken tenders, buttermilk waffle, seasonal berries, maple syrup, powdered sugar

Chilaquiles Verdes **\$15.00**

FM Breakfast Scramble **\$16.00**

Two Eggs Any Style **\$12.00**

Two eggs any style, choice of: bacon or sausage, homemade biscuit or Bread Man Texas toast + side of crispy potatoes

Brunch Burger **\$14.00**

6oz special blend (beef and sausage patty), fried egg, American cheese, maple aioli, potato bun + side of crispy potatoes

Chicken Fried Chicken Biscuit Plate

\$14.00

Homemade honey butter biscuit, crispy fried chicken, sausage gravy, cheddar cheese, green onions, + side of crispy potatoes

TACOS & BISCUIT 8

Egg Taco

\$4.50

Choice of bacon, sausage or chorizo, egg, cheese

FM Taco

\$4.50

Bacon, tots, egg, cheese, refried beans

La Mexicana Taco

\$4.50

Egg, tomato, onion, cilantro, cheese

Rise & Shine Taco

\$4.50

Chorizo, egg, potatoes, grilled onions, cotija cheese

Space City Taco

\$4.50

Tots, guacamole, bacon, refried beans, cheese

Steak & Egg Taco

\$5.00

44 Farms sirloin, egg, cheese

Breakfast Taco Plate

\$11.00

Taco plates include two (2) tacos + side of crispy potatoes

Chicken Fried Chicken Biscuit

\$11.00

Sausage gravy, cheddar cheese, green onion

BRUNCH COCKTAILS 11

Mimosa

\$7.00

Mimosa Cooler

\$20.00

Espresso Martini

\$12.00

1 Pinch of salt 2 oz Ketel one vodka .5oz Turbo syrup .75oz Tenfold Espresso 40/60 blend Glass: 8 oz Coupe Ice: Cubes Method: Ice coupe. Build in a tin, shake, dump ice out of coupe, double strain Garnish: 3 coffee beans

Hangover Iced Coffee

\$11.00

Cold brew, turbo, Half n Half, Vanilla Vodka

Carajillo

\$11.00

1.5 Licor 43 2.0 Cold Brew (Tenfold) Glass: Rocks Ice: Cubes Method: Build in tin, shake, dirty dump Garnish: Orange Peel

Bloody Mary

\$10.00

Sobieski Vodka, Lime Juice, House Mary Mix with Salt & Pepper Rim, Olive, Lime

Bloody Mary (SPICY)

\$10.00

Sobieski Vodka, Lime Juice, House Mary Mix and a dropper of spicy tincture

Michelada	\$9.00
Rim half tajin half salt, Dos X, bloody mary , lime, dash cholula and small dropper of spicy tincture	
Bromosa (Pint)	\$9.00
Orange Juice, Sparkling wine with Blue Moon and Orange slice	
Nitro Cold Brew	\$5.00
Bromosa Tower (96oz)	\$50.00
1 bottle of Jean-Louis, 8 oz of Orange Juice with Blue Moon	

BRUNCH SIDES ⁸

Two Eggs - Side	\$4.00
Crispy Breakfast Potatoes	\$4.00
Bacon (3)	\$4.00
Sausage Patty (2)	\$4.00
Fruit Cup	\$5.00
Homemade Biscuit	\$4.00
Texas Toast (2)	\$3.00
Plain Waffle	\$8.00

BEER ⁶⁸

512 Pecan Porter	\$3.00
ABV: 6.2% Full body and malty sweetness balanced with subtle pecan aroma and flavor. Porter.	
Altstadt Pilsner	\$3.00
ABV: 5.1% Smooth, medium bodied, crisp and refreshing. Pilsner.	
Bad Astronaut Phaser Flight	\$3.00
ABV - 6.2%.This IPA beams with bright citrus and bitter balance. IPA - American.	
Blue Moon	\$3.00
ABV: 5.4% Belgium Style wheat ale with coriander and orange peel. Belgian-style Wheat Ale.	
Brash Snapcrackle	\$3.00
ABV - 4.3% Ultra Crispy, flavor bomb Pilsner.	
Bromosa Pint	\$3.00
Buffalo Bayou Crush City	\$3.00
ABV: 7% Bright Mandarina hops and a smooth malt body makes a super citrus, crushable IPA.	
Dos Equis	\$3.00
ABV: 4.2% A crisp, refreshing, light-bodied malt-flavored beer with a well-balanced finish. Mexican Lager.	

EH Buckle Bunny	\$3.00
ABV: 4.5% Flaked maize is used alongside malted barley to give a slight corny sweetness in this crushable beer. Cream Ale.	
Equal Parts Kaizen	\$3.00
Japanese Rice Lager 4.6%ABV	
Great Heights Blue Tile IPA	\$3.00
ABV: 6.6% Pale, assertive, aromatic, stone fruit. IPA - American.	
Great Heights Fruity Pellets	\$3.00
ABV: 6.2% Soft and juicy citrus bomb with Citra, Mosaic, and Amarillo hops. IPA - New England / Hazy.	
Great Heights Lagerish	\$3.00
Style: Kolsch Brewed with ale yeast but cold-conditioned like a lager, this beer is light, smooth, and crisp—perfect for a hot Texas day. 5.3% ABV 20 IBU	
House Michelada	\$8.00
Made with Dos XX and house-made Bloody Mary Mix.	
Karbach Crawford Bock	\$3.00
ABV: 4.5% So smooth you can easily stretch that single into a double. A portion of proceeds from every Crawford Bock go to the Astros Foundation!	
Karbach Love Street	\$3.00
ABV: 4.9% Brewed in the Kolsch-style and hopped delicately with floral German hops, this beer boasts a clean malt profile that refreshes to the core. Kolsch.	
Klaus Edelweizen	\$3.00
5% ABV Helles (Pale) Weissbier is a bavarian classic. Weat ale style incorporates German noble hops and specialized yeast which gives it its signature banana and clove flavors. complex yet delicate.	
Kona Big Wave	\$3.00
ABV: 4.4% Subtle fruitiness and delicate hop aroma with a light roasted honey malt. Golden Ale.	
Live Oak Hefewiezen	\$3.00
Lone Pint Yellow Rose	\$3.00
ABV: 6.5% Hops impart strong grapefruit, pineapple, and blueberry flavor and aroma. A strong beer that is extremely quaffable. IPA - American.	
Michelob Ultra DRAFT	\$5.00
ABV: 4.2% A superior light beer. Brewed using the finest barley malt, select grains, all-imported hops and a pure-cultured yeast strain. American Light Lager.	
Miller Lite Draft	\$5.00
ABV: 4.2% Great tasting less filling American Light Lager.	
Modelo DRAFT	\$3.00
ABV: 4.4%. Rich, full-flavored Pilsner-Style Lager with a crisp, refreshing taste. Lager	
St Arnold Fancy Lawnmower	\$3.00
ABV: 4.9% Sweet malty body balanced by citrus hops. German Style Kolsch.	

St. Arnold Art Car IPA	\$3.00
St. Arnold's H-Town Pils	\$3.00
ABV: 5.2% H-Town Pils is a classic Bohemian-style pilsner. Easy, light citrus. Pilsner.	
Tasty AF Peanut Butter Stout	\$9.00
Twisted tea	\$3.00
Yuengling Lager	\$3.00
4.5% ABV Famous for its rich amber color and medium-bodied flavor with roasted caramel malt. Lager.	
Domestic Cooler	\$24.00
Import Cooler	\$30.00
Domestic Beer Tower, 96oz	\$3.00
Craft/Import Beer Tower, 96oz	\$3.00
High Noon Bucket	\$45.00
NUTRL Bucket	\$45.00
White Claw Bucket	\$35.00
Bromosa Tower, 96oz	\$50.00
1 bottle of Jean-Louis 8 oz or Orange Juice top off with Blue Moon	
Sunday Funday - Estrella Bucket	\$3.00
Sample	
Austin Eastcidars - Blood Orange	\$6.00
Big Drop Paradiso Citra IPA (Non-Alcoholic)	\$6.00
Bud Light Bottle	\$5.00
Budweiser	\$5.00
Coors Light	\$5.00
Corona Extra	\$6.00
Corona Premier	\$6.00
Estrella Jalisco	\$5.00
Heineken 0.0 (N/A)	\$6.00
Lonestar Tallboy	\$5.00
Michelob Ultra Bottle	\$5.00
Miller Lite Bottle	\$5.00

Modelo Especial Can	\$6.00
Montucky Cold Snack Tallboy	\$5.00
Pacifico	\$6.00
Shiner Bock	\$5.00
Stella Artois	\$7.00
Stiegl Grapefruit Radler Tallboy	\$7.00
Twisted Tea Light	\$6.00
Left Hand Milk Stout	\$7.00
Happy Dad Fruit Punch	\$7.00
Happy Dad Grape	\$7.00
Happy Mom Raspberry	\$7.00
High Noon - Peach	\$3.00
High Noon - Watermelon	\$3.00
Nutrl - Pineapple	\$3.00
Nutrl - Watermelon	\$3.00
White Claw - Black Cherry	\$3.00
White Claw - Mango	\$3.00

COCKTAILS PT. 1 100

Aperol Spritz

aperol, brut sparkling wine, soda

AVAILABLE OPTIONS

- \$0.50
 - Cranberry: \$0.50
 - Hibiscus: \$0.50
 - Pickleback: \$0.50
 - Pineapple: \$0.50
 - Grapefruit Juice: \$1.00
 - Ginger Ale: \$1.00
 - Ginger Beer: \$1.00
 - Lemonade: \$1.50
 - Orange Juice: \$1.00
 - Tonic: \$1.00
 - Richard's Rainwater: \$1.00
 - Watermelon Juice: \$1.00
 - Strawberry Puree: \$1.00
 - Coffee: \$2.00
 - Red Bull: \$2.00
 - Sugar Free Red Bull: \$2.00
 - Giffard Floater: \$2.00
 - Make It A Craft Cocktail:
\$3.00
 - Blackberry Floater: \$4.00
 - Cointreau Floater: \$4.00
 - Grand Marnier Floater: \$4.00
 - Peach Floater: \$4.00
 - Raspberry Floater: \$4.00
 - Sangria Floater: \$4.00
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Classic Margarita

tequila, agave, lime

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Make It Spicy!:	\$1.00
Espolon Blanco:	\$1.00
Strawberry Puree:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Banhez Mezcal:	\$2.00
Watermelon Floater:	\$2.00
Make It A Craft Cocktail:	\$3.00
Tequila Ocho Plata:	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00
Bauchant Floater:	\$4.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00
Casamigos Blanco:	\$5.00
LALO Blanco:	\$5.00

Eastside

gin, lime, mint, cucumber

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Dripping Springs Gin:	\$2.00
Make It A Craft Cocktail:	
	\$3.00
Hendrick's:	\$3.00
Bombay Sapphire:	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00

French 75

gin, sparkling wine, lemon

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Dripping Springs Gin:	\$2.00
Make It A Craft Cocktail:	
	\$3.00
Hendrick's:	\$3.00
Bombay Sapphire:	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00

La Paloma

tequila, lime, grapefruit juice, tajin rim

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Make It Spicy!:	\$1.00
Espolon Blanco:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Banhez Mezcal:	\$2.00
Make It A Craft Cocktail:	
	\$3.00
Tequila Ocho Plata:	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00
Casamigos Blanco:	\$5.00
LALO Blanco:	\$5.00

Moscow Mule

vodka, fever tree ginger beer, lime

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Deep Eddy Original:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Titos:	\$2.00
Dripping Springs:	\$2.00
Make It A Craft Cocktail:	
	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00
Grey Goose:	\$5.00

Old Fashioned

whiskey, turbinado, angostura, orange bitters

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Bulleit:	\$2.00
Make It A Craft Cocktail:	
	\$3.00
Maker's Mark:	\$3.00
Still Austin:	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00
Woodford Reserve:	\$4.00

Painkiller

rum, pineapple, orange, coconut

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Make It A Craft Cocktail:	
	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00

Spicy Margarita

tequila, agave, lime, spicy habanero tincture, tajin rim

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Espolon Blanco:	\$1.00
Make It Spicy!:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Banhez Mezcal:	\$2.00
Make It A Craft Cocktail:	
	\$3.00
Tequila Ocho Plata:	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00
Casamigos Blanco:	\$5.00
LALO Blanco:	\$5.00

Espresso Martini

our take on a classic! haku vodka, and tenfold espresso!

\$12.00

FM Ranch Water

hornitos tequila, lime, hibiscus, sparkling water

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Make It A Craft Cocktail:	
	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00

OG Ranch Water

hornitos tequila, lime, sparkling water

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Make It A Craft Cocktail:	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00

Patio Pounder

\$12.00

effin cucumber vodka, watermelon, mint, lemon

Rum Punch

\$12.00

rum, pineapple, orange, lime, grenadine

Spicy Pineapple Margarita

\$12.00

tequila, pineapple, lime, habanero tincture, tajin rim

Strawberry-Basil Refresca

\$12.00

tequila, strawberry, basil, lime, soda

Watermelon Mule

\$12.00

vodka, fever tree ginger beer, fresh watermelon, lime

Frozen Margarita

AVAILABLE OPTIONS

- \$0.50
 - Cranberry: \$0.50
 - Hibiscus: \$0.50
 - Pickleback: \$0.50
 - Pineapple: \$0.50
 - Grapefruit Juice: \$1.00
 - Ginger Ale: \$1.00
 - Ginger Beer: \$1.00
 - Lemonade: \$1.50
 - Orange Juice: \$1.00
 - Tonic: \$1.00
 - Richard's Rainwater: \$1.00
 - Watermelon Juice: \$1.00
 - Strawberry Puree: \$1.00
 - Strawberry Puree: \$1.00
 - Make It Spicy!: \$1.00
 - Coffee: \$2.00
 - Red Bull: \$2.00
 - Sugar Free Red Bull: \$2.00
 - Giffard Floater: \$2.00
 - Watermelon Floater: \$2.00
 - Make It A Craft Cocktail:
\$3.00
 - Blackberry Floater: \$4.00
 - Cointreau Floater: \$4.00
 - Grand Marnier Floater: \$4.00
 - Peach Floater: \$4.00
 - Raspberry Floater: \$4.00
 - Sangria Floater: \$4.00
 - Bauchant Floater: \$4.00
 - Blackberry Floater: \$4.00
 - Cointreau Floater: \$4.00
 - Grand Marnier Floater: \$4.00
 - Peach Floater: \$4.00
 - Raspberry Floater: \$4.00
 - Sangria Floater: \$4.00
-

***Frosé**

AVAILABLE OPTIONS

- \$0.50
 - Cranberry: \$0.50
 - Hibiscus: \$0.50
 - Pickleback: \$0.50
 - Pineapple: \$0.50
 - Grapefruit Juice: \$1.00
 - Ginger Ale: \$1.00
 - Ginger Beer: \$1.00
 - Lemonade: \$1.50
 - Orange Juice: \$1.00
 - Tonic: \$1.00
 - Richard's Rainwater: \$1.00
 - Watermelon Juice: \$1.00
 - Strawberry Puree: \$1.00
 - Coffee: \$2.00
 - Red Bull: \$2.00
 - Sugar Free Red Bull: \$2.00
 - Giffard Floater: \$2.00
 - Make It A Craft Cocktail:
\$3.00
 - Blackberry Floater: \$4.00
 - Cointreau Floater: \$4.00
 - Grand Marnier Floater: \$4.00
 - Peach Floater: \$4.00
 - Raspberry Floater: \$4.00
 - Sangria Floater: \$4.00
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***Mango Chamoy Margarita**

AVAILABLE OPTIONS

- \$0.50
 - Cranberry: \$0.50
 - Hibiscus: \$0.50
 - Pickleback: \$0.50
 - Pineapple: \$0.50
 - Grapefruit Juice: \$1.00
 - Ginger Ale: \$1.00
 - Ginger Beer: \$1.00
 - Lemonade: \$1.50
 - Orange Juice: \$1.00
 - Tonic: \$1.00
 - Richard's Rainwater: \$1.00
 - Watermelon Juice: \$1.00
 - Strawberry Puree: \$1.00
 - Make It Spicy!: \$1.00
 - Coffee: \$2.00
 - Red Bull: \$2.00
 - Sugar Free Red Bull: \$2.00
 - Giffard Floater: \$2.00
 - Make It A Craft Cocktail:
\$3.00
 - Blackberry Floater: \$4.00
 - Cointreau Floater: \$4.00
 - Grand Marnier Floater: \$4.00
 - Peach Floater: \$4.00
 - Raspberry Floater: \$4.00
 - Sangria Floater: \$4.00
-

Frozen Bellini

AVAILABLE OPTIONS

- \$0.50
- Cranberry: \$0.50
- Hibiscus: \$0.50
- Pickleback: \$0.50
- Pineapple: \$0.50
- Grapefruit Juice: \$1.00
- Ginger Ale: \$1.00
- Ginger Beer: \$1.00
- Lemonade: \$1.50
- Orange Juice: \$1.00
- Tonic: \$1.00
- Richard's Rainwater: \$1.00
- Watermelon Juice: \$1.00
- Strawberry Puree: \$1.00
- Coffee: \$2.00
- Red Bull: \$2.00
- Sugar Free Red Bull: \$2.00
- Giffard Floater: \$2.00
- Make It A Craft Cocktail:
\$3.00
- Blackberry Floater: \$4.00
- Cointreau Floater: \$4.00
- Grand Marnier Floater: \$4.00
- Peach Floater: \$4.00
- Raspberry Floater: \$4.00
- Sangria Floater: \$4.00

Blackberry Bourbon Smash

\$13.00

Dirty Shirley Pouch

\$10.00

High Noon-Can Tails

AVAILABLE OPTIONS

\$0.50
Cranberry: \$0.50
Hibiscus: \$0.50
Pickleback: \$0.50
Pineapple: \$0.50
Grapefruit Juice: \$1.00
Ginger Ale: \$1.00
Ginger Beer: \$1.00
Lemonade: \$1.50
Orange Juice: \$1.00
Tonic: \$1.00
Richard's Rainwater: \$1.00
Watermelon Juice: \$1.00
Strawberry Puree: \$1.00
Coffee: \$2.00
Red Bull: \$2.00
Sugar Free Red Bull: \$2.00
Giffard Floater: \$2.00
Make It A Craft Cocktail: \$3.00
Blackberry Floater: \$4.00
Cointreau Floater: \$4.00
Grand Marnier Floater: \$4.00
Peach Floater: \$4.00
Raspberry Floater: \$4.00
Sangria Floater: \$4.00

Skinny B*tch Margarita **\$13.00**

Chocolate Birthday Cake **\$10.00**

.75 sobieski cytron .75 frangelico shaken: fine strain serve with lemon wedge dipped in white sugar

Green Tea **\$10.00**

Jaegerbomb **\$10.00**

1.5 oz jager 3 oz red bull red bull in a pint jager in a shot glass

Kamikaze **\$10.00**

1.0 oz sobieski .5 oz lime .25 oz simple

Lemon Drop Shot **\$10.00**

1.0 oz sobieski .5 lemon .25 simple shaken; fine strain sugar rimmed rocks glass

Mexican Candy **\$10.00**

Mini Beer Ice Cream **\$10.00**

Pink Starburst **\$10.00**

Red Headed Slut**\$10.00**

.75 jager .5 whiskey 1.0 cranberry .5 peche shaken; fine strain;

Starfucker**\$10.00**

.5 watermelon .75 crown royal .5 lemon .25 simple top with 1.0 red bull shaken: fine strain rocks glass

Vegas Bomb**\$10.00****Water Mocassin****\$10.00**

1.0 crown 1.0 peche .5 triple sec .25 lemon .25 simple shaken; fine strain; rocks glass

Frozen Margarita Pitcher**AVAILABLE OPTIONS**

\$0.50

Cranberry: \$0.50

Hibiscus: \$0.50

Pickleback: \$0.50

Pineapple: \$0.50

Grapefruit Juice: \$1.00

Ginger Ale: \$1.00

Ginger Beer: \$1.00

Lemonade: \$1.50

Orange Juice: \$1.00

Tonic: \$1.00

Richard's Rainwater: \$1.00

Watermelon Juice: \$1.00

Strawberry Puree: \$1.00

Coffee: \$2.00

Red Bull: \$2.00

Sugar Free Red Bull: \$2.00

Giffard Floater: \$2.00

Make It A Craft Cocktail:

\$3.00

Blackberry Floater: \$4.00

Cointreau Floater: \$4.00

Grand Marnier Floater: \$4.00

Peach Floater: \$4.00

Raspberry Floater: \$4.00

Sangria Floater: \$4.00

Frose Pitcher

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Make It A Craft Cocktail:	
	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00

Mango Chamoy Pitcher

AVAILABLE OPTIONS

- \$0.50
 - Cranberry: \$0.50
 - Hibiscus: \$0.50
 - Pickleback: \$0.50
 - Pineapple: \$0.50
 - Grapefruit Juice: \$1.00
 - Ginger Ale: \$1.00
 - Ginger Beer: \$1.00
 - Lemonade: \$1.50
 - Orange Juice: \$1.00
 - Tonic: \$1.00
 - Richard's Rainwater: \$1.00
 - Watermelon Juice: \$1.00
 - Strawberry Puree: \$1.00
 - Coffee: \$2.00
 - Red Bull: \$2.00
 - Sugar Free Red Bull: \$2.00
 - Giffard Floater: \$2.00
 - Make It A Craft Cocktail: \$3.00
 - Blackberry Floater: \$4.00
 - Cointreau Floater: \$4.00
 - Grand Marnier Floater: \$4.00
 - Peach Floater: \$4.00
 - Raspberry Floater: \$4.00
 - Sangria Floater: \$4.00
-

Frozen Bellini Pitcher

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Make It A Craft Cocktail:	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00

Aperol Spritz Carafe **\$38.00**

Bellini Carafe **\$38.00**

Red Sangria Carafe **\$35.00**

Airmail **\$10.00**

1.5 oz Plantation 3 Star .75 oz Lime .75 oz Honey syrup Top Sparkling Wine Glass: Flute Ice: None Method:
Shake, Fine Strain, Up Ice: None Garnish: Mint Sprig

Amaretto Sour **\$10.00**

1.5 oz Bols Amaretto .75 oz Lemon .5 oz Simple 1 Egg White (optional) Glass: Rocks Ice: None / Rocks Method:
Dry shake, Wet shake for a long time. Garnish: Cherry on a pick, Angostura

American **\$10.00**

1.5 oz Campari 1.5 oz Cocchi Di Torino Top Soda Glass: 10.5 oz Rocks Ice: 1x1 Method: Build in glass, stir, top
with soda Garnish: Orange Slice

Aperol Spritz

aperol, brut sparkling wine, soda

AVAILABLE OPTIONS

	\$0.50
Cranberry:	\$0.50
Hibiscus:	\$0.50
Pickleback:	\$0.50
Pineapple:	\$0.50
Grapefruit Juice:	\$1.00
Ginger Ale:	\$1.00
Ginger Beer:	\$1.00
Lemonade:	\$1.50
Orange Juice:	\$1.00
Tonic:	\$1.00
Richard's Rainwater:	\$1.00
Watermelon Juice:	\$1.00
Strawberry Puree:	\$1.00
Coffee:	\$2.00
Red Bull:	\$2.00
Sugar Free Red Bull:	\$2.00
Giffard Floater:	\$2.00
Make It A Craft Cocktail:	\$3.00
Blackberry Floater:	\$4.00
Cointreau Floater:	\$4.00
Grand Marnier Floater:	\$4.00
Peach Floater:	\$4.00
Raspberry Floater:	\$4.00
Sangria Floater:	\$4.00

Aviation

\$11.00

1.5 oz Citadelle Gin .75 oz Lemon Juice .25 oz Simple Syrup .25 oz Maraschino Liqueur 1 bsp Crème De Violette

Glass: Coupe Ice: None Method: Shake all except the violette, Fine strain, Up and sink the bsp of violette Garnish:

Cherry

Bellini

\$10.00

1.0 Mathilde Peche 0.5 Sobieski Vodka 0.75 lemon 0.5 simple Top with Sparkling Wine Glass: Coupe Ice: None

Method: Build in tin and shake. Fine strain into a coupe. Garnish: Dehydrated lemon wheel

Bellini Carafe

\$38.00

Bijou

\$11.00

1.5 oz Citadelle Gin .75 oz Cocchi Torino .5 oz Green Chartreuse 2 dash Orange Bitters Glass: Coupe Ice: None

Method: Build in mixing glass, stir, strain, serve up Garnish: Lemon Peel

Black Russian

\$10.00

1.5 oz Sobieski 1.5 oz Mr Black Coffee Liqueur Vessel: Rocks Build: In glass, stir, garnish Garnish: Coffee Beans

Blood and Sand

\$12.00

.75 oz Monkey Shoulder Scotch .75 oz Cherry Hearing .75 oz Cocchi Torino .5 oz Orange Juice .25 lemon juice

Glass: Coupe Ice: None Method: Shake, Fine strain, Up Garnish: none

Bloody Mary	\$10.00
1.5 oz Sobieski Vodka 6 oz House Mary Mix Vessel: Collins Build: In Tin, roll 8 times, strain, fresh ice Garnish: Salt & Pepper Rim, Olive, Pickle Olive, Lime	
Bloody Mary (SPICY)	\$10.00
1.5 oz Vodka 5 dashes Chili Tinc 6 oz House Mary Mix Vessel: Collins Built: In tin, roll 8 times, strain, fresh ice Garnish: Salt & Pepper Rim, Pickle Olive, Olive, Lime	
Bobby Burns	\$12.00
2 oz Monkey Shoulder 1 oz Cocchi Torino .25 oz Benedictine 2 dash Angostura Glass: Coupe Ice: None Method: Build in mixing glass, stir, strain, serve up Garnish: Orange Peel	
Boulevardier	\$10.00
1 oz Four Roses Bourbon 1 oz Campari 1 oz Cocchi Torino Glass: 10.5 oz Rocks/Coupe Ice: Optional (Up Or on the Rocks) Method: Build in mixing glass, stir, strain up or pour over fresh rocks Garnish: Orange Peel	
Bramble	\$10.00
1.5 oz Citadelle Gin .75 oz Lemon .5 oz Simple Syrup Top .5 oz Mathilde Creme de Cassis Glass: Tall Collins Ice: Crushed Method: Shake, Strain, Crushed Ice Ice: Crushed Garnish: Lemon Slice and Cherry (Blackberry if available)	
Caipirinha	\$10.00
2 oz Avua Prata Cachaca 1 lime cut into 8ths .5 oz Turbinado 2:1 Glass: Rocks Ice: Crushed Method: Muddle 7 of the 8 slices with sugar until well combined, add Cachaca stir add CRUSHED ice and stir to combine. Garnish: Remaining piece of lime wedge	
Classic Paloma	\$10.00
1.5 oz Lunazul Blanco 1.0 oz Grapefruit Juice .5 oz Lime Juice .5 oz Agave Syrup 1 Pinch Salt 1.5 oz Soda water Glass: Collins Ice: Cubes Method: Build all but soda water, Add Ice, shake, add soda to Tin, Strain over fresh Ice. Garnish: Lime Wedge	
Clover Club	\$10.00
1.5 oz Citadelle Gin .75 oz Raspberry syrup .5 oz Dolin Dry .5 oz Lemon 1 Egg White Glass: Large Coupe Ice: None Method: Build, Dry shake, Add ice Shake Hard, Fine strain Up Garnish: Lemon oil, raspberry/ cherry	
Cosmo	\$11.00
1.5 oz Sobieski Cytron .5 oz Cranberry .5 oz Lime .5 oz Bauchant Orange Liqueur .5 oz Simple Glass: Large coupe Ice: None Method: Shake, Fine Strain, Up Garnish: Orange Peel	
Cuba Libre	\$10.00
1.5 oz Plantation 3 Star 1 oz Lime .5 oz Simple Sink 2.5 oz Mexican Coke Glass: Collins Ice: 1x1 Method: Shake rum, lime, and simple, Fine Strain, over fresh ice with Mexican coke at the bottom of the glass. Garnish: Lime Wedge	
Daquiri	\$10.00
1.5 oz Plantation 3 star white 1 oz Lime Juice .5 oz Turbinado Syrup Glass: 6 oz coupe Ice: None Method: Build all but, Add Ice, shake, FINE STRAIN. Garnish: Lime Wedge	
Dark & Stormy	\$10.00
1.5 oz Fever tree Ginger beer 2 oz Cruzan Black Strap Rum .5 oz Lime Juice .25 oz Simple Syrup Glass: Collins Ice: Cubes Method: Build, Lime, Simple, and Ginger Beer, Add Ice, Stir Lightly to combine. Top with Black Strap Rum Garnish: Lime Wedge	

Derby	\$10.00
1.5 oz Four Roses Bourbon 1 oz Grapefruit .75 oz Honey Syrup Glass: Coupe Ice: Cubes Method: Shake, Fine Strain, Up Garnish: Grapefruit Peel	
El Diablo	\$11.00
1.5 oz Lunazul Blanco .75 oz Lime .5 oz Crème de mure .25 oz Agave 1 Dash Angostura Bitters Top Fever Tree Ginger Beer Spicy option: 1-2 dash chili tincture Glass: Collins Ice: Cubes Method: Shake, Strain, Fresh ice, Top with ginger beer Garnish: Lime wedge and Cherry	
Gibson	\$10.00
2.25 oz Citadelle Gin .5 oz Dolin Blanc .25 oz Pickled Onion Brine 2 dash Orange Bitter Glass: Coupe Ice: None Method: Build in mixing glass, stir, strain, serve up Garnish: Pickled Onion Pick	
Gimlet	\$10.00
1.5 oz Gordon's Gin .5 oz Simple Syrup .75 oz Lime Juice Glass: coupe Garnish: none Built in tin, add ice shake, fine strain	
Gin Gin Mule	\$10.00
1.5 oz Citadelle Gin .5 oz Lime .5 oz Simple 10-15 Mint Leaves Top Fever Tree Ginger Beer Glass: Collins Ice: Cubes Method: Shake, Fine strain, Fresh ice, Top with Ginger beer Garnish: Lime Wedge and Mint	
Gold Rush	\$10.00
2 oz Jim Beam Bourbon 1 oz Lemon .75 oz Honey Glass: Rocks Ice: Cubes Method: Build, Shake, Strain, Fresh Ice Garnish: Lemon Wedge	
Hangover Iced Coffee	\$11.00
Cold brew, turbo, Half n Half, Vanilla Vodka	
Carajillo	\$11.00
1.5 Licor 43 2.0 Cold Brew (Tenfold) Glass: Rocks Ice: Cubes Method: Build in tin, shake, dirty dump Garnish: Orange Peel	
Chartreuse Swizzle	\$12.00
1.25 oz Green Chartreuse 1 oz Pineapple Juice .75 oz Lime .5 oz Falernum Glass: Tall Collins Ice: Crushed Method: Combine all ingredients in glass, fill $\frac{3}{4}$ with crushed ice, swizzle, fill rest of glass with crushed ice and swizzle until desired dilution. Top with crushed ice. Garnish: Mint Sprig and Pineapple (if available)	
Hanky Panky	\$11.00
1.5 oz Citadelle Gin 1.5 oz Cocchi Torino 1 bsp Fernet Branca Glass: Coupe Ice: None Method: Build in a mixing glass, stir, strain, serve up Garnish: Orange Zest	
Hurricane	\$10.00
2 oz Plantation Dark Rum 1 oz Passionfruit .5 oz Lemon .25 oz Turbo Glass: Hurricane Glass Ice: Crushed Method: Shake, Strain over crushed Garnish: Lemon, Mint, Cherry	
Jet Pilot	\$11.00
.75 oz Plantation OFTD .75 oz Plantation Dark .5 oz El Dorado 5 .5 oz Falernum .75 oz Lime .75 oz Grapefruit .75 oz Cinnamon Syrup 1 bsp Absinthe Glass: Tall Collin/ Tiki Glass Ice: Crushed Method: Build, Shake, Strain, Crushed Garnish: Grapefruit, Mint, Cherry, Grated Cinnamon	
Kir Royale	\$10.00
.75 oz Crème de Cassis Fill with Sparkling Wine Glass: Flute Ice: None Method: Build in glass Garnish: Lemon Twist	

Last Word	\$12.00
.75 oz Gordon's Gin .75 oz Green Chartreuse .75 oz Maraschino Liqueur .75 oz Lime Glass: Coupe Ice: None Method: Shake, Fine strain, Up Garnish: none	
Lemon Drop Martini	\$12.00
2 oz Sobieski 1 oz Lemon Juice .5 oz Simple Glass: Coupe Ice: None Build: Shake, Fine Strain, Up Garnish: Lemon Wedge (Sugar Rim Optional)	
LIIT	\$12.00
.5 oz Sobieski Vodka .5 oz Gordon's Gin .5 oz Bacardi Rum .5 oz Triple sec .5 oz Simple .75 oz Lemon Sink Coke Glass: Collin Ice: Cubes Method: Layer coke on the bottom, Shake, Strain, Fresh Ice Garnish: Lemon Wedge	
Mai Tai	\$10.00
.75 oz Bacardi Rum .75 oz El Dorado 5yr .5 oz Bauchant Orange Liqueur .75 oz Lime .75 oz Almond Orgeat Glass: Rocks Ice: Cubes Method: Shake, Strain Rocks Garnish: Orange Slice, Mint, Cherry	
Manhattan	\$10.00
2 oz Dickle Rye Whiskey 1 oz Cocchi Torino 1 dash Angostura bitters Glass: Coupe Ice: None Method: Build in mixing glass, Add Ice, Stir to Dilute. Strain into Chilled coupe Garnish: Amerena Cherry	
Martinez	\$11.00
1.5 oz Citadelle Gin 1.5 oz Cocchi Torino 1 bsp Luxardo Maraschino 2 dash Orange Bitters 1 Dash Angostura Bitters Glass: Coupe Ice: None Method: Build in mixing beaker, stir, strain, serve up Garnish: Orange Zest	
Martini	\$10.00
2.25 oz Citadelle Gin .75 oz Dolin Dry Vermouth 2 dash Regan's orange bitters Glass: 6 oz Coupe Ice: None Method: Build in mixing glass, Add Ice, Stir to Dilute. Strain into Chilled coupe Garnish: Lemon Twist/ Olive	
Mexican Firing Squad	\$10.00
1.5 oz Lunazul Blanco Tequila .75 oz Lime .75 oz Grenadine 5 dash Angostura Bitters Glass: Collins Ice: Cubes Method: Build, Shake, Strain, Fresh ice Garnish: Lemon and a Cherry	
Mint Julep	\$10.00
2 oz Four Roses Bourbon .5 oz Turbo .5oz Lemon 10-15 Mint Leaves Glass: Small Tin Ice: Crushed Method: Muddle mint with Turbo, Rinse muddler with bourbon, Add crushed ice, Stir to dilute, Top with crushed ice to make a dome. Garnish: Mint leaf and Powdered Sugar	
Mojito	\$10.00
1.5 oz Plantation 3 Star .75 oz Lime .5 oz Turbo 10-15 Mint Leaves Top with Soda Glass: Collins Ice: Crushed Method: Combine all the ingredients in a shaker and shake hard. Fine strain and then top with topo chico. Garnish: Mint Top and Lime Wedge	
Negroni	\$10.00
1 oz Citadelle Gin 1 oz Campari 1 oz Cocchi Torino Glass: 10.5 oz Rocks/Coupe Ice: Rocks Or Up Method: Build in mixing glass, stir, strain, serve up or over fresh cubes Garnish: Orange Peel	
Old Pal	\$10.00
1 oz Dickel Rye 1 oz Campari 1 oz Cocchi Torino Glass: Coupe/ 10.5 oz Rocks Ice: None Method: Build in mixing glass, stir, strain, serve up or on fresh cubes Garnish: Flamed Orange Peel	
Pama Carafe	\$21.00

Pegu Club	\$10.00
1.5 oz Citadelle Gin .75 oz Bauchant Orange .5 oz Lime 1 dash Angostura Bitters 1 dash Regans Orange Bitters Glass: Coupe Ice: None Method: Shake, Fine strain, Up Garnish: Lime Wheel	
Penicillin	\$12.00
1.5 oz Monkey Shoulder Blended Scotch 1 oz Lemon .5 oz Honey Syrup .5 oz Ginger Syrup Float .5 Laphroaig Glass: Rocks Ice: Cubes Method: Shake, Strain, Fresh Ice Garnish: Lemon Wheel (candied ginger if available)	
Pimms Cup	\$10.00
Pina Colada	\$10.00
1.5 oz Bacardi Rum .75 oz Pineapple .5 oz Kalani coconut Liqueur .25 oz Lime .25 oz Simple Glass: Collins Ice: Crushed Method: Shake long time, Strain, Fresh ice Garnish: Pineapple or Orange, Mint and Grated Nutmeg, Cherry	
Pisco Sour	\$11.00
2 oz La Caveado Pisco .5 oz Lemon .5 oz Lime .5 oz Simple 1 Egg white Glass: Rocks Ice: None Method: Dry shake, add ice shake hard, fine strain Garnish: Angostura Mist	
Plyny's Tonic	\$10.00
1.5 oz Citadelle Gin 0.75 oz Lime .5 oz Simple 1 cucumber wheel 10-15 Mint Leaves 3 dash Chili tincture Glass: Coupe Method: Muddle cucumber, add mint and ingredients, Shake, Fine strain, Up Garnish: Cucumber Wheel and Mint	
Queens Park Swizzle	\$10.00
1.5 oz Plantation 3 star .75 oz Lime .75 oz Turbo 10-15 Mint Leaves 5-8 dash Angostura Bitters Glass: Tall Collins Ice: Crushed Method: Muddle mint sugar, add rum, add crushed ice and swizzle, top with more ice. Dash ango on top Garnish: Mint and Lime Wedge	
Red Sangria (Glass)	\$10.00
.25 oz Lemon Juice 1 oz Orange Juice 5 oz Sangria Glass: Wine Glass Ice: cubes Build in glass Garnish: Orange Wedge	
COCKTAILS PT. 2 22	
Red Sangria Carafe	\$35.00
Rob Roy	\$12.00
2 oz Monkey Shoulde Blended Scotch 1 oz Cocchi Torino 2 dash Angostura Bitters Glass: Coupe Ice: None Method: Build in mixing glass, stir, strain, serve up Garnish: Cherry Pick	
Rusty Nail	\$10.00
2 oz Monkey Shoulder Blended Scotch .75 oz Drambuie Glass: Rocks Ice: None Method: Build in glass, stir to dilute Garnish: Lemon Zest	
Sazerac	\$10.00
2 oz Rittenhouse Rye .25 oz Turbo 7 dash Peychaud's Rinse Absinthe Glass: Rocks Ice: None Method: stir Strain up (in Rocks glass) Garnish: Lemon Zest	
Sidecar	\$10.00
1.5 oz Pierre Ferrand Cognac .75 oz Lemon .5 oz Bauchant Orange Liqueur .25 oz Turbo Glass: Coupe Ice: None Method: Shake, Fine Strain, Up Garnish: Orange Peel	

Singapore Slings	\$12.00
1.5 oz Citadelle Gin .5 oz Benedictine .5 oz Cherry Heering 1 oz Pineapple Juice .75 oz Lime .25 oz Grenadine Glass: hurricane glass Ice: Crushed Method: Build, Shake, Strain over crushed Garnish: Orange, Cherry, Mint	
Southside	\$10.00
2 oz Citadelle Gin 1 oz Lemon .75 oz Simple 6-8 Mint Glass: coupe Ice: None Method: Shake, Fine strain, Up Garnish: Mint Leaf	
Tom Collins	\$10.00
1.25 oz Gordon's Gin .5 oz Simple Syrup .75 oz Lemon Juice 1.5 oz Soda Water Glass: Collins Glass Ice: Cubes Method: Build all but soda water, Add Ice, Shake, add Soda TO TIN, strain over fresh ice Garnish: Lemon Wedge	
Top Shelf LIIT	\$13.00
Toronto	\$11.00
2 oz Rittenhouse Rye .5 oz Fernet Branca 1 bsp Turbo 1 dash ango Glass: Coupe Ice: None Method Stir Strain Up Garnish: Orange zest	
Trinidad Sour	\$11.00
1 oz Angostura Bitters 1 oz Almond Orgeat .75 oz Lemon .5 oz Dickel Rye Glass: Coupe Ice: None Method: Shake, Fine strain, Up Garnish: Lemon Wedge	
Tuxedo #2	\$11.00
1.5 oz London Dry Gin .75 oz Dolin Dry .25 oz Maraschino 2 dash orange bitters Absinthe rinse Glass: coupe Ice : None Method: build all ingredients besides absinthe, stir strain up into absinthe rinsed glass Garnish Lemon zest	
Vesper	\$11.00
1.5 Oz Gin .75 Oz Vodka .5 oz Cocchi Americano Glass: coupe Ice: None Method: stir strain up Garnish: lemon twist(over glass)	
Vieux Carre	\$12.00
.75 oz Dickel Rye .75 oz Pierre Ferrand Cognac .75 oz Cocchi Torino .25 oz Benedictine 2 dash ango 2 dash Peychaud's Glass: Coupe Ice: None Method: Stir Strain up Garnish: Lemon Zest	
Ward 8	\$10.00
1.5 oz Dickel Rye .75 oz Lemon .75 oz OJ .25 oz Grenadine Glass: Coupe Ice: None Method: Shake, Fine Strain, Up Garnish: Cherry	
Whiskey Sour (EGG)	\$11.00
Whiskey Sour 1.5 oz Four Roses Yellow Label 1 oz Lemon Juice .5 oz Turbinado Syrup Egg White Optional Glass: 10.5 oz Rocks Ice: Cubes/None Method: Crack and separate egg white into tin (Upon Request), Build all other ingredients, DRY SHAKE (No Ice),, Add Ice, shake for a LONG TIME, FINE STRAIN. Garnish: Angostura Mist	
Whiskey Sour (Reg)	\$10.00
Whiskey Sour 1.5 oz Jim Beam Black 1 oz Lemon Juice .5 oz Turbinado Syrup Glass: Rocks Ice: Cubes/None Method: Build all other ingredients, Add Ice, shake , strain, fresh ice Garnish: Lemon Wedge & cherry	
White Russian	\$10.00
1.5 oz Sobieski Vodka .75 oz Mr Black Coffee Liqueur .5 oz Half & Half Creamer Glass: Rocks Ice: Cubes Method: Build and stir in glass Garnish: No Garnish	
Zombie	\$12.00
.5 oz Smith & Cross .5 oz El Dorado 5 yr .5 oz Plantation Dark .5 oz Falernum .75 oz Lime .5 oz Grapefruit .25 oz Cinnamon syrup 1 BSP Grenadine 1 dash Angostura Bitters 1 dropper Absinthe Glass: Large Collins Ice: Crushed Method: Shake, Strain, Crushed ice Garnish: orange cherry and mint	
House Michelada	\$5.00
rim half tajin half salt Dos X 1.5 bloody mary .5 lime dash cholula small dropper of spicy tincture garnish: lime wedge	

Hot Toddy \$10.00

Irish Coffee \$10.00

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Lyeth Cabernet Sauvignon - Glass \$10.00

Sonoma County, California

DeLoach Pinot Noir - Glass \$10.00

Sonoma County, California

House Red Blend - Glass

Setubal, Portugal

Sauvignon John Cabernet - Glass \$12.00

Central Coast, California (locally owned wine label)

DeLoach Pinot Noir - Bottle \$38.00

Lyeth Cabernet - Bottle \$38.00

House Red Blend - Bottle \$30.00

Sauvignon John Cabernet - Bottle \$45.00

Fire Road Sauvignon Blanc - Glass \$10.00

Marlborough, New Zealand

House Rose Faisao - Glass

Vinho Verde, Portugal

Mont Gravet Rose - Glass \$10.00

Languedoc, France

Santa Julia Chardonnay - Glass \$10.00

Mendoza, Argentina

Tavernello Pinot Grigio - Glass \$9.00

Veneto, Italy

Villa De Agnes Sauvignon Blanc - Glass

Vin de France

House Rosé Faisao - Bottle \$30.00

Fire Road Sauvignon Blanc - Bottle \$38.00

Mont Gravet Rose - Bottle \$38.00

Santa Julia Chardonnay - Bottle \$38.00

Tavernello Pinot Grigio - Bottle \$34.00

Villa De Agnes Sauvignon Blanc - Bottle	\$30.00
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House Sparkling Brut - Glass	
Loire Valley, France	
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Tiamo Prosecco - Glass	\$10.00
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Almacita Sparkling Rose - Glass	\$12.00
Mendoza, Argentina	
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Almacita Sparkling Rose - Bottle	\$45.00
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Tiamo Prosecco - Bottle	\$38.00
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House Sparkling Brut - Bottle	\$34.00
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Mimosa - Glass	
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Mimosa Cooler	
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Juice Refill	\$2.00
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Aperol Spritz	
aperol, brut sparkling wine, soda	
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Aperol Spritz Carafe	\$38.00
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PAMA Spritz	\$11.00