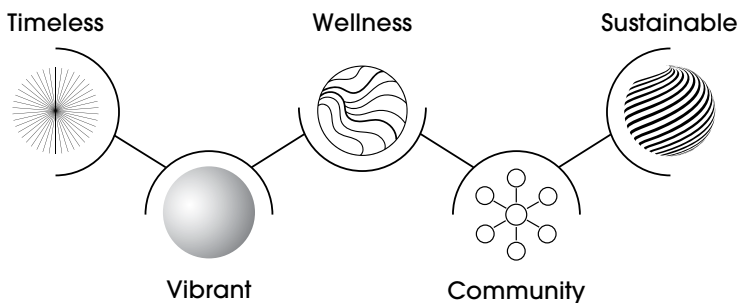


ELEMENTS OF DRINK DESIGN

Much like a well-designed object, a well-crafted cocktail takes into account the contributions of each element and how they play against each other. Balance and tension, comfort and elevation, the nuances of technique and ingredient make each cocktail unique.

The Elements of a Cocktail





BUILD YOUR OWN HIGHBALL 14

Choose your Spirit:

VODKA

Tito's Handmade
Belvedere Organic
Grey Goose

TEQUILA

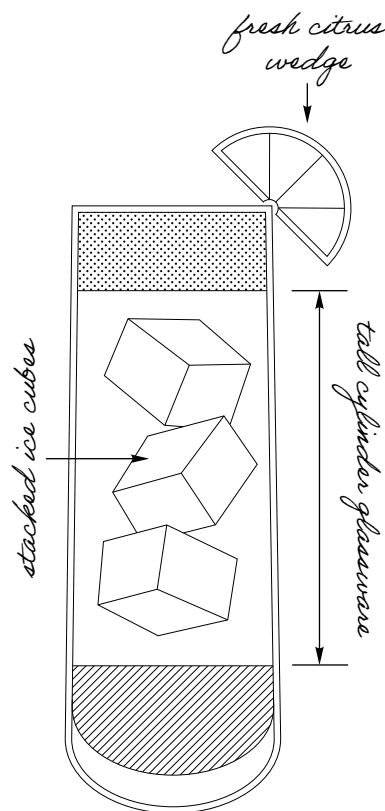
Herradura Silver
Casamigos Reposado
Milagro Añejo

BOURBON

Bulleit
Maker's Mark
Woodford Reserve

Choose your Mixer:

Q Club Soda
Owen's Rio Red Grapefruit
Owen's American Tonic
Q Ginger Ale
Owen's Ginger Beer



composed of an alcoholic base spirit and a larger proportion of a non-alcoholic mixer.



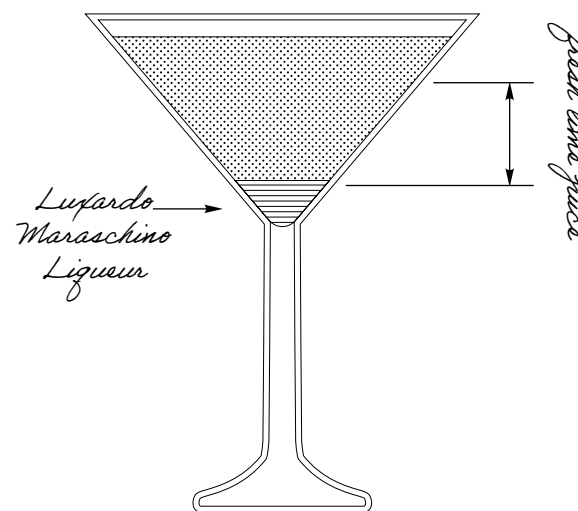
AMERICANO HIGHBALL 16

Campari, Antica Formula Sweet
Vermouth, Q Club Soda

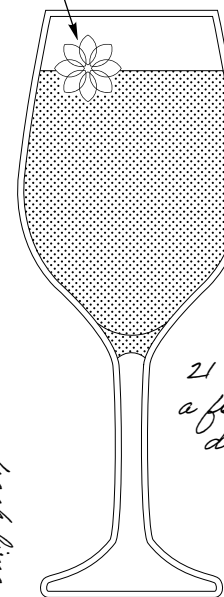


OF ALL THINGS 15

21 Seeds Grapefruit Hibiscus
Tequila, Aperol, Barmalade
Grapefruit-Elderflower,
fresh lime, rhubarb bitters,
Lunetta Prosecco



edible micro flowers



21 Seeds is a female-led distillery

ELEMENT KEY

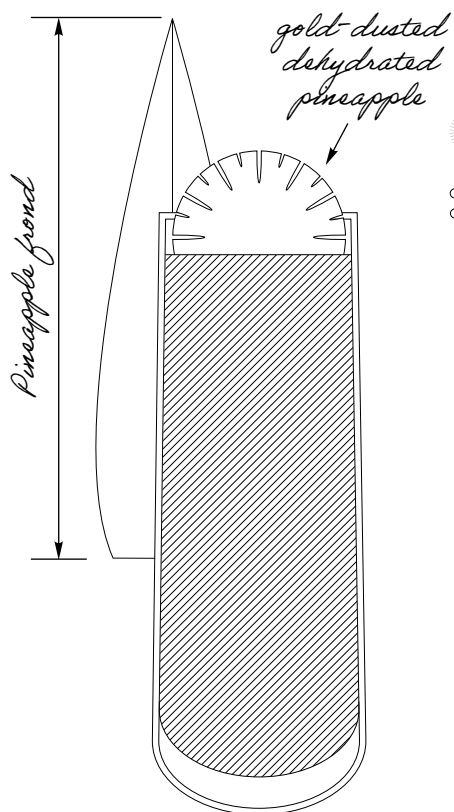
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable



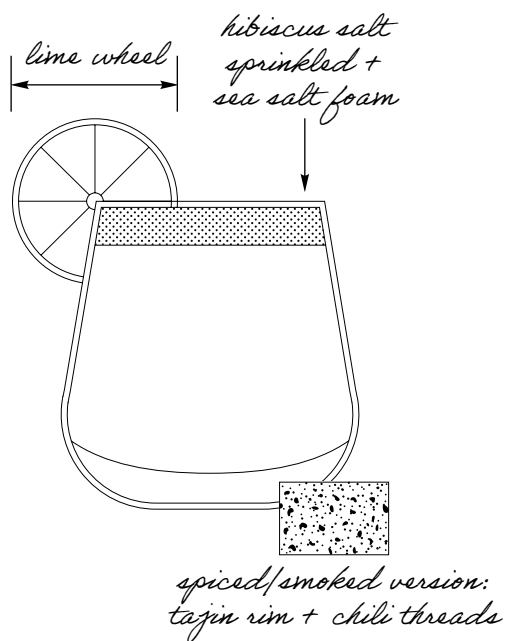
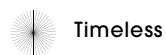
THE LAST WORD MARTINI 16

Hendrick's Gin, green chartreuse,
Luxardo Maraschino Liqueur,
fresh lime

Make it smoky with Dos Hombres Mezcal 18

**JUNGLE BIRD 15**

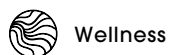
Appleton Estate Signature Blend Rum, Campari, Liber & Co. Pineapple Gum Syrup, fresh lime, pineapple juice

**ELEMENT KEY**

Timeless



Vibrant



Wellness



Community



Sustainable

MARGARITA 16

Patrón Silver Tequila, Italicus Rosolio di Bergamotto, fresh lime, Monin Agave Nectar

Level up with Herradura Reposado 18

Make it spicy with Ancho Reyes Chile Liqueur 18

Try it smoky with Dos Hombres Mezcal 18

CLASSIC MARTINI 17**DRY / STIRRED**

The Botanist Gin or Ketel One Vodka, Carpano Dry Vermouth, orange bitters, lemon twist

DIRTY / SHAKEN

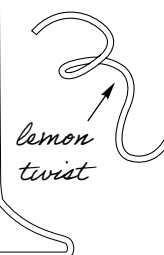
Tito's Handmade Vodka, Carpano Bianco Vermouth, house brine, Filthy Foods Olive Accoutrements

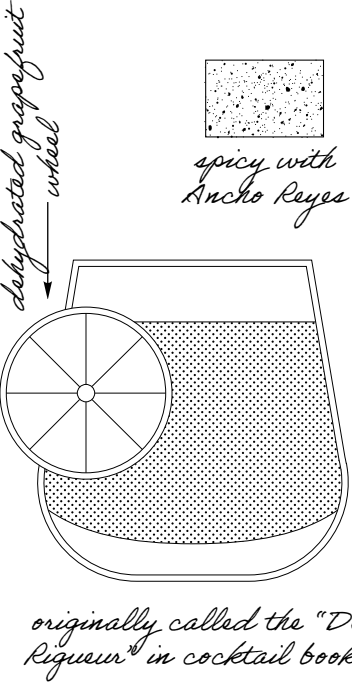
**ESPRESSO MARTINI 15**

Absolut Vodka, Kahlúa, fresh espresso

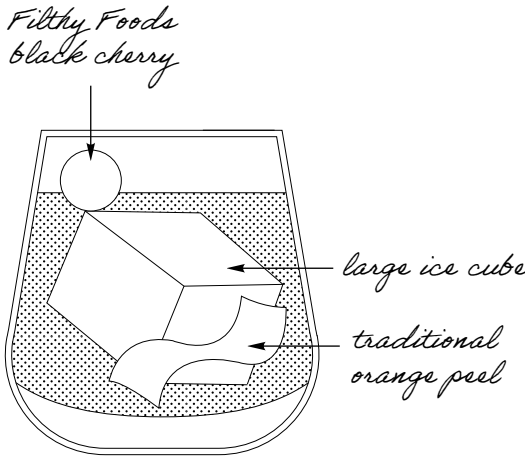
Twist it up with Casamigos Reposado Tequila 22

dirty version: Filthy Foods olive accoutrements





BROWN DERBY 16
Woodford Reserve Bourbon,
fresh grapefruit, barrel-aged
maple syrup, orange bitters
*Spice it up with Ancho Reyes
Chile Liqueur 18*



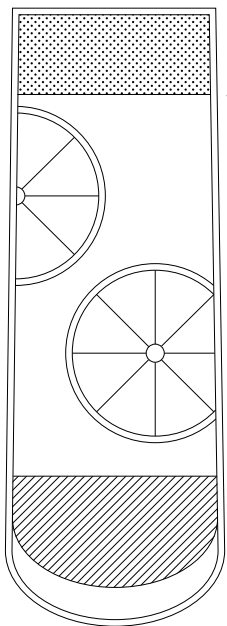
OLD FASHIONED 16
High West Bourbon, Liber & Co Demerara Syrup,
El Guapo Bitters
Level up with Garrison Brothers Small Batch Bourbon 24
Make it a twist featuring Cincoro Reposado Tequila 30



MANHATTAN 17
Knob Creek 7 Yr. Rye Whiskey,
Antica Formula Sweet Vermouth,
Angostura Bitters

ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

candied ginger slice

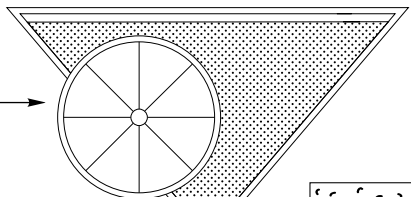


lemon wheels in cocktail



SEAMLESS 12
Monin Vanilla, Passion
Fruit Reàl, fresh lemon,
Q Club Soda

*dehydrated
blood orange
wheel*



*fresh
orange zest*

ELEMENT KEY



Timeless



Vibrant



Wellness



Community



Sustainable



SILHOUETTE 12
Seedlip Grove 42,
Monin Lemongrass,
apple cider vinegar,
orange zest

DRAFT (ROTATING)

DOMESTIC 7

MICHELOB ULTRA
COORS LIGHT
MILLER LITE
BUDWEISER

IMPORTED 8

STELLA ARTOIS
CORONA EXTRA
MODELO ESPECIAL
DOS EQUIS LAGER
HEINEKEN
PERONI

NON-ALCOHOLIC 7

HEINEKEN 0.0
RUN WILD IPA

CRAFT 8




SAMUEL ADAMS SEASONAL
BLUE MOON BELGIAN WHITE
FAT TIRE ALE
YUENGLING LAGER
WILD ACRE JUICE
SLINGER IPA

**HARD SELTZER
& CIDER** 8

WHITE CLAW MANGO
HARD SELTZER
WHITE CLAW BLACK CHERRY
HARD SELTZER
TRULY WILD BERRY
HARD SELTZER
HIGH NOON WATERMELON
VODKA HARD SELTZER
ANGRY ORCHARD
HARD CIDER
AUSTIN EASTCIDERS
BLOOD ORANGE CIDER

White Wines




White Wines

Intensity									
Fruit	Tannin	Acidity							
									
●	○	●	LUNETTA • Prosecco Brut	Veneto, Italy (187ml)		6oz	9oz	BTL	
●	○	◐	CHANDON • Sparkling Rosé	California (187ml)		–	–	21	
○	○	●	MOËT & CHANDON IMPÉRIAL • Brut Rosé	Champagne, France (187ml)		–	–	38	
●	○	○	CONUNDRUM • White Blend	California		13	18	50	
○	○	●	SANTA MARGHERITA • Pinot Grigio	Valdadige, Veneto, Italy		18	26	70	
◐	○	●	ROSE GOLD • Rosé	Côtes de Provence, France		15	21	58	
◐	○	●	DECOY BY DUCKHORN • Sauvignon Blanc	California		17	24	65	
●	○	●	PINE RIDGE • Chenin Blanc/Viognier	California		12	17	46	
●	○	○	KENDALL-JACKSON VINTNER'S RESERVE • Chardonnay	California		14	20	54	
◐	○	○	ORIN SWIFT MANNEQUIN • Chardonnay	California		27	37	102	

○ Min ◐ Mid ● Max

Red Wines

Red Wines

Intensity							
Fruit	Tannin	Acidity					
					6oz	9oz	BTL
① ○ ①	ELOUAN • Pinot Noir	Oregon			15	21	58
① ① ○	BELLE GLOS BALADE • Pinot Noir	Santa Rita Hills, California			19	27	74
○ ● ●	BANFI • Chianti Classico	Tuscany, Italy			13	18	50
① ● ○	BENZIGER • Merlot	Sonoma County, California			12	17	46
① ● ①	DECOY LIMITED • Merlot	Alexander Valley, California			17	24	65
① ① ①	LIBERTY SCHOOL • Cabernet Sauvignon	Paso Robles, California			13	18	50
① ○ ○	J. LOHR PURE PASO • Red Blend	Paso Robles, California			19	27	74
① ● ①	THE PRISONER WINE COMPANY UNSHACKLED Cabernet Sauvignon	California			17	24	66

○ Min ① Mid ● Max

BITES

BUTCHER'S BOARD 20

assorted cheese and charcuterie, citrus-marinated olives, lavosh crackers

CRAVE POPCORN 6
seasonal blend

CRISPY CHICKEN BITES 15
buffalo spiced, ranch dip

BRUSCHETTA 12
whipped feta cheese, roasted tomato, fried capers, shaved fennel salad



OLIVES 9
smoked orange peel

RANCH POTATO CHIPS 5
herb onion dip

TX BAO 14
citrus braised pork, pickled jalapeños, cilantro



MAKE IT VEGETARIAN
mushroom escabeche

PRETZEL BITES 9
mustard ale cheese sauce

PORK RINDS 9
korean barbecue spice, mojo sauce

FINISHERS



TEXAS COOKIE PLATE 10
seasonal & assorted

ENERGY / WATER

FIZZ

RED BULL ENERGY DRINK 6

RED BULL SUGARFREE 6

S.PELLEGRINO SPARKLING

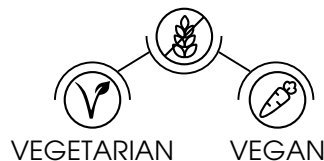
MINERAL WATER 500ML 5

S.PELLEGRINO ESSENZA 6

FLAT

ACQUA PANNA 500ML 5

GLUTEN-FRIENDLY



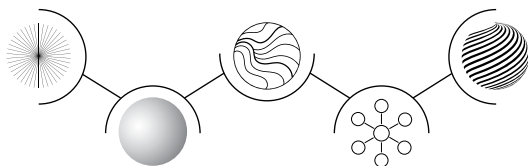
Gluten-friendly bread available upon request

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.



With sincere gratitude we give thanks to our partners who build community and promote sustainability.



COMMUNITY

Owen's American Tonic: Helping to raise awareness to Fields of Honor in support of families of fallen or disabled military and first responders with more than 35,000 scholarships awarded since 2007.

21 Seeds Tequila: Female-founded infused Tequila inspiring you to gather your tribe of friends new and old, cross borders, share ideas, and make connections.

Appleton Estate Rum: In 1997, Dr. Joy Spence became the first woman appointed master blender in the industry, an amazing milestone for women across the world!

Woodford Reserve Bourbon: Woodford works closely with Old Friend Farms, where racing thoroughbreds are sent to retire and raise awareness of the importance of equine aftercare.

High West Bourbon: Pledged \$1,000,000 over the next three years to organizations that are working to protect the West from wildfires – including “Wildland Firefighter Foundation”, “Protect Our Winters” (POW), and “American Prairie Reserve”.

Monin: Honored to partner with organizations making a positive impact including Grounds for Health, Children of Restaurant Employees (CORE), and Step Up for Students.



SUSTAINABILITY

Patrón Tequila: Patrón was the first distillery to install a natural gas pipeline, which acts as its main energy source and helps reduce CO2 emissions in the atmosphere.

Absolut Vodka: For the past four years, Absolut has been using so-called waste spirits to reduce use of liquefied propane gas (LPG) to generate energy at their Nöbbelöv distillery.

Seedlip: Seedlip is a 1% for the Planet member, giving 1% of global annual revenues to environmental charities dedicated to celebrating and protecting the planet.