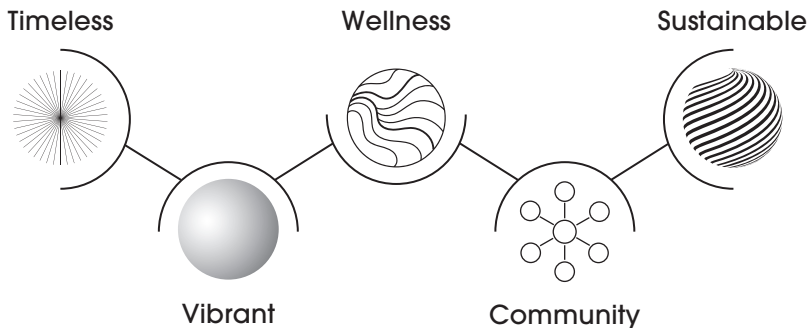


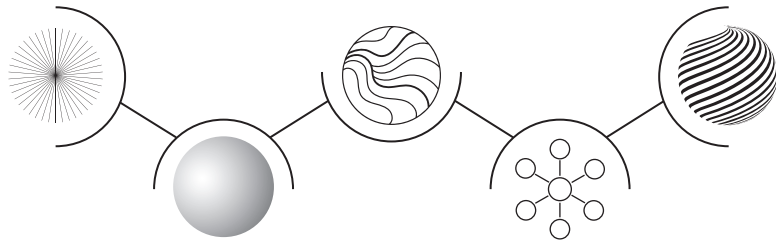
## ELEMENTS OF DRINK DESIGN

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*



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 Reserve 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.



**BUILD YOUR OWN HIGHBALL 18**

*Choose your Spirit:*

**VODKA**

Tito's Handmade  
Belvedere Organic  
Grey Goose

**TEQUILA**

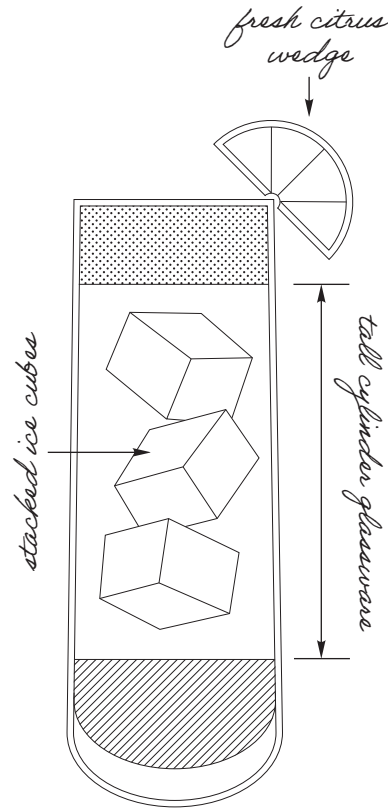
Herradura Silver  
Casamigos Reposado  
Milagro Añejo

**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

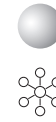


*composed of an alcoholic base spirit and a larger proportion of a non-alcoholic mixer.*



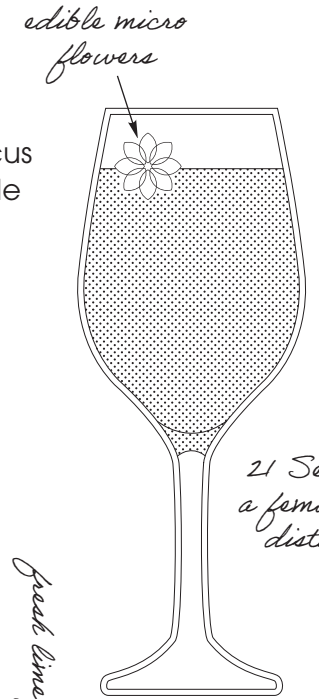
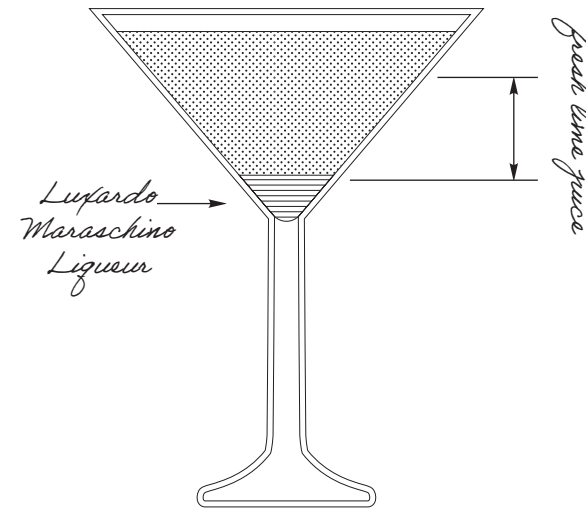
**AMERICANO HIGHBALL 14**

Campari, Antica Formula Sweet  
Vermouth, Q Club Soda



**OF ALL THINGS 14**

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

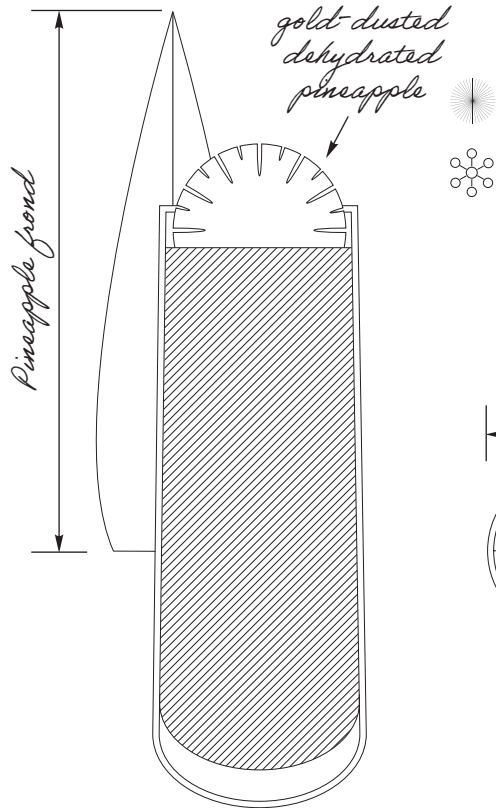


**THE LAST WORD MARTINI 16**

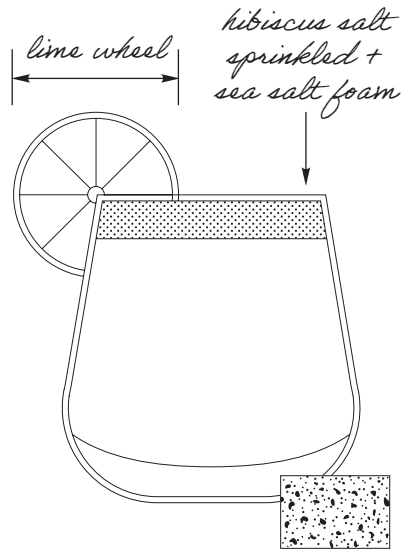
Hendrick's Gin, green chartreuse,  
Luxardo Maraschino Liqueur,  
fresh lime

*Make it smoky with Dos Hombres Mezcal 16*

ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable



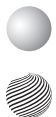
**JUNGLE BIRD 12**  
 Appleton Estate Signature Blend Rum, Campari, Liber & Co. Pineapple Gum Syrup, fresh lime, pineapple juice



*spiced/smoked version:  
 tajin rim + chili threads*

**ELEMENT KEY**

-  Timeless
-  Vibrant
-  Wellness
-  Community
-  Sustainable



**MARGARITA 14**  
 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 16*

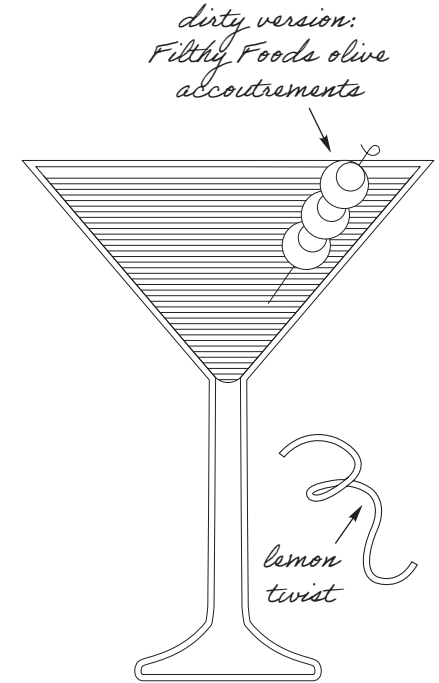
*Try it smoky with Dos Hombres Mezcal 16*



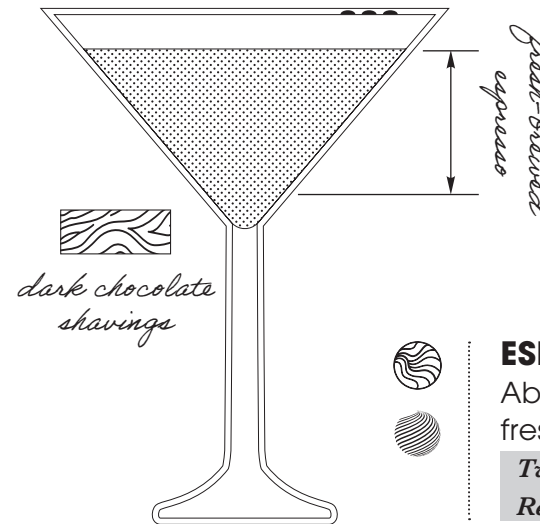
**CLASSIC MARTINI**

**DRY / STIRRED 18**  
 The Botanist Gin or Ketel One Vodka, Carpano Dry Vermouth, orange bitters, lemon twist

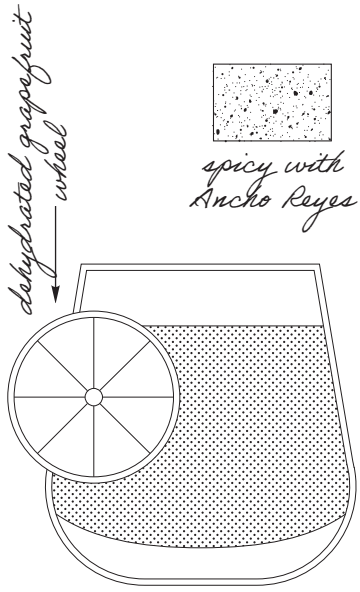
**DIRTY / SHAKEN 18**  
 Tito's Handmade Vodka, Carpano Bianco Vermouth, house brine, Filthy Foods Olive Accoutrements



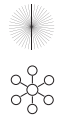
3 espresso beans



**ESPRESSO MARTINI 14**  
 Absolut Vodka, Kahlúa, fresh espresso  
*Twist it up with Casamigos Reposado Tequila 18*



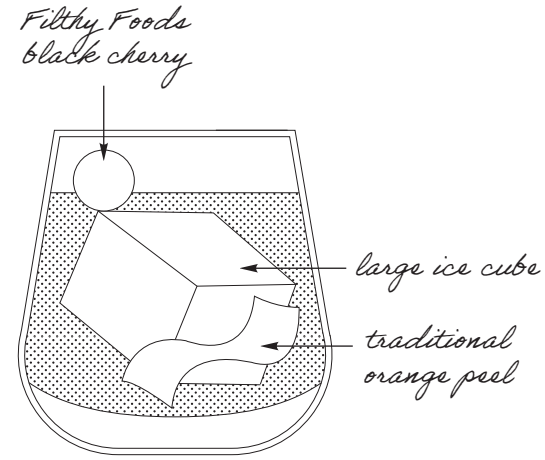
originally called the "De Requieur" in cocktail books



**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

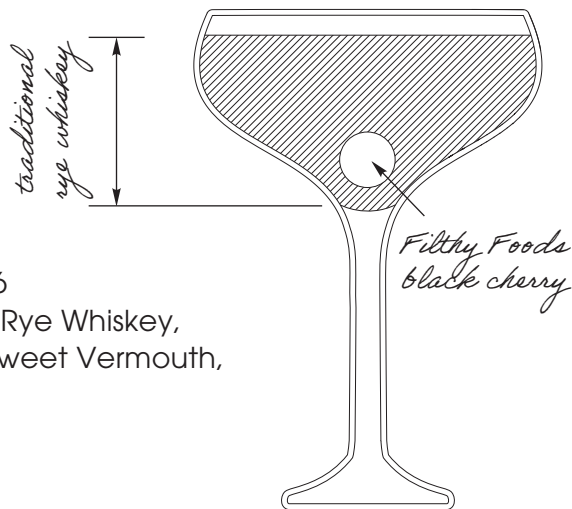
*Level up with Garrison Brothers Small Batch Bourbon 24*

*Make it a twist featuring Cincoro Reposado Tequila 28*



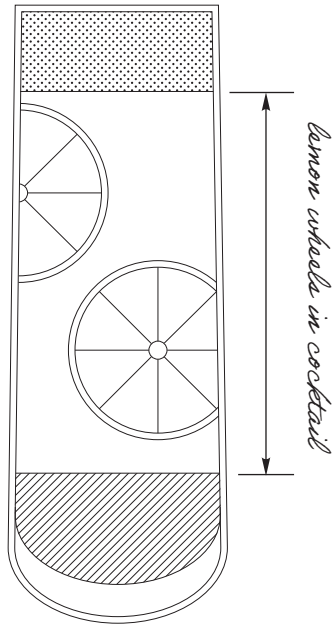
**MANHATTAN** 16

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



ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

*candied ginger slice*



**SEAMLESS** 8

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



ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

*dehydrated blood orange wheel*



**SILHOUETTE** 8

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



*fresh orange zest*

**DOMESTIC**

- MICHELOB ULTRA 7
- COORS LIGHT 6
- MILLER LITE 6
- BUD LIGHT 6
- BUDWEISER 6
- SHINER BOCK 7

**IMPORTED**

- CORONA EXTRA 6
- DOS EQUIS LAGER 6
- HEINEKEN 6
- PERONI 7
- STELLA ARTOIS 7
- GUINNESS 7
- MODELO ESPECIAL 6

**NON-ALCOHOLIC** 6

- HEINEKEN 0.0 NA LAGER
- ATHLETIC BREWING CO RUN WILD NA IPA

**CRAFT**

- SAMUEL ADAMS BOSTON LAGER 7
- SAMUEL ADAMS SEASONAL 7
- NEW BELGIUM FAT TIRE ALE 7
- NEW BELGIUM VOODOO RANGER JUICY HAZE IPA 8
- BLUE MOON BELGIAN WHITE 7
- MANHATTAN BREWING CO HALF-LIFE IPA 8
- DEEP ELLUM IPA 8
- YUENGLING FLIGHT LAGER 7

**HARD SELTZERS & CIDERS**

- ANGRY ORCHARD HARD CIDER 7
- TEXAS REAL HARD SELTZER 6
- WHITE CLAW MANGO HARD SELTZER 7
- WHITE CLAW BLACK CHERRY HARD SELTZER 7
- TRULY WILD BERRY HARD SELTZER 7
- HIGH NOON WATERMELON VODKA HARD SELTZER 7

White Wines

White Wines

<i>Intensity</i>							
Fruit	Tannin	Acidity					
				6oz	9oz	BTL	
●	○	●	LUNETTA • <b>Prosecco Brut</b>	Veneto, Italy (187ml)	-	-	12
●	○	○	CHANDON • <b>Sparkling Rosé</b>	California (187ml)	-	-	15
○	○	●	MOËT & CHANDON IMPÉRIAL • <b>Brut Rosé</b>	Champagne, France (187ml)	-	-	21
●	○	○	CHATEAU STE. MICHELLE • <b>Riesling</b>	Columbia Valley, Washington	11	15	44
○	○	●	SANTA MARGHERITA • <b>Pinot Grigio</b>	Valdadige, Veneto, Italy	15	22	60
○	○	●	ROSE GOLD • <b>Rosé</b>	Côtes de Provence, France	12	18	48
○	○	●	DECOY BY DUCKHORN • <b>Sauvignon Blanc</b>	California	11	16	60
●	○	●	PINE RIDGE • <b>Chenin Blanc/Viognier</b>	California	11	15	44
●	○	○	KENDALL-JACKSON VINTNER'S RESERVE • <b>Chardonnay</b>	California	14	20	52

○ MIN ○ MID ● MAX

*Red Wines*

*Red Wines*



			6oz	9oz	BTL
● ○ ●	ELOUAN • <b>Pinot Noir</b>	Oregon	16	24	64
○ ● ●	BANFI • <b>Chianti Classico</b>	Tuscany, Italy	13	19	52
● ● ○	BENZIGER • <b>Merlot</b>	Sonoma County, California	11	16	44
○ ● ●	CATENA VISTA FLORES • <b>Malbec</b>	Mendoza, Argentina	11	16	44
● ● ●	TRIBUTE • <b>Cabernet Sauvignon</b>	California	12	18	56
● ● ●	FRANCISCAN ESTATE CORNERSTONE <b>Cabernet Sauvignon</b>	California	14	20	54
● ● ●	JOEL GOTT • <b>Red Blend</b>	Columbia Valley, Washington	15	22	60
● ● ●	DAOU • <b>Cabernet Sauvignon</b>	Paso Robles, California	17	24	68

○ MIN ● MID ● MAX



BOARDS

**CHEESE AND  
CHARCUTERIE** 26  
local honeycomb,  
chef's seasonal jam

**PRETZEL BITES** 14  
green chile cheese

DIPS

**DILL PICKLE DIP** 10  
carnitas-spiced  
chicharrones

 **STREET CORN  
HUMMUS** 14  
grilled pita, carrots, celery

SNACKS

 **FRIED GREEN  
TOMATOES** 16  
corn & black bean relish,  
honey, grapefruit glaze

**CHICKEN  
SKEWERS (2)** 16  
pineapple, guava bbq

SWEETS

**PINEAPPLE CRÈME  
BRÛLÉE** 10  
seasonal berries,  
vanilla bean custard

**KEY LIME TART** 10  
candied jalapeño

LARGE PLATES

**SALMON\*** 32

bay of fundy salmon,  
summer succotash,  
adobo verde,  
blistered tomato

**SEARED HALIBUT** 36

green chile,  
tomatillo, hominy,  
red onion, mango  
& peach relish

**HALF CHICKEN** 28

jalapeño citrus glaze,  
fingerling potatoes,  
heirloom carrot,  
pickled jalapeño

**CARNE ASADA** 40

certified angus hanger  
steak, herb & truffle  
yuca fries, chimichurri,  
pickled fresno chile



**SUMMER TRUFFLE**

**GNOCCHI** 28  
morel, chantrelle,  
beurre blanc, chives,  
black truffle

**LRH BURGER\*** 18

las colinas signature  
beef patty, american  
cheese, lettuce, tomato,  
house mayo  
add fried egg 2  
add applewood-smoked  
bacon 2  
substitute impossible  
burger 2

**HOT COFFEE & TEA**

STANCE COFFEE 6

NUMI HOT TEA 6

**OTHER BEVERAGES**

FRESH-SQUEEZED

ORANGE JUICE 6

**FIZZ** 6

RED BULL ENERGY DRINK

RED BULL SUGARFREE

S.PELLEGRINO SPARKLING  
MINERAL WATER 500ML

S.PELLEGRINO ESSENZA ASSORTED

**FLAT** 6

ACQUA PANNA 500ML

GLUTEN-FRIENDLY



VEGETARIAN

VEGAN

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.