


the History of El Colegio



In 1934, St. Mary's School of Law was built at 112 College Street, near what would later become the city's largest attraction – the San Antonio River Walk. There it remained until 1967 when a surge in law students – fueled by the city's rapidly expanding, post-war population – forced relocation to the main campus of the University.

In April 1968, a law school alumna purchased the property and reopened its doors as a luxury hotel just in time for HemisFair '68.


During construction, it was designated that the former Dean's office would become the hotel bar, branding it "El Colegio" to commemorate the property's academic heritage.

In keeping with this tradition, El Colegio was decorated with memorabilia, including photographs of the school's graduates – many of whom turned out to be prominent San Antonio citizens.

For years following the opening, El Colegio found its niche by serving as a gathering spot for attorneys, judges and others who worked in the nearby San Antonio courthouse.

Today, El Colegio is known as a beloved institution, where both locals and guests of Omni La Mansión del Rio enjoy the city's finest cocktails.

el
Colegio
BAR



Libations

Our rendition of classic pre- and post-prohibition handcrafted cocktails made with Texas spirits and fresh ingredients.

F*rench 75* – circa 1925. Originated from “Harry’s New York Bar” in Paris. A tribute to the 75mm Howitzer Field gun used in WWI. Still Austin Gin, St-Germain, lemon, sparkling wine 16

S*idecar* – circa 1948. Created in New Orleans, the son of the classic cocktail Brandy Crusta (1862). Rebecca Creek Whiskey, Rémy Martin VS, Paula’s Texas Orange Liqueur, lemon juice 16

V*esper* – circa 1953. First introduced by Ian Fleming’s James Bond in the novel *Casino Royale*. Seersucker Gin, Tito’s Handmade Vodka and Lillet Blanc 16

M*anhattan* – circa 1870. Originally created as an homage to the New York borough. TX Whiskey, sweet vermouth, Angostura Bitters 16

S*azerac* – circa 1830. Created by Creole pharmacist Antoine Peychaud. Became so popular that Peychaud’s apothecary business quickly became better known as a place to get a revitalizing potion. Devils River Rye Whiskey, St. George Absinthe, Peychaud’s Bitters 16

M*oscow Mule* – circa 1941. Created in Manhattan, but “stalled” on the West Coast for the duration. The birthplace of the Moscow Mule was in New York’s Chatham Hotel. Tito’s Handmade Vodka, Soco Ginger Beer, lime juice 13



Libations

Our rendition of classic pre- and post-prohibition handcrafted cocktails made with Texas spirits and fresh ingredients.

Negroni – circa 1919. Italian Count Camillo Negroni created this aperitif. He loved to throw back an Americano (Campari, sweet vermouth and club soda), but he wanted a little extra zing in his glass so he replaced the club soda with gin. Waterloo Gin, Campari, Carpano Antica Formula Vermouth 15

Gimlet – circa 1922. Created in China and found to be brought to the US by the Navy. Named after a small hand drill that is meant to pierce through material. A gimlet pierces things, and so people with a sharp gaze were “gimlet-eyed”. Dripping Springs Gin or Vodka, lime, sugar 13

Clover Club – A pre-prohibition cocktail that takes its name from the Philadelphia Men’s Club. Still Austin Gin, Chambord, lemon, agave, egg white 15
*egg white substitute available

Añejo Old Fashioned – A tequila variation on the classic Old Fashioned. Hornitos Black Barrel Añejo Tequila, agave syrup and grapefruit bitters 15

Texas Old Fashioned – A classic old fashioned made with Ranger Creek .36 Texas Bourbon, simple syrup and Angostura Bitters 17

Texas Greyhound – Tito’s Handmade Vodka, freshly squeezed grapefruit, lime and simple syrup with a touch of salt 13

Sparkling Cosmo – Deep Eddy Lemon Vodka, cranberry, Paula’s Orange Liqueur, fresh lime, Prosecco 16

Gold Rush – TX Bourbon, seasonal herbs, honey, fresh lemon 14



Libations

Our rendition of classic pre- and post-prohibition handcrafted cocktails made with Texas spirits and fresh ingredients.

Pecan *St. Rum* – A twist on a Mojito made with Railean Rum, fresh mint, sugar syrup, fresh lime, Angostura Bitters and topped with Chandon Brut 14

Peach *Tea Lemonade* – Deep Eddy Sweet Tea Vodka, Mathilde Peach Liqueur, fresh lemon & lime juice, club soda 15

Lemon *Drop* – Deep Eddy Lemon Vodka, Cointreau, fresh lemon juice, agave nectar 15

Gunpowder *Paloma* – Ghost Spicy Blanco Tequila, fresh lime juice, Lady Bird Ruby Red Grapefruit Soda, black lime salt 13



Margaritas

Circa early 1940s – Spanish for “Daisy”, many have claimed to know the origins of the Margarita. However, to this day, the truth still remains a mystery.

El *Rey* – LALO Blanco, Cointreau, olive juice, lime 16

Cucumber – Carabuena Blanco, Cointreau, fresh lime, cucumber, agave, tajín 15

Mexican *Firing Squad* – Strawberry, jalapeño-infused Olmecca de los Altos Tequila, lime juice, agave nectar 15

Four *Brothers* – Maestro Dobel Diamante, Patrón Citrónge, lime juice, agave nectar 16

Añejo *Honey* – Herradura Reposado has a bouquet of vanilla, caramel and oak with subtle chocolate notes. Shaken with Grand Marnier, fresh lime, clover honey 16



Brown

TX Blended Whiskey – Fort Worth: auburn color, aromas of vanilla bean, oak and pear. The finish has notes of honey butter, banana, caramel and coffee 17

Ranger Creek Rimfire Single Malt Whiskey – San Antonio: smoked with Texas mesquite. Sweet smelling with tropical notes of ripe mango and dried banana and a hint of vanilla. Smooth and delicate with a light malty sweetness, the finish is soft, balanced and dry 18

Balcones Single Malt Whiskey – Waco: hints of toffee and overripe fruits. Has layers of toasted malt and honey with mellow notes of baked pears and apples. A long finish is accompanied by cinnamon and cloves 25

Still Austin Straight Rye Whiskey – Austin: 100% grain to glass Texas made rye with aromas of honey, cherries, and clove; with spicy chocolate, apricot, orange, cinnamon, and sandalwood on the palate and finish. 17

Yellow Rose Premium American Whiskey – Houston: a fusion of character just like Texas culture, a perfect blend of southern charm and rustic cowboy ensures a smooth drinking whiskey with plenty of heart and fuller flavor than typical Canadian blended whiskey, due to its higher bourbon content 14

Rebecca Creek Whiskey – San Antonio: proprietary blend of domestic malted barley and limestone-filtered water from the Trinity Aquifer in the Texas Hill Country 12

Devils River Rye Whiskey – San Antonio: distinct notes of rye, pepper and oak. It is balanced with a little sweetness like caramel, brown sugar and orange zest. A spice-forward taste that develops on the palate. You'll find hints of maple, honey and plum balanced with spice, fennel, black pepper and wood. Clean, rich finish with moderate notes of vanilla, dried apples and pepper 14

Bourbon

Ranger Creek .36 Caliber Bourbon – *San Antonio*: deep amber color; aromas of vanilla, brown sugar with a hint of wood and a caramel, toffee and cinnamon sweet finish 15

Garrison Brothers Bourbon – *Hye*: dark, sweet and born in the Texas heat. Aromas of nutmeg, butterscotch and vanilla prepare the palate for flavors of oak, butter, whipped cream and angel's food cake 19

Milam & Greene Single Barrel Straight Bourbon – *Blanco*: each barrel is evaluated, bottled, and hand-selected from Milam and Greene's growing sourced collection. The team only bottle whiskies that demonstrate elegance and personality. No two casks are the same 16

Fire Oak Bourbon – *Liberty Hill*: fruity and complex with apricot jam and funnel cake drifting on the nose followed with tastes of forest berries, rhubarb, caramel corn and white chocolate mousse 13

Balcones Baby Blue Bourbon – *Waco*: The first Texas whiskey on the market since Prohibition, Baby Blue is crafted from roasted blue corn. This rich and oily maize adds new sophistication to the corn whiskey tradition, while keeping the freshness and verve of classic American distilling. Medium-long warming finish 19

Clear

Western Son Cucumber – *Pilot Point*: deliciously fresh and cool notes on the palate while complements of light melon give a soothing finish of mild rind and harvested vegetation 11

Dripping Springs – *Dripping Springs*: made with sweet Midwestern non-GMO corn, micro-distilled over 20 times in small 50-gallon batches using handmade copper pot stills. Made with pure, mineral-rich artesian spring water from the Texas Hill Country, then slow-filtered through Swedish activated carbon 10

Deep Eddy Grapefruit – *Austin*: charcoal-filtered six times, Texas aquifer water made with real Ruby Red Texas grapefruits, no sugar added 10

Cinco – *San Antonio*: small batch wheat vodka that is filtered through Cordova limestone and is distilled five times to create a soft, lush smooth mouthfeel and a dry clean finish 10

Tito's Handmade – *Austin*: Texas' first and oldest distillery small batch, pot stills and micro-distilled six times. 100% corn vodka 11



Juniper

Seersucker – *San Antonio*: orange and lemon zest are finely balanced with just the right amount of juniper to create layers of sweet flavor. The citrus transitions into notes of honeysuckle and garden-fresh mint that linger on the finish, leaving a wonderful sense of refreshment 10

Still Austin – *Austin*: 100% grain to glass Texas made citrus and floral gin with aromas of bright citrus, tarragon, and elderflower; with cinnamon, gentle juniper, orange, and grapefruit on the palate and finish 11

Dripping Springs – *Dripping Springs*: artisan gin crafted in small 40-gallon batches. Juniper-forward traditional London dry gin, soft floral notes, a hint of spice and fresh citrus from the Texas Rio Grande Valley 10



Sugar Cane

Pecan Street – *Pflugerville*: distilled from molasses and aged in oak with pecans which creates a full-bodied texture. The butterscotch nose carries a tinge of orange and a hint of sweetness 10




Agave

LALO Blanco – *Austin/Mexico*: Representing the purest and cleanest spirit on Earth, with no barrels or additives, boldly presenting the finest agave from the Jalisco Highlands. LALO only makes tequila blanco, melding our distinctly modern aesthetic with a traditional production process 13

Carabuena Reposado – *Austin/Mexico*: Born in Texas, crafted in Jalisco. Slow-distilled and aged to perfection, resting for 7 months in charred French/American oak barrels. This Reposado is warming, smooth and carries beautiful notes of caramel and spice 15

SUSTO Mezcal – *Austin/Mexico*: Born in Oaxaca, raised in Austin, enjoyed in Texas. Filled with light smoke, floral notes, citrus and vanilla. On the palate, SUSTO is much gentler than the nose 16



Wine

Texas is home to some of the oldest vines in the country, some dating back 100 years before California vines. Our list combines the best of Texas wines with some of the truly great wines of the world and are priced by the 6oz / 9oz glass unless noted otherwise.

Bubbles

Lunetta, Prosecco
Veneto, Italy, 187ml. 13

Moët & Chandon, Impérial Brut
France, 187ml. 28

Chandon, Sparkling Brut
California NV, 187ml. 18

Chandon, Sparkling Rosé
California NV, 187ml. 18

Rosé & White

Ruffino, Moscato
d'Asti Piedmont, Italy 13 / 19 / 52

Zenato, Pinot Grigio
Delle Venezie, Italy 12 / 18 / 48

Rose Gold Rosé
Côtes de Provence,
France 12 / 18 / 48

Mohua, Sauvignon Blanc
Marlborough,
New Zealand 14 / 21 / 56

Mary Ruth White Wine
Texas Hill Country 15 / 22 / 58

Wente Vineyards, Chardonnay
California 15 / 22 / 58

**Kendall-Jackson,
Vintner's Reserve, Chardonnay**
California 11 / 16 / 48

Red

Meiomi, Pinot Noir
California 16 / 24 / 64

Elouan, Pinot Noir
Oregon 15 / 22 / 58

Banfi, Chianti Classico,
Tuscany, Italy 14 / 21 / 56

Benziger Family Winery Merlot
Sonoma, California 14 / 21 / 56

McPherson Cellars, Sangiovese
Texas 13 / 19 / 52

J. Lohr, Pure Paso Proprietary Red
Paso Robles, California 20 / 29 / 80

Joel Gott, Red Blend
Columbia Valley,
Washington 15 / 22 / 58

Tribute, Cabernet Sauvignon
California 14 / 21 / 56

Liberty School, Cabernet Sauvignon
Paso Robles, California 12 / 18 / 48

**The Prisoner Wine Company,
Unshackled, Cabernet Sauvignon**
California 16 / 24 / 64

Ports

Warre's, Warrior Port NV
Portugal 10

Terra d'Oro, Zinfandel Port
California 12

**Warre's, Otima, 20 Year
Tawny Port NV**
Portugal 21

Fonseca, 10 Year Tawny Port
Portugal 17



Beer

In the early 1800s the beer culture began with English and German settlers. Our list takes you on a tour of some of the finest beers in Texas.

Draft 8

TEXAS TAPS – *Featuring a rotating selection of Texas craft beers.*

Bottle

TEXAS

<i>Shiner Bock – Shiner</i>	7	4.4%
<i>Austin Eastciders Pineapple Cider – Austin</i>	8	5.0%
<i>Deep Ellum Dallas Blonde Ale – Dallas</i>	7.5	5.2%
<i>Real Ale Brewing Devil's Backbone Tripel – Blanco</i>	7.5	8.1%
<i>Community Mosaic IPA – Dallas</i>	8	8.6%
<i>Karbach Rodeo Clown Double IPA – Houston</i>	8	9.5%

NON-TEXAS


<i>Budweiser</i>	7	<i>Coors Light</i>	7
<i>Bud Light</i>	7	<i>Michelob ULTRA</i>	7
<i>Samuel Adams Boston Lager</i>	8	<i>Miller Lite</i>	7

IMPORTED


<i>Dos Equis</i>	8	<i>Corona Extra</i>	8
<i>Guinness</i>	8	<i>Stella Artois</i>	8
<i>Heineken</i>	8		

Non-Alcoholic

<i>Lady Bird Ruby Red Grapefruit Soda</i>	5
<i>Lady Bird Cactus Pear Soda</i>	5
<i>Heineken 0.0</i>	8



Craft of Food



Chef's Board 40

*chef's daily selections of cheese & charcuterie / marcona almonds
cornichons / grain mustard / berry compote / grilled sourdough*

Ceviche Tostada 20

pineapple & cucumber salsa / lime & tamarind glaze

Chips 18

salsa / guacamole / queso

Avocado Grilled Cheese 12

gruyère / lemon pepper kale / cilantro lime aioli

Assorted Marinated Olives 12

Truffled Parmesan Fries 15

fine herbs / sea salt

Caesar Salad 16

*romaine hearts / white anchovy / pimento cheese croutons
shaved parmigiano-reggiano
add chicken 8 / steak* 12*

Smash Burger* 20

meyer lemon aioli / smoked onion / blood orange cheddar / brioche

Jack Fruit Tacos 16


cotija / lime / cilantro / white onion / salsa verde

Gluten-free bread available upon request


 Gluten-Free  Vegan  Vegetarian  Dairy-Free

Standard taxes apply.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.



Craft of Food



Ensalada De Glote [Ⓢ] 16

charred corn / crema / cypress grove goat cheese
arugula / tajín vinaigrette

Brisket Quesadilla 18

shredded brisket / oaxaca cheese blend / sautéed peppers & onions
salsa roja / crema mexicana

Chicken Wings 16

cajun-spiced wings / pickled crudités / chimichurri

Chicken Tenders 14

barbecue-seasoned skinny fries / barbecue sauce / ranch

Sides 14

pommes frites 9 / roasted black garlic broccolini 10 / asparagus 12
cilantro rice 9 / confit marble potatoes 9

Buttermilk Pie 14

bourbon caramel vanilla bean ice cream / smoked salt

Key Lime Pie 14

ginger / lemon & lavender sugar brûlée / strawberries / mint

Chocolate Lava Cake 14

vanilla ice cream

Gluten-free bread available upon request

 Gluten-Free  Vegan  Vegetarian  Dairy-Free

Standard taxes apply.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.