


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 alumnus 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

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Negroni – circa 1919. Italian Count Camillo Negroni created this aperitif. He loved to throwback 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 – Tito’s Handmade Vodka, cranberry, Paula’s Orange Liqueur, fresh lime, prosecco 16

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

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P*ecan 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

P*each Tea Lemonade* – Cinco Vodka, Mathilde Peach Liqueur, fresh lemon & lime juice, club soda 15

L*emon Drop* – Lemon, Tito's Handmade Vodka, Limoncello Liqueur, Cointreau, fresh lemon juice, agave nectar 15

G*unpowder Paloma* – Spicy Ghost Blanco Tequila, fresh lime juice, Lady Bird Ruby Red Grapefruit Soda, black lime salt 15



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.

E*l Rey* – LALO Blanco, Cointreau, olive juice, lime 16

C*ucumber* – Carabuena Blanco, Cointreau, fresh lime, cucumber, agave, Tajin 15

M*exican Firing Squad* – Strawberry, jalapeño-infused Olmecca Altos Tequila, lime juice, agave nectar 15

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

A*ñejo Honey* – Herradura Reposado 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 15

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 19

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 26

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. 18

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 16

Rebecca Creek *Whiskey* – *San Antonio*: proprietary blend of domestic malted barley and limestone-filtered water from the Trinity Aquifer in the Texas Hill Country 13

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 15

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 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 20

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 12

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 12

Deep Eddy Grapefruit – *Austin*: charcoal-filtered six times, Texas Aquifer water made with real Ruby Red Texas grapefruits, no sugar added 12

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 13

Tito's Handmade – *Austin*: Texas' first and oldest distillery small batch, pot stills and micro-distilled six times. 100% corn vodka 14



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 12

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 13

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 12



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 12




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 14

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 17

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 17



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 Champagne**

France, 187ml. 28

Chandon, Sparkling Brut

California NV, 187ml. 18

Chandon, Sparkling Rosé

California NV, 187ml. 18

Rosé & White

Ruffino, Moscato

Asu 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

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 Blend

Paso Robles, California 20 / 29 / 80

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

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



Caesar Salad 16

*romaine hearts, pimento cheese crostini, white anchovy, caesar dressing
add chicken 12 | add steak* 18*

Pretzel with Freetail Beer Cheese 14

baked salted pretzel, beer cheese

Chicken Wings 16

cajun-spiced wings, pickled crudités, ranch dressing

Truffle Parmesan Fries 15

fines herbes, parmigiano-reggiano

Brisket Quesadilla 18

smoked brisket, peppers & onions, salsa roja

San Antonio Chili Frito Pie 15

fritos, san antonio chili, aged cheddar, scallion, crema

Baby Butter Salad 16

*trueharvest baby butter lettuce, shaved radish, avocado, fresh corn, river
whhey blue cheese dressing*

Texas Trio 18

corn tortilla chips, salsa, guacamole, queso fundido

Chicken on a Stick 24

fried chicken breast, milk bread, chiles toreado

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



Dry-Aged Beef Burger* 26

pimento cheese, charred onion aioli, butter lettuce, tomato, onion, fries

The Last Piece 14

bourbon caramel, buttermilk ice cream, smoked salt

Churros 10

bourbon caramel, chocolate sauce, cinnamon

Dark Chocolate Gelato 12

Gluten-free bread available upon request



Gluten-Free



Vegan



Vegetarian



Dairy-Free

Standard taxes apply.

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