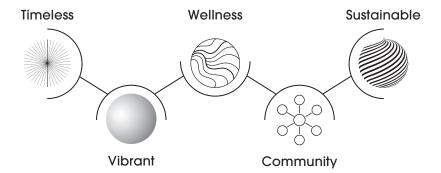


ELEMENTS OF DRINK DESIGN

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



Cocktails Cocktails





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:

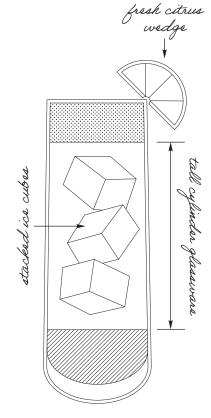
Q Club Soda

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.





Campari, Antica Formula Sweet Vermouth, Q Club Soda



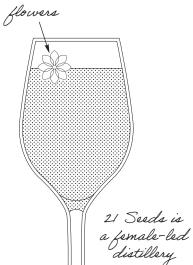
THE LAST WORD MARTINI 20

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

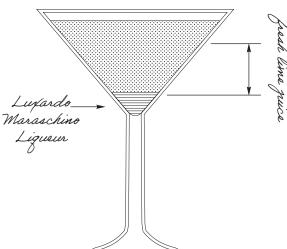


OF ALL THINGS 18

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



edible micro





Timeless





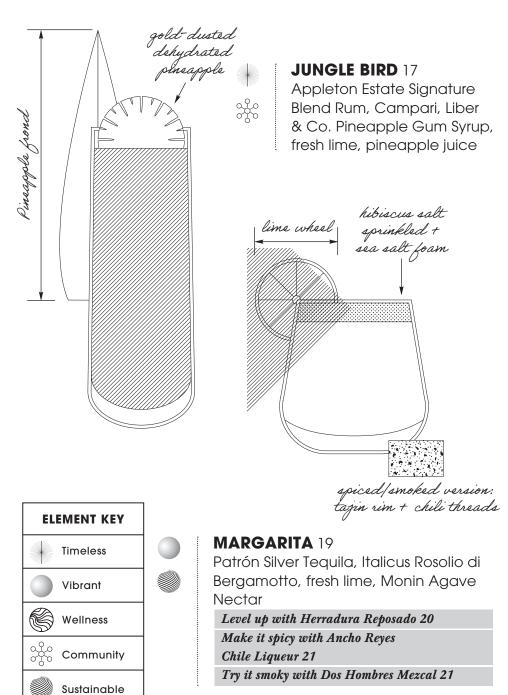


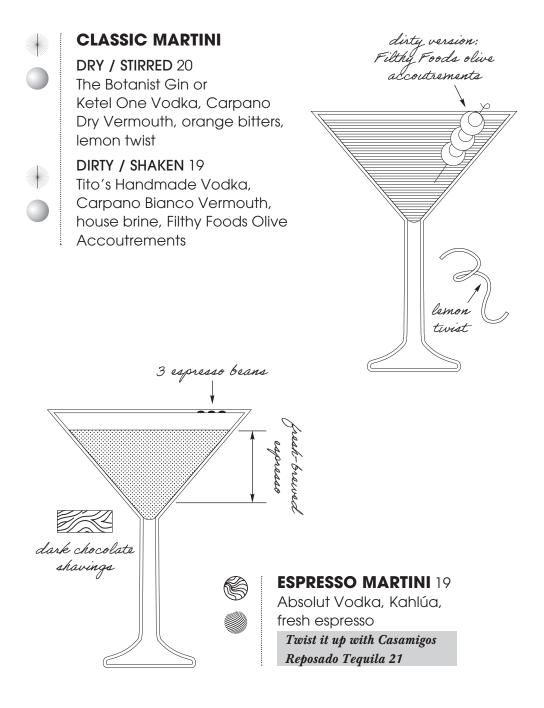




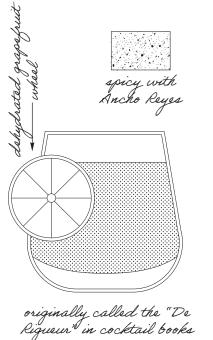


<u>Cocktails</u> <u>Cocktails</u>





<u>Cocktails</u>



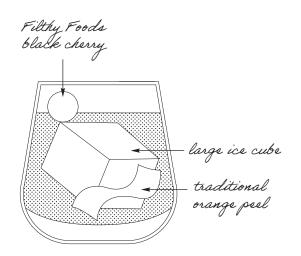


BROWN DERBY 20

Woodford Reserve Bourbon, fresh grapefruit, barrel-aged maple syrup, orange bitters

Spice it up with Ancho Reyes Chile Liqueur 22







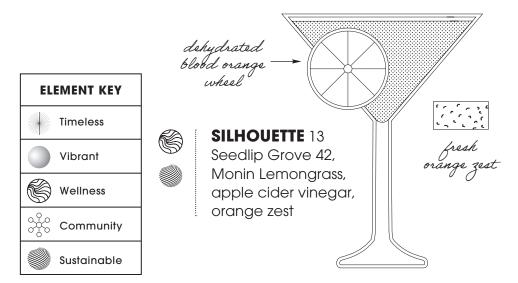
OLD FASHIONED 19

High West Bourbon, Liber & Co Demerara Syrup, El Guapo Bitters

Level up with Garrison Brothers Small Batch Bourbon 21 Make it a twist featuring Cincoro Reposado Tequila 32



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



DOMESTIC 7
MICHELOB ULTRA
COORS LIGHT
MILLER LITE
BUD LIGHT
BUDWEISER

IMPORTED 8
CORONA EXTRA
DOS EQUIS LAGER
HEINEKEN
PERONI
STELLA ARTOIS
GUINNESS
MODELO ESPECIAL

NON-ALCOHOLIC 7 HEINEKEN 0.0 NA LAGER ATHLETIC BREWING CO RUN WILD NA IPA CRAFT 8
SAMUEL ADAMS BOSTON LAGER
SAMUEL ADAMS SEASONAL
NEW BELGIUM FAT TIRE ALE
NEW BELGIUM VOODOO
RANGER JUICY HAZE IPA
BLUE MOON BELGIAN WHITE
KARBACH HOPADILLO IPA
INDEPENDENCE STASH IPA
YUENGLING AMERICAN LAGER

**ARD SELTZERS

**CIDERS 7*

ANGRY ORCHARD HARD CIDER

AUSTIN EASTCIDERS CIDER

WHITE CLAW MANGO

HARD SELTZER

WHITE CLAW BLACK CHERRY

HARD SELTZER

TRULY WILD BERRY HARD SELTZER

HIGH NOON WATERMELON

VODKA HARD SELTZER

Fruit Fruit Acidity Acidity

					60z	9oz	BTL
•	•	•	LUNETTA • Prosecco Brut	Veneto, Italy (187ml)			14
•	•	•	CHANDON • Sparkling Rosé	California <i>(187ml)</i>			19
0	•	•	MOËT & CHANDON IMPÉRIAL • Brut Rosé	Champagne, France (187ml)			36
•	0	•	CHATEAU STE. MICHELLE • Riesling	Columbia Valley, Washington	12	18	48
	0	0	CONUNDRUM • White Blend	California	15	20	56
0	0	•	SANTA MARGHERITA • Pinot Grigio	Valdadige, Veneto, Italy	23	32	88
•	•	•	ROSE GOLD • Rosé	Côtes de Provence, France	17	23	64
•	0	•	MERRYVALE • Sauvignon Blanc	Napa Valley, California	25	35	96
•	0	•	MOHUA • Sauvignon Blanc	Marlborough, New Zealand	16	22	60
•	•	0	WENTE VINEYARDS ESTATE GROWN • Chardonnay	Central Coast, California	16	22	60
•	•	0	ORIN SWIFT MANNEQUIN • Chardonnay	California	29	41	112

Fruit Fruit Tannin Acidity

					60z	90z	BTL
•	0	•	ELOUAN • Pinot Noir	Oregon	17	23	64
•	•	0	BELLE GLOS BALADE • Pinot Noir	Santa Barbara County, California	26	37	100
0	•	•	BANFI • Chianti Classico	Tuscany, Italy	16	22	60
•	•	•	DUCKHORN • Merlot	Napa Valley, California	29	41	112
0	•	•	CATENA VISTA FLORES • Malbec	Mendoza, Argentina	16	22	60
•	•	•	LIBERTY SCHOOL • Cabernet Sauvignon	Paso Robles, California	16	22	60
•	•	•	J. LOHR PURE PASO • Red Blend	Paso Robles, California	23	32	88
•	•	•	THE PRISONER WINE COMPANY UNSHACKLED Cabernet Sauvignon	California	21	29	80
•	•	•	DAOU • Cabernet Sauvignon	Paso Robles, California	19	26	72

HOT COFFEE & TEA

STANCE COFFEE 4 NUMI HOT TEA 4

FIZZ

RED BULL ENERGY DRINK 7
RED BULL SUGARFREE 7
S.PELLEGRINO SPARKLING
MINERAL WATER 500ML 5
S.PELLEGRINO ESSENZA
ASSORTED 5

FLAT

ACQUA PANNA 500ML 5

SAVOR THE FLAVORS

Enhance your visit to Jim Bob's with our thoughtfully curated selection of gourmet foods, designed to entice your taste buds. Relish in the vibrant flavors and luxurious textures of exquisite dishes, paired with artisanal cocktails or premium spirits. Embrace the cherished tradition of exceptional dining and create lasting memories during your stay.

All items are available until 10 p.m.

BOARDS

CHEESE & **CHARCUTERIE** 26 selection of meats and cheeses, honeycomb,

berries, grain mustard,

va FRESH CRUDITÉS 17

roasted garlic hummus, crackers

DIPS

ARTICHOKE & SPINACH 19

lavash

crispy parmesan panko crust, lavash

STOUT BEER CHEESE 17 warm bavarian pretzels

SNACKS

MOZZ MEATBALLS 18 ancho barbecue. mozzarella, chimichurri

CHICKEN BITES 15 caramelized onions, hot honey mustard

CHEDDAR BOUDIN **CIGARILLO** 18

house ground pork shoulder, creole spice ash, jalapeño aioli

BEEF SLIDERS* 19

wagyu ground chuck, american and cheddar cheese, pickles, applewood-smoked bacon, jim bob's sauce, pretzel bun

TOASTED CHEESE **CRACKERS & SPICED NUTS** 10 tabasco, ranch dust

GLUTEN-FRIENDLY

DAIRY-FRFF

CONTAINS NUTS/PEANUTS **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.

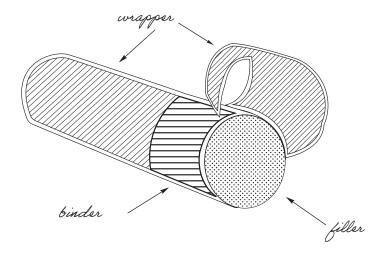
20% service charge for parties of 6 or more.

Elements of a Cigar Craft

Ignite your senses

ELEMENTS OF A CIGAR

Much like a finely tailored suit, a masterfully crafted cigar reflects the harmony of its parts—wrapper, binder and filler—each chosen with purpose. Every draw is a balance of strength and subtlety, richness and restraint. The blend, the roll, the aging process—all come together to create a smoke that's as much about character as composition. It's in these details that a cigar becomes not just a product, but an experience.



IGNITE YOUR SENSES

Elevate your experience with our curated selection of premium cigars housed in our exclusive humidor. Enjoy the rich aromas and refined flavors of world-class cigars, perfectly paired with a crafted cocktail or aged spirit. Indulge in the timeless tradition of cigar smoking and make your visit unforgettable.

CIGARS -

AVO XO INTERMEZZO MAESTOSO 35

Medium to Full | 5 1/4" x 50 (Robusto Ecuadorian Connecticut | Creamy smoothness with roasted coffee, cocoa, earth, and a subtle touch of cedar | Pairs beautifully with an aged whiskey or a smooth, full-bodied bourbon

COHIBA RED DOT PEQUENOS 15

Medium | 4 1/4" x 32 (Petit Corona)

Dominican | Earthy and woody with subtle pepper and a touch of spice | Enjoy alongside a bold espresso or a light rum to enhance its warm, spicy undertones

ARTURO FUENTE 858 20

Medium | 5" x 50 (Robusto) | Connecticut Shade | Smooth and flavorful with notes of creamy tobacco, wood, and a hint of nuts Pairs effortlessly with a crisp lager or light rum

ARTURO FUENTE HEMINGWAY SHORT STORY 20

Medium | 4" x 48 (Short Robusto) | Cameroon Rich flavors of cedar, leather, and spice in a uniquely shaped smoke | Enjoy with coffee, scotch, or a well-pulled espresso

ARTURO FUENTE HEMINGWAY WORK OF ART 44

Medium | 4 1/2" x 48 (Figurado)
Cameroon | Complex notes of wood,
creamy cocoa, and leather | Elevates
beautifully with a whiskey or rich, dark rum

MONTECRISTO WHITE COURT TUBE 34

Mild to Medium | 5" x 42 (Petit Corona) Ecuadorian Connecticut | Creamy vanilla, cedar, and subtle floral notes | Pairs well with a light gin cocktail or a chilled white wine

MONTECRISTO WHITE CHURCHILL 38

Medium | 7" x 50 | Ecuadorian Connecticut Creamy, woody flavors with delicate hints of vanilla | Perfect with a glass of Chardonnay or a refreshing gin and tonic

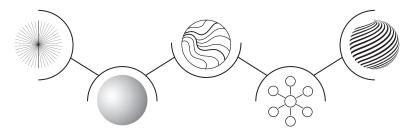
PARTAGAS SABROSO 30

Medium | 4 1/4" x 38 (Petit Corona) Ecuadorian Sumatra | Earthy and woody with subtle spice and a rich finish | Try with a dark rum or a classic Old Fashioned

ROMEO Y JULIETA CHURCHILL TUBO 30

Medium | 7" x 47 | Ecuadorian Sumatra Smooth and creamy with cedar, leather, and a touch of cream | Pairs delightfully with a bold red wine or a Negroni

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 socalled 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 alobal annual revenues to environmental charities dedicated to celebrating and protecting the planet.