



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.

et
Colégio
BAR

Libations

*Handcrafted cocktails rooted in history and inspired by the present,
made with Texas spirits and fresh ingredients.*

Historic Classics

Our rendition of celebrated cocktails from the pre- and post-Prohibition eras.

Sazerac – mid-1800s. 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 15

Texas Old Fashioned – circa 1880s. A classic old fashioned made with Still Austin Bourbon, simple syrup and Angostura Bitters 17

Rob Roy – born in 1894 at New York's Waldorf Astoria, the drink was crafted to celebrate the premiere of Rob Roy. Andalusia Single Malt, sweet vermouth, Angostura Bitters 17

Clover Club – circa late 1890s. A pre-prohibition cocktail that takes its name from the Philadelphia Men's Club. Still Austin Gin, Chambord, lemon, agave, egg white 16
egg white substitute available

French 75 – circa 1915-1919. 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 18

Negroni – circa 1919. Italian Count Camillo Negroni created this apéritif. 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 #9 Gin, Campari, sweet vermouth 15

Sidecar – circa 1922. Created in New Orleans, the son of the classic cocktail Brandy Crusta (1862). TX Bourbon, Rémy Martin VSOP, Cointreau, lemon 17

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



Libations

Historic Classics (con't)

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Moscow 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. Goodnight Loving Vodka, Q Ginger Beer, lime 15

Vesper – circa 1953. First introduced by Ian Fleming’s James Bond in the novel ‘Casino Royale’. Waterloo No.9 Gin, Goodnight Loving Vodka and Lillet Blanc 16

New Traditions

Contemporary classics and original creations crafted with fresh ingredients and Texas spirits.

Lemon Drop – Lemon, Tito’s Handmade Vodka, limoncello liqueur, lemon, agave nectar 16

Sparkling Cosmo – Tito’s Handmade Vodka, cranberry, Cointreau, lime, sparkling wine 16

Gold Rush – TX Bourbon, honey, lemon 16

Old Cuban – A twist on a Mojito made with Pecan St. Rum, mint, simple syrup, lime, Angostura Bitters and topped with Sparkling Wine 14

French Intervention – circa 2013. Created by author Amy Stewart and introduced in *The Drunken Botanist*, pairing Mexican agave spirit with French modifiers. Blasfemus Agave Spirit, Lillet Blanc, Green Chartreuse, grapefruit peel 21

Añejo Old Fashioned – A tequila variation on the classic Old Fashioned. Milagro Añejo Tequila, agave and grapefruit bitters 18

New Traditions

Continued

G*unpowder Paloma* – Spicy Ghost Blanco Tequila, lime,
Lady Bird Ruby Red Grapefruit Soda, black lime salt 13

T*exas Greyhound* – Deep Eddy Ruby Red Vodka, grapefruit,
lime and simple syrup with a touch of salt 14



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 17

P*epino Rebelde* – Pelotón de la Muerte Tequila,
Cointreau, lime, cucumber, agave, Tajín 16

M*exican Firing Squad* – Strawberry, jalapeño-infused
Tres Agaves Blanco Tequila, lime, agave nectar 16

F*our Brothers* – Maestro Dobel Diamante,
lime, agave nectar, Cointreau 19

R*eposado Honey Glow* – Herradura Reposado
shaken with Grand Marnier, lime, honey 16

T*he Outlaw* – Mijenta Tequila, blood orange syrup,
Cointreau, lime 19



Whiskey

Texas-made expressions ranging from spicy rye
and rich malt to smooth blended and corn whiskeys.

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 13

Andalusia Single Malt Whiskey – Blanco: American single malt, triple distilled in the Irish tradition. While most Scotch whiskeys are double-distilled, the Irish discovered that a third distillation in their copper pot stills produced a smoother, lighter-bodied whiskey. The delicate flavor of malted barley is allowed to shine after aging in a charred American oak barrel 16

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 Rye Whiskey – Houston: Enjoy whiskey the way it was before Prohibition with this small batch, limited-production spirit. Made from 95% rye, this whiskey is a true American classic, perfect for fine cocktails and is completely hand-selected, blended, and bottled in Texas. Slightly sweet, with mild pepper and maple characteristics 17

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

Balcones Baby Blue – 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 24

Bourbon

An American whiskey tradition shaped by corn and charred oak,
with rich notes of caramel, vanilla, spice, and toasted wood.

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 20

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 23

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 20

Herman Marshall Bourbon – Wiley: this hand-crafted small batch bourbon has a silky taste with nuances of spice caramel and vanilla. It has a long mellow finish which makes it refreshing on the rocks 15

Vodka

Clean and versatile, with expressions ranging from
crisp and smooth to bright, fruit- and botanical-infused.

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

Goodnight Loving – Austin: with artesian spring water captured from the Goodnight Loving Spring; the minerals imparted to the water after it has traveled through miles of underground rock and limestone deliver a smooth and slightly sweet finish. The water in the spring is thousands of years old and has the perfect pH for vodka 14

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

Gin

Botanical spirits led by juniper, with expressions ranging from crisp and citrus-forward to floral, herbaceous, and spice-driven.

Waterloo No.9 – Dripping Springs: distilled with limestone-filtered spring water and a bouquet of Texas Hill Country botanicals, striking a balance between bold and beautifully smooth. A modern American gin that's vibrant, balanced, and approachable. Bright lavender, zesty grapefruit, roasted pecan, and classic juniper create a clean, expressive flavor 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 citrus from the Texas Rio Grande Valley 12

Rum

Distilled from sugarcane or molasses, with flavors ranging from bright and grassy to rich, warm, and oak-aged.

Pecan Street – Pflugerville: distilled from molasses and aged in oak with pecans, creating a full-bodied texture with notes of butterscotch, orange, and gentle sweetness 12



Agave

Distinctive spirits crafted from agave, showcasing flavors from crispy and vegetal to warm, earthy, and smoky

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 15

Blasfemus – Roma Texas - handcrafted Texas agave spirit made from *Angustifolia* agave, offering a bold alternative to traditional tequila and mezcal. It opens with notes of cinnamon and natural wood sweetness, followed by subtle smoky agave character and a lingering finish of blackberry and savory spice 19

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 winemaking traces its roots back centuries, predating California winemaking by nearly 100 years. Our list showcases distinctive Texas wines alongside celebrated selections from around the world. Wines are offered by the 6oz. glass, 9 oz. glass, or bottle unless otherwise noted.

Bubbles

Lunetta, Prosecco

Veneto, Italy, 187ml. 15

Moët & Chandon, Impérial,

Brut Champagne

France, 187ml. 28

Chandon, Sparkling Brut

California NV, 187ml. 15

Chandon, Sparkling Rosé

California NV, 187ml. 15

Rosé & White

Ruffino, Moscato

Asti, Piedmont, Italy 11 / 16 / 45

Zenato, Pinot Grigio

Delle Venezie, Italy 12 / 18 / 50

Rose Gold, Rosé

Côtes de Provence,

France 16 / 23 / 65

Dashwood, Sauvignon Blanc

Marlborough,

New Zealand 12 / 18 / 50

Llano Estacado, Pinot Grigio

Texas Hill Country 11 / 16 / 45

Austin, Chardonnay

Paso Robles,

California 13 / 20 / 55

Red

J. Lohr, Pure Paso,

Proprietary Red Blend

Paso Robles, California 17 / 25 / 70

The Prisoner Wine Company,

Unshackled, Cabernet Sauvignon

California 16 / 24 / 64

Greenwing, Pinot Noir

Willamette Valley,

Oregon 12 / 18 / 50

Becker Vineyards, Tempranillo

Texas High Plains 12 / 18 / 50

Beringer, Cabernet Sauvignon

Knights Valley,

California 15 / 23 / 64

Old Soul, Zinfandel

Lodi, California 12 / 18 / 48

Ports 2oz

Fonseca, 10 Year Tawny Port

Portugal 14

Taylor Fladgate,

20 Year Tawny Port

Portugal 22

Fonseca Bin 27, Ruby Port,

Portugal 8



Beer

Texas brewing took shape in the nineteenth century, influenced by British ales and German lager traditions. Our list showcases a selection of distinctive beers brewed across the Lone Star State.

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 Cider – Austin</i>	8	5.0%
<i>Deep Ellum Dallas Blonde Ale – Dallas</i>	8	5.2%
<i>Real Ale Brewing Devil's Backbone Tripel – Blanco</i>	8	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