

Small Plates

- CHEESE PLATE** 26
Three cheeses from Austin-based cheese company Rebel Cheese. Served with grilled sourdough and seasonal accoutrements.
- TEMPURA LEEKS** 8
Delicate tempura batter made with Jester King's "Snorkel" beer, served with teriyaki dipping sauce.
- CORN RIBS** 8
Fried ribs of corn tossed in a mango habanero sauce, served with an herb cream sauce.
- PARSNIP FRIES W/ SERRANO-ORANGE AOLI** 8
- BREAD PUDDING** 8
Sourdough bread pudding with Pecans and Texas Peaches baked in. Drizzled with Luxardo Cherry and Whisky Caramel Sauces.

Happy Hour

TUESDAY-FRIDAY | 5PM-7PM

\$2 Off Glasses of Wine, Beer, Signature, & Zero-Proof Cocktails
\$18 Cheese Plate
\$5 Parsnip Fries

White Wine

- LOIMER, 'LOIS' GRÜNER VELTLINER** 13 / 52
Austria, 2020, 12% ABV
Grüner Veltliner is the signature grape of Austria and produces a dry white wine with savory aromas, spicy flavors, and good acidity.
- RANGA RANGA, SAUVIGNON BLANC** 12 / 48
Marlborough, New Zealand, 2022, 12.5% ABV
Crisp citric flavors carry a solid core of lemon grass, lime zest, the tang of cut lawn, hint of dried herbs, & a touch of Awatere minerality.
- ALTA MARFA, HYPERSPACE ROUSSANNE** 15 / 60
Texas Hill Country, 2021, 11% ABV
Tasting notes of fermented pine-apple, Fruit cocktail, rich mahogany, apple sauce.
- CANTINE BARBERA, 'TIVITTI' MENFI INZOLIA** 14 / 56
Sicily, Italy, 2022, 13.5% ABV
Tivitti has a charming bouquet of pear and almond blossoms. Crispy and fruity with hints of white peach and briny notes on the finish.

Red Wine

EZY TGR, PINOT NOIR

16 / 64

Willamette Valley, Oregon, 2021, 13% ABV

Striking, translucent ruby red in the glass, the first aromas are classic Willamette Pinot - fresh strawberry and dark ripe berries. Cherry cola notes begin to emerge as it opens up in the glass, followed by dried rose and black tea. The palate is soft, medium bodied, with elegant silky tannin.

ADAMA, HER PINOTAGE

12 / 48

Western Cape, South Africa, 2021, 13% ABV

First aged in old French oak, then in stainless steel. Aromas Bright and punchy berries and ripe red fruits. Juicy with velvety tannins. Bursting with juice, ripe red berry fruit, elevated by aromatic spicy notes.

MAAL, BIUTIFUL MALBEC

15 / 60

Campo Los Andes, Uco Valley, Mendoza, Argentina, 2019, 14% ABV

Known for its fruit-forward nature, smooth texture, and approachable style. It represents the classic characteristics that have made Malbec wines from Argentina popular worldwide.

ALTA MARFA, SUPER TX TEMPRANILLO

15 / 60

Texas Hill Country, 2021, 10.7% ABV

Ripe dark fruit, black cherry, spice, structured yet velvety. Equal parts Limestone, Sandstone, and Volcanic Tempranillos, with the added polish of new Austrian oak, this luxurious wine shows the best of what Tempranillo can do.

LOVE YOU BUNCHES, SANGIOVESE

17 / 68

Stolpman Vineyards, California, 2022, 12.5% ABV

Bursting with vibrant energy, the carbonic sangiovese is a light-hearted wine meant for drinking chilled. Firm, crunchy cherries and juicy red berries with zesty acidity and a popping tannin structure. Organically grown, low-intervention/natural wine..

MASSOLINO, BARBARESCO

147

Piemonte, Italy, 2019, 13.5% ABV

The soil in the Barbaresco production zone offers a very special expression of the Nebbiolo grape. These vineyards yield delicate and elegant wines with exceptional balance and finesse. The resulting expression is highly alluring and captivating. By the bottle only.

Beer & Sake

- SNÖRDEL ON DRAFT FROM JESTER KING BREWERY** 11
Farmhouse Ale, 4.2% ABV
Snörkel takes partial inspiration from traditional German Gose. Like Gose, it's moderate in alcohol, brewed with malted wheat and salt, and has some acidity or sourness in the flavor profile.
- SUEÑO FROM EQUAL PARTS BREWING** 6
Pale Ale, 3.5% ABV
A delightful combination of floral and fruit aromas that create a refreshing and inviting bouquet. Complemented by a subtle sweetness and hints of tropical fruits like pineapple and mango.
- KAIZEN FROM EQUAL PARTS BREWING** 7
Japanese Rice Style Lager, 4.6% ABV
Made with Rice complimented by Pilsen and Vienna malt. It has a bright citrusy aroma and flavor, complimented by a largely dry finish with just a touch of sweetness from the rice.
- ENTROPIC FROM EQUAL PARTS BREWING** 8
IPA, 6.9% ABV
Aggressively hopped with Mosaic and Simcoe, Entropic overwhelms your senses with the aromas of tropical fruit. Flavors of ripe mango and passion fruit dominate the palate with a light, dry finish.
- CHERRY RED CIDER FROM CITY ORCHARD** 9
Fruit Cider, 6.5% ABV
Hand-crafted semi-dry cider infused with Montmorency cherries grown on the coast of Lake Ontario. Made with a carefully selected blend of Great Lakes heirloom and culinary apples.
- TAKA, NOBLE ARROW SAKE** 8-16
Tokubetsu Junmai Sake, Japan, 15.5% ABV
Aromas of green melon rind and kaffir lime leaves. Creamy, luxurious mid palate with a spearmint-driven herbal finish. 2oz or 4oz pour.
- TAKATENJIN, SOUL OF THE SENSEI SAKE** 10-20
Junmai Daiginjo Sake, Shizouka, Japan, 16.8% ABV
This is a very elegant Daiginjo that is more on the full-bodied side, but with light flavors and feeling. Smooth, rich, and clean with a very quick finish. 2oz or 4oz pour.
- SHICHI HON YARI, THE SEVEN SPEARSMEN** 6-12
Junmai Sake, Japan, 16% ABV
An old school Nigori sake with great flavors such as oatmeal, cocoa, rice, nutty, earthy, savory tones, and loads of umami. 2oz or 4oz pour.

Signature Cocktails

WARM WELCOME

14

Here's a soft, sweet drink to put a little color in your cheeks. A simple blend of Lalo Tequila, Luxardo Amaretto, orange juice, and ginger juice.

A SHRUBBERY

15

Light and tangy, this sparkling cocktail features Hendrick's Gin, sweetened with Luxardo Limoncello and our house made raspberry shrub, topped with crisp club soda and a twist of fragrant lemon oil.

WITCH WATER

16

This potent potion is sure to cure all that double double toil and trouble. Rittenhouse Rye whiskey, Strega Italian liqueur, Dolin dry vermouth, and our house made raspberry shrub get topped off with Domaine Bousquet Sparkling Brut and a twist of lemon for a strong, complex, and luscious libation.

HONEY BUNNY

14

Mellody vegan honey with St. George Nola Coffee Liqueur and Monoplowa vodka, shaken and served over beautiful sphere ice. You heard us right, vegan honey that taste like the real thing and is pollinator friendly.

MAIDEN'S MATCH

12

For the hopeless romantic in all of us, this cocktail is love in a glass. Monopolowa vodka is shaken affectionately with Giffard white creme de cacao, and fresh strawberry puree, and garnished with strawberry. The result is a bright, rich flavor, and a seductively silky texture.

GOLDEN HOUR

18

Let the light linger just a little longer with this potent blend of Evan Williams bourbon, Lillet Blanc, and Aperol Aperitivo. Served over crystal clear spheres of ice, and topped with a expressed grapefruit.

OLIVE THE THINGS MARTINI

18

Kāstra Eliōn vodka, distilled from Greek olives, olive juice and Dolin Dry Vermouth, stirred and topped with blue cheese stuffed olives.

MANGO MOJITO

12

Special Summer Cocktail - Fresh mango puree, mint, Monoplowa Vodka, and simple syrup served over crushed ice.

Classic Cocktails

GRAPEFRUIT GIN FIZZ	11
Hendrick's Gin & Ruby Red Grapefruit Soda.	
OLD FASHIONED	9-12
Evan Williams bourbon or Rittenhouse Rye with bitters and simple syrup.	
WHISKEY SOUR	9
Evan Williams bourbon with lemon juice, Capoferri syrup, and simple syrup. Topped with a luxardo cherry.	
BIJOU	19
Hendrick's Gin with Green Chartreuse, Dolin Sweet Vermouth, and orange bitters.	
DAIQUIRI	11
Light rum, lime juice, and simple syrup.	
ELDERFLOWER FITZGERALD	15
St-Germain Elderflower Liqueur, Hendrick's Gin, lemon juice, simple syrup, and Angostura Bitters shaken and garnished with lemon.	

Zero-proof Cocktails

ZERO-PROOF GRAPEFRUIT GIN FIZZ	11
Ritual Zero-Proof Gin & Ruby Red Grapefruit Soda.	
RASPBERRY SHRUB FIZZ	7
Raspberry Shrub, a delicious concoction of sweetened raspberries and apple cider vinegar mixed with club soda. Served over sphere ice.	
RHUBARB RASPBERRY SMASH	12
Seedlip Spice 94, Raspberry Shrub, lime juice, muddled raspberries, and bitters topped with soda water.	
THAI SPICE LEMONADE	11
Three Spirit Nightcap, falernum, lemon juice, and Thai bitters topped with lemon soda.	

After Dinner

Cocktails

ESPRESSO MARTINI 9
Monopolowa Vodka, St. George
NOLA Coffee Liqueur, cold brew
coffee, and simple syrup.

THE DUDE ABIDES 12
Coffee Liqueur, Monopolowa Vodka,
soy milk, served over ice.

AFTER SUPPER 9
Torres Brandy, Cointreau, and
orange juice over sphere ice.

Coffee

ICED HONEY LATTE 9
Choice of soy or oat milk, double
shot of Equal Exchange espresso,
sweetened with Mellody vegan
honey.

LATTE 8
Choice of soy or oat milk, hot or
iced.

ESPRESSO 4 / 6
Organic & fair-trade from Equal
Exchange. Single or double shot.

AMERICANO 6
Double shot espresso and water.

Digestifs

GREEN CHARTREUSE 12
Liquor made by Carthusian
monks since 1737 with 130 herbs,
plants and flowers.

LIMONCELLO 8
Bitterly sour lemon followed by a
savory aroma of lemon zest.

AMARETTO 8
Pungent, sweet almond, caramel,
and orange aromas.

Tea

We exclusively use teas from Tea Sparrow
VANILLA BOURBON 5
ROOIBOS HOT TEA

Caffeine-free.

ORGANIC CHINESE 5
SENCHA GREEN HOT TEA

Nutty, delicate, & sweet.

PINK GRAPEFRUIT TEA 5
Served hot or iced.
Caffeine-free

DIVINE TEMPLE TEA 5
Served hot or iced. 5
different green & white
teas & 8 different fruits.

More Beverages

LADY BIRD RUBY RED 5
GRAPEFRUIT SODA

ORGANIC JUICE 5

RAINIER CHERRY 5
BOTANICAL BUBBLY

MAINE ROOT SODA ON 4
TAP

SAN PELLEGRINO 7
BOTTLE

LADY BIRD VAN ZANDT 10
CLUB SODA