

## Small Plates

<b>CHEESE PLATE</b>	26
Three cheeses from Austin-based cheese company Rebel Cheese. Served with grilled sourdough and seasonal accoutrements. <b>**Contains Nuts</b>	
<b>CORN RIBS</b>	10
Fried ribs of corn with Smoked Honey-Miso Butter.	
<b>TEMPURA LEEKS</b>	10
Delicate tempura batter made with Fair Isle's Baker beer, served with teriyaki dipping sauce.	
<b>GRILLED ARTICHOKEs</b>	12
With grilled lemon and melted butter.	
<b>PIMENTO CHEESE</b>	12
With house-made pickles and grilled sourdough. <b>**Contains Cashews.</b>	
<b>PARSNIP FRIES W/ SERRANO-ORANGE AOLI</b>	8
<b>CHAI-AMARETTO OLIVE OIL CAKE</b>	8

## Red Wine

<b>LOVE YOU BUNCHES, SANGIOVESE</b>	17 / 68
<i>Stolpman Vineyards, California, 2022, 12.5% ABV</i> Bright red raspberry, red currant, rhubarb, violet, candied cherries and red jolly ranchers. Carbonic fermentation makes this Sangiovese refreshing to the max but bone dry with just a kiss of fine tannin. A floaty, foamy layer bordering on frothed cappuccino marries to the zip and tang. Served chilled.	
<b>EZY TGR, PINOT NOIR</b>	17 / 68
<i>Willamette Valley, Oregon, 2021, 13% ABV</i> First aromas of fresh strawberry and dark ripe berries. The palate is soft, medium bodied, with elegant silky tannin.	
<b>ADAMA, HER PINOTAGE</b>	12 / 48
<i>Willamette Valley, Oregon, 2021, 13% ABV</i> Bursting with juice, ripe red berry fruit, elevated by aromatic spicy notes.	
<b>MAAL, BIUTIFUL MALBEC</b>	15 / 60
<i>Campo Los Andes, Uco Valley, Mendoza, Argentina, 2019, 14% ABV</i> Known for its fruit-forward nature, smooth texture, and approachable style. Representing classic characteristics of Malbecs from Argentina.	
<b>CHÂTEAU MARIS, LA TOUGE</b>	16 / 64
<i>Minervois, France, 2021, 13.5% ABV</i> Made with Syrah and Grenache grapes. Notes of black fruits, blackcurrant. Inky purple on the glass. La Touge has a full-bodied richness, a beautifully integrated acidity, ripe tannins & no hard edges. It is mellow and sleek, with juicy tannins. Chateau Maris is a certified bio-dynamic and carbon negative vineyard.	
<b>MASSOLINO, BARBARESCO</b>	147
<i>Piemonte, Italy, 2019, 13.5% ABV</i> The soil in the Barbaresco production zone offers a very special expression of the Nebbiolo grape. An amazing definition of violet, rose and rhubarb melded with balsamic whiffs and savory liquorice in depth. Firm acidity and tannins dominate the palate with elegance and integration; a woven structure which flows with dusty, ripe tannins and lifted freshness.	

# White & Orange Wine

## **ALTA MARFA, HYPERSPACE ROUSSANNE**

16 / 64

*Texas Hill Country, 2021, 10.7% ABV*

Tasting notes of fermented pineapple, Fruit cocktail, rich mahogany, apple sauce.

## **JUDITH BECK, WEISSBURGUNDER**

16 / 64

*Austria, 2022, 12% ABV*

Classic rendition of Pinot Blanc from one of Austria's most exciting and skilled winemakers. Fresh pear and apple on the nose with a touch of beeswax and floral notes.

## **ALEX CRAIGHEAD, OJISAN BLANC**

20 / 80

*Upper Moutere, New Zealand, 2022, 12% ABV*

Blend of Sauvignon Blanc, Pinot Gris, and Riesling fermented with Gewurztraminer skins. Supremely easy to drink and aromatic wine.

## **BABICH, SAUVIGNON BLANC**

14 / 56

*New Zealand, 2022, 13.5% ABV*

An aromatic blend of passionfruit, blackcurrant, and mandarin is followed by a lush, juicy palate featuring gooseberry, blackcurrant, and lemon.

## **RIGOUR & WHIMSY, BIFRÖST**

25 / 100

*Okanagan Valley, Canada, 2021, 12.6% ABV*

Blend of Gewurztraminer and Pinot Blanc. The Pinot Blanc is harvested early to maintain acid, while the Gewurztraminer is harvested late to enhance varietal character. Electric acid and overall brightness emphasizes lychee, tangerine, and other citrus notes.

## **LEFT COAST, WHITE PINOT NOIR**

16 / 64

*Willamette Valley, Oregon, 2021, 13.5% ABV*

Unique and bold, a blend that combines the beauty of Pinot Noir with the brightness and acidity of a white. White flowers, sliced apples, pears, lemons and stones on the nose. Hints of white pepper. Medium-bodied with crisp acidity and a creamy texture. Fresh, clean finish.

## **CANTINE BARBERA, 'TIVITTI' MENFI INZOLIA**

15 / 60

*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.

## **BIKICKI, CU**

23 / 92

*Serbia, 2021, 13.5% ABV*

Classic Ramato of Pinot Gris. Nutty, ripe, and a good amount of structure. Definitely a solid introduction to orange wine and great bottle for those looking for a richer, harder wine.

## **RIGOUR & WHIMSY, THE BEAST**

34 / 136

*Okanagan Valley, Canada, 2020, 12.3% ABV*

75% Riesling, 25% Gewurztraminer. Heavy skin contact and oak regimen on both. Structured, with plenty of tannin and acid to support a plethora of floral and tropical dominant flavors on the palate. Definitely for folks who love serious orange wine.

# Sparkling Wine

## **PODERE CIPOLLA, ROSA DE VENTI** 18 / 72

*Italy, 2021, 12% ABV*

Subtle on the nose and with notes of rhubarb, rose hips, and a touch of herbs and delicate on the palate with fine carbonation.

## **DOMAINE BOUSQUET, ORGANIC SPARKLING BRUT** 12 / 48

*Argentina, 11.3% ABV*

Aromas of citrus, apple, and tropical fruits. On the palate, it unfolds green apple and tropical flavors as well as delicate hints of yeasts.

# Beer & Sake

## **BAKER ON DRAFT FROM FAIR ISLE BREWING** 11

*Season Ale, 4.9% ABV*

A refreshing, low-alcohol beer inspired by sunny outdoor moments. Crafted with pale grains, oak-aged farmhouse ale, whole limes, and ginger root, it's punchy, tart, and a touch spicy, like a Moscow Mule.

## **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.

## **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 - 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.

## **NOBLE ARROW SAKE** 14 / 28

*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.

## **THE SEVEN SPEARSMEN SAKE** 10 / 20

*Junmai Sake, Japan, 16% ABV*

An old school unfiltered Nigori sake with great flavors such as oatmeal, cocoa, rice, nutty, earthy, savory tones, and loads of umami. 2oz or 4oz pour.

## **SOUL OF THE SENSEI SAKE** 15 / 30 / 63

*Junmai Daiginjo Sake, Shizouka, Japan, 16.8% ABV*

A rare combination of concentrated fruit aromatics and dry mouthfeel in a Junmai Daiginjo. Elegant and full-bodied with light flavors of honeydew melon, green apple and muscat grape. 2oz, 4oz, or 300ml bottle.

# Signature Cocktails

## **WARM WELCOME**

15

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**

16

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**

19

This potent potion is sure to cure all that double double toil and trouble. Blackland 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**

16

Mellody vegan honey with St. George Nola Coffee Liqueur and Monopolowa 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**

14

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 Cocoa, fresh strawberry puree. The result is a bright, rich flavor, and a seductively silky texture.

## **GOLDEN HOUR**

20

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.

## **OLIVE THE THINGS MARTINI**

18

Kästra Eliön Vodka, distilled from Greek olives, olive juice and Dolin Dry Vermouth, stirred and topped with blue cheese stuffed olives.

## **FALL FORAGER**

16

Kästra Eliön Vodka, Pimm's Liqueur, and wild foraged, naturally caffeinated Yaupon tea from CatSpring, Texas. The perfect pick-me-up for a cool, fall night.

# Classic Cocktails

<b>THE DUDE ABIDES</b>	12
Coffee Liqueur, Monopolowa Vodka, soy milk, served over ice.	
<b>OLD FASHIONED</b>	9 / 16
Evan Williams Bourbon or Blackland Rye with bitters and simple syrup.	
<b>SALTED PECAN OLD FASHIONED</b>	16
Blackland Rye, Blackland Pecan Whiskey, walnut bitters, and a dash of salt.	
<b>WHISKEY SOUR</b>	10
Evan Williams Bourbon with lemon juice, and simple syrup.	
<b>PIMM'S CUP</b>	14
Pimm's Liqueur, Golden Root Ginger Beer, and lemon juice.	
<b>BIJOU</b>	19
Hendrick's Gin with Green Chartreuse, Sweet Vermouth, and orange bitters.	
<b>ARSENIC AND OLD LACE</b>	16
Hendrick's Gin, Creme de Violette, Dry Vermouth and Absinthe.	
<b>ELDERFLOWER FITZGERALD</b>	16
St-Germain Elderflower Liqueur, Hendrick's Gin, lemon juice, simple syrup, and Angostura Bitters.	
<b>GRAPEFRUIT GIN FIZZ</b>	11
Hendrick's Gin & Ruby Red Grapefruit Soda.	
<b>EL DIABLO</b>	18
Mijenta Reposado Tequila, Creme de Cassis, lemon juice, and Golden Root Ginger Beer.	
<b>DAIQUIRI</b>	11
Light rum, lime juice, and simple syrup.	

# Zero-proof Cocktails

<b>RHUBARB RASPBERRY SMASH</b>	12
Seedlip Spice 94, Raspberry Shrub, lime juice, muddled raspberries, and bitters topped with soda water.	
<b>ZERO-PROOF APEROL SOUR</b>	18
Seedlip Spice 94, Lyre's Italian Orange Liqueur, and lemon juice.	
<b>THAI SPICE</b>	11
Three Spirit Nightcap, falernum, lemon juice, and Thai bitters topped with soda water.	
<b>ZERO-PROOF GRAPEFRUIT GIN FIZZ</b>	11
Ritual Zero-Proof Gin & Ruby Red Grapefruit Soda.	
<b>ZERO-PROOF STRAWBERRY GIN FIZZ</b>	11
Ritual Zero-Proof Gin and strawberry puree.	
<b>RASPBERRY SHRUB FIZZ</b>	7
Raspberry Shrub, a delicious concoction of sweetened raspberries and apple cider vinegar mixed with club soda. Served over sphere ice.	

# After Dinner

## Cocktails

<b>ESPRESSO MARTINI</b>	9
Monopolowa Vodka, St. George NOLA Coffee Liqueur, cold brew coffee, and simple syrup. *Contains Nuts	
<b>THE DUDE ABIDES</b>	12
Coffee Liqueur, Monopolowa Vodka, soy milk, served over ice.	
<b>AFTER SUPPER</b>	9
Torres Brandy, Cointreau, and orange juice over sphere ice.	
<b>CHERRY CHAI</b>	14
Heering Cherry Liqueur, Evan Williams Bourbon, and organic fair-trade chai.	

## Coffee

<b>HONEY LATTE</b>	9
Choice of soy or oat milk, double shot of Equal Exchange espresso, sweetened with Mellody vegan honey. Hot or iced.	
<b>LATTE</b>	8
Double-shot of Equal Exchange Espresso, choice of soy or oat milk, hot or iced.	
<b>ESPRESSO</b>	4/6
Organic & fair-trade from Equal Exchange. Single or double shot.	
<b>AMERICANO</b>	6
Double-shot of Equal Exchange espresso and water.	

## Scotch & Digestifs

<b>BUNNAHABHAIN</b>	16
12 Year Old Single Malt Scotch	
<b>GREEN CHARTREUSE</b>	12
Liqueur made by Carthusian monks since 1737 with 130 herbs, plants and flowers.	
<b>LIMONCELLO</b>	8
Bitterly sour lemon followed by a savory aroma of lemon zest.	
<b>AMARETTO</b>	8
Pungent, sweet almond, caramel, and orange aromas.	

## Tea

<b>VANILLA BOURBON ROOIBOS TEA</b>	5
Caffeine-free. From Tea Sparrow.	
<b>ORGANIC CHINESE SENCHA GREEN TEA</b>	5
Nutty, delicate, & sweet. From Tea Sparrow	
<b>YAUPON TEA</b>	5
Wild foraged, naturally caffeinated from Texas. From CatSpring, hot or iced.	
<b>DIVINE TEMPLE TEA</b>	5
5 different green & white teas & 8 different fruits. From Tea Sparrow.	

## More Drinks

<b>GOLDEN ROOT GINGER BEER ON TAP</b>	5	<b>LADY BIRD RUBY RED GRAPEFRUIT SODA</b>	5
<b>SAN PELLEGRINO BOTTLE</b>	7	<b>ORGANIC CONCORD GRAPE JUICE</b>	5
<b>LADY BIRD VAN ZANDT CLUB SODA</b>	5	<b>MAINE ROOT SODA ON TAP</b>	4