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## Small Plates

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<b>CHEESE PLATE</b>	<b>26</b>
Three cheeses from Austin-based cheese company Rebel Cheese. Served with grilled sourdough and seasonal accompaniments. Gluten-free bread from Unrefined Bakery available for +\$3. **Contains Nuts	
<b>LOX AND CREAM CHEESE</b>	<b>12</b>
Grilled sourdough with a schmear of cream cheese topped with cold-smoked carrot lox and capers. Gluten-free bread from Unrefined Bakery available for +\$3.	
<b>PIMENTO CHEESE</b>	<b>12</b>
With house-made pickles and grilled sourdough. Gluten-free bread from Unrefined Bakery available for an additional \$3. **Contains Nuts	
<b>BEER BATTERED TEMPURA LEEKS</b>	<b>12</b>
With a delicate tempura beer batter, served with teriyaki dipping sauce.	
<b>CORN RIBS W/ SMOKED HONEY-MISO BUTTER (G-F)</b>	<b>10</b>
<b>PARSNIP FRIES W/ SERRANO-ORANGE AOLI (G-F)</b>	<b>8</b>

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## Beer & Cider

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<b>BAKER ON DRAFT FROM FAIR ISLE BREWING</b>	<b>11</b>
<i>Saison Ale, 4.9% ABV</i>	
A refreshing, low-alcohol beer inspired by sunny outdoor moments. Crafted with pale grains, oak-aged farmhouse ale, whole limes, and ginger root.	
<b>SUEÑO FROM EQUAL PARTS BREWING</b>	<b>6</b>
<i>Pale Ale, 3.5% ABV</i>	
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.	
<b>KAIZEN FROM EQUAL PARTS BREWING</b>	<b>7</b>
<i>Japanese Rice Style Lager, 4.6% ABV</i>	
Made with Rice complimented by Pilsen and Vienna malt. It has a bright citrusy aroma and flavor, complimented by a largely dry finish.	
<b>ENTROPIC FROM EQUAL PARTS BREWING</b>	<b>8</b>
<i>IPA, 6.9% ABV</i>	
Aggressively hopped with Mosaic and Simcoe, Entropic overwhelms your senses with the aromas of tropical fruit - with a light, dry finish.	
<b>CHERRY RED CIDER FROM CITY ORCHARD</b>	<b>9</b>
<i>Fruit Cider, 6.5% ABV</i>	
Hand-crafted semi-dry cider infused with Montmorency cherries grown on the coast of Lake Ontario.	

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## Sake

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<b>DREAMY CLOUDS NIGORI SAKE</b>	<b>8 / 14 / 65</b>
<i>Tokubetsu Junmai Nigori, Matsue, Japan, 15% ABV</i>	
Bright and lean, unlike many Nigori, and the impact is chewy with sweet rice flavors intermingling with nutty and slightly fruity. 2oz pour, 4oz pour, or by the bottle..	
<b>NOBLE ARROW SAKE</b>	<b>7 / 14 / 65</b>
<i>Tokubetsu Junmai Sake, Japan, 15.5% ABV</i>	
Aromas of green melon rind and kaffir lime leaves. Creamy, luxurious mid palate with a spearmint-driven herbal finish. 2oz pour, 4oz pour, or by the bottle..	
<b>SOUL OF THE SENSEI SAKE</b>	<b>10 / 20 / 102</b>
<i>Junmai Daiginjo Sake, Shizouka, Japan, 16.8% ABV</i>	
Elegant and full-bodied with light flavors of honeydew melon, green apple & grape. 2oz pour, 4oz pour, or by the bottle..	

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# Red Wine

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## **EZY TGR, PINOT NOIR**

**18 / 52**

*Willamette Valley, Oregon, 2021, 13% ABV*

First aromas of fresh strawberry and dark ripe berries. The palate is soft, medium bodied, with elegant silky tannin.

## **MASSOLINO, BARBARESCO**

**124**

*Piemonte, Italy, 2019, 13.5% ABV*

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 licorice 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.

## **CHATEAU DE BEAUCASTLE, CHATEAUNEUF-DU-PAPE**

**205**

*Rhone, France, 2020, 14.5% ABV*

With a peep-color of ruby red, of this very elegant wine reveals a superb, dense structure on the palate, very fine tannins and gourmet aromas of fresh red fruit, currants and noble spices. The finish has great length, ample and harmonious.

## **LOVE YOU BUNCHES, SANGIOVESE**

**18 / 52**

*Stolpman Vineyards, California, 2021, 12.5% ABV*

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. Served chilled.

## **AUSTIN WINERY, ARMADILLO NUEVO CARBONIC TEMPRANILLO**

**16 / 45**

*Texas, 2022, 12.01% ABV*

Made using Carbonic maceration, this snappy wine has flavors of ripe raspberries, strawberries, and zesty orange peel that create a vibrant, fruity palate. A hint of mossy forest adds earthy depth, with a touch of Umami.

## **DOMAINE BOUSQUET, AMERI RED BLEND**

**23 / 68**

*Mendoza, Argentina, 2020 15% ABV*

A Malbec-dominant blend with Cabernet Sauvignon, Syrah and Merlot. Violet color, red and black fruit, fig, raisin, and black pepper notes, this full-bodied, long-finish wine is a memorable/mouthwatering testament to its French-Argentine heritage.

## **MAAL, BIUTIFUL MALBEC**

**16 / 45**

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

Known for its fruit-forward nature, smooth texture, and approachable style. Representing classic characteristics of Malbecs from Argentina.

## **CANTINE COLOSI, NERO D'AVOLA**

**18 / 52**

*Scicili, Italy, 2022*

This Nero d'Avola, locally known as calabrese, is the most widely planted red grape in Sicily. This bottle is full of red fruit, round on the palate, with some savory tones.

## **ADAMA, HER PINOTAGE**

**13 / 36**

*Western Cape, South Africa, 2021, 13% ABV*

Full of black fruit flavors on the first sip with a lingering savory quality. From Adama Wines, an all-women run producer supporting the social & economic development of all farm workers, their families and the community of Bovlei in Wellington, South Africa.

## **CHÂTEAU MARIS, LA TOUGE**

**17 / 48**

*Minervois, France, 2021, 13.5% ABV*

Made with Syrah and Grenache grapes. Notes of black fruits, blackcurrant. Inky purple on the glass. A full-bodied richness, a beautifully integrated acidity, ripe tannins & no hard edges. From a certified bio-dynamic and carbon negative vineyard.

## **FIELD RECORDINGS, REGENERATOR ZINFADDEL**

**14 / 39**

*Paso Robles, California, 2022, 14.9% ABV*

This 100% Zinfandel is made in the old school style: it's fermented in open top tanks and then aged for 10 months in American oak prior to release. Tastes like wild berry, pepper licorice and plum.

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# White & Orange Wine

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- DOMAINE DE LA BRÉGEONNETTE, MUSCADET SEVRE** 15 / 44  
*Loire, France, 2022, 12.5% ABV*  
Made from 100% Melon de Bourgogne that is hand-harvested and fermented with native yeasts. The wine is light in body and color with a razor sharp acidity. With salty mineral flavors alongside notes of fresh citrus and white flowers and a refreshing energetic finish.
- JUDITH BECK, WEISSBURGUNDER** 17 / 48  
*Austria, 2022, 12% ABV*  
Classic rendition of Pinot Blanc from one of Austria's most exciting and skilled winemaker. Fresh pear and apple on the nose with a touch of beeswax and floral notes.
- LEFT COAST, WHITE PINOT NOIR** 17 / 48  
*Willamette Valley, Oregon, 2022, 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.
- ALEX CRAIGHEAD, OJISAN BLANC** 21 / 60  
*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.
- BIKICKI, CU** 24 / 69  
*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, hardier wine.
- RIGOUR & WHIMSY, THE BEAST** 35 / 102  
*British Columbia, 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.
- BABICH, SAUVIGNON BLANC** 17 / 48  
*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** 26 / 75  
*British Columbia, 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 and citrus notes.
- ALTA MARFA, HYPERSPACE ROUSSANNE** 17 / 48  
*Texas Hill Country, 2021, 10.7% ABV*  
Tasting notes of fermented pineapple, Fruit cocktail, rich mahogany, apple sauce.
- CANTINE BARBERA, 'TIVITTI' MENFI INZOLIA** 16 / 45  
*Sicily, Italy, 2022, 13.5% ABV*  
Native to Sicily, this Inzolia has a charming bouquet of pear and almond blossoms. Crispy and fruity with hints of white peach and briny notes on the finish.
- DOMAINE DES GANDINES, CHARDONNAY** 19 / 57  
*Burgundy, France, 2020, 13.5%*  
A true expression of Chardonnay with fully ripe and lush, but with juicy acidity and complex minerality. Aged in enormous 3000 liter old oak barrels that soften the wine without giving it any oak flavor.

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# Sparkling Wine

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<b>LLOPART, BRUT RESERVA CAVA</b>	<b>60</b>
<i>Barcelona, Spain, 2019, 11.5% ABV</i>	
Bright straw yellow. Fine and constant bubbles. Clean aroma with predominance of white fruits. Very smooth on the palate, fresh, vibrant and with long acidity, and lingering aftertaste.	
<b>TAITTINGER, BRUT LA FRANC CHAMPAGNE</b>	<b>99</b>
<i>Reims, France, NV, 12.5% ABV</i>	
Dry, fresh and delicious with aromas and flavors of apples, fresh lemons and minerals. Full-bodied. Precise. White pepper and salt at the end. 40% chardonnay 25% pinot noir, and 25% pinot meunier. Three to four years on the lees.	
<b>DOMAINE BOUSQUET, ORGANIC SPARKLING BRUT</b>	<b>13 / 36</b>
<i>Argentina, 11.3% ABV</i>	
Aromas of citrus, apple, and tropical fruits. On the palate, it unfolds green apple and tropical flavors with delicate hints of yeasts.	
<b>CANARD-DUCHENE, BRUT ROSE CHAMPAGNE</b>	<b>100 / 146</b>
<i>Ludes, France, NV, 12% ABV</i>	
Very elegant, with graphite, cherry and citrus aromas and flavors. Builds nicely on the palate, with lovely fruit and a refined texture. The finish lingers. 350ml or 750ml.	
<b>PODERE CIPOLLA, ROSA DE VENTI</b>	<b>54</b>
<i>Italy, 2021, 12% ABV</i>	
Subtle on the nose and with notes of rhubarb, rose hips, and a touch of herbs and delicate on the palate with fine carbonation.	
<b>CORODNIU, ZERO BRUT SPARKLING NON-ALCOHOLIC</b>	<b>9 / 24</b>
<i>Sant Sadurni D'ania, Spain, NV, 0% ABV</i>	
Fresh sweet tropical fruit, apple and citrus flavors on a rich, fruity palate. Pale straw-gold with a gentle fizz it shows notes of sweet tropical fruit and blossom.	

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# Signature Cocktails

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<b>WARM WELCOME</b>	<b>15</b>
A simple blend of Lalo Tequila, Luxardo Amaretto, orange juice, and ginger juice.	
<b>WITCH WATER</b>	<b>19</b>
Blackland Rye Whiskey, Strega Italian liqueur, Dolin dry vermouth, and our house made pear shrub get topped off with Domaine Bousquet Sparkling Brut and a twist of lemon for a strong, complex, and luscious libation.	
<b>GOLDEN HOUR</b>	<b>20</b>
Evan Williams Bourbon, Lillet Blanc, and Aperol Aperitivo. Served over sphere ice.	
<b>PEAR SHRUB MANHATTAN</b>	<b>14</b>
Pear Shrub, Evan Williams Bourbon, Dolin sweet vermouth, bitters.	
<b>THE SWEET GENTLEMAN</b>	<b>14</b>
Evan Williams Bourbon, Creme de Cacao and chocolate bitters.	
<b>HONEY BUNNY</b>	<b>16</b>
Mellody vegan honey with St. George Nola Coffee Liqueur and Monoplowa Vodka, shaken and served over beautiful sphere ice.	
<b>MAIDEN'S MATCH</b>	<b>14</b>
Monopolowa vodka is shaken affectionately with Giffard White Creme de Cacao, fresh strawberry puree.	
<b>THE TEXAS FORAGER</b>	<b>16</b>
Wild Bark gin made from alligator junipers foraged from the West Texas Mountains, Pimm's Liqueur, and wild foraged Yaupon tea from CatSprings, Texas.	

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## Signature Cocktails

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<b>SNOWBOUND MARTINI</b>	14
Monopolowa Vodka, vegan cream, and creme de cacao. Garnished with sprinkles!	
<b>OLIVE THE THINGS MARTINI</b>	18
Kāstra Eliōn Vodka, distilled from Greek olives, olive juice and Dolin dry vermouth, stirred and topped with blue cheese stuffed olives.	
<b>ORANGE DESERT</b>	14
Chihauhuan Desert Sotol, Aperol, Orange syrup, and orange bitters, with an expressed cold-smoked orange peel.	
<b>NICHOLAS SAGE</b>	14
In honor of a national treasure. Brennivín Icelandic Aquavit, muddled sage and pear, sage infused honey syrup and club soda.	
<b>CHERRY CHAI</b>	14
Heering Cherry Liqueur, Evan Williams Bourbon, and organic fair-trade chai.	
<b>LONDON FOG FIZZ</b>	14
Gin infused with Earl Grey tea with orange syrup, lemon juice, lime juice, and cream.	

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## Classic Cocktails

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<b>THE DUDE ABIDES</b>	12
Coffee Liqueur, Monopolowa Vodka, soy milk, served over ice.	
<b>ESPRESSO MARTINI</b>	12
Monopolowa Vodka, St. George NOLA Coffee Liqueur, cold brew coffee, walnut bitters, and simple syrup. *Contains Nuts	
<b>AFTER SUPPER</b>	12
Torres Brandy, Cointreau, and orange juice over sphere 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>	12
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>	12
Light rum, lime juice, and simple syrup.	

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# Whiskey & Digestifs

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<b>BUNNAHABHAIN</b>	16
12 Year Old Single Malt Scotch.	
<b>RED BEAST IRISH WHISKEY</b>	18
12 Year Pot Still	
<b>BRENNIVÍN ICELANDIC AQUAVIT</b>	10
A long-time cult product, this aquavit is uniquely flavored only with caraway.	
<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.	

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# Zero-proof Cocktails

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<b>RHUBARB PEAR SMASH</b>	12
Seedlip Spice 94, pear shrub, lemon juice, muddled pear, pear syrup and rhubarb bitters. Topped with soda water.	
<b>ZERO-PROOF APEROL SOUR</b>	12
Seedlip Spice 94, Lyre's Italian Orange Liqueur, and lemon juice.	
<b>THE SOBER SAGE</b>	12
Muddled pear and sage, lemon juice, sage-honey syrup, Ritual Zero-proof Gin, and a splash of club soda.	
<b>SPICE MELANGE</b>	12
Ritual Zero-Proof Whiskey, Organic fair-trade chai, Luxardo cherry juice.	
<b>THAI SPICE</b>	12
Three Spirit Nightcap, falernum, lemon juice, and Thai bitters topped with soda water.	
<b>ZERO-PROOF GRAPEFRUIT GIN FIZZ</b>	12
Ritual Zero-Proof Gin & Ruby Red Grapefruit Soda.	
<b>ZERO-PROOF STRAWBERRY GIN FIZZ</b>	12
Ritual Zero-Proof Gin and strawberry puree.	

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# Coffee & Hot Tea

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<b>HONEY LATTE</b>	9
Choice of soy or oat milk, double shot of espresso, sweetened with Mellody vegan honey. Hot or iced.	
<b>LATTE</b>	8
Double-shot espresso & choice of soy or oat milk, hot or iced.	
<b>ESPRESSO</b>	4/6
Single or double shot.	
<b>AMERICANO</b>	6
Double-shot of espresso and water.	
<b>HOT TEA</b>	5
Organic Vanilla Bourbon Rooibos, Organic Lavender Cream, Divine Temple, or Yaupon tea.	

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# Cold Drinks

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<b>YAUPON ICED TEA</b>	5
Wild foraged, naturally caffeinated from Texas. From CatSpring.	
<b>MAINE ROOT SODA ON TAP</b>	5
Mexicane Cola, Blueberry, Lemon Lime	
<b>GOLDEN ROOT GINGER BEER ON TAP</b>	5
<b>LADY BIRD RUBY RED GRAPEFRUIT SODA</b>	5
<b>LADY BIRD VAN ZANDT CLUB SODA</b>	5
<b>SAN PELLEGRINO BOTTLE</b>	7