

# BEER & WINE MENU

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## BEER ON DRAFT

WICKED WEED PERNICIOUS IPA	\$7.00
SAM ADAMS SEASONAL	\$6.00
MILLER LITE	\$5.00
YUENGLING	\$5.00
AUSTIN EASTCIDERS BLOOD ORANGE CIDER	\$6.00

## WINE

CARLETTO FRIZZANTE PROSECCO ON TAP	\$8.00
J LOHR RIVERSTONE CHARDONNAY	\$9.00
WHITEHAVEN SELECT SAUVIGNON BLANC	\$13.00
ALISIO PINOT GRIGIO	\$9.00
GERARD BERTRAN ORANGE WINE	\$14.00
RAINSTORM PINOT NOIR	\$12.00
DARK HORSE RED BLEND	\$8.00
J LOHR 7 OAKS PASO ROBLES CABERNET SAUVIGNON	\$10.00
COLUMBIA CREST FOUNDERS CABERNET SAUVIGNON	\$12.00
PASO D'ORO CABERNET SAUVIGNON	\$14.00

# CRAFT COCKTAIL MENU

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### CLASSICS

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**OLD FASHIONED** \$12.00

Bulleit Bourbon, Angostura bitters, orange bitters, sugar cube

**APEROL SPRITZ** \$12.00

Aperol, Prosecco on tap, lemon juice, orange wheel

**BEE'S KNEES** \$10.00

Gin, lemon juice, honey, simple syrup

**ARL MULE** \$11.00

Vodka, lime juice, simple syrup, ginger beer, fresh mint

**JUNGLE BIRD** \$12.00

Myer's Dark Rum, Campari, pineapple juice, lime juice, Demerara syrup

**PALOMA** \$12.00

Espolon Tequila, lime juice, agave syrup, Cointreau, grapefruit soda

**DO IT FOR DALE** \$8.00

Miller Lite (draft) + Shot of Bulleit

### SIGNATURES

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**THE MOUTON** \$12.00

Raspberry Stolli Vodka, Plama Liquor, lemon, grapefruit bitters, Prosecco

**THE WALTRIP** \$15.00

Hendricks Gin, lime juice, agave syrup, Domaine de Canton, fresh cucumbers

**THE ALONSO** \$16.00

Espolon Blanco, Luxardo, Cointreau, lemon juice, fresh

**THE SENNA** \$16.00

Tita's Vodka, lemon juice, Aperol, blood orange liqueur, simple syrup

**LA MAS COSMO** \$14.00

Raleigh Rum Co White Rum, lime juice, simple syrup, tart cherry juice, Cointreau

**"STROLL"ING OLD FASHIONED**

Bulleit Bourbon, maple syrup \$13.00  
simple, Crude Big Bear Bitters, Vanilla Bitters

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### MOCKTAILS

**UNDER CAUTION** \$7.00

Pineapple juice, jalapenos, lemon, simple syrup, tonic water

**RED FLAG** \$7.00

Fresh strawberries, fresh basil, lime juice, club soda