

## COCKTAILS

**Cocktail of the Moment: THE TOM POLLENS** Waterloo gin, honey, lemon juice, and rhubarb bitters, on the rocks with a salted rim

**LICOSA** Sauza Hornitos reposado tequila, lemon juice, Paula's Texas Orange & Lemon

**I CAN EXPLAIN EVERYTHING** Limoncello, cachaça (Brazilian rum), sweet lemon juice and prosecco

**BLUE RUIN** Bluecoat American gin, dry vermouth & olive juice, straight up with a Gorgonzola-stuffed olive

**THANK YOU SIR, MAY I HAVE ANOTHER?** Bulleit bourbon, Dolin rouge, Cardamaro, arancello and bitters

**THE CORSICAN** Laird's Applejack, Lazzaroni Amaretto, and fresh lemon juice, on the rocks

**SPRITZ** Aperol, prosecco and a splash of soda with orange & olive.

**TENNESSEE RAIN** Jack Daniels, Fever Tree Bitter Lemon, and fresh lemon juice

**TARANTELLA** Hornitos Reposado tequila, a splash of Pernod Absinthe & fresh orange juice, straight up

**SOMETHING IN THE WATER** Tito's vodka, Cynar bitters, Paula's Texas Orange, lime juice, complicated syrup

**THE VESPER** Tanqueray, Stoli & Lillet Blanc, a dash of orange bitters, straight up with a lemon twist

**DARK & STORMY** Cruzan Blackstrap rum and Maine Ginger Brew over ice with lime

## APERITIFS

**Dolin Rouge** or **Dolin Blanc** Vermouth \$7 **Bonal** Gentiane \$7 **Lustau Fino** Sherry \$6

**Aperol** \$6 **Campari** \$6 **Pernod Absinthe** \$8 **Ricard** Pastis \$7 **Ksarak** Arak \$6

## RED

Pinot Noir **A.BICHOT** (France) *Light-bodied Burgundy, woody, red currant & plum* 10/38  
Barbera d'Asti **ISOLABELLA DELLA CROCE** (Italy) *Black cherry & herb, dry & fresh* 9.50/36  
Faugères **VALENTIN DUC** (France) *Rhône-style syrah-grenache blend, dried fruit notes* 8/30  
Negroamaro **ROSA DEL GOLFO** (Italy) *Medium-bodied, black currant & herbs* 8/30  
Ventoux **DOMAINE DES YVES** (France) *A fresh young syrah blend, vanilla & clove* 8/30  
Tempranillo **LIVOR** (Spain) *Fresh, unoaked Rioja varietal, raspberry & licorice* 7/26  
Cabernet **CARMENET** (California) *Well-oaked cab, hints of chocolate & raspberry* 7/26  
Okuzgozu-Cab **KAVAKLIDERE** (Turkey) *Long-finishing Anatolian blend, a little plum* 7/26  
Montepulciano **MODA** (Italy) *Lush & fruit-forward, with black cherry & vanilla* 8.50/32  
Cabernet **BECKER ICONOCLAST** (Texas) *Spicy & a little sweet, with berry & oak* 8/30  
Primitivo **ROSA DEL GOLFO** (Italy) *Full red-berry palate with a hint of barnyard* 8/30  
Corvino-Merlot **GRAN PASSIONE** (Italy) *Amarone-style, intense notes of dry fruit* 8.50/32  
Malbec **CAUTIVO JOVEN** (Argentina) *Deep & tannic, with dried cherry & black pepper* 8/30  
Bordeaux **ROCHER LIDEYRE** (France) *Estate-bottled, deep & balanced, black currant* 10/38  
Rioja **LAN RESERVA 2010** (Spain) *Nice acidity & oak, notes of tobacco & pepper* 11/42  
Cuvée **OTAZU 2010** (Spain) *Intense tempranillo-cab-merlot, dark berry & a little mint* 10/38

## ROSÉ

Granache-Syrah **LE REVEUR** (France) *Lightly acidic, hint of strawberry* 8.50/32  
Mourvedre **BECKER PROVENÇAL** (Texas) *Fruit-forward, honey & herb* 9.50/36

Vinho Verde **FAMEGA** (Portugal) *Crisp & acidic, note of green apple* 6.50/24

Pinot Grigio **MONTE CAMPO** (Italy) *Dry and refreshing, with citrus & melon* 7/26

Sauvignon Blanc **F. THIENPONT** (France) *Bordeaux varietal with lime & great minerality* 8/30

Garnacha **CLOS DEL PINELL** (Spain) *Creamy texture, dried apricot & dry finish* 8.50/32

Duorum **TONS DE DUORO** (Portugal) *Unique grapes bring tropical fruit & minerality* 9/34

Obeidy-muscat **ALTITUDES** (Lebanon) *Floral & peach notes, balanced with grapefruit* 10/38

Chardonnay **ST MARC RESERVE** (France) *Fresh, unoaked chardonnay, hint of apricot* 7.50/28

Verdejo **NAVE SUR** (Spain) *Bright notes of golden raisin balanced with lemon* 8/30

Chardonnay **BECKER VINEYARDS** (Texas) *Lightly oaked, hints of banana & vanilla* 8/30

Moscato **BECKER VINEYARDS** (Texas) *Sweet but light-bodied, with elderflower & honey* 7/26

Cava Brut **DOMAINE de REQUENA** (Spain) *Crisp & mineral, with peach & bitter lemon* 8.50/32

Prosecco **TIAMO** (Italy) *Organic Venetian, with notes of baked apple & cinnamon* 9/34

Prosecco **BELLAFINA** (Italy) *Golden apple & pear, with a hint of lemon zest* 8/30

## WHITE

**DRAFTS** **Estrella Damm** (Barcelona) \$5 **Real Ale Brewhouse Brown** (Blanco, TX) \$5

**BOTTLES** **Kronenbourg 1664** (France) 4.50 **Peroni** (Italy) 4.50 **Bud Light** (St. Louis) 3.50

**Real Ale Han's Pils can** 4.50 **Real Ale Lost Gold IPA** 4.50 **Real Ale Devils Backbone** 4.50

**Estrella Inedit** (Barcelona) 6.00 **Estrella Daura** (Barcelona) 4.50 **Eastciders Original** (Austin) 4.50