

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'Alba **MAURO MOLINO** (Italy) *Cherry & blackberry, good tannin & acidity* 9.50/36

Negroamaro **ROSA DEL GOLFO** (Italy) *Medium-bodied, black currant & herbs* 8/30

Tempranillo **LIVOR** (Spain) *Fresh, unoaked Rioja varietal, raspberry & licorice* 7/26

Ardeche **DOMAINE de COURON** (France) *Cab-grenache hybrid, black currant & cassis* 9/32

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

Corvino-Merlot **GRAN PASSIONE** (Italy) *Amarone-style, intense notes of dry fruit* 8.50/32

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 **L'OSTAL CAZES** (France) *Rose petal and strawberry notes, crisp dry finish* 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

Grenache-Sauvignon Blanc **GUILHEM** (France) *Herb & mineral, with pear and lemon* 8.50/32

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

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

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