

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 **MOULIN DE GASSAC** (France) Dry, light-bodied Pays d'Oc, berry & herb 8.50/32

Barbera d'Asti **GRAN PASSIONE** (Italy) Dried cherry & coffee notes, good acidity 9.50/36

Grenache-Syrah **FLYING SOLO** (France) Chilled, notes of raspberry & black pepper 8.50/32

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

Chianti **PIOGGIO BASSO** (Italy) Dark fruit with a hint of wood and strong tannin 8/30

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

Lacrima di Morro d'Alba **CIÙ CIÙ** (Italy) Bright & uniquely floral with good acid balance 11/42

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

Rioja **LAN RESERVA 2010** (Spain) Nice acidity & oak, notes of tobacco & pepper 11/42

Vinho Verde **FAMEGA** (Portugal) Crisp & acidic with a 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

Picpoul de Pinet **HUGUES BEAULIEU** (France) Full-bodied & dry, note of golden apple 8/30

Côtes de Gascogne **BLANC 32** (France) Sauv blanc-colombard-ugni cuvée, crisp peach notes 9/34

Verdejo **CAMINA** (Spain) From La Mancha, with pear notes & a hint of tropical fruit 8/30

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

Chardonnay **FERRARI-CARANO 2014** (California) Full-bodied & complex, white peach & lychee 47

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

ROSÉ

Grenache **PÈRE ANSELME** (France) Crisp, dry, & a hint of berry 8.50/32

Mourvedre **BECKER PROVENÇAL** (Texas) Fruit-forward, honey & herb 9.50/36

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