

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 **LE VERSANT** (France) Dried cherry notes a little earthy, good acidity 9/34

Garnacha **CRUZ DE PIEDRA** (Spain) Dark fruit with a spicy kick, smooth finish 8/30

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

Côtes du Rhône **OLIVIER RAVOIRE** (France) Plum & cherry with balsamic & pepper 10/34

Okuzgozu-Cab **KAVAKLIDERE** (Turkey) Long-finishing Anatolian blend, a little plum 7/26

Cabernet Sauvignon **DANTE ROBINO** (Argentina) Blackberry, black pepper & oak 8/30

Montepulciano **MODA** (Italy) Lush & fruit-forward, with black cherry & vanilla 8.50/32

Corvina **AMICONE** (Italy) Earthy and nicely tannic, with a hint of dried fig & chocolate 9/34

Cabernet **BECKER ICONOCLAST** (Texas) Spicy & a little sweet, with berry & oak 8/30

Organic Merlot **NAKED EARTH** (France) Dry, well-structured, smoky cherry & coffee 9/34

Malbec **PIGMENTUM** (France) Lush black fruit, pronounced acid & great tannin 9/34

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

Rioja **LAN RESERVA 2011** (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 **MONTI CAMPO** (Italy) Dry and refreshing, with citrus & melon 7/26

Sauvignon Blanc **LA MAROUTINE** (France) Bordeaux varietal with citrus & 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

Emir-Chardonnay-Narince **TURASAN** (Turkey) Anatolian blend, citrus notes & slightly floral 8/30

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 **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

ROSÉ

Côtes de Provence **LES MEYANS** (France) Crisp, dry, with a hint of berry 8.50/32

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

DRAFTS Estrella Damm (Barcelona) \$5 Austin Beerworks Peacemaker Ale (Austin, TX) \$5

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

ABW Pearl Snap can 4.50 ABW Bloodwork Orange can 4.50 Real Ale Devils Backbone 4.50
Estrella Inedit (Barcelona) 6.00 Estrella Daura (Barcelona) 4.50 Eastciders Original (Austin) 4.50