

happiest hour

monday-friday 4-6pm

BEER

SHINER BOCK - 4

AUSTIN BEER WORKS - 4
PEARL-SNAP, PILS

WINE

2019, MONT GRAVET, SAUVIGNON
BLANC, LANGUEDOC, FRANCE - 6

2019, MONT GRAVET, GRENACHE,
LANGUEDOC, FRANCE - 6

FOOD

HUMMUS - 12
LAMB CHORIZO, PEPITA, CHILI OIL

PATATAS BRAVAS - 9
PARMESAN, RED PEPPER, PINE NUT, AIOLI

CHEESE AND CHARCUTERIE - 15
CHEF'S SELECTION OF 2

sunday bottle night

sunday 4pm-close \$20 off
all wines by the bottle

19% gratuity included for parties of 6+ guests

specialty cocktails

SUNDOWN COBBLER - 14

VODKA. FRUIT ROUGES. PROSECCO. FRESH BERRIES. CITRUS

EL GRECO - 15

OUZO. STAR ANISE. TEQUILA. CUCUMBER. WALNUT.

IBIZA SPRITZ - 15

GIN. CAVA TONIC SYRUP.

HERB & VINE - 16

GIN. GENEPY. PINEAPPLE. LEMON. SAGE + WHITE GRAPE SODA.

MANZANITA BONITA- 16

COCONUT. MEZCAL. APPLE. EUCALYPTUS. TROPICAL AROMATICS

CHERRY RUM RUN - 13

RUM. CINNAMON SYRUP. CREME DE CACAO.

THE JET - 16

BOURBON. HIBISCUS. WHITE PORT. LEMON

COYNE'S OLD FASHIONED - 17

FIG INFUSED RYE. WALNUT. HONEY

summer fizz

LADYBIRD SPRITZ - 14

RHUBARB INFUSION. CAP CORSE. APEROL. CAVA.

IBIZA SPRITZ - 15

GIN. CAVA TONIC SYRUP.

PEACH TEA SPRITZ - 16

EARL GREY. PEACH. LEMON.

zero proof

SPA DAY SPITZ - 14

ALPOS CALME, EUCALYPTUS AGAVE.
LIME

MIAMI NICE - 13

ALMAVE BLANCO. LIME. COCONUT.
MINT. STRAWBERRY SIROP.

GARDEN PARTY - 11

LEMON. SPICY CARROT. HONEY GINGER.

beer

SHINER BOCK - 7

BLUE OWL, SEASONAL SOUR - 9

INDEPENDENCE, NATIVE TEXAN, PILS - 8

ABW, PEARL SNAP, PILS - 7

LIVE OAK HEF - 8

PINTHOUSE, ELECTRIC JELLY FISH - 12

POWER AND LIGHT, SESSION - 7

MICHELOB ULTRA - 7

MODELO ESPECIAL - 8

BUD LIGHT - 7

REISSDORF, KOLSCH - 9

EASTCIDERS, DRY CIDER - 8

ATHLETIC BREWING, N/A GOLFEN - 7

TEXAS BREEZE, N/A CBD THC SELTZER - 15

beverages

COKE - 4

DIET COKE - 4

SPRITE - 4

DR. PEPPER - 4

COLD BREW - 4

HOT TEA - 4

ICED TEA - 5

LEMONADE - 5

ARNOLD PALMER - 5

19% gratuity included for parties of 6+ guests

mezze

CHEESE AND CHARCUTERIE - 45

CHEF'S SELECTION OF 5

ARTISANAL CHEESES - 25

CHEF'S SELECTION OF 3

ZA'ATAR BREAD - 12

PIQUILLO BUTTER, THYME

HUMMUS with LAMB CHORIZO - 16

PEPITA, CHILI OIL, PITA

ADD CRUDITE + 4

GAMBAS AL AJILLO - 15

HERB MARINATED SHRIMP, GARLIC CHIP

PETITE FALAFEL - 12

YOGURT, CUCUMBER, DILL

PATATAS BRAVAS - 11

PARMESAN, RED PEPPER, PINE NUT, AIOLI

accompaniments

CLASSIC CAESAR - 12

ANCHOVY, LEMON, PARMESAN,
CROUTONS

ADD CHICKEN + 6, ADD SHRIMP + 8

PANZANELLA SALAD - 14

PITA, CUCUMBER, LEMON, FETA,
BALSAMIC REDUCTION

ADD CHICKEN + 6, ADD SHRIMP + 8

BRAISED BEETS - 14

LABNEH, ORANGE, PISTACHIO, LOCAL TX
OLIVE OIL

ROASTED CARROTS - 15

HARISSA, CARROT TOP PESTO,
GRANOLA, YOGURT

19% gratuity included for parties of 6+ guests

for the table

CHARRED CABBAGES - 12

LEMON TAHINI VIN, TOASTED OAT,
GOLDEN RAISIN

PASTA AL PESTO - 17

ROASTED TOMATO, PINE NUT,
PARMEGGIANO REGGIANO

ADD CHICKEN + 6, ADD SHRIMP + 8

MKT FISH - 28

ROASTED CHICKEN - 34

HALF BIRD, LEBANESE SEVEN SPICE,
TABOULEH, CITRUS YOGURT

BEEF TENDERLOIN - 36

ONION SOUBISE, RED PEPPER RELISH,
FONDANT POTATO

desserts

CHOCOLATE TAHINI MOUSSE (GF) - 11

VALHONA HUKAMBI 53%,
POMEGRANATE, SESAME TUILE

SUFI SWIRL - 10

GULAB JAMUN, TURKISH COFFEE ICE
CREAM, CASHEW FUDGE, MANGO

POMEGRANATE CHAMPAGNE SORBET -

4 (DF/GF) PROSECCO POUR OVER +4

PISTACHIO GELATO (GF) - 4

19% gratuity included for parties 6+ guests

wine

SPARKLING

CREMANT DE LOIRE, ARNAUD LAMBERT -
15 | 58

2019, DOMAINE SEROL TURBULLENT,
SPARKLING ROSE, LOIRE, FRANCE - 15 | 58

NV, PERRIER JOUET, CHAMPAGNE BRUT,
CHAMPAGNE, FRANCE - 30 | 115

NV, CREMANT DE NASHIK SULA, BRUT
TROPICALE, MAHARASHTRA, INDIA - 60

WHITE

2023, YEALANDS SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND - 12 | 46

2021, GRAN PASSIONE, PINOT GRIGIO,
VENETO, ITALY - 12 | 46

2022, MACON-VILLAGES, JOSEPH
DROUHIN, CHARDONNAY
BOURGOGNE, FRANCE - 17 | 66

2023, DOMAINE DES COTES BLANCHES,
SANCERRE, LOIRE, FRANCE - 18 | 70

2018, BROOKS ESTATE, RIESLING,
WILLAMETTE VALLEY, OREGON - 77

2022, AMICI CELLARS, CHARDONNAY,
CALIFORNIA - 85

2019, GINI, SOAVE CLASSICO LA FROSCA,
VENETO, ITALY - 88

ROSE

2022, MARIETTA CELLARS, OLD VINE
ROSE, CALIFORNIA - 14 | 54

2023, TROUPIS HOOF & LUR,
MOSCHOFILERO, MACEDONIA,
GREECE - 15 | 58

wine

ROSE CONT.

2024, ESPRIT GASSIER, COTES DE
PROVENCE, FRANCE - 16 | 62

2022, DOM. GLINAVOS ORANGE, 500ml
PALEOKERISIO, EPIRUS, GREECE - 48

NV, SFERA VINO MACERATO ORANGE, 1L,
PUGLIA, ITALY - 65

RED

2018, LA RIOJA ALTA, TEMPRANILLO
RIOJA, SPAIN - 13 | 50

2022, OBSIDIAN RIDGE, CABERNET
SAUVIGNON, LAKE COUNTY, CA - 16 | 62

2022, NORTH VALLEY, ESTATE, PINOT
NOIR, WILLAMETTE VALLEY, OREGON - 14
| 52

2018, RIZZI D'ALBA, BARBERA
TREISO, ITALY - 68

2021, DOMAINE CHAUME-ARNAUD,
VINSOBRES, RHONE VALLEY, FRANCE - 70

2022, MOLLYDOOKER THE BOXER,
SHIRAZ, SOUTH AUSTRALIA - 85

2019, Q500, CERASUOLO d'ABRUZZO,
ABRUZZO, ITALY - 85

2021, KOLFOK, BLAUFRANKISCH INTRA!
THE WILD, BURGENLAND, AUSTRIA - 88

2021, MARTIN WOODS, GAMAY,
WILLAMETTE VALLEY, OREGON - 90

2022, BRUNO GIACOSA, NEBBIOLO
D'ALBA, PIEDMONT, ITALY - 95

2019, SILENUS WINERY TYROS
CABERNET SAUVIGNON
NAPA VALLEY, CALIFORNIA - 95

2015, GUNTHER STEINMETZ PINOT NOIR,
GERMANY - 130

spirits

VODKA

TITO'S VODKA – 11
DEEP EDDY GRAPEFRUIT – 10
GREY GOOSE – 13
BELVEDERE – 13
KETEL ONE – 13
SVEDKA – 10

GIN

HENDRICKS – 13
TANQUERAY – 12
BOMBAY SAPPHIRE – 12
FORD'S – 12
BROKER'S – 10
AVIATION – 12
STILL AUSTIN – 12
MAHON – 14

RUM

FLOR DE CANA – 11
RHUM CLEMENT BLEU,
AGRICOLE – 13
SAILOR JERRY – 11
RON ZACAPA 23YR – 13
SMITH & CROSS – 13
APPLETON ESTATE – 11
APPLETON 12YR – 13
EL DORADO 15YR – 15
DIPLOMATICO – 14
FLOR DE CANA 12YR – 14
RUM FIRE JAMAICA – 10
GOSLINGS – 11

BOURBON

WILD TURKEY 101 – 11
LONGBRANCH – 14
GARRISON BROTHERS SB – 15
MAKER'S MARK – 12
BASIL HAYDEN – 12
WELLER SPECIAL RESERVE – 12
FOUR ROSES SINGLE
BARREL – 15
CROWN ROYAL – 12
ANGELS ENVY – 15
TX BOURBON – 17
GEORGE T STAGG – 45
BLANTONS – 20
BLANTONS GOLD – 50
PAPPY VAN WINKLE 12YR – 60
WELLER 12 – 17
ELIJAH CRAIG – 12
ELIJAH CRAIG 18YR – 60
STILL AUSTIN – 13
WOODFORD RESERVE – 14
EVAN WILLIAMS BNB – 11
GEORGE DICKEL – 12
ELMER T LEE – 18

TENNESSEE WHISKEY

JACK DANIELS – 10
JD SINGLE BARREL – 15

spirits

RYE

HIGH WEST DOUBLE RYE – 12

JIM BEAM – 12

WHISTLE PIG RYE – 20

TEMPLETON – 13

REDEMPTION – 12

RUSSEL'S RESERVE – 13

MICKTERS – 32

THOMAS HANDY – 28

GEORGE DICKLE – 13

PAPPY VAN WINKLE, FAMILY

RESERVE RYE – 110

IRISH WHISKEY

JAMESON – 10

TULLAMORE DEW – 10

JAPANESE WHISKEY

YAMAZAKI 12YR – 22

HAKUSHU 12YR – 20

TOKI – 12

HIBIKI HARMONY – 20

SCOTCH WHISKEY

DEWAR'S WHITE – 11

JOHNNY WALKER BLACK – 14

JOHNNY WALKER BLUE – 70

MACALLAN 12YR – 19

MACALLAN 15YR – 28

LAGAVULIN 16YR – 18

GLENFIDDICH 14YR – 15

GLENMORANGIE 10YR – 14

LAPHROIG 10YR – 20

GLENLIVET 12YR – 15

MONKEY SHOULDER – 11

BRANDY

LAIRDS STRAIGHT – 11

SAINT LOUISE – 10

CARAVEDO QUEBRANTO – 11

PIERRE FERRAND 1840 – 13

HENNESSY VS – 14

REMY VSOP – 15

LOUIS XIII – 750

MEZCAL

EL SILENCIO – 12

DEL MAGUEY VIDA – 12

DEL MAGUEY CHICHICAPA – 26

ILEGAL JOVEN – 13

VAGO ELOTE – 17

ROSALUNA – 12

UNION – 12

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spirits

TEQUILA

ALTOS REPOSADO - 14
TAPATIO BLANCO - 14
LALO - 14
EL TESORO SILVER - 16
EL TESORO REPOSADO - 18
EL TESORO ANEJO - 20
OCHO PLATA - 12
ESPOLON - 12
HERRADURA SILVER - 12
HERRADURA REPOSADO - 14
FORTALEZA SILVER - 14
FORTALEZA REPOSADO - 15
FORTALEZA ANEJO - 18
DON JULIO PLATA - 12
DON JULIO REPOSADO - 14
DON JULIO ANEJO - 16
DON JULIO 1942 - 35
CASAMIGOS BLANCO - 14
CASAMIGOS REPOSADO - 16
DAHLIA CRISTALINO - 14

SOTOL

DESERT DOOR BLANCO - 13

CORDIAL

PIMM'S - 12
DRAMBUIE - 12
CAMPARI - 11
CYNAR - 10
APEROL - 10
DISARONNO - 11
BENEDICTINE - 12
COINTREAU - 10
MARASCHINO LUXARDO - 10
GREEN CHARTREUSE - 14
YELLOW CHARTREUSE - 14
FERNET BRANCA - 10
BRANCA MENTA - 10
ST. GERMAINE - 11
HERBSAINT - 10
CAFFECITO - 10
ELIZABETH'S PIMENTO DRAM - 10
FRANGELICO - 10
VELVET FALERNUM - 10
DOLIN ROUGE - 10
DOLIN DRY - 10

for information on
the free-tailed
bats



scan the QR
code!

Thank you for joining us!

Once your reservation time has ended,
please head over to the bat viewing area to
ensure other guests have a chance to enjoy
the table. We hope you enjoy watching the
bats!