

happiest hour
monday-friday 4-6pm

BEER

SHINER BOCK - 4

**AUSTIN BEER WORKS
PEARL-SNAP, PILS - 4**

WINE

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

**2022, MARIETTA CELLARS, OLD VINE
ROSE, CALIFORNIA - 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**

specialty cocktails

SUNDOWN COBBLER - 15

TITO'S VODKA. FRUIT ROUGES. PROSECCO.
FRESH BERRIES. CITRUS.

LA PISTOLA - 16

REPOSADO TEQUILA. GUAJILLO. WALNUT.
WINE SYRUP. LIME. BITTERS

SILVIA'S FLOWER SOUR - 14

GIN. LIME CORDIAL. ROSE FOAM.

LADYBIRD SPRITZ - 14

RHUBARB INFUSION. CAP CORSE. APEROL.
CAVA.

MANZANITA BONITA- 16

COCONUT. MEZCAL. APPLE. EUCALYPTUS.
TROPICAL AROMATICS.

MAI CHAI - 15

RUM. PEPITA ORGEAT. LIME COINTREAU.

THE JET - 16

BOURBON. HIBISCUS. WHITE PORT. LEMON.

COYNE'S OLD FASHIONED - 18

FIG INFUSED RYE. WALNUT. HONEY.

zero proof

MIAMI NICE - 13

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

GARDEN PARTY - 11

LEMON. SPICY CARROT. HONEY GINGER.

19% gratuity included for parties of 6+ guests

beer

SHINER BOCK - 7

ABW, PEARL SNAP, PILS - 7

LIVE OAK HEF - 8

MEANWHILE, TENDER ROBOT, HAZY IPA- 12

512 IPA - 7

MICHELOB ULTRA - 7

MODELO ESPECIAL - 8

BUD LIGHT - 7

REISSDORF, KOLSCH - 9

EASTCIDERS, DRY CIDER - 8

ATHLETIC BREWING, N/A GOLDEN - 7

beverages

COKE - 5

HOT TEA - 5

DIET COKE - 5

ICED TEA - 5

SPRITE - 5

LEMONADE - 5

DR. PEPPER - 5

ARNOLD PALMER - 5

COLD BREW - 6

RAMBLER - 5

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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

ARANCINI - 17

OYSTER MUSHROOM, MOZZARELLA,
POMODORO

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

CRISPY BRUSSEL SPROUTS - 15

FERMENTED FRESNO, YOGURT, DILL,
POMEGRANATE

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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

SEARED BRANZINO - 28
BEURRE BLANC, TROUT ROE,
FASOLIA, HERB OIL

ROASTED CHICKEN - 34
HALF BIRD, LEBANESE SEVEN SPICE,
TABOULEH, CITRUS YOGURT

BEEF TENDERLOIN - 36
ONION SOUBISE, RED PEPPER RELISH,
FONDANT POTATO

DENVER LAMB RIBS - 42
LEBANESE GLAZE, ESCABECHE,
ORANGE

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

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

wine

ROSE

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

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

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

2022, DOM. GLINAVOS ORANGE, 500 mL
PALEOKIRISIO, EPIRUS, GREECE - 48

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

RED

2022, OBSIDIAN RIDGE, CABERNET
SAUVIGNON, LAKE COUNTY, CA - 17 | 62

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

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

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

spirits

VODKA

- TITO'S VODKA - 12
- DEEP EDDY GRAPEFRUIT - 12
- GREY GOOSE - 13
- BELVEDERE - 14
- KETEL ONE - 13
- SVEDKA - 10

GIN

- HENDRICKS-13
- TANQUERAY -12
- BOMBAY SAPPHIRE - 12
- FORD'S - 12
- BROKER'S - 11
- AVIATION - 12
- STILL AUSTIN - 13
- MAHON - 14

BOURBON

- WILD TURKEY 101 - 13
- LONGBRANCH - 16
- GARRISON BROTHERS SB - 18
- MAKER'S MARK - 13
- BASIL HAYDEN - 17
- WELLER RESERVE - 15
- WELLER 12 - 19
- FOUR ROSES SINGLE
BARREL - 15
- CROWN ROYAL - 12
- ANGELS ENVY - 16
- TX BOURBON - 15
- GEORGE T STAGG - 50
- BLANTONS - 25
- BLANTONS GOLD - 50
- PAPPY VAN WINKLE 12YR - 60
- ELIJAH CRAIG - 14
- ELIJAH CRAIG 18YR - 60
- STILL AUSTIN - 13
- WOODFORD RESERVE - 15
- EVAN WILLIAMS BNB - 11
- ELMER T LEE - 18
- WHISTLE PIG-15
- STILL AUSTIN CASK STRENGTH- 18

spirits

RYE

- HIGH WEST DOUBLE RYE – 12
- JIM BEAM – 12
- WHISTLE PIG RYE – 21
- TEMPLETON – 13
- REDEMPTION – 12
- OLD OVERHOLT- 12
- GEORGE DICKEL - 12
- RUSSEL'S RESERVE – 15
- THOMAS HANDY - 40
- PAPPY VAN WINKLE, FAMILY
RESERVE RYE - 110

IRISH WHISKEY

- JAMESON – 12
- TULLAMORE DEW – 11
- TEELING - 14

TENNESSEE WHISKEY

- JACK DANIELS– 12
- GENTLEMAN JACK – 13
- JD SINGLE BARRELL- 18

JAPANESE WHISKEY

- YAMAZAKI 12YR –40
- HAKUSHU 12YR –35
- TOKI – 13
- HIBIKI HARMONY - 25

SCOTCH WHISKEY

- DEWAR'S WHITE – 11
- JOHNNY WALKER BLACK – 14
- JOHNNY WALKER BLUE – 70
- MACALLAN 12YR – 25
- MACALLAN 15YR – 50
- LAGAVULIN 16YR – 24
- GLENFIDDICH 14YR – 18
- GLENMORANGIE 10YR – 15
- LAPHROIG 10YR – 18
- GLENLIVET 12YR – 15
- MONKEY SHOULDER – 12

BRANDY

- LAIRDS STRAIGHT - 11
- SAINT LOUISE - 10
- CARAVEDO QUEBRANTO - 11
- PIERRE FERRAND 1840 - 13
- HENNESSY VS – 16
- REMY VSOP – 16
- LOUIS XIII – 750

19% gratuity included for parties of 6+ guests

spirits

TEQUILA

- ALTOS REPOSADO - 14
- TAPATIO BLANCO - 14
- TAPATIO REPOSADO- 16
- LALO - 16
- EL TESORO SILVER - 16
- EL TESORO REPOSADO - 18
- EL TESORO ANEJO - 20
- OCHO PLATA - 14
- ESPOLON - 13
- HERRADURA SILVER - 13
- HERRADURA REPOSADO - 15
- FORTALEZA SILVER - 25
- FORTALEZA REPOSADO - 28
- FORTALEZA ANEJO - 40
- DON JULIO PLATA - 14
- DON JULIO REPOSADO - 15
- DON JULIO ANEJO - 16
- DON JULIO 1942 - 40
- CASAMIGOS BLANCO - 15
- CASAMIGOS REPOSADO - 17
- DAHLIA CRISTALINO - 14
- PANTALONES-14

MEZCAL

- EL SILENCIO - 12
- DEL MAGUEY VIDA- 12
- DEL MAGUEY CHICHIAPA - 26
- ILEGAL JOVEN - 13
- VAGO ELOTE - 17
- ROSALUNA - 13
- UNION - 12
- SOTOL
- DESERT DOOR BLANCO - 13

RUM

- FLOR DE CANA - 11
- SAILOR JERRY - 12
- RON ZACAPA 23YR - 14
- SMITH & CROSS - 13
- APPLETON ESTATE - 11
- APPLETON 12YR - 13
- EL DORADO 15YR - 15
- DIPLOMATICO - 14
- FLOR DE CANA 12YR - 16
- FIRE JAMAICA - 10
- GOSLINGS - 11
- HAVANA LIGHT- 12
- HAVANA CLASSICO DARK- 12
- SANTA THERESA- 14
- NEISSON- 12
- PLANTERAY- 12

spirits

CORDIALS	
PIMM'S	– 12
DRAMBUIE	– 12
CAMPARI	– 11
CYNAR	– 10
APEROL	– 10
DISARONNO	– 11
BENEDICTINE	– 14
COINTREAU	– 12
MARASCHINO LUXARDO	– 12
GREEN CHARTREUSE	– 14
YELLOW CHARTREUSE	– 14
FERNET BRANCA	– 10
BRANCA MENTA	– 10
ST. GERMAINE	– 12
HERBSAINTE	– 10
CAFFECITO	– 10
ELIZABETH'S PIMENTO DRAM	– 10
FRANGELICO	– 10
VELVET FALERNUM	– 10
LIQUEUR 43	– 12
BAILEYS	– 12
LIMONCELLO	– 11
MONTENEGRO	– 12
OUZU	– 11
DOWS PORT	– 12
COCCHI AMERICANO	– 10
COCCHI ROSA	– 10
GIFFARD BANANA	– 10
CREME DE CACAO	– 10
ORCHARD PEACH	– 10
ORCHARD CHERRY	– 10
AVERNA	– 12
GENEPY	– 11

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!