

SHRIMP & GRILLED AVOCADO AGUACHILE* 12
wild caught gulf shrimp + grilled avocado + aguachile verde + red onion + burnt tortilla oil + Oaxacan heirloom corn tostadas

GOCHU I.P.A. WINGS 16
savory, sweet, & spicy fermented gochujang pepper sauce

CAULIFLOWER WINGS 10 (vegan)
gochujang battered organic cauliflower + english cucumbers

POMODORO MEATBALLS 13.5
akaushi TX beef & berkshire pork + spicy pomodoro + mozzarella + parmigiano reggiano + parsley

ELOTE FRITTERS 9 (vegetarian)
organic sweet corn hush puppies + chile powder + red pepper infused crema + queso cotija + cilantro + lime

TRAPPIST MUSHROOMS 9.5
brown ale batter + crimini, button & oyster mushrooms + sauce duo :
• spicy roasted red pepper • toasted walnut

MACHA BRUSSELS SPROUTS 8
salsa macha + apple + agave nectar + roasted almonds

ROASTED LOCAL VEGETABLES 10
seasonal organic veggies from local farms + TX olive oil + salt & cracked pepper

GUACAMOLE 12
smashed avocados + organic pico de gallo + Oaxacan heirloom corn tortilla chips

RADICCHIO & WILD ARUGULA SALAD 13.5
radicchio bloom + wild arugula + golden beets + hook's ewe calf to be kidding blue cheese + candied walnuts + rosemary pineapple vinaigrette

MAC & CHEESE 8
rotating artisanal cheese + seasonal accompaniments

MONK'S CHEESE BOARD 17
two artisan cheeses + spiced chicken liver pâté + seasonal accompaniments + grilled sourdough

SWEET

BLUEBERRY LEMON ICE CREAM 3

RIBEYE GUISADA 18
pasture raised & 100% grass fed ribeye stew + Deer Creek white cheddar + avocado + organic salsa of the moment + cilantro + Oaxacan heirloom corn tortillas

ROSEMARY HONEY FRIED CHICKEN DINNER 15
buttermilk brined Cornish chicken + rosemary honey glaze + mashed organic red la soda potatoes

FISH & CHIPS 16
beer battered wild Icelandic cod + frites + malt vinegar + citrus aioli

POLLO ASADO 16
achiote marinated Cornish chicken + grilled green onions + cilantro + avocado + queso fresco + organic salsa of the moment + Oaxacan heirloom corn tortillas

SHRIMP PO' BOY 14
fried wild caught gulf shrimp + cajun remoulade + organic wild arugula + TX beefsteak tomatoes + dill pickles

REUBEN 13.5
wagyu excelente TX corned beef + muenster + sauerkraut + russian sauce + marble rye

RIBEYE SANDWICH 18
pasture raised & 100% grass fed ribeye + provolone + wild arugula + basil aioli + grilled red onions
double ribeye + 9

GOCHU CHICKENWICH 12.5
gochujang fried Cornish chicken thighs + ranch + pickled onions + wild arugula + tomato

BACON & EGG BURGER 13.5
akaushi TX beef + fried egg + bacon marmalade + aged cheddar + tomato + wild arugula + aioli

DUCHESSE BURGER 12.5
akaushi TX beef + sour ale onion jam + aged cheddar + tomato + wild arugula + aioli

FAROUK BURGER 12.5
akaushi TX beef + fresh mozzarella + marinated tomatoes + wild arugula + herb aioli

BLUE FOX BURGER 12.5
akaushi TX beef + blue cheese sauce + cider poached pears + wild arugula + walnut aioli

SIDES

macha brussels sprouts 4
pommes frites + aioli 3.5
mashed red la soda TX potatoes 5

Akaushi & Wagyu Excelente TX beef, Crystal Valley Family Farm chicken thighs, and Tender Belly heritage breed pork are humanely raised without the use of antibiotics, steroids, or hormones.

PLEASE INFORM YOUR SERVER OR BARTENDER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LAGERS + KÖLSCH + BLONDE + AMBER

4th Tap Can You Dig It? (6%) - Pint....6

Austin, TX / Red Amber Ale w/Maris Otter malted barely, pale malt, and caramunich

4th Tap Sound Check (4.5%) - Pint....6

Austin, TX / Pale Lager

ABGB Hell Yes (4.5%) - Pint....6.5

Austin, TX / Helles - Bavarian style Lager

Alaskan Amber (5.3%) - Pint....5.75

Juneau, AK / Altbier

Altstadt Lager (4.8%) - Pint....5.75

Fredericksburg, TX / Helles Lager

Equal Parts Dot Matrix (5.2%) - Pint....6.5

Houston, TX / Black Lager

Equal Parts Löggerbier (4.9%) - Pint....6.5

Houston, TX / German-style Pilsner

Family Business Aurora (5.1%) - Pint....6.75

Dripping Springs, TX / Vienna-Style Lager

Family Business Golden Age (4.5%) - Pint....6.75

Dripping Springs, TX / Pilsner

Guadalupe Texas Honey (7.3%) - Tulip....6.5

New Braunfels, TX / Blonde Ale brewed with honey

HighWheel Betty (5.7%) - Pint....5.75

San Antonio, TX / Kölsch

Hofbräu Dunkel (5.5%) - Pint....6.5

Munich, Germany / Munich Dunkel Lager

Hofbräu Original (5.1%) - Pint....6

Munich, Germany / Helles Lager

Ingenious Citra Pils (5%) - Pint....6.5

Humble, TX / American Pilsner w/ citra hops

Left Hand Moscow Mule (5.5%) - Tulip....6.5

Longmont, CO / Ale w/ Ginger & Lime

Live Oak Big Bark (4.9%) - Pint....5.75

Austin, TX / Amber Lager

Live Oak Pilz (4.7%) - Pint....5.75

Austin, TX / Bohemian/Czech Pilsner

Odell 90 Shilling (6.5%) - Pint....5.75

Fort Collins, CO / Amber Ale

Pinthouse Magical Pils (5.3%) - Pint....6

Austin, TX / German-style Keller Pils

Rahr & Sons Texas Red (5%) - Pint....5.75

Fort Worth, TX / Red Lager

Saint Arnold Fancy Lawnmower (4.9%)-Pint..5.75

Houston, TX / Kölsch

Second Pitch Hometown Lager (5.2%)-Pint..6.5

San Antonio, TX / California Common

Weathered Souls Hardwood Classic (4.8%) - Pint....6

San Antonio, TX / German Pilsner

Whitestone Long Gone Blonde (5.2%) - Pint....5.75

Cedar Park, TX / Blonde Ale

INDIA PALE ALES + PALE ALES

4th Tap Kung Fu Robot (6.5%) - Pint....6

Austin, TX / IPA w/ Mandarina Bavaria & Amarillo hops, notes of citrus and tropical fruits

4th Tap Stay Gold (5.5%) - Pint....6.5

Austin, TX / Pale Ale, collaboration w/Black Pumas Brewery, dank, tropical fruit and citrus

Community Mosaic (8.6%) - Tulip....6.5

Dallas, TX / American DIPA

Central District Gold on the Ceiling (7%) - Tulip....6

Austin, TX / NE IPA

Deschutes Fresh Squeezed IPA (6.4%) - Pint....6.5

Bend, OR / IPA

Equal Parts Medina Sod (5.7%) - Tulip....6.5

Houston, TX / Hazy Pale Ale with Citra & Mandarina Bavaria hops

Fair State Coop Mirror Universe (7%) - Tulip....7

Minneapolis, MN / NE IPA

Family Business Cabo Sabro (7%) - Tulip....7

Dripping Springs, TX / Tropical IPA w/ Loral, Bru-1, & Sabro hops

Family Business Rainbow Road (5.8%) - Pint....7

Dripping Springs, TX / American IPA

Hold Out Bent Wookie (8%) - Tulip....7.75

Austin, TX / Hazy IPA w/blend of Citra, Centennial, and Amarillo hops

Hold Out New Juice Goofin' (6.9%) - Tulip....7

Austin, TX / NE IPA brewed w/Sabro, Ekuanot and Simcoe hops.

Ingenious Maternal Brain (8.1%) - Snifter....7.75

Humble, TX / Double Dry-Hopped NE IPA

Ingenious Vanilla Coconut FroYo (6.5%) -

Snifter....7.75

Humble, TX / NEIPA w/ Vanilla Beans, Coconut Flakes, & Milk Sugar

Lone Pint Yellow Rose (6.8%) - Pint....7

Magnolia, TX / SMaSH IPA

Modern Times Star Cloud (6.8%) - Tulip....7

San Diego, CA / Hazy IPA

Odell Hazer Tag (7%) - Tulip....7

Fort Collins, CO / NE IPA, passion fruit & citrus notes

Odell Mountain Standard (6.5%) - Tulip....6

Fort Collins, CO / Triple Dry-Hopped IPA

Pinthouse Electric Jellyfish (6.5%) - Tulip....7.5

Austin, TX / Hazy IPA

Real Ale Axis (7%) - Pint....6

Austin, TX / American IPA

Sierra Nevada Big Little Thing (9%) - Tulip....6.5

Chico, CA / Imperial IPA

Spindletap Houston Haze (7%) - Tulip....7.5

Houston, TX / Hazy IPA

Spindletap Heavy Hands (8%) - Tulip....7.5

Houston, TX / NE DIPA

TUPPS Juice Pack (5.5%) - Pint....6.75

McKinney, TX / Hazy Double Dry-Hopped Pale Ale

Whitestone High Fade (7.3%) - Tulip....6

Cedar Park, TX / Double Dry-Hopped West Coast IPA

CIDERS + LAMBICS

City Orchard Cherry Red (6.5%) - Flute....6

Houston, TX / Semi-dry apple cider with Montmorency cherries

City Orchard North Rosé (6.9%) - Flute....6

Houston, TX / Semi-dry red apple rose cider

Locust Honey Pear (6%) - Flute....6.5

Ft Worth, TX / Apple & Pear cider w/ Wildflower Honey

Texas Keeper Grafter Blanc (9.5%) - Flute....7.75

Austin, TX / Empire & Rome Beauty apples blended with TX grown

Roussanne & Muscat Blanc grapes

Texas Keeper Hopfen (7.5%) - Flute....7

Austin, TX / Dry Hopped Ciderweizen

SOUR ALES + FARMHOUSE ALES + WILD ALES**4th Tap** Colour Out of Space(6%) - Tulip....6.5

Austin, TX / Fruited Sour w/ raspberries and blackberries

903 Peach Cobbler Slushy (6.2%) - Snifter....7.5

Sherman, TX / Sour Fruited Berliner Weisse w/peach, milk sugar, & vanilla

903 Raspberry Beret (6.2%) - Snifter....7.5

Sherman, TX / Sour Fruited Berliner Weisse w/ Raspberry, Blueberry, Strawberry, Lactose, White Chocolate, and Vanilla

903 Ocean Breeze Slushy (6.2%) - Snifter....7.5

Sherman, TX / Sour Fruited Berliner Weisse w/ Pineapple, Cranberry, and Grapefruit

Anderson Valley Briney Melon (4.2%) - Tulip....6.5

Boonville, CA / Fruited Gose w/ Watermelon & Sea Salt

Blue Owl Tropical Brut (7%) - Tulip....7

Austin, TX / Sour Ale w/ Passion Fruit & Pink Guava

Jester King Mr. Mingo (5.4%) - Snifter....8

Austin, TX / Farmhouse Ale w/allspice, vanilla beans & strawberries

Martin House True Love (5.2%) - Tulip....6

Ft. Worth, TX / Raspberry Sour Ale

Martin House Congratulations (8%) - Tulip....7

Ft. Worth, TX / Sweet and Sour Cake Ale w/ Lactose

Martin House Sweet & Sour Strawberries (7%) - Tulip....7

Ft. Worth, TX / Strawberry Sour with Lactose

Martin House Violet! You're Turning Violet! (6.3%) - Tulip....7

Ft. Worth, TX / Sour IPA w/ blueberries

Martin House Lemon Icebox Pie (5.4%) - Tulip....7

Ft. Worth, TX / Lemon Sour w/Graham Crackers and Lactose

Martin House Blackberry Cobbler (8%) - Tulip....7

Ft. Worth, TX / Blackberry Sour w/Graham Crackers and Lactose

Prairie Rainbow Sherbet (5.2%) - Tulip....6

Tulsa, OK / Sour Ale with raspberry, pineapple, and orange

Prairie Spectrum (5.3%) - Tulip....6

Krebs, OK / Sour Ale with Cinammon, Hibiscus, and Chile Peppers

BELGIAN STYLE ALES + STRONG ALES**Chimay** Cinq Cents (8%) - Goblet....11

Bières de Chimay, Belgium / Tripel

Gulden Draak (10.5%) - Snifter....7

Ertvelde, Belgium / Dark Tripel

Fair State Coop Life Ain't Fair (14.8%) - Snifter....7

Minneapolis, MN / Barleywine

Oak Highlands Freaky Deaky (10%) - Tulip....7

Dallas, TX / Belgian-style Tripel

Sierra Nevada Bigfoot (9.6%) - Snifter....7

Chico, CA / Barleywine

St Bernardus Abt 12 (10%) - Snifter....9

Brouwerj, Belgium / Quadrupel

GET A FOUR-PACK TO GO!**BROWN ALES + SCOTCH ALES + PORTERS****Celis** Dubbel Coffee Porter (7%) - Tulip....7

Austin, TX / Dubbel Porter

Deschutes Black Butte (5.5%) - Snifter....6

Bend, OR / American Porter

Family Business Haulin' Oats (5.2%) - Pint....6.75

Dripping Springs, TX / Oatmeal Brown Ale

Guadalupe Scotch Ale (8.17%) - Tulip....6.5

New Braunfels, TX / Scotch Ale

WITBIER + WEISSBIER**Family Business** Spree (3.9%) - Tulip....6

Dripping Springs, TX / Berliner Weisse

Live Oak Hefeweizen (5.2%) - Hefe....8

Austin, TX / Hefeweizen

NOLA Tangerine Squeeze (5.5%)...Tulip....6

New Orleans, LA / Wheat Beer w/ Tangerine

STOUTS**4th Tap** Supernaut Peanut Butter & Jelly (10.8%) - Snifter....7

Austin, TX / Imperial Milk Stout w/ Peanut Butter & Blackberry Jelly

Equal Parts Black Rain (12%) - Snifter....8.5

Houston, TX / Imperial Mexican Chocolate Stout with cacao nibs, chiles, and ceylon cinnamon

Fair State Coop Main Boss (12%) - Snifter....7.5

Minneapolis, MN / Pastry stout with Coconut, Vanilla Beans, Molasses, Almond, and Bitter Orange

Guadalupe Coconut Cocoa (8.8%) - Snifter....7.5

New Braunfels, TX / Pastry Stout with coconut & cocoa

Guadalupe Pecan Cocoa (8.8%) - Snifter....7

New Braunfels, TX / Pastry Stout with Texas pecans and cinnamon

Guadalupe Smooth Peanut Butter (9%) - Snifter....7.5

New Braunfels, TX / Peanut butter cups anyone?

Left Hand Milk Stout Nitro (6%) - Pint....6

Longmont, CO / Milk Stout

Maine Mean Old Tom (6.5%) - Tulip....7.5

Freeport, ME / American Stout aged on organic vanilla beans

Martin House Ejecto Seato, Cuz (10%) - Snifter....7

Ft. Worth, TX / Imperial Stout with Peanut Butter, Graham Crackers, and Vanilla

Prairie Bomb! (13%) - Snifter....7.5

Krebs, OK / Imperial Stout aged on coffee, chocolate, vanilla beans, and ancho chile peppers

Prairie You Gotta Horchata (10.8%) - Snifter....7.5

Krebs, OK / Imperial Stout with cinnamon, vanilla, and sugar

Saint Arnold Pumpkinator 2019 (10.5%) - Snifter....7

Houston, TX / Imperial pumpkin stout

Second Pitch A Man & His Dog Nitro (4.3%) - Pint...6.5

San Antonio, TX / Irish Stout

Southern Star Buried Hatchet Nitro (8.25%)-Tulip.6.5

Conroe, TX / American Strong Stout

Weathered Souls Black is Beautiful (10%)-Snifter...7.5

San Antonio TX / Imperial Stout

HARD SELTZER**Odd Side** Piña Colada (5%) - Pint....5.

Grand Haven, MI / Pineapple Coconut Hard Seltzer

COCKTAILS

{Shaken}

Margarita Clásica ... 8

Cimarron Blanco Tequila + Lime + Agave Nectar + Orange Essence

Penicillin ... 10

Compass Box Great King Street Artist's Blend + Lemon + Honey Ginger Syrup + Topped with Compass Box Peat Monster

To Hell and Back ... 10

Arette Reposado Tequila + Ancho Reyes Chile Liqueur + Lemon + Serrano Pepper + Raspberries + Agave Simple + Hellfire Bitters

The Sidekick ... 12

Kinsman Rakia + Clove Cardamom + Leopold Bros Herbal Liqueur + Lemon

Maybe, Maybe Not ... 9

Cimarron Blanco Tequila + Kinsman Rakia + Amaretto + Lime + Orgeat + Maple Simple

Thyme After Thyme ... 10

Dripping Springs Gin + Lemon + Pamplemousse + Campari

Monk's Iced Tea ... 10

Dripping Springs Vodka + Lemon + Mathilde Peche Liqueur + Cardamom Clove Simple + Skinos Mastiha Liqueur

Peach Ginger Mule ... 8

Dripping Springs Vodka + Mathilde Peche + Lemon + Honey Ginger Syrup + Richard's Happy Water

Paloma ... 8

Cimarron Blanco Tequila + Grapefruit + Lime + Combier Pamplemousse + Richard's Sparkling Rainwater

Why's The Rhum Gone ... 11

Neisson White Rhum + Lime + Combier Orange Liqueur + Passionfruit Simple + Orgeat + Lemon Hart Rum 151

Piña Ahumada ... 10

Gracias a Dios Espadín Mezcal + Cimarron Blanco Tequila + Pineapple + Lime + Cilantro + Agave Nectar + Honey Simple

Wiki-Tiki ... 10

Rittenhouse Rye Whiskey + Falernum + Pineapple + Lime + Grapefruit + Contratto Aperitif + Tiki Bitters

{Stirred}

House Old Fashioned ... 10

Buffalo Trace Bourbon + Angostura Bitters + Regan's Orange Bitters + Sugar

Bigger in TX Old Fashioned ... 18

Garrison Brothers Texas Straight Small Batch Bourbon + Angostura Bitters + Regan's Orange Bitters + Sugar

Oaxacan Negroni ... 11

Gracias a Dios Espadín Mezcal + Contratto Bitter + Carpano Antica Sweet Vermouth

The Martini ... 10

Dripping Springs Artisanal Gin + Dolin Dry Vermouth + Regan's Orange Bitters

Amarillo by Mornin' ... 11

Sotol Por Siempre + Yellow Chartreuse + Grapefruit Peel Infused Cocchi Americano

Kill 'Em with Rindness ... 10

Gracias a Dios Espadín Mezcal + Ancho Reyes Chile Liqueur + Xocolatl Mole Bitters + Grapefruit Simple

Bitter-Sweet Symphony ... 10

Weller Special Reserve Bourbon + Honey Simple + Regan's Orange Bitters + Herbal Honey Bitters

{Built}

Suze, I'm Home ... 11

Empress 1908 Gin + Suze Liqueur + Lime + Angostura Bitters + Tonic

HOPPY HOUR

ALL DAY WEDNESDAY
THURS - FRI 3 TO 6.30pm

BEER

4 dollars

Altstadt Lager
City Orchard Cherry Red Cider
Equal Parts Dot Matrix Black Lager
Family Business Spree Berliner Weisse
Guadalupe Scotch
Guadalupe Texas Honey
HighWheel Betty
Live Oak Big Bark Amber
Live Oak Pils
Odell 90 Shilling Amber
Odell Mountain Standard IPA
Pinthouse Magical Pils
Prairie Rainbow Sherbet
Saint Arnold Fancy Lawnmower
Whitestone High Fade IPA
Whitestone Long Gone Blonde

5 dollars

Community Mosaic IPA
Deschutes Fresh Squeezed IPA
Live Oak Hefeweizen
Martin House True Love
Oak Highlands Freaky Deaky Tripel
Roughhouse Treeform IPA
Second Pitch A Man & His Dog Irish Stout Nitro
Texas Keeper Hopfen Dry Hopped Cider
TUPPS Juice Pack

SPIRITS

Garrison Brothers Texas Straight Bourbon 7.5
Cimarron Blanco Tequila 4
Arette Reposado Tequila 4
Leopold Bros. Fernet 5
Leopold Bros. Straight Bourbon 6
Koval Rye Whiskey 5
Gracias a Dios Mango Mezcal 5
St. George Botanivore Gin 5

COCKTAILS

Compass Box Highball 5
Compass Box Artist's Blend Scotch Whisky +
Richard's Sparkling Rainwater + Lemon Peel

Margarita Clasica 5
Cimarron Blanco Tequila + Agave + Lime + Orange
Zest

House Old Fashioned 5
Larceny Bourbon + Angostura & Orange Bitters +
Simple Syrup

Hemingway Daiquiri 5
Diamond Reserve White Rum + Leopold
Maraschino Liqueur + Sugar + Grapefruit + Lime

WINE BY THE GLASS 6

Rotating House RED or
WHITE wine

BEER & SHOT COMBO 5

Half pint of Rotating Beer

+

Shot:
Cimarron Blanco
Arette Reposado or
Buffalo Trace Bourbon

FLIGHTS

CREATE YOUR BEER FLIGHT

five ounce tasters available for 3 dollars on beer regularly poured in a pint & tulip and 4.5 dollars on beer regularly poured in a snifter & flute

WHISKEY 13

half oz pours

Andalusia Stryker (50%) Blanco, TX

Koval Rye (40%) Chicago, IL

Leopold Bros. Straight Bourbon (45%) Denver, CO

TEQUILA 14

half oz pours

Fortaleza Blanco (40%) Lowlands, Jalisco

G4 Reposado (40%) Jesús-María, Jalisco

ArteNOM Selección de 1146 Añejo (40%) Atotonilco El-Alto, Jalisco

MEZCAL 14

half oz pours

Gracias a Dios Cura (45%) Santiago de Matatlán, Oaxaca

Rey Campero Mexicano (48.4%) Candelaria Yegolé, Oaxaca

Vago Elote (51.8%) Yegolé, Oaxaca

BOTTLED BEER & MORE

TRAPPIST ALES

Chimay Première Red (7.0%) Baileux (Chimay), Belgium ... 11
Dubbel

Chimay Grande Réserve Blue (9.0%) Baileux (Chimay), Belgium ... 12
Belgian Strong Dark

Orval Trappist Ale (6.9%) Villers-devant-Orval, Belgium ... 11
Belgian Pale Ale

Rocheport 6 (7.5%) Rocheport, Belgium ... 11
Belgian Strong Dark

Rocheport 8 (9.0%) Rocheport, Belgium ... 11
Belgian Strong Dark

Rocheport 10 (11.3%) Rocheport, Belgium ... 12
Quadrupel

Westmalle Dubbel (7.0%) Malle, Belgium ... 11
Dubbel

Westmalle Tripel (9.5%) Malle, Belgium ... 11
Tripel

STOUTS + BROWN ALES

Samuel Smith Organic Chocolate Stout (5%) Tadcaster, England ... 7.5
Chocolate Stout — 12oz

Samuel Smith Nut Brown Ale (5.0%) Tadcaster, England ... 7.5
English Brown Ale — 14.9oz.

Untitled Art Black Forest Cake (9.5%) 12oz...Waunakee, WI ... 11
Pastry Stout brewed with cocoa nibs, vanilla beans, and two types of cherries.

Untitled Art Double Chocolate Fudgy Brownie (11.7%) 12oz...Waunakee, WI ... 11
Imperial Pastry Stout

SOUR ALES

Untitled Art Double Strawberry Imperial Smoothie (8%) 16oz...

Waunakee, WI ... 11
Kettle sour brewed with 10,000 pounds of fruit with strawberry, then a dash of lemon juice for a citric blast and passionfruit to round the whole thing out.

HARD SELTZER + GLUTEN FREE

Prairie Moscow Mule (8.7%) 12oz...Krebs, OK ... 7
Double Hard Seltzer

Legal Draft Free & Clear (4.9%) 12oz...Arlington, TX ... 5.5
Helles Lager

LAMBICS + FRUIT BEER

Lindemans Framboise (Raspberry) (2.5%) Vlezenbeek, Belgium ... 11
Lambic — Belgian Lambic with raspberries; sweet with tart acidity.

Lindemans Kriek (Cherry) (4.0%) Vlezenbeek, Belgium ... 11
Lambic — Slightly sour and a delicious taste of sparkling cherry champagne.

Lindemans Pomme (Apple) (3.5%) Vlezenbeek, Belgium ... 11
Lambic — Big, tart, and juicy sweet green apple flavor.

Samuel Smith Organic Apricot (5.1%) Tadcaster, England ... 11
Fruit Beer — 18.7oz — Tart, sweet apricot flavor.

Samuel Smith Organic Cherry (5.1%) Tadcaster, England ... 11
Fruit Beer — 18.7oz — Deep cherry flavor; aromatic, rich.

Samuel Smith Organic Strawberry (5.2%) Tadcaster, England ... 11
Fruit Beer — 18.7oz — Just think Strawberries and Cream.

CIDER

Samuel Smith Organic Apple (5%) Tadcaster, England ... 7.5
Cider — 12oz — A medium dry cider with brilliant straw color, light body, clean apple flavor, and a gentle apple blossom finish. Samuel Smith's makes this cider at a small, independent British brewery, the oldest brewery in Yorkshire.

Samuel Smith Organic Perry (5%) Tadcaster, England ... 7.5
Cider — 12oz — A dry, sparkling pear cider with glowing pale straw colour, smooth body, crisp but rich flavor, and aroma of a summer pear orchard.

Son of Man Sagardo (6%) Columbia Gorge, Oregon ... 9.5 / 27
Basque-style Cider — 12oz can / 750ml bottle — Crafted more like wine than beer, sagardo is made once a year during the fall apple harvest. It ferments for four months in massive kupelas (American oak foeders) before it's ready to drink. Native yeasts, Oregon apples, unfiltered & unfined, and spontaneous fermentation.

Texas Keeper Ciderweizen (8.4%) Austin, TX ... 17
Dry-hopped Cider — 500ml — GoldRush, Fuji & Melrose apples, dry-hopped with Hallertau hops and dry-spiced with clove, coriander, orange peel make this a special and unique cider.

Texas Keeper Hey, Bud. Sabro! (7.5%) Austin, TX ... 25
Dry-hopped Cider — 750ml — This brut IPA inspired cider is a blend left unfiltered & unfined, aged for 9 months, and dry-hopped with Sabro and Cashmere. The result leaves you with notes of stone fruit, citrus, and a hint of cut grass, a slight dankness from the hops, and balanced acidity.

NON-ALCOHOLIC

Element Kombucha 16oz...San Antonio, TX ... 6
Rotating Flavors

Untitled Art Lemon Lime CBD Sparkling Water 12oz. ... 6

Weihenstephaner Wheat 11.2oz...Freising, Germany ... 6

AMERICAN WHISKEY

Andalusia Stryker (50%) Blanco, TX . . . 8

Stryker adopts the Scottish tradition of smoking malted barley that is destined to be used in their signature Islay Scotches. Rather than burning peat, however, Stryker is mashed from malted barley that has been smoked with oak, mesquite, and apple woods. Smooth and smokey. This is indeed a Texas Whiskey.

Andalusia Revenant Oak (50%) Blanco, TX . . . 8

Revenant Oak is a peated, single malt that is crafted from 100% malted barley and steeped in bourbon barrels. Infused with a hint of peat smoke that finishes with a smooth and refined character.

Andalusia Triple Distilled (50%) Blanco, TX . . . 8

An American single malt, triple distilled in the Irish tradition. While most Scotch whiskeys are double-distilled, the Irish discovered that a third distillation in their copper pot stills produced a smoother, lighter-bodied whiskey. The delicate flavor of malted barley is allowed to shine after aging in a charred American oak barrels.

Charbay R5 (49.5%) Napa Valley, CA . . . 8

Made from Bear Republic's Racer 5 IPA. Fresh and herbal with a citrus hop flavor and full of sweet baking spice aromas and taste.

Koval Oat (40%) Chicago, IL . . . 8

A favorite in Chicago. 100% oat, heart cuts only, single barrel, aged in new American oak. Rich caramel and oat flavors. Viscous and creamy. Heavy on breakfast oatmeal that's loaded with cream and sugar. Distilled from organic grains.

Koval Four Grain (47%) Chicago, IL . . . 8

Distilled from an organic mash bill of oat, malted barley, rye, and wheat. The four grains define its depth with a banana nose, creamy palate, and spicy finish.

Leopold Bros. Rocky Mountain Peach (30%) Denver, CO . . . 7

Made by juicing de-stoned and macerated Colorado Palisade peaches that gets blended with whiskey and allowed to rest in charred American oak barrels. Colored naturally by the barrel and juice from the peaches. Tastes like a peach cobbler and makes for an excellent dessert in a glass.

Leopold Bros. American Small Batch (40%) Denver, CO . . . 6.5

Made from a copper potstill distilled sour mash of corn and rye that is fermented at colder temperatures to produce a much softer whiskey. Flavors of vanilla, pear, and raspberry appear as you sip this 98 proof whiskey.

Long Island Pine Barrens Single Malt (47%) Baiting Hollow, NY . . . 11

Instead of creating whiskey from a regular mash, Pine Barrens uses an actual finished 10% abv barley wine that has a high hop count of 70 IBUs. Spicy, rich, velvet smooth maltiness, sweet hints of nutmeg, cinnamon, and caramel qualities on the finish. Hop heads will love the pine and bitter citrus notes coming from the hops.

Ranger Creek Rimfire (43%) San Antonio, TX . . . 10

A scotch-style single malt that truly tastes like Texas. Smoked with mesquite, this whiskey has a pleasant smoky tickle that lingers through the finish. Open it up with a few drops of water.

Ranger Creek .36 White (50%) San Antonio, TX . . . 5.5

The "White Dog" of the .36 Bourbon. Notes of sweet corn, a little citrus, pepper, and heavy heat from the alcohol. Enjoy this whiskey neat or in a cocktail that calls for a clear spirit.

Ranger Creek La Bestia Defavorable (40%) San Antonio, TX . . . 7

A white whiskey born of a distilled Belgian Strong Dark. The distillation of the Belgian beer has added a depth of complexity that is unseen in any other white whiskey. Unaged and proofed at 80% it has layers of nutmeg, stonefruit, and a soft peppery finish. We have a lot of fun mixing with this.

Ransom The Emerald 1865 (43%) Sheridan, OR . . . 13

Concocted from an old Irish malt bill that dates back to 1865. A portion of the barley is grown at the Ransom farm in Sheridan, OR. Matured in a mix of French and American oak barrels for three years. Grain bill is made up of malted Two-Row barley, unmalted Six-Row barley, rye, and oats.

Ransom Rye, Barley, Wheat (46.7%) Sheridan, OR . . . 9

Uses only the very best portion of the cuts, the "heart of the hearts", and a diverse mash bill of six grain components that creates a complex palate of grain flavors. Aged in used French oak barrels, most of which formerly held Pinot Noir.

Real Spirits Texas Hill Country Signature Whiskey (45%) Blanco, TX . . . 9

A mingling of Real Ale's Devil's Backbone and Real Heavy. Double distilled in a hand-hammered copper pot and then aged in new charred American oak barrels. Unique on many fronts with a nutty, honey soaked graham cracker nose. On the palate, apple and cinnamon are present with a pleasing boozy kick.

St. George Single Malt (43%) Alameda, CA . . . 13

Fruit forward with a complex blend of Mexican cocoa and roasted nuts. As this whiskey is sipped, it offers flavor upon flavor until your glass finally empties. A truly complex single malt.

St. George Baller Single Malt Whiskey (47%) Alameda, CA . . . 12

"A California take on the Japanese spin on Scotch whisky." Created with the Japanese Highball in mind. Made with 100% American Barley and aged in American and French Oak casks. Finished in casks which once held a plum liqueur. Bold, dry, with subtle plum notes. There's a hint of smoky peat that makes itself known if you're looking for it.

RYE

Koval Rye (40%) Chicago, IL . . . 8

Distilled using 100% rye and aged in new American oak from Minnesota. Aromas of vanilla and coconut. A faint sweetness shows on the palate, with initial notes of coconut and almond, while the finish is gently spiced and drying. This certified organic whiskey is versatile for cocktails.

Kings County Straight Rye Whiskey (51%) Brooklyn, NY . . . 10

Made from 80% New York Danko Rye and 20% English barley malt. Aged for 2 years in charred oak barrels. Strong notes of cinnamon, nutmeg, maple, and holiday spices. A great sipper when served neat. When thrown on a rock, you'll open its spice forward character even more.

Leopold Bros. Maryland-Style Rye (43%) Denver, CO . . . 8

"Maryland-style" rye whiskey is fruity, floral, and less aggressive than most. Barreled at 98 proof. Leopold Bros. is one of the very few distilleries that are currently producing a Maryland-style rye. Light wood, baking spice, and orange zest come through in the nose. The palate shows this whiskey's youth but still maintains a heavy mouthfeel with plenty of rye spice. Seasonal Release.

Ranger Creek .44 Rye (47%) San Antonio, TX . . . 10

100% rye and aged in used bourbon barrels. Clove, tobacco and lingering flavors of fresh bread crust. Smooth, well balanced, but extremely complex.

Sazerac Rye (45%) Frankfort, KY . . . 8

Ginger, allspice, orange peels beautifully delivered on a thick, almost oily palate. Balanced spice and rye notes accompanied by a slightly lingering finish.

WHISKEY

OFFERED IN
1 OZ POURS

BOURBON

Ranger Creek .36 Texas Straight (48%) **San Antonio, TX . . 8**

Aged for a minimum of two years, this bourbon is the culmination of Ranger Creek's 6 year barrel experiment and their first small batch run of 858 bottles.

Eagle Rare 10 Year (45%) **Frankfort, KY . . . 9**

Complex aromas of toffee, hints of orange peel, herbs, honey, leather, and oak. Bold, dry, oaky flavors with notes of candied almonds and very rich cocoa.

Garrison Brothers Texas Straight Small Batch Bourbon (47%) **Hye, TX . . . 11**

Lean back in your chair and experience this Texas Bourbon. It's bold and burley like whiskey should be when it's made in Texas but still elegant enough to catch the attention of the most avid Kentucky bourbon drinkers.

Garrison Brothers Single Barrel Bourbon (47%) **Hye, TX . . . 15**

Handmade from "corn to cork" in the heart of Texas Hill Country. Every bottle from each barrel is unique, different, and inconsistent. That's the beauty of Single Barrel. Consistency is boring, and bourbon drinkers know that.

Garrison Brothers Balmorhea Bourbon (57.2%) **Hye, TX . . . 30**

Originally distilled as an experimental Bourbon which could only be enjoyed at the distillery. Aged in new American oak and touched with Texas heat. This bourbon provides a creamy mouthfeel with heavy oak and a dense mouthfeel. Recommended neat or with a few drops of water to open it up. At 115 proof, this Bourbon never tastes hot but definitely keeps your attention.

Garrison Brothers Cowboy Bourbon 2018 (66.95%) **Hye, TX . . . 35**

The American Whiskey of the Year in Jim Murray's Whisky Bible. Twice. Straight from the barrel. Unfiltered. Uncut. Cask strength at 133.9 proof! It takes a special barrel to create a bourbon nectar sweet enough to be enjoyed at such a high proof. The potency normally overpowers the flavor. This ain't the case with the Cowboy - it's so sweet, the flavor overpowers its proof. And you can thank the Texas heat for that. This 2018 edition consisted of 4,725 bottles. Every barrel used in this release was five years old: the oldest bourbon whiskey ever made in Texas.

Garrison Brothers HoneyDew (40%) **Hye, TX . . . 11**

Garrison's master distiller transformed used bourbon barrels into small, wooden cubes that were immersed in Burlinson's Texas wildflower honey. After fully absorbing it, they were placed in the belly of a stainless-steel tank, letting the bourbon soak up those delicious honey flavors every single day for seven months.

Koval Bourbon (47%) **Chicago, IL . . . 8**

The standard 51% corn was used in this mash bill as well as millet. The corn and millet complement each other, invoking notes of mango, chutney, and soft vanilla. It finishes long and lingers on the tongue. Single Barrel. Unfiltered. Heart cut. Organic.

Kings County Peated Bourbon (45%) **Brooklyn, NY . . . 10**

From New York's oldest operating whiskey distillery comes this "happy accident." Made from 60% organic corn and 40% malted barley, a 1/3 of which is peated, it is a first of its kind. More dry on the palate than a traditional American bourbon, notes of toasted marshmallow, bittersweet chocolate, and warm leather intertwine with subtle notes of smoky peat.

Kings County Bourbon (45%) **Brooklyn, NY . . . 9**

Made from New York state organic corn and malted barley from the U.K. It has a very strong sweet base with flavors of vanilla and caramel, a deep molasses taste to the middle notes, and leaves a smooth finish with hints of cinnamon and autumn spices.

Leopold Bros. Straight Bourbon (45%) **Denver, CO . . . 9**

Finally, our friends from Leopold Bros have released their Bourbon. Aged for four years in new American White Oak barrels. It has a rather interesting mash bill that's 64% corn, 17% two-row barley (floor-malted on site at the distillery), 15% Abruzzi heritage rye and 4% brewers' malts. Soft candied maple, vanilla, and orange marmalade on the nose. Stone fruit, orange peel, with a full body and soft finish.

Ranger Creek .36 Small Caliber (48%) **San Antonio, TX . . 10**

Aged in small barrels which accelerates the maturation process by increasing the wood to liquid ratio in the barrel. The Texas climate brings out a rich sweetness with hints of vanilla, brown sugar, and maple syrup.

W. L. Weller Special Reserve (45%) **Frankfort, KY . . . 6**

The original wheated bourbon. The addition of wheat into the grain bill of this whiskey adds a soft and smooth kiss of balance on top of the wood, spice, and caramel flavors.

IRISH

The Irishman Founders Reserve (40%) **Ireland . . . 7**

A blend of 70% single malt whiskey and 30% single pot still. Rich with a glorious mouth-feel. Ripe fruits, paired with vanilla and cinnamon. Long and balanced finish.

Teeling Small Batch (46%) **Ireland . . . 7**

Consists of hand-selected casks of grain and malt whiskey, initially aged separately in ex-bourbon casks for up to 6 years, and then further matured for 6-9 months in Central American rum casks. The result is a layered whiskey with distinct dried-fruit richness and depth.

Tullamore D.E.W. Original (40%) **Ireland . . . 6**

A blend of the three styles of Irish whiskey: single pot still, single grain, and single malt. Good body with notes of sherried peels and spice, granary toast with butter and honey, grains and vanilla cream. Charred wood and vanilla undertones in the finish.

Tullamore Dew Caribbean Cask (43%) **Ireland . . . 7**

Tullamore Dew XO Caribbean Rum Cask Finish has been finished in first-fill XO Caribbean rum casks previously used to age Demerara rum. On the nose, it has notes of "vanilla and oak overlaid with citrus, ripe bananas and delicate spice". Described as "smooth and rich", it has a "creamy mouthfeel" with notes of "deep caramel, banana, dates and raisins."

INTERNATIONAL

Sierra Norte Black Corn Whiskey (45%) **Oaxaca City, Oaxaca . . . 8**

Made from 85% Mexican native black corn and 15% barley mash as the mix of the mash bill. Aging occurred for upwards of eight months in French oak casks. On the palate, deep ripe plantains with a nutty finish that has hints of vanilla icing. Descendants of the region's first farmers continue to grow native varieties of corn, carefully saving and replanting the seeds from each harvest, as they and their ancestors have done for over 7000 years.

SCOTCH WHISKY

OFFERED IN
1 OZ POURS

HIGHLANDS

Glengoyne 10 (43%) **Dumgoyne** ... 7

One of the only whiskies to use unpeated barley. Green apples, toffee, a subtle nuttiness, and flavors that remind one of bourbon.

Glengoyne 15 (43%) **Dumgoyne** ... 10

This Scotch barley is air-dried so it is completely devoid of peat flavors, unlike most Scotch. Aged in Bourbon and first-fill sherry casks. Hints of butterscotch, cereal, oats, and a rich sugar/malt finish.

Tullibardine Sovereign (43%) **Blackford** ... 7

Aged in first-fill bourbon barrels before bottling. A little mixed citrus peel with notes of pear cider, allspice, and creamy chocolate. A core of rich malt with hints of maple syrup. Spiced, creamy finish. Plenty of vanilla and cinnamon. For Bourbon drinkers who are curious about dipping their toes into some of Scotland's finest.

Tullibardine 225 Sauternes Cask Finish (43%) **Blackford** ... 9

Finished in a 225 litre cask (thus the name) which previously held maturing Sauternes dessert wine from Chateau Suduiraut. Spiced palate entry with notes of candied orange and Seville marmalade. A little dried pineapple and white chocolate.

Tullibardine 228 Burgundy Finish (43%) **Blackford** ... 9

The hue of this whisky comes directly from its time spent in the 228 liter barriques that previously held pinot noir from Chateau de Chassagne-Montrachet. The nose features red cherries & vanilla. On the palate, there is a hint of red summer fruit, chocolate, and a sweet spice note on the finish.

ISLAND MALTS

Highland Park 12 (43%) **Kirkwall, Isle of Orkney** ... 7

Warm and notably floral. Heather honey, fresh oak, sap, and peat fragrance. Very aromatic and appetizing. Lightly salty with flavors of nuts, honey, cinnamon, and ginger.

Highland Park 15 (43%) **Kirkwall, Isle of Orkney** ... 11

Thick and sweet. Squashed apricot, over-ripe pear. Toasted almond, beech-nut. Great balance between caramelized fruit, honey, and heathery smoke.

Highland Park 18 (43%) **Kirkwall, Isle of Orkney** ... 15

Warm and notably floral. Heather honey, fresh oak, sap, and peat fragrance. Very aromatic and appetizing. Lightly salty with flavors of nuts, honey, cinnamon, and ginger.

SCOTCH BLENDS

Compass Box Oak Cross (43%) **Scotland** ... 8

Both American and French oak are used in the maturation of this whisky. A blend of whiskies that are fruity, aromatically perfumy, and hearty will convey these experiences on the palate. Through the combination of American and French oak, a rich, malt whisky was born with notes of baked apple and toast.

Compass Box Glasgow Blend (43%) **Scotland** ... 7

Full, rich and smoky on the palate, with notes of baking spices and sherry wine notes.

Compass Box Artist's Blend (43%) **Scotland** ... 7

Soft, full and fruity on the palate, with flavors of baked apple, vanilla, spices and toasted oak. Highball worthy.

Compass Box Affinity (46%) **Scotland** ... 14

The marriage of Scotch whisky and Calvados. These two seemingly opposing flavors create a remarkable flavor. The apple brandy, Calvados, is brought in from the Pays d'Auge in Normandy, France which is known for producing some of the most delicious of apples. Then it is blended with several Scotch whiskies to create a flavor that's spicy with hints of vanilla tied in with elegant apple notes.

Compass Box Peat Monster (46%) **Scotland** ... 8

Peaty and smoky with a creamy and fruity character. The idea behind this blend was to bring balance to the sweet malt forward flavors of Scotch while showcasing a more aggressive peaty flavor. Great when served neat or in a highball.

Compass Box No Name Label #2 (48.9%) **Scotland** ... 15

The No Name Label is an endeavor into the most peat forward experience. Compared to its predecessor, it's much more delicate while presenting its depth in malt and peat. To sum it up, we'll take a quote from their description, "No Name was peat as power chord; No Name, No. 2 has brought some harmonics to the party." Though this whisky has a heavy peat presence, you'll experience a depth of red fruit & cherries.

Monkey Shoulder (43%) **Scotland** ... 6

Zesty orange meets mellow vanilla, honey, and spiced oak.

ISLAY

Kilchoman Machir Bay (46%) ... 8

Built in 2005, Kilchoman is the first distillery to be established on Islay in over 124 years and one of only six distilleries to carry out traditional floor maltings, but the key difference at Kilchoman is that the barley is grown on their own farm. Machir Bay is a unique and complex combination of ex-bourbon barrels and Oloroso sherry butts.

CAMPBELTOWN

Springbank 10 (46%) **Argyll** ... 8

Pear, peat, vanilla, and malt aromas with flavors of malt, oak, spice, nutmeg, cinnamon, and vanilla.

Springbank 18 (46%) **Argyll** ... 15

Big, spicy, and gutsy with notes of pepper, chili, pine, aniseed, and rich fruits.

SPEYSIDE

Balvenie Single Barrel 15 (47.8%) ... 12

Beautifully combined flavors: nutty, sweet sherry, orange skins, and cinnamon spice.

Balvenie Caribbean Cask 14 (43%) ... 10

A unique scotch that finished its maturation in casks which had previously held Caribbean rum. The nose is full of tropical fruit. On the palate, notes of apple, mango, and vanilla appear. Well balanced and highly sippable.

Balvenie DoubleWood 12 (43%) ... 8

A rich Scotch that gets its complexity from a second maturation in fresh sherry casks. Warm and spicy with light vanilla notes and a perfect balance of peat.

Balvenie DoubleWood 17 (43%) ... 20

The DoubleWood 17 year old is an elder sibling to DoubleWood 12 year old and shares its honeyed, spicy characteristics, but it is distinctly different, with deeper vanilla notes, hints of green apple, creamy toffee and a striking richness and complexity.

Balvenie 21 PortWood Finish (43%) ... 25

Rare Balvenie is masterfully finished in 30 year old port casks. Notes of red fruit, raisins, floral honey, and spice wash the palate. The texture is creamy and silky with a long, gentle finish. This Scotch balances many unique flavors which beautifully coalesce throughout the palate much like a liquid symphony.

Glenfarclas 12 (43%) **Speyside** ... 7

Full bodied with hints of peat, dates, and toffee apple. Enjoy the long, spicy, citrus finish.

Glenfiddich 15 (40%) **Speyside** ... 10

Sweet sherry flavors with lots of spice.

Glenfiddich IPA Experiment (43%) ... 9

Collaborating with a local Speyside brewer, Glenfiddich brought the distinctive, hop-forward flavors of an IPA by resting single-malt whiskey in whiskey casks which were seasoned by a 9% IPA.

The Macallan 12 Double Cask (48%) ... 8.5

The delicate flavor of American oak - vanilla, citrus, and light oak rises in prominence as rich fruit, sherry, and wood spice afford a familiar backdrop.

The Macallan 15 (43%) ... 13

This age best expresses the estery fruitiness of Macallan. Toffee-ish. Gently fruity and spicy. Hints of peat.

The Macallan Rare Cask (43%) ... 35

Macallan's whisky maker, Robert Dalgarno, hand selected fewer than 1% of the casks maturing on the Macallan estate in order to craft this rare whisky. With rarity at its core, this is a whisky crafted from casks so rare they will never again be used in any Macallan whisky. Soft notes of vanilla and raisin on the nose give way to apple, lemon, and orange. Balanced by a spicy quartet of root ginger, cinnamon, nutmeg, and clove. Vanilla and chocolate lead the finale along with a light citrus zest.

TEQUILA

ArteNOM Selección de 1579 Blanco (40%) **Jesús-María, Jalisco . . . 8**

The mountain town of Jesús-María (elev. 6,079') is tequila's highest altitude agave region, and the El Pandillo Distillery is one of the most forward-thinking and sustainable distilleries in the business. There, Felipe Camarena masterfully crafts this bright, aromatic tequila from stressed hillside agave plants, slowly roasted in brick ovens and macerated intact with fiber for a pronounced agave flavor.

ArteNOM Selección de 1414 Reposado (40%) **Arandas, Jalisco . . . 9**

At Destilería El Ranchito (elev. 6,709'), the Vivancos have been cultivating highland agave since Mexico's tumultuous post-revolutionary period of 1919-1929. The family now holds 2,000 acres of estate-grown agave producing a rich, well-balanced spirit.

ArteNOM Selección de 1146 Añejo (40%) **Atotonilco El-Alto, Jalisco . . . 10**

Made by master distiller Enrique Fonseca, 60% of this añejo comes from French oak aged for 2 years and 40% from French oak aged for 3 years. This blend is then aged together for an additional year in American white oak, which creates an unparalleled underlying complexity.

Arette Reposado (38%) **Lowlands, Jalisco . . . 5.5**

Arette is produced at the oldest continuously family operated distillery in the town of Tequila. This delicious reposado is made from 100% estate-grown agave and rested in American white oak barrels for six months.

Cimarron Blanco (40%) **Highlands, Jalisco . . . 5.5**

Distilled by one of the most respected Tequileros, Enrique Fonseca, this 100% estate-grown blue agave tequila is bright, clean, spicy, and has an earthy sweetness like slightly charred vegetables from the grill.

Don Fulano Reposado (40%) **Highlands, Jalisco . . . 8**

Aged just enough in new French oak barrels so there is a presence of wood that does not overpower the rich agave flavor. Smooth and clean with mild hints of fruit, spice and earth.

Fortaleza Añejo (40%) **Lowlands, Jalisco . . . 13**

Caramel, vanilla, butterscotch, and cooked agave aromas. Butterscotch, caramel, toffee, citrus, and hazelnut flavors.

Fortaleza Blanco (40%) **Lowlands, Jalisco . . . 8**

Aromas of citrus and rich cooked agave fill your nose. Flavors include citrus, cooked agave, vanilla, basil, olive, and lime.

Fortaleza Reposado (40%) **Lowlands, Jalisco . . . 9**

Fortaleza is produced entirely within the walls of their estate, using centuries old, traditional methods that are very labor intensive; stone oven cooked, 100% Tahona crushed, open air wood fermentation tanks, double distilled using natural spring water and copper pot stills. Just the way tequila used to be made, and still is at Fortaleza.

G4 Blanco (40%) **Jesús-María, Jalisco . . . 8**

The mountain town of Jesús-María (elev. 6,079') is tequila's highest altitude agave region, and El Pandillo is one of the most forward-thinking and sustainable distilleries in the business. There, Felipe Camarena masterfully crafts this bright, aromatic tequila from stressed hillside agave plants, slowly roasted in brick ovens and macerated intact with fiber for a pronounced agave flavor.

G4 Reposado (40%) **Jesús-María, Jalisco . . . 9**

Felipe Camarena's Reposado is aged for 6 months in used bourbon barrels and sustainably produced using a 50/50 mixture of rain and spring water. This obviously translates into the final spirit. Light in color. A touch of barrel to simply accent the agave flavors. Grapefruit, light vanilla, and baked agave notes are present.

G4 Extra Añejo (40%) **Jesús-María, Jalisco . . . 17**

Felipe Camarena's innovations include distilling with harvested rainwater, creating stone ovens that evenly cook the tequila, taking out the internal "male parts" of the agave to remove bitterness, recycling the cooked agave and turning it into fertilizer. Aged for at least 4 years in oak bourbon barrels. Remarkably smooth, soft oakiness, vanilla aroma, citrus notes, hints of dark berries, and pure agave flavor.

Ocho Añejo (40%) **Highlands, Jalisco . . . 10**

The Tequila Ocho story begins with the Camarena family, who started making tequila in 1937 and are now in their third generation as tequila producers. This single-estate añejo is aged in ex-American whiskey barrels for one year.

Siete Leguas Añejo (40%) **Highlands, Jalisco . . . 10**

24 months of loving care are present in this Añejo, and this aging achieves nuanced vanilla, caramel, chocolate, and coffee notes that mingle with the unique herbaceous, peppery, and vegetal characteristics of the agave.

Siembra Valles Reposado (40%) **Lowlands, Jalisco . . . 8**

Aged in Missouri Ozarks barrels, the taste has a natural sweetness reminiscent of dried fruits, cacao, and coffee. You also get tobacco and vanilla from the barrel, minerals, and roasted agave notes.

Siembra Azul Blanco (40%) **Highlands, Jalisco . . . 6.5**

Serious complexity with uplifting freshness as the palate cascades with sweet florals and cooked green peppers.

Siembra Valles High Proof Blanco (46%) **Lowlands, Jalisco . . . 7.5**

The Rosales family at Cascahuin has developed a slow distillation process that yields a tequila of higher alcohol content. Bottled at proof, this tequila will burst to the front of any cocktail or stand powerfully on its own.

Tapatio Blanco (40%) **Highlands, Jalisco . . . 6**

Distiller Carlos Camarena has developed cult like status with Tequila lovers. Tapatio sets the bar for the old authentic flavor that is disappearing in modern Tequilas.

Tapatio Excelencia Extra Añejo (40%) **Highlands, Jalisco . . . 15**

Distilled in 2000 and aged for 5 years in used Excelencia barrels. Sits for an additional 10 years in glass jugs to appropriately meld together. Agave and wood are well balanced within this Extra Añejo. Notes of peppery agave, earth, brown sugar, and a hint of cocoa all wrapped in a mellow blanket of French and American oak.

MEZCAL

5 Sentidos Sierra Negra (49.5%) **Santa Catarina Albarradas, Oaxaca . . . 12**

Mezcalero Alberto Martínez López cultivated Sierra Negra that took twelve to fifteen years to reach their maturity. Cooked in an earthen oven with encino oak and river rocks for a week. Hand mashed and fermented in stone tanks with the addition of bark to jumpstart the fermentation. Once fermented, the mash and tepache are double-distilled in clay pot stills which lend a full and luscious character.

5 Sentidos Pechuga de Mole Poblano (48.3%) **Zoyatla, Puebla . . . 14**

Maestro Mezcalero Marcelo Luna distills with a hybrid Filipino still with a clay boiling chamber that condenses into a copper coil. This Pechuga is distilled with cooked chicken and mole Poblano which consists of chocolate, bananas, apples, chile ancho, chile mulato, cumin, cloves, and cinnamon, among other spices. Agave species: Espadilla (*A. Angustifolia*).

5 Sentidos Espadín Capon (48.1%) **Santa Catarina Albarradas, Oaxaca . . . 12**

304 liters of this batch were made from a collaboration between maestro mezcalero Alberto Martínez and his son-in-law Reyando. Hand-mashed and fermented underground in stone tanks with “tepehuaje” tree bark for six days. Distilled in clay pots in March 2019. Nose: baked pineapple & fresh agave. On the palate: Lingered earth with initial notes of caramelized fruits and a little funk.

5 Sentidos Arroqueño (51.1%) **Santa Catarina Minas, Oaxaca . . . 13**

Selected by Randy Fletcher, Frank Torres, Jason Cox, and our supreme homie Clink Faulk. Only 46 liters of this batch were released exclusively to Texas. Fermentation takes place in a large vat made from a hollowed out pine tree. Distilled in small clay pots which imparts earthy notes with a full mouthfeel. This small batch was released only for Alamo City Liquor.

Clande Chito Lechuguilla (49.3%) **Ciudad Madera, Chihuahua . . . 9**

Don Chito Fernández distills this lechuguilla, an agave species found only in the Chihuahuan Desert, where it typically grows on calcareous soils. On the nose, this spirit carries fragrant vegetal notes with limestone and a light, sweet agave. The palate is full of savory characteristics. Chives, pepper, and other vegetal notes with baked agave and a punchy heat.

Cuish Espadín (48%) **Santiago Matatlan, Oaxaca . . . 10**

Jose Santiago Lopez is the master distiller of this exceptional Espadín. This espadín stands out for its notes of orange peel and wet wood which are backed by a light dryness and long, red-fruit finish. Cuish might be new to the United States, but they have been making waves in Oaxaca City for years.

Cuish Cuish (48%) **San Guillermo Miahuatlan, Oaxaca . . . 13**

Produced from the Cuish agave (*Agave Karwinskii*) in the Sierra Sur region of Oaxaca. Fermented naturally with wild yeasts and well water in cypress vats over the course of 7 days. Distilled in copper pot stills and adjusted to its final proof with distilled well water. Fresh herbal and mineral forward notes. Smells and tastes like walking through the desert after a large downpour of rain.

Gracias a Dios Espadín (45%) **Santiago de Matatlán, Oaxaca . . . 6**

Maestro Mezcalero Oscar Hernández Santiago is from a family with four generations of distilling. This espadín carries smoke and spice right off the bat, followed by fruit notes. Same on attack, with spice rising and smoke ever-present; in the palate, spices and smokiness give way to the sweet fruits and hint of citrus. Dry, balanced, and spicy on the finish.

Gracias a Dios Cura (45%) **Santiago de Matatlán, Oaxaca . . . 7.5**

Pineapples are added to the second distillation of espadín to ensure the sweet tropical flavors do not get lost. The nose carries freshly cut pineapple rind and agave with a bit of a vegetal burn. On the tongue, the pineapple creates a luscious tropical experience with hits of spices and mild smoke.

Gracias a Dios Tepextate (45%) **Santiago de Matatlán, Oaxaca . . . 11**

Distilled using a 25 year old wild agave which grows in Oaxaca's central valleys. Agave Tepextate is known for its depth of flavor and unique characteristics. Mineral forward with citrus notes from grapefruit and lime skin and slight touches of moist earth.

Gracias a Dios Destilado en Barro (45%) **Santo Domingo Albarradas, Oaxaca . . . 10**

Maestro Mezcalero, Abel Martínez, was once an apprentice of Oscar Hernández which can be seen through this masterfully distilled mezcal. This Mezcal Ancestral is distilled in a 50 liter clay pot still. This ancient method of distillation imparts an up front earthy and mineral quality with a dense body. On the nose, BBQ smoke, rich baked agave, and alcohol.

Gracias a Dios Espadín con Mango (43%) **Santiago de Matatlán, Oaxaca . . . 8**

Mangos are added to the second distillation of this limited release batch of espadín. The mangos used in this mezcal were grown on the coast of Oaxaca, where they ripen in the late spring and early summer.

La Herencia de Sánchez Pechuga de Codorniz (48.7%) **Candelaria Yegole, Oaxaca . . . 11**

The traditional mezcal de pechuga recipe has been reimaged in this unique formula prepared with agave espadín, pineapple, banana, and quail breast. This is the first time Master distiller Rómulo Sánchez Parada has made his famous Pechuga recipe available to the states.

La Herencia de Sánchez Ponche de Frutas (48.3%) **Candelaria Yegole, Oaxaca . . . 11**

Historically, the region around Candelaria Yegole has not made Pechuga for their Holiday, but rather Ponche which is a selection of fruits put into the chamber during the second distillation. Romulo Sanchez makes his Ponche by using green apple, guava, tejocote (crab-apple), cinnamon, and prune, among other fruits. The addition of various fruits gives this mezcal a very distinct fruit forward and sweet flavor.

Origen Raíz Cenizo (48%) **Nombre de Dios, Durango . . . 9**

Origen Raíz Cenizo is made in the state of Durango, a terroir which comes through in this high elevation born Cenizo and creates an incomparably unique mezcal. Aromas of milk chocolate and fresh cherries. Round, smooth body with notes of sugarcane and freshly baked agave.

Mezcalosfera Tobalá/Madrecuixe (52.6%) **Miahuatlán, Oaxaca . . . 15**

50/50 blend of Tobalá & Madrecuixe that creates herbal and floral notes with hints of wood. Exported by Mezcaloteca, a mezcal bar in the city of Oaxaca that focuses on promoting mezcal that is produced in the traditional way by maestros mezcaleros.

Mezcalosfera Espadín con Cacao (52.34%) **Miahuatlán, Oaxaca . . . 15**

Also from maestro mezcalero Margarito Cortés, this mezcal has a strong aroma of cacao with flavors of wood and cacao

Mezcalosfera Espadín con Mango y Chile Habanero (53.1%) **Miahuatlán, Oaxaca . . . 15**

Maestro mezcalero Margarito Cortés comes from a family that has produced traditional mezcal for many generations. He works with the agaves that grow in his region and has a particular pleasure to experiment adding ingredients. In the nose you perceive the aromas of the mango and chile, and you get the flavors of wood and mango with an aftertaste of chile.

Mezcalosfera Madrecuixe/Bicuixe/Tobaxiche/Tepextate (51.12%) **Miahuatlán, Oaxaca . . . 15**

A release of 397 liters that will never be produced again. Master mezcalero, Emanuel Ramosan, created this ensemble using 4 agaves endemic to Oaxaca. Oily and dense on the palate. Herbal notes accompanied by flavors of wood and nuts. The 3rd release from Mezcaloteca Mezcalosfera.

Real Minero Pechuga (51.7%) **Ocotlan, Oaxaca . . . 15**

Triple distilled espadín (*Agave Angustifolia* haw) with the addition of creole/wild apples, pineapples, platano de castilla, orange, almonds, white rice, the skinless breast of a free range chicken that hasn't laid eggs, and more.

AGAVE Y MÁS

OFFERED IN 1 OZ POURS

Rey Campero Tepextate + Cuixe + Espadín (51.5%) **Candelaria Yegolé, Oaxaca . . . 11**

This is one of the newest ensambles to come from Romulo Sanchez. Only 1,858 bottles of this ensamble production were produced. It is bold and spicy with hints of vegetal notes and sweet agave.

Rey Campero Tepextate (48%) **Candelaria Yegolé, Oaxaca . . . 13**

This mezcal is made from wild tepextate matured an impressive 15-18 years at harvest. Aromas of tropical fruit, jalapeno, fresh mountain air, and orange blossom.

Rey Campero Espadín (48.1%) **Candelaria Yegolé, Oaxaca . . 7.5**

Made from 100% Espadín that is allowed to mature for 6 - 7 years before harvesting. Bold pineapple and tropical fruit flavors with hints of oregano, cooked agave, and vanilla.

Rey Campero Jabalí (48.3%) **Candelaria Yegolé, Oaxaca . . . 11**

Much smaller than other agave varieties and resistant to cultivation, it is very difficult to find enough mature plants in the wild (many take 20 years to mature) to make a small batch of this very special mezcal. The notes here are far ranging and complex including jasmine, lemon zest, coconut oil, and smoke.

Rey Campero Madre Cuishe (48.6%) **Candelaria Yegolé, Oaxaca . . . 9**

Made from 100% Wild Madre Cuishe agave which takes 10-12 years to mature depending on where it is harvested in the Zoquitlan region of the Sierra Sur. Hints of raspberries, fresh sawdust, cedar chips, anise, and menthol.

Rey Campero Mexicano (48.4%) **Candelaria Yegolé, Oaxaca . . . 9**

100% Wild Mexicano. Salted caramel corn, coconut, malt, sugar cookie, and sage. Lingering flavors of cinnamon, banana peel, Himalayan salt, and clove. Harvested at 10 years of age.

Rey Campero Jabali + Tepextate (49.5%) **Candelaria Yegolé, Oaxaca . . . 15**

Rey Campero Jabali + Tepextate is an Ensemble of wild Jabali and wild Tepextate. This is a 50/50 blend of the two agaves, and they just so happen to be Maestro Mezcalero Romulo Sanchez's most sought after expressions on their own. Fruit forward with delicate flavors of strawberries, kiwi, and black peppercorn.

Rey Campero Espadín + Pulquero (50.4%) **Candelaria Yegolé, Oaxaca . . . 14**

Made from agave Espadín and agave Salmiana, which is more well-known for its use in pulque. Salmiana is known to grow quite large and takes roughly 15-25 years to mature. What separates this mezcal from Rey Campero's others is the use of clay pot distillation. Bright citrus and a little funk are apparent in the aroma while on the palate creme brulee, and earthy fruit flavors come into play.

Rey Campero Castilla (49%) **Candelaria Yegolé, Oaxaca . . . 13**

Made from the agave Castilla (*Angustifolia Haw*) which is a rare sub species of the well known Espadín. Though this agave is related to Espadín, it typically grows wild. This spirit has the sweetness of baked agave and bright herbal notes.

Siembra Metl Cupreata (48%) **Pino Bonito, Michoacán . . . 8**

The Cupreata is a true testament to the diverse terroir of the Michoacan region. The high-altitude climate is characterized by sandy soil and moderate rainfall. The forest floor, soft with pine needles, moss, and a red sandy clay are all influences in the flavor profile of Cupreata. Light smoke, hints of fruit and mineral.

Vago Elote (51.8%) **Yegolé, Oaxaca . . . 8**

Notes of rich, smoky sweet corn, tropical fruits, vanilla, earth, and smoke.

Vago Tobalá (53.4%) **Yegolé, Oaxaca . . . 10**

The agave Tobalá is the most coveted in all agave and takes 8 to 10 years to mature. It is a small, difficult to cultivate agave, and has very distinct flavor characteristics.

Vago Ensamble en Barro (49.4%) **Sola de Vega, Oaxaca . . . 10**

Up in the mountains of Sola de Vega, Tio Rey's distillery, along with several others in the town, utilize clay distillation for their mezcals. These spirits turn out very smooth with a full body and an obvious earthy flavor. In true artisanal fashion, it is made in small batches and hand mashed. 55% Espadín, 45% Mexicano.

Vago Cuixe (50.2%) **Miahuatlán de Porfirio Díaz, Oaxaca . . . 10**

92 liters were produced from this exquisite expression of the agave Cuixe. Emigdio is the first Vago distiller to be hired outside of the actual family. This mezcal has the nose of sweet agave and desert rain, accompanied by dry, grassy, vegetal notes. Harvested at up to 15 years of age.

Vago Arroqueño en Barro (47.3%) **Sola de Vega, Oaxaca . . . 11**

Tio Rey's Arroqueño en Barro is only produced once per year. The Arroqueño agave normally imparts deep, dark, earthy, and rich characteristics to the final mezcal. It suits Tio Rey's clay distillation methods perfectly. His Arroqueño is highly sought after within the mezcal community.

SOTOL + BACANORA

Clande Don Eduardo (53.4%) **Chorreras, Chihuahua . . . 9**

Distilled in extremely small batches by Don Eduardo Arrieta in Chorreras, Chihuahua. Using wild *Dasyliirion Leiophyllum*, Don Eduardo roasts the sotol plants in conical pits and then grinds by axe. Sotol Clande represents sotol from different regions and delivers the impact of terroir on this beautiful spirit. The project seeks to support small local producers and improve their standard of living, as well as protect the future of the *Dasyliirion* plant.

Flor del Desierto Sotol (40%) **Coyame del Sotol, Chihuahua . . . 8**

Made from 100% *Dasyliirion Wheeleri* grown within the desert of Chihuahua. The flavor of this spirit is fresh and harbors damp earth, roasted agave, and fine woods on a citrus background of lemon and lemongrass. It finishes with a mineral, lightly smoked, citrus flavor.

Sotol Por Siempre (45%) **Chihuahua, México . . . 6.5**

Black pepper spice, earth, mineral, wet stone, rich and chewy texture with a long, dry and mildly smoky finish. Made from the Desert Spoon plant.

SPIRITS

BRANDY + COGNAC ^{1.0Z}

Camus VS (40%) **France**... 7

Slightly sweet with floral notes. Light bodied and very delicate. Pleasant vanilla, light oak, and a drying finish.

Clear Creek William's Pear Brandy (40%) **Portland, OR**... 7.5

Made from crushed whole Bartlett pears. Melon undertones with a slightly bittersweet finish.

Kinsman Rakia (42%) **San Antonio, TX**... 9

Aromas of dried apricot, peach yogurt, and white chocolate pecans. A tangy, dried mango and papaya, cashew fruit, and peppery spice finish.

Macchu Pisco (40%) **Ica Valley**... 6

Peruvian brandy produced from 100% Quebranta grapes and aged for 9 months in wood containers. Hints of grapefruit and berries. Sips with a slight bite and an oily body. Fruity with oak, grass, and lime notes. Try it in our Pisco Sour.

SUGARCANE ^{1.5OZ}

Chairman Reserve Spiced Rum (40%) **Roseau, Saint Lucia**... 7

Aged in used Bourbon barrels and made with cinnamon, clove, nutmeg, vanilla, coconut, allspice, lemon, orange, and "Bois Blande" bark. This bark is considered a local aphrodisiac to the Caribbeans. The flavor of the fruits and spices are apparent, but they do not mask the complexity of the rum itself.

Diplomatico Reserva (40%) **Venezuela**... 7

Plum, oak, nuts, and vanilla aromas.

Diplomatico Reserva Exclusiva (40%) **Venezuela**... 9

Notes of maple syrup, orange peel, brown sugar, and liquorice. Sweet toffee fudge and a seductive and elegant finish.

El Dorado 5 (40%) **Guyana**... 7

Laid down in oak barrels for at least five years, this rum has a vibrant spicy entry that leads to an evolving palate of fruit, caramel and toasted coconut.

El Dorado 12 (40%) **Guyana**... 8

Lush tropical fruit and spice nose with hints of honey and dark sugar. Round, mellow, full bodied palate with rich flavors of fruit and spice. The finish is delightful, elegant, and dry.

El Dorado Silver (40%) **Guyana**... 6.5

Soft, sweet mouthfeel with traces of creaminess and butter toffee.

Lemon Hart 151 (75.5%) **Georgetown, Guyana**... 6.5

Blended to exacting standards from an age-old recipe of select high proof Demerara rums. Perfectly balanced, round, smooth, and velvety. Hints of raw brown sugar, dried fruits, burnt caramel, exotic spices, vanilla, and baked apples.

Neisson Agricole Blanc Rhum (50%) **Le Carbet, Martinique**... 7

An unaged rum made from fresh sugarcane juice. At 50% ABV, it definitely feels hot to the palate, but on the nose you get fresh floral and sugarcane notes with hints of citrus and tropical fruit. Surprisingly (or maybe not), this is great in a mojito.

Novo Fogo Chameleon (43%) **Paraná, Brazil**... 8

Aged for one year in used, re-charred American white oak bourbon barrels. Bananas, vanilla, and tropical fruits with a hint of limey citrus. Makes a unique variation of the Caipirinha.

Novo Fogo Silver (40%) **Paraná, Brazil**... 7

Banana aroma, floral rainforest notes. Sea salt balances the cachaça's tropicality combined with sweet red pepper.

Paranubes (54%) **Oaxaca, Mexico**... 7

Wild fermented using fresh pressed juice of Oaxacan sugarcane grown without pesticide or fertilizer in the rich soil of master distiller Jose Luis Carrera's farm. Distilled to proof with no additives, this rum, or aguardiente de caña, is exactly what you would find lost in the cloud forest of the Sierra Mazateca mountains of Oaxaca, Mexico.

Panamá-Pacific 9yr (47.3%) **Panama**... 9

Estate-grown sugarcane is harvested from the renowned Panameño growing region of La Provincia de Herrera, then small batches of molasses are fermented using special proprietary yeast strains. Distilled in a coffee copper column-still and aged in American oak casks. A sipping rum for those well educated in the world of rum or those who are just introducing themselves.

Siglo Cero Pox (41.2%) **Chiapas, Mexico**... 7.5

Pox is a mystical spirit that is comprised of wheat, four types of corn, and sugar cane. Originally, this spirit was used as a ceremonial drink within the Mayan culture. It's part whiskey and part rum while being treated with the respect of a mezcal.

Uruapan Charanda (46%) **Uruapan, Michoacán**... 7

Named after the city of Uruapan, Mexico. Charanda is a D.O. protected sugarcane distillate that can only be made in 16 municipalities in Michoacán. This Charanda is the best representation of how a quality Charanda can be a complex, fragrant, and deeply flavored sugar cane distillate.

GIN + GENEVER ^{1.5OZ}

Alkkemist Gin (40%) **Spain**... 8

Distilled 12 times a year when the influence of the moon is at its fullest. Alkkemist believe that the powerful pull of the full moon adds personality and intrigue to this gin which is the very first to use Mediterranean Muscat grapes. This triple-distilled gin features 21 different herbs and botanicals including Muscat grapes, orange and lemon peel, rose pedals, samphire, fennel, thyme, and mint. Best enjoyed with tonic or in one of our house cocktails.

Captive Spirits Big Gin (47%) **Seattle, WA**... 8

Rich botanical notes including spice and citrus before the mellow notes of the bourbon barrel return for the finish.

Gracias a Dios Agave Gin (45%) **Santiago de Matatlán, Oaxaca**... 9

This curious gin is created using the exact same process as mezcal. The difference is this is sent into a third distillation that runs through 32 different herbs and botanicals. It's delicious in a classic Negroni or simply as a Gin and Tonic.

Koval Dry Gin (47%) **Chicago, IL**... 9

Made with a blend of woodland spices. Juniper and wildflowers envelop the nose, while the taste is dry, yet vibrant - clean and nuanced by vibrant citrus, with a floral body. Crisp enough to enjoy straight. A house favorite.

Leopold Bros. Navy Strength Gin (57%) **Denver, CO**... 9

Hearty, bold, and aromatic gin.

Leopold Bros. American Small Batch Gin (40%) **Denver, CO**... 8

Most gins are made by simultaneously distilling juniper and other botanicals within the same still. However, when boiled together, certain botanicals are overworked which dries out the gin, while other flavors are not fully realized. Leopold separately distills each botanical: juniper, coriander, pummelos, orris root, Valencia oranges, and more to bring out only the purest flavors and aromas to be blended together for a softer and brighter spirit.

Ransom Old Tom Gin (44%) **Sheridan, OR**... 8

Subtle maltiness is the result of using a base wort of malted barley combined with an infusion of botanicals in high proof corn spirits.

Ransom Dry Gin (43%) **Sheridan, OR**... 7

Fashioned after Holland's renowned malt wine genevers, this gin combines the maltiness and hop aromas of the style with a decidedly more intense botanical infusion.

Real Spirits Grain to Glass Gin (46%) **Blanco, TX**... 10

Straight from Texas Hill Country, distilled using juniper, coriander, angelica root, orris root, grains of paradise, lavender, grapefruit, lemon, orange, and bottlebrush.

St. George Botanivore (45%) **Alameda, CA**... 8

Fresh and lightly herbaceous with bright citrus and subtle floral notes.

St. George Terroir (45%) **Alameda, CA**... 8

A profoundly aromatic gin with Douglas fir, California bay laurel, coastal sage, and other evocative botanicals.

VODKA ^{1.5OZ}

Dripping Springs Vodka (40%) **Dripping Springs, TX**... 7

Made in the Texas Hill Country with sweet, Mid-Western non-GMO corn. Lush and balanced, with a smooth finish.

St. George All Purpose Vodka (40%) **Alameda, CA**... 7.5

Bartlett pears (yes, pears) are the secret here. Using the same flavorful and aromatic pears as in their flagship pear brandy makes perfect sense, delivering a spirit with no overt pear flavor but with substantial body and subtle floral notes—and creating a vodka that is uniquely St. George.

AMARI

Amaro Nonino (35%) Italy... 8

A careful infusion of alpine herbs enriched by the presence of UE grapes aged over 5 years.

China China (40%) France... 7

This is a cane-based French bitter macerated with bitter oranges and distilled three times. The floral orange aromas are complemented by flavors of clove and anise, with added bitterness from China bark. Quite viscous and mouthwatering.

Fernet Branca (39%) Italy... 5

This is possibly our favorite amaro in the list. Its gripping bitterness comes from a mixture of 27 different botanicals. Makes a great digestif. If you'd like to share a shot, look no further.

Branca Menta (30%) Italy... 5

Consists of 40 herbs and spices. Italy's greatest after-dinner drink traditionally served straight up at the end of a meal. Aids in digestion and cleanses the palate.

Fernet Vallet (35%) Santiago Tulantepec, Mexico... 5

Made from a maceration of aromatic plants, roots, and spices including cinnamon, clove, quassia wood, gentian root, and cardamom. An intensely herbal, woody digestif, Fernet-Vallet enjoys popular usage throughout Mexico in the preparation of both classic and modern cocktails.

Leopold Bros. Fernet Highland Amaro (40%) Denver, CO... 6.5

Herbal notes of traditional fernet, with a unique mint quality. Steeped bitter roots with rose petals, elderflower, chamomile, and honeysuckle aged in Chardonnay barrels.

Leopold Bros. Aperitivo (24%) Denver, CO... 6.5

The first American take on the classic bitter Aperitivo. Naturally colored with cochineal. Mixes like a dream into a Negroni!

Suze (20%) France... 5

Invented in 1885, this pleasingly bitter French apéritif is made from gentian root.

VERMOUTH

Berto Vermouth Bianco (17%) Italy... 5

An old, traditional recipe that produces a Vermouth Bianco of original and traditional amber color. Fresh herbs and exotic spices are infused in white wine and sugar, followed by a long maturation which allows the Vermouth to reach a real elegance of aroma and flavor. Best as an aperitif, on ice, with a twist of lemon.

Carpano Antica (16.5%) Italy... 5

Root beer, orange peel, vanilla, and raisin aromas.

Cocchi Americano (16.5%) Italy... 5

Moscato d'Asti is the base with a variety of herbs, fruit, and spices with cinchona (bitter bark that makes quinine), gentian, and citrus.

Dolin Vermouth de Chambéry Dry (17%) France... 5

Benchmark in fine French vermouth. Bright and crisp with a dry, clean finish.

Lillet Rouge (17%) France... 5

The main grape used is Merlot grapes, which impart a fine tannic flavor. Fresh orange, ripe berries, vanilla, and spices.

Lillet Blanc (17%) France... 5

The aroma is gentle with hints of minerals and citrus. A palate of acidity mixed with a tart essence and hints of dry wine.

Punt e Mes (16%) France... 5

One point of sweetness, half a point of bitter. Sweet with orange, citrus notes. Finishes with a bitter wormwood flavor and bitter herbs.

LIQUEUR

Ancho Reyes Chile Liqueur (40%) Puebla, Mexico... 6

One of our favorite liqueurs. Housing a spicy flavor without being painful. Notes of cinnamon, ancho chile, and cacao.

Benedictine (40%) France... 6.5

A brandy-based herbal liqueur, it's recipe contains 27 plants and spices. Medium bodied with a full and intense finish.

Chartreuse Green (55%) France... 8

Only three silent monks know the recipe, but we do know that over 130 herbs and botanicals are used.

Chartreuse Yellow (40%) France... 8

A milder (lower proof) and sweeter version of the more legendary "green" chartreuse. An all-natural spirit with no artificial colors or preservatives.

Chateau Aloe Vera Liqueur (25%) Camarillo, CA... 7

Made from an eau de vie that is made from Northern California grapes and then infused with local cucumber, spearmint, lemon peel, and a musk melon + aloe vera juice. Fresh, bright, vegetal flavor.

Clear Creek Cranberry Liqueur (19.56%) Portland, OR... 5

Made in Oregon from cranberries grown in the cranberry bogs near Bandon and Port Orford. The idea behind this liqueur is to capture the tart, bitter flavors of cranberries without being too cloyingly sweet.

Caffe del Fuego (40%) Austin, TX... 5

Made with freshly roasted, ground and brewed coffee beans, pure cane sugars, and bourbon vanilla. Simple, delicious, and could possibly give you a slight caffeine kick.

Combiere Liqueur D'Orange (40%) Saumur, France... 5

Claims to be the first triple sec that uses the same recipe from 1834 that Jean-Baptiste Combiere and his wife Josephine used in France. Best enjoyed over ice or in any cocktail that calls for a triple sec.

Drambuie (40%) Scotland... 7

A unique blend of aged Scotch whisky with a secret combination of spices, heather honey & herbs.

Hoodoo Chicory Liqueur (33.3%) Jackson, Mississippi... 6

A sweet and herbal liqueur made from actual chicory that is aged in used whiskey barrels. Notes of dried fruits and hints of toffee caramel highlight a depth of bittersweet, earthy spices. We enjoy it on a large rock as a digestif after a good meal.

Leopold Bros. New York Sour Apple (20%) Denver, CO... 7

Created from a blend of apples from the state of New York, we mix these apples with cane sugar and naturally produced lactic acid, which adds a refreshing tartness to the to the finish of this liqueur. Pure sour apple flavor.

Montanaro Aperitivo 6PM (16%) Piedmont, Italy... 6

Made in a region of Italy more famous for their grapas. This aperitif was made to be drunk before a meal to help digest your food. It holds heavy cinnamon, cherry, and citrus notes as well as a lingering bitterness that makes you want to drink more. Best enjoyed with soda water or as a spritz.

Skinos Mastiha (30%) Greece... 5

A Greek liqueur made using the resin from the mastiha tree on the Greek island of Chios. The resin is harvested by making small cuts in the tree. Highly fragrant, with earthy, leafy notes washing over your palate, joined by hints of sweetness bringing balance.

St. Brendan's Irish Liqueur (17%) Ireland... 5

Incredibly smooth and rich with subtle undertones of caramel, cardamom & mocha.

ABSINTHE 1 OZ

Leopold Bros. Absinthe Verte (65%) Denver, CO... 9

Produced following the traditions of 19th Century European master distillers. Lots of anise upfront. Wormwood is present but plays a support role. Everything is blended very well. Very bright, crisp, and delightful. It's already fairly mellow but finishes with long fruity notes. Well balanced.

Mata Hari Absinthe Bohemian (60%) Bohemia, Austria... 7

Mata Hari derives its flavor from wormwood, sage, melissa, chamomile, violet roots, muscat and mint. It is heavy on the anise, but when drunk diluted, it ends up being a very well balanced absinthe that is very different from its French counterparts.

St. George Absinthe Verte (60%) Alameda, CA... 9

A heady, herbaceous smack to the senses. It opens with spicy black licorice and then slowly evolves into citrus and grass profiles with a dose of sarsaparilla.

WINE

RED

THREE WINE OLD VINE ZINFANDEL 10/35 Costa County, California

Sourced from ancient vineyards in Contra Costa County that have an average age of 100 years. A blend of 76% Zinfandel, 9% Carignane, 9% Petite Sirah, 5% Mataro, and 1% Alicante Bouschet. Why does that matter? Well, the combination is bursting with black fruit and ripe blackberries. Spices come through with a slight minerality with a silky texture and luscious mouthfeel.

FLACO TEMPRANILLO 8/30 Madrid, Spain

Produced from dry-farmed vineyards of granitic sand and limestone clay in the up-and-coming appellation of DO Vinos de Madrid. These vines are tended by hand in diverse micro-climates, allowing for more consistency of ripeness year after year. Low-yielding estate-owned vineyards showcase balance, concentration, and freshness.

FLACO CABERNET SAUVIGNON 8/28 Toledo, Spain

Aromas of ripe red fruits, vanilla and pipe tobacco, with a peppery quality adding vivacity. Supple and open-knit, offering juicy raspberry and bitter cherry flavors and a hint of candied rose. Closes smooth and gently sweet, with lingering smokiness and easygoing tannins.

WHITE

PIGRO PINOT GRIGIO 9/35 Trento, Italy

Deep golden-yellow color, with a rich, warm and inviting aroma of ripe fruits and honey. On the palate, strong sensation of minerality in harmony with its natural softness. These grapes are hand-harvested in mid September. They go through a careful soft pressing and fermentation in stainless steel. Aged on the lees for 5-6 months before bottling. This Pinot Grigio is great as an aperitif but even better with our Pommes Frites or Moules Frites.

BUBBLES + ROSÉ

CASTELLER CAVA BRUT 9/35 Penedés, Spain

A perfect summertime sparkling wine. Prevalent green apple and heavy citrus notes open up to a lively and acidic body that leaves the palate refreshed and eager. Only the most satisfactory 40% of grapes harvested are used in production.

ZESTOS GARNACHA ROSÉ 9/32 Madrid, Spain

TEQUILA + MEZCAL

Fuenteseca Cosecha 2013 Huerta Singular “El Maguey” Blanco (45.7%) Highlands, Jalisco ... 15

Made from a single orchard of agave grown at 5,250' elevation, Enrique Fonseca realized upon harvesting in 2013 that these agave were too dynamic to mix with others for a larger production. Instead he separated the El Maguey field plants, slowly baked them at low pressure, and double-distilled the spirit in a copper alembic pot still. He then rested the tequila for three years to achieve a complete rested oxygenation before finally bottling the small quantity in the Fall of 2016.

Fuenteseca 21yr Extra Añejo (43.5%) Atotonilco el Alto, Jalisco ... 85

The world's oldest tequila. After Enrique Fonseca spent time with master distillers in Scotland (using his honeymoon as an excuse) he came home with a head full of knowledge and inspiration. He distilled this lot in copper double-column stills in order to achieve a leaner structure without too many agave vegetable fats. He then took this Tequila and embarked on a journey of experimentation. The Fuenteseca Extra Añejo 21 Year is the oldest of that series. This Extra Añejo makes the skeptics of overaged tequila make a 180°. Unexpectedly pale in color. Spicy nose with hints of butterscotch. Vanilla on the palate with plenty of lively agave notes that did not get lost along the aging process.

Rey Campero Arroqueño (48.7%) Candelaria Yegolé, Oaxaca ... 20

A particularly unique agave which takes upwards of 20 years to mature and is the genetic mother of agave Espadín. It is prized for its delicious combination of flavors. The nose evokes buttered popcorn, some spice, and the mouthfeel is extremely smooth. Hints of baker's chocolate on the back end.

Rey Campero Sierra Negra (49%) Candelaria Yegolé, Oaxaca ... 20

A wild sub varietal of the agave Americana family which takes up to 25 years to mature. Strong spice and very smokey. It is now very rare to see a mezcal made from Sierra Negra due to over-production and the time it takes to mature.

Siembra Valles Ancestral Blanco (50.2%) Lowlands, Jalisco ... 15

A project conceived of a love of history and a desire to know tequila from its roots. Embraces abandoned ancestral methods, such as the use of earthen pit ovens, hand-maceration, fermentation with bagasse in oak and brick, distillation in pine and copper, and the use of naturally, bat-pollinated agave. With agave untouched by machine, Siembra Valles Ancestral boasts the complexity of nature's flavors and the skills of tequilero ancestry.

Vago Bien Picado 2012 (54%) Candelaria Yegolé, Oaxaca ... 15

This mezcal is made from a blend Agave Espadín and Agave Tobilá. Distilled in 2012. Only 42 liters were produced from Master distiller: Aquilino García López.

Vago Bien Picado (50.5%) Candelaria Yegolé, Oaxaca ... 15

This new batch of Bien Picado is distilled by maestro mezcalero Aquilino Garcia. It's an ensemble of 89% Espadín and 11% Mexicano. Produced in February 2019. Very aromatic with complex notes of baked agave. Pair with our 2012 Bien Picado while you can.

WHISKEY

Garrison Brothers Cowboy Bourbon 2018 (66.95%) Hye, TX ... 30

The American Whiskey of the Year in Jim Murray's Whisky Bible. Twice. Straight from the barrel. Unfiltered. Uncut. Cask strength at 133.9 proof! It takes a special barrel to create a bourbon nectar sweet enough to be enjoyed at such a high proof. The potency normally overpowers the flavor. This ain't the case with the Cowboy - it's so sweet, the flavor overpowers its proof. And you can thank the Texas heat for that. This 2018 edition consisted of 4,725 bottles. Every barrel used in this release was five years old: the oldest bourbon whiskey ever made in Texas.

George T. Stagg (72%) Frankfort, KY ... 30

This 2016 expression ages in new charred oak barrels for no less than 15 years and 4 months. Straight out of the barrel, uncut and unfiltered, the taste is powerful, flavorful and intense. Made from Kentucky corn, malted barley, and Minnesota rye.

Thomas H. Handy Sazerac (63.1%) Frankfort, KY ... 30

An uncut & unfiltered straight rye whiskey that's bottled straight from the barrel. Named after the New Orleans bartender who first used rye whiskey in the Sazerac cocktail. A well aged, barrel-proof whiskey that's full of luscious and bold flavors. 2016 expression.

W. L. Weller 12yr (45%) Frankfort, KY ... 15

This wheated bourbon is aged far longer than most wheated bourbons. It's a smooth, easy-going and balanced whiskey with a beautiful deep bronze color. Named after William Larue Weller, who in 1849, was the first to produce straight bourbon using wheat instead of rye in the mash bill.



DID YOU KNOW...

Anheuser-Busch InBev (a publicly-traded Belgian corporation and the world's largest brewing conglomerate) controls nearly half of the entire world's beer profits. Among many other brands, they own Budweiser, Stella Artois, Franziskaner, Goose Island, Hoegaarden, Michelob Ultra, Shock Top, Karbach, Breckenridge, Wicked Weed, Elysian, Four Peaks, Redhook, Widmer Brothers, Kona, 10 Barrel, Bass, Beck's, Leffe, Spaten, Quilmes, Löwenbräu, Boddington's, Landshark, ZiegenBock, Rolling Rock, Kirin Ichiban, Strongbow, and the global rights outside of the US to Grupo Modelo (Corona, Negra Modelo, Modelo Especial, Pacifico, Victoria).

Heineken (a publicly-traded Dutch company and the world's second largest brewing conglomerate) owns Lagunitas, Bohemia, Tecate, Dos XX, Indio, Amstel, Murphy's, Moretti, Affligem, Newcastle, and a 49.9% share of Paulaner, Hacker-Pschorr, and Kulmbacher.

Private equity firms (companies that pool money from high net worth millionaires/billionaires to purchase private companies) own all or a share of Oskar Blues, Stone, Victory, Deep Ellum, Abita, Cigar City, Uinta, Southern Tier, SweetWater, Full Sail, BrewDog, Wasatch, The Bruery, Sixpoint, Squatters, and Balcones Whiskey.

Mitsubishi UFJ Financial Group (a publicly-traded Japanese corporation and the world's second largest bank holding company) owns New Belgium Brewing and 24.5% of Brooklyn Brewery. Mahou San Miguel (a Spanish company which alone produces more than 70% of all the Spanish beer consumed worldwide) owns 70% of Avery Brewing and 90% of Founders Brewing. Samuel Adams (a publicly-traded corporation) owns Dogfish Head and Angry Orchard.

Diageo (a publicly-traded British corporation and the world's largest spirits conglomerate) owns Guinness, Harp, Johnnie Walker, Buchanan's, Don Julio, Smirnoff, Ciroc, Ketel One, Captain Morgan, Tanqueray, Bulleit, Seagrams, Crown Royal, Baileys, Rumple Minz, Talisker, Caol Ila, Dalwhinnie, Cardhu, Oban, Cragganmore, Clynelish, Singleton, Glenkinchie, 34% of Moët Hennessy, and several other brands.

Every dollar you spend is a vote you make. We are proud to support only independently-owned breweries and distilleries, and we thank you for supporting our independent, family-owned pub.

CHEERS.

**“THERE IS AN ANCIENT CELTIC AXIOM THAT SAYS
‘GOOD PEOPLE DRINK GOOD BEER.’ WHICH IS TRUE,
THEN AS NOW. JUST LOOK AROUND YOU IN ANY PUBLIC
BARROOM AND YOU WILL QUICKLY SEE: BAD PEOPLE
DRINK BAD BEER. THINK ABOUT IT.”**

– H.S. THOMPSON

THE HOPPY MONK BRUNCH

SAVORY

CARNITAS BENEDICT 12

heritage breed pork carnitas + poached eggs + Oaxacan corn cakes + salsa verde + avocado + hollandaise + red onion + tomato + micro cilantro

LOX BENEDICT 14

wild caught Alaskan sockeye salmon + poached eggs + everything spiced goat cheese + hollandaise + capers + arugula + bisquets

STEAK & EGGS 23

pasture raised & 100% grass fed ribeye + sunny eggs + avocado + Oaxacan heirloom black beans & tortillas

NASHVILLE CHICKEN & WAFFLE 14

fried chicken thigh + hot oil + roasted corn waffle + sunny egg + dill pickles + chives + maple syrup

BISCUITS & GRAVY 9

warm biscuits + green chile sausage gravy + sunny egg
pasture raised ribeye + 9

BRUNCHWICH 11

soft scrambled eggs + chives + aged cheddar + sour ale onion jam + sausage + red pepper aioli

ROSEMARY HONEY CHICKEN BISCUIT 12

buttermilk brined chicken + country seasoning + buttered biscuit + dill pickles + herb aioli

AVOCADO TOAST 12 (vegetarian)

tomato relish + Leonora goat cheese + sourdough + radish + red onion + cilantro + everything spice
wild lox + 6

CHILAQUILES OAXAQUEÑOS DIVORCIADOS 13

tomatillo serrano + chile colorado + Oaxacan heirloom corn tostadas & black beans + sunny eggs + jalapeño crema + red onion + queso fresco
pasture raised ribeye + 9

ROASTED VEGGIE HASH 10

organic local vegetables + Oaxacan heirloom black beans + avocado crema + mushroom chorizo + sunny egg + queso fresco + salsa of the moment

DUCKS IN PURGATORY 14

duck chorizo + spicy pomodoro + eggs + parmigiano reggiano + grilled sourdough

STAPLES

FISH & CHIPS 16

beer battered wild Icelandic cod + frites + malt vinegar + citrus aioli

GOOD MORNING REUBEN 13.5

wagyu excelente TX corned beef + sunny egg + muenster + sauerkraut + russian sauce + marble rye

RIBEYE SANDWICH 18

pasture raised & 100% grass fed ribeye + provolone + wild arugula + basil aioli + grilled red onions
double ribeye + 9

GOCHU CHICKENWICH 12.5

gochujang fried Cornish chicken thighs + ranch + pickled onions + wild arugula + tomato

BACON & EGG BURGER 13.5

akaushi hormone-free TX beef + fried egg + bacon marmalade + aged cheddar + tomato + wild arugula + aioli

BLUE FOX BURGER 12.5

akaushi hormone-free TX beef + blue cheese sauce + cider poached pears + wild arugula + walnut aioli

FAROUK BURGER 12.5

akaushi hormone-free TX beef + fresh mozzarella + marinated tomatoes + wild arugula + herb aioli

DUCHESSE BURGER 12.5

akaushi hormone-free TX beef + sour ale onion jam + aged cheddar + tomato + wild arugula + aioli

TRAPPIST MUSHROOMS 9.5

beer battered crimini, button & oyster mushrooms + aioli duo

CAULIFLOWER WINGS 10 (vegan)

gochujang battered cauliflower + english cucumbers

GOCHU I.P.A. WINGS 16

savory, sweet, & spicy fermented gochujang sauce

VEGAN POZOLE VERDE 12

green chile broth + hominy + seasonal veggies + fried organic tofu carnitas + grilled sourdough
poached egg + 2

SWEET

BLUEBERRY LEMON ICE CREAM 3

APPLE COMPOTE PANCAKES 10

French vanilla cream + toasted pecans + holiday spices + cinnamon sugar

SIDES

wild Alaskan sockeye lox 6

duck fat fried potatoes 5

house bacon 3

mac & cheese 7

country sausage 5

free range egg 2

seasonal fruit 5

short stack pancakes 6

toast 3

pommes frites 3.5

DRINKS

Michelada 6

bloody mary 7

mimosa 7

Irish coffee 8

Shotgun House coffee 3.5

organic fresh squeezed

orange juice 4

Mill-King whole milk 4

Akaushi & Wagyu Excelente TX beef, Crystal Valley Family Farm chicken thighs, and Tender Belly heritage breed pork are raised without the use of antibiotics, steroids, or hormones.

COMMUNITY PARTNERS

 Heartbrand  Tender Belly  Crystal Valley

 Farm to Table  Masienda  Antonelli's  Soncrest Farms

 Chicago Bagel  Groomer's  Kitchen Pride

We use only free range eggs from Texas.

