

LAGERS + KÖLSCH + BLONDE + AMBER

Altstadt Amber (4.8%) Pint....6

Fredericksburg, TX / Altbier

Altstadt Lager (4.8%) Pint....6

Fredericksburg, TX / Helles Lager

Deschutes King Crispy (4.8%) Pint....6.5

Bend, OR / Pilsner

Equal Parts Loggerbier (4.9%) Pint....7

Houston, TX / German Pilsner

Family Business Golden Age (4.5%) Pint....7

Dripping Springs, TX / German Pilsner

Family Business Heckboy (4.7%) Pint....6.75

Dripping Springs, TX / Helles Lager

Family Business Norway, Jose! (4.7%) Pint....6.75

Dripping Springs, TX / Mexican Lager

Free Roam Coyle's Irish Red (5.3%) Pint....7.5

Boerne, TX / Irish Red

Guadalupe Texas Honey Ale (7.3%) Tulip....7

New Braunfels, TX / Blonde Ale Brewed with Honey

HighWheel Betty (5.7%) Pint....6

San Antonio, TX / Kölsch

HighWheel Irish Red (5.5%) Pint....6.5

San Antonio, TX / Irish Red

Hofbräu Dunkel (5.5%) - Pint....7

Munich, Germany / Munich Dunkel Lager

Live Oak Big Bark (4.9%) Pint....6.5

Austin, TX / Vienna Lager

Live Oak Pre-War Pils (5%) Pint....6.5

Austin, TX / Pilsner

Martin House Pils (4.2%) Pint....6.5

Fort Worth, TX / Ultra Premium Lager Beer

Odell 90 Shilling (6.5%) Pint....6

Fort Collins, CO / Amber Ale

Pinthouse Magical Pils (6.5%) Pint....6.75

Austin, TX / German-style Pilsner

Roughhouse Hill Country Light (4.5%) Pint....6.5

San Marcos, TX / Texas-grown Pilsner

Saint Arnold Fancy Lawnmower (4.9%) Pint....6

Houston, TX / Kölsch

Saloon Door Hustlin Honey Blonde (5.4%) Pint....7.75

Webster, TX / Blonde Ale

Second Pitch Hometown Lager (5.2%) Pint....6.75

San Antonio, TX / Lager

Whitestone Long Gone Blonde (5.2%) Pint....6

Cedar Park, TX / Blonde Ale

WITBIER + WEISSBIER

Live Oak Hefeweizen (5.2%) Hefe....8.5

Austin, TX / Hefeweizen

Weihenstephaner Dunkelweissbier (5.3%) Hefe....9.5

Freising, Germany / Dunkelweizen

Weihenstephaner Hefeweissbier (5.3%) Hefe....9.5

Freising, Germany / Hefeweizen

FARMHOUSE ALES

Oxbow Farmhouse Pale Ale (6%) Tulip....8

Newcastle, ME / Farmhouse Ale - Saison

Roughhouse Sordid Nature (8.8%) Tulip....7.5

San Marcos, TX / Farmhouse Ale - Dark Saison

INDIA PALE ALES + PALE ALES

Baa Baa Minor Threat (6.9%) Tulip....8.5

Brookshire, TX / New England-style IPA

Brutal Beerworks Fit for a King (7.8%) Snifter....8.5

North Richland Hills, TX / Azacca and mosaic hazy IPA

Community Mosaic IPA (8.6%) Tulip....7

Dallas, TX / American IPA

Equal Parts Entropic (6.9%) Tulip....7

Houston, TX / IPA Hopped w/ Citra & Simcoe Hops

Equilibrium Astrophysics (6.8%) Tulip....8

Middletown, NY / American IPA

Family Business Victorious Egret (7.2%) Tulip....7

Dripping Springs, TX / American IPA

Lone Pint Yellow Rose (6.8%) Tulip....7.5

Magnolia, TX / SMaSH IPA

Martin House Battle Horse (8%) Tulip....8

Fort Worth, TX / American IPA w/ Chinook Hops

Martin House Gateway (6%) Tulip....8

Fort Worth, TX / American IPA w/ Motueka Hops

Martin House Holotropic (10%) Tulip....8

Fort Worth, TX / Imperial Hazy IPA

Odell Imperial Mountain Standard (9%) Tulip....8

Fort Collins, CO / Imperial Hazy IPA

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

Austin, TX / Hazy IPA

Real Ale Axis (7%) Pint....6.5

Blanco, TX / American IPA

Saint Arnold Banger IPA (8.4%) Tulip....7.5

Houston, TX / Imperial Hazy IPA

Sierra Nevada Hazy Little Thing (5.5%) Tulip....6.5

Chico, CA / Hazy IPA

Spindletap Haymaker (10%) Tulip....8.5

Houston, TX / Triple New England IPA w/ All citra hops

Spindletap Houston Haze (7%) Tulip....7.75

Houston, TX / Double New England IPA w/ All citra hops

Symbol Pale Ale (5.7%) Pint....7.5

Carrollton, TX / Smittox Brewing collaboration American Pale Ale

Tupps Juice Pack (5.5%) Pint....7.25

McKinney, TX / Double Dry-Hopped NE Pale Ale

Turning Point Primo Juice (6.5%) Tulip....7.75

Bedford, TX / Hazy IPA

Whitestone Lovely Day (6.8%) Pint....6.75

Cedar Park, TX / West Coast IPA

SOUR ALES + WILD ALES

- 3 Nations** Sucker Punch (4.5%) Tulip....7
Carrollton, TX / Watermelon Berliner Weisse
- Blue Owl** iLimetastico! (4.6%) Pint....7.5
Austin, TX / Sour Mexican Lager w/ lime and salt
- Blue Owl** Tiki Hop Totem (6.2%) Tulip....8
Austin, TX / Fruited milkshake sour IPA w/ Pineapple & coconut
- Brutal Beerworks** Mangonada (7.5%) Snifter....8.5
North Richland Hills, TX / Sour with chili covered mangoes and chamoy
- Great Divide** Strawberry Rhubarb (6.4%) Tulip....7
Denver, CO / Sour Ale with strawberries and rhubarb
- Martin House** Orange County (6.5%) Tulip....8
Fort Worth, TX / Mandarin Orange Fruited Sour
- Martin House** Outbreak (10%) Snifter....8
Fort Worth, TX / Strawberry and Banana Sour with Lactose
- Martin House** True Love (5.2%) Tulip....7.5
Fort Worth, TX / Raspberry Sour Ale
- Odell** Friek (6.9%) Snifter....8.5
Fort Collins, CO / Oak Barrel-Aged Raspberry, Cherry Sour
- Tripping Animals** High-Sea Punch (6%) Snifter....8.75
Doral, FL / Fruited Sour conditioned w/ orange, pineapple & seas of HIGH-C
- Tripping Animals** Twisted Sail (6%) Snifter....8.75
Doral, FL / Sour Ale conditioned w/ Mango, Passionfruit & Pineapple
- Tripping Animals** Willie the Astronaut (6%) Snifter....8.75
Doral, FL / Pastry Sour collab w/ Dream State Brewing. Conditioned w/ Cherry, raspberrry, blueberry, graham cracker, & Madagascar vanilla
- Prairie** Rainbow Sherbet (5.2%) Tulip....6.5
Tulsa, OK / Sour Ale w/ Raspberrry, Pineapple & Orange

CIDERS + FRUIT BEER + LAMBICS + MEAD

- City Orchard** Cherry Red (6.5%) Flute....7
Houston, TX / Semi-Dry Apple Cider w/ Montmorency cherries
- Lindemans** Framboise (2.5%) Flute....9
Vlezenbeek, Belgium / Lambic enriched with raspberry juice
- Lindemans** Peche (2.5%) - Flute....9
Vlezenbeek, Belgium / Young lambic enriched with peach juice
- Locust** Honey Pear Cider (6%) Flute....6.5
Fort Worth, TX / Apple & Pear Cider w/ Wildflower Honey
- Locust** Juicy Peach (5%) Flute....7
Fort Worth, TX / Washington apples blended w/ Peach juice
- Meridian Hive** Blackberry (5%) Flute....7
Austin, TX / Mead w/ Blackberry & Orange Blossom Honey
- Texas Keeper** N°1 (7.5%) Flute....8
Austin, TX / Cider Made w/ 8 Apples Varieties

BELGIAN STYLE ALES

- Chimay Cinq Cents** (8%) Goblet....11.5
Wallonie, Belgium / Trappist Tripel
- Delirium** Nocturnum (8.5%) Goblet....11
Melle, Belgium / Belgian Strong Dark Ale
- Delirium** Tremens (8.5%) Goblet....11
Melle, Belgium / Belgian Strong Golden Ale
- Gulden Draak** (10.5%) Snifter....7.5
Ertvelde, Belgium / Dark Tripel
- Oak Highlands** Freaky Deaky (10%) Tulip....7
Dallas, TX / Belgian-style Tripel
- St Bernardus** Abt 12 (10%) Snifter....9
Watou, Belgium / Quadrupel

BROWN ALES + SCOTCH ALES

- Family Business** Kick Out the Yams (6.6%) Tulip....7
Dripping Springs, TX / Sweet potatoes & marshmallow Yam Ale
- Guadalupe** Scotch Ale (8.17%) Tulip....7
New Braunfels, TX / Scotch Ale
- Whitestone** Velvet Nunchucks (5.5%) Pint....6.5
Cedar Park, TX / Brown Ale

STOUTS + PORTERS

- Avery** Mephistopheles' Stout 2016 (14.6%) 5oz....10
Boulder, CO / Double Imperial Stout
- Brash** Abide (10%) Snifter....8.5
Houston, TX / Russian Imperial Stout
- Brash** Black Masses (9%) Snifter....8.5
Houston, TX / Imperial Double Coffee Stout
- Community** Mocha BA Legion 2020 (11.6%) Snifter....9
Dallas, TX / Barrel-Aged Russian Imperial Stout
- Deschutes** Black Butte XXVIII (11%) Snifter....9
Bend, OR / Imperial Porter
- Deschutes** Black Butte XXXIV (11%) Snifter....9
Bend, OR / Imperial Porter
- Deschutes** The Abyss 2013 (11%) Snifter....10
Bend, OR / Imperial stout brewed with black strap molasses and licorice
- Deschutes** The Abyss 2019 (11.2%) Snifter....10
Bend, OR / Imperial stout brewed with black strap molasses and licorice
- Guadalupe** Pecan Cocoa (8.8%) Snifter....7
New Braunfels, TX / Chocolate Stout w/ Pecans, Cinnamon and Vanilla
- Great Divide** Whiskey Barrel Aged Yeti (12.5%) 5oz....10
Denver, CO / Whiskey Barrel-aged Imperial Russian Stout
- Left Hand** Milk Stout Nitro (6%) Pint....7
Longmont, CO / Milk Stout
- Martin House** Acheron (12%) Snifter....9
Fort Worth, TX / Imperial Stout Aged 6 Months in Whiskey Barrels
- Martin House** Monolith (13%) Snifter....9
Fort Worth, TX / Whiskey barrel-aged Imperial Stout
- Martin House** The Descent (12%) Snifter....9.5
Fort Worth, TX / Whiskey Barrel-Aged Imperial Stout w/ Chocolate, vanilla, & hazelnut.
- Modern Times** Monsters' Park Aged in Bourbon Barrels Espresso Macaroon Edition (14.2%) 5oz....9
Fort Worth, TX / Bourbon Barrel-Aged Imperial Stout w/ Coconut & Coffee
- Modern Times** Monsters' Park Aged in Bourbon Barrels w/ Vanilla (14.2%) 5oz....9
Fort Worth, TX / Bourbon Barrel-Aged Imperial Stout w/ Vanilla
- Prairie** Stuf't (13%) 5oz....9.5
Tulsa, OK / Imperial Stout w/ Espresso Beans, Chocolate, Vanilla Beans & Ancho Chile
- Saloon Door** Tasty AF Nitro (6%) Tulip....7
Webster, TX / Peanut Butter and Chocolate Milk Stout
- Second Pitch** A Man & His Dog Nitro (4.3%) Pint...6.75
San Antonio, TX / Irish Stout
- Untitled Art** Caramel Coconut Cookie (11.7%) Snifter....8
Waunakee, WI / Imperial Pastry Stout with toasted coconut, brown sugar, cocoa nibs
- Untitled Art** Hazelnut Butter Cup (11.7%) Snifter....8
Waunakee, WI / Pastry stout with brown sugar, coconut flakes, cacao nibs and hazelnuts
- Untitled Art** Red Velvet Cake (11.7%) Snifter....8
Waunakee, WI / Pastry stout with cocoa nibs, coconut, beet juice

FLIGHTS

CREATE YOUR BEER FLIGHT

five ounce tasters available on beer regularly poured in a:
pint & hefe for 3 dollars
tulip for 3.5 dollars
snifter & flute for 4.5 dollars

WHISKEY 13

half oz pours

Andalusia Stryker (50%) Blanco, TX

Koval Rye (40%) Chicago, IL

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

MEZCAL 14

half oz pours

Gracias a Dios Mango (43%) Santiago de Matatlán, Oaxaca

Rey Campero Mexicano (48.4%) Candelaria Yegolé, Oaxaca

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

BOTTLED BEER & MORE

LAGERS + ALTBIER + BOCKS

Ayinger Celebrator (6.7%) Aying, Germany ... 8.5
Doppelbock — 11.2oz

TRAPPIST ALES + BELGIAN

Chimay Première Red (7%) Baileux (Chimay), Belgium ... 11
Dubbel — 11.2oz

Chimay Grande Réserve Blue (9%) Baileux (Chimay), Belgium ... 12
Belgian Strong Dark — 11.2oz

Orval Trappist Ale (6.9%) Villers-devant-Orval, Belgium ... 11
Belgian Pale Ale — 11.2oz

Rochefort 6 (7.5%) Rochefort, Belgium ... 11
Belgian Strong Dark — 11.2oz

Rochefort 8 (9%) Rochefort, Belgium ... 11
Belgian Strong Dark — 11.2oz

Rochefort 10 (11.3%) Rochefort, Belgium ... 12
Quadrupel — 11.2oz

Rochefort Triple (8.1%) Rochefort, Belgium ... 12
Tripel — 11.2oz

Westmalle Tripel (9.5%) Malle, Belgium ... 11
Tripel — 11.2oz

STOUTS + BROWN ALES + PORTERS

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

SOUR ALES 16oz

Untitled Art Double Mango Sour (6%) Waunakee, WI ... 14

Untitled Art Saskatoon Berry Sour (6%) Waunakee, WI ... 14

Wild Mind Ales Eternal Optimist (4.5%) Minneapolis, MN ... 14

Wild Mind Ales Inspiration Information (4.5%) Minneapolis, MN ... 14

Wild Mind Ales Planetary Shoes (4.5%) Minneapolis, MN ... 14

Wild Mind Ales Tripping Hazard (4.5%) Minneapolis, MN ... 14

HARD SELTZER + GLUTEN FREE BEER

Blue Owl Mango Peach Daiquiri (5%) Austin TX ... 6
Hard Seltzer - 12oz

LAMBICS + FRUIT BEER

Lindemans Framboise (2.5%) Vlezenbeek, Belgium 11
Raspberry Lambic — 12oz

Lindemans Kriek (4%) Vlezenbeek, Belgium ... 11
Cherry Lambic — 12oz

Lindemans Strawberry (4.1%) Vlezenbeek, Belgium ... 11
Strawberry Lambic — 12oz

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 & Cream.

CIDER

Locust Vanilla Bean (5.0%) Fort Worth, TX ... 7
Sweet cider — 12oz can

Samuel Smith Organic Apple (5.0%) Tadcaster, England ... 8.5
Medium dry cider — 14.9oz can

Samuel Smith Organic Perry (5.0%) Tadcaster, England ... 8.5
Dry, sparkling pear cider — 12oz

Son of Man Beti (6.0%) Cascade Locks, OR ... 9.5
Basque-style cider — 12oz can

NON-ALCOHOLIC

Deschutes Black Butte Porter 12oz Bend, OR ... 6.5

Untitled Art Citra Session 12oz Waunakee, WI ... 6.5

Untitled Art Italian Pilsner 12oz Waunakee, WI ... 6.5

Untitled Art Orange Peel Wit 12oz Waunakee, WI ... 6.5

Weihenstephaner Wheat 11.2oz Freising, Germany ... 6

COCKTAILS

{Shaken}

Margarita Clásica ... 9

Pueblo Viejo Blanco Tequila + Lime + Agave Nectar + Orange Essence

To Hell and Back ... 11

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

Paloma ... 9

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

Piña Ahumada ... 10

Rey Campero Espadín Mezcal + Cimarron Blanco Tequila + Pineapple + Lime + Cilantro + Agave Nectar + Honey Simple

Caipirinha ... 10

Novo Fogo Silver Cachaça + Lime + Sugar

Beijo Sour ... 11

Novo Fogo Silver Cachaça + Pineapple + Lemon + Raspberries + Sugar

Pisco Sour ... 11

Macchu Pisco + Lime + Simple Syrup + Angostura Bitters + Egg White

Monk's Iced Tea ... 10

Dripping Springs Vodka + Lemon + Mathilde Peche + Cardamom Clove Simple + Skin's Mastiha Liqueur

Peach Ginger Mule ... 10

Dripping Springs Vodka + Mathilde Peche + Lemon + Honey Ginger Syrup + Richard's Sparkling Rainwater

Penicillin ... 11

Compass Box Artist Blend Scotch + Lemon + Honey Ginger Syrup + Topped with Compass Box Peat Monster Scotch

Wild Oaxacan Daiquiri ... 11

Paranubes Rum, + Lime + Simple syrup

Cold brew Martini ... 12

Dripping Springs Vodka + Mr Black Coffee Liqueur + Giffards Vanilla Liqueur + Cold Brew coffee + Frangelico

{Stirred}

Empress Strikes Back ... 11

Empress 1908 Gin + Mathilde Peche + Lillet Blanc + Lemon + Mint Simple

Our House Old Fashioned ... 12

Weller Special Reserve Bourbon + Angostura Bitters + Regan's Orange Bitters + Sugar

Oaxacan Old Fashioned ... 11

Gracias a Dios Espadín Mezcal + Arette Reposado Tequila + Angostura Bitters + Mole Bitters + Agave Nectar

Brazilian Old Fashioned ... 13

Novo Fogo Barrel Aged Cachaça + Angostura Bitters + Regan's Orange Bitters + Sugar

HoneyDew TX Old Fashioned ... 20

Garrison Brothers Honey-Infused Texas Bourbon + Angostura Bitters + Regan's Orange Bitters + Sugar

Monks on STRYKE ... 12

Andalusia Stryker + Greenbar apple bitters + Bittermen's Xocolatl Mole Bitters + Cinnamon Bitters

Negroni ... 12

Still Austin American Gin + Campari + Carpano Antica Sweet Vermouth

{Built}

Lucky Ol' Sun ... 10

Still Austin American Gin + Giffard Wild Elderflower + Lemon + Basil Simple

HOPPY HOUR

ALL DAY WEDNESDAY
TUESDAY, THURS - FRI 4 TO 6.30pm

BEER

4 dollars

Altstadt Amber
Altstadt Lager
HighWheel Betty Kölsch
HighWheel Irish Red
Odell 90 Shilling
Saint Arnold Fancy Lawnmower
Sierra Nevada Hazy Little Thing
Whitestone Long Gone Blonde
Whitestone Velvet Nunchucks

5 dollars

Community Mosaic IPA
Equal Parts Entropic IPA
Equal Parts Loggerbier
Family Business Critical Liquid IPA
Family Business Golden Age
Guadalupe Pecan Cocoa Stout
Guadalupe Scotch Ale
Guadalupe Texas Honey Blonde Ale
Live Oak Hefeweizen
Locust Honey Pear Cider
Locust Juicy Peach
Martin House True Love Sour
Oak Highlands Freaky Deaky
Prairie Rainbow Sherbet Sour
Roughhouse Sordid Nature Dark Saison
Saint Arnold Banger IPA
Second Pitch Hometown Lager
Second Pitch A Man & His Dog Nitro

6 dollars

Untitled Art Caramel Coconut Cookie Stout
Untitled Art Hazelnut Butter Cup
Untitled Art Red Velvet Cake Stout

COCKTAILS 6

Gold Rush
Weller Special Reserve Bourbon + Lemon + Honey

Margarita Clasica
Arette Blanco Tequila + Agave Nectar + Lime +
Orange Zest

House Old Fashioned
Weller Special Reserve Bourbon + Angostura &
Orange Bitters + Simple Syrup

Hemingway Daiquiri
El Dorado Diamond Reserve White Rum + Mara-
schino Liqueur + Simple + Grapefruit + Lime

SPIRITS

Garrison Brothers Texas Straight Bourbon 8
Leopold Bros. Straight Bourbon 7
Still Austin Straight Bourbon 5
Long Island Pine Barrens Single Malt 8
Koval Rye Whiskey 6
Rey Campero Espadín Mezcal 5
Panamá-Pacific 9yr Rum 7

WINE BY THE GLASS 6

Rotating House RED or WHITE



INDEPENDENT + FAMILY OWNED + EL PASO MADE

WHISKEY

OFFERED IN
1 OZ POURS

BOURBON

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 HoneyDew (40%) Hye, TX . . . 11

Garrison's master distiller transformed used bourbon barrels into small, wooden cubes that were immersed in Burleson'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.

Garrison Brothers Balmorhea Bourbon (57.2%) Hye, TX . . . 45

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 . . . 45

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 Guadalupe (53.5%) Hye, TX . . . 35

Aged four years in toasted and charred white American oak barrels and an additional two years in beautiful port casks.

Eagle Rare 10 Year (45%) Frankfort, KY . . . 8

Koval Bourbon (47%) Chicago, IL . . . 8.5

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 . . . 11

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 . . . 10

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

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.

Ranger Creek .36 Texas Straight (48%) San Antonio, TX . . . 9

Still Austin Straight Bourbon (49.2%) Austin, TX . . . 8

Texas grown grain to glass bourbon.

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.

Wilderness Trail Bottled in Bond (50%) Danville, KY . . . 9

Made from a mash bill of 64% corn, 24% wheat and 12% malted barley. This is one of the highest ratios of wheat used in a Bourbon made in Kentucky. It's also bottled in bond, meaning that, as laid out in the Bottled-in-Bond Act of 1897, it must be aged between five and six years and bottled by us under the supervision of the U.S. Government at 100 proof.

RYE

A.D. Laws San Luis Valley Straight Rye (47.5%) Denver, CO . . . 8.5

8,000 feet above sea level, the Cody family has been cultivating this low yield, semi-wild rye grain since the 1930s.

Breuckelen 77 Rye & Corn (45%) Brooklyn, NY...8.5

Made from a mash of 85% rye and 15% corn. Slightly sweet with notes of vanilla and caramel. Exceptionally smooth, with a well balanced, medium finish. Peppery heat lingering. Bitter chocolate and bitter caramel, a touch of sourness.

Koval Rye (40%) Chicago, IL . . . 8.5

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.

Kings County Straight Rye Whiskey (51%) Brooklyn, NY . . . 11

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. X George Dickel Collaboration Blend Rye (50%) . . . 18

Blends George Dickel's column still rye produced at Cascade Hollow Distillery with Leopold Bros' Three Chamber Rye. This union between column distilled rye and Three Chamber distilled rye turns back the hands of time, returning to an era that saw heavy-bodied rye whiskey served at bars and saloons throughout America. The Cascade Hollow component of this blend is a never-before released traditional column still rye.

Ranger Creek .44 Rye (47%) San Antonio, TX . . . 11

100% rye and aged in used bourbon barrels. Clove, tobacco and lingering flavors of fresh bread crust.

Rittenhouse Straight Rye (50%) Louisville, KY . . . 7

Sazerac Rye (45%) Frankfort, KY . . . 7

Wilderness Trail Rye (56.5%) Danville, KY . . . 10

Cask strength. Made from a mash bill of 56% rye, 33% corn, and 11% malted barley that creates a broader balance of flavor to offset the typical high ryes commonly found. Aged for a minimum of 4 years with regular expressions expected to be between 6 and 8 years of age.

AMERICAN WHISKEY

Andalusia Stryker (50%) **Blanco, TX . . . 8.5**

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 . . . 8.5**

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 . . . 8.5**

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 . . . 8.5**

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 . . . 8.5**

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 . . . 8.5**

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. American Small Batch (40%) **Denver, CO . . . 7**

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 . . . 11**

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 . . . 6**

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 . . . 8**

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 . . . 10**

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 . . . 13**

"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.

IRISH

The Irishman Founders Reserve (40%) **Ireland . . . 8**

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 . . . 8**

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 . . . 6.5**

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 . . . 8**

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 . . . 8.5**

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 . . . 8

One of the only whiskies to use unpeated barley. Green apples, toffee, 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. Aged in Bourbon and first-fill sherry casks. Hints of butterscotch, cereal, oats, and a rich sugar/malt finish.

Tullibardine Sovereign (43%) Blackford . . . 8

Aged in first-fill bourbon barrels before bottling. A little mixed citrus peel with notes of pear cider, allspice, and creamy chocolate. Spiced, creamy finish. Plenty of vanilla and cinnamon.

Tullibardine 228 Burgundy Finish (43%) Blackford . 10

The hue of this whisky comes directly from its time spent in the 228 liter barriques that previously held pinot noir from Château 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 . . . 8

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 18 (43%) Kirkwall, Isle of Orkney . . . 17

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 Affinity (46%) Scotland . . . 15

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 Artist Blend (43%) Scotland . . . 8

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

Compass Box Glasgow Blend (43%) Scotland . . . 8

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

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 Peat Monster (46%) Scotland . . . 9

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 #3 (46%) Scotland . . . 20

The third and final No Name, No. 3 marks a further point on the spectrum of peat. It is older, wilder and weirder than the previous No Names. Seaweed and barbecue-scented single malt from the Laphroaig Distillery takes top billing, with malt whisky from the Bowmore Distillery lending compelling hints of mango and pineapple at the very limits of ripeness.

Monkey Shoulder (43%) Scotland . . . 7

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

Wemyss Malts Spice King (46%) Scotland . . . 8

Complexly sweet yet salty, layered with spices and peppery smoke makes for an ideal alternative to rye or spiced rum.

ISLAY

Kilchoman Machir Bay (46%) . . . 9

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 . . . 9

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%) . . . 15

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

Balvenie Caribbean Cask 14 (43%) . . . 13

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%) . . . 11

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%) . . . 18

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 . . . 11

Sweet sherry flavors with lots of spice.

Glenfiddich IPA Experiment (43%) . . . 10

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%) . . . 11

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%) . . . 15

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

The Macallan Rare Cask (43%) . . . 30

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 . . . 9**

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 . . . 10**

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.

Arette Reposado (38%) **Lowlands, Jalisco . . . 7**

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.

Cascahuin Extra Añejo (43%) **Lowlands, Jalisco . . . 24**

The Rosales family at Cascahuin matures this beauty of a tequila for 48 months in American Oak barrels.

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

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.

Corazon Single Estate Añejo (40%) **Highlands, Jalisco . . . 11**

Aged in American oak for 16 to 18 months.

Don Fulano Añejo (40%) **Highlands, Jalisco . . . 15**

Aged in French limousine and nevers oak casks that previously held wines. It's deep and complex with dried fruits and spice elements like cardamom and allspice which complement elegantly the right touch of sweetness that comes from slowly cooked mature agave.

Don Fulano Reposado (40%) **Highlands, Jalisco . . . 9**

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 . . . 15**

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

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

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 . . . 10**

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.

Fuenteseca 21yr Extra Añejo (43.5%) **Atotonilco el Alto, Jalisco . . . 125**

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 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.

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 . . . 24**

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, and pure agave flavor.

Pueblo Viejo Blanco (40%) **Highlands, Jalisco...6**

Casa San Matías agave is grown and harvested in the red soil fields of the highlands of Jalisco. A pleasant mixture of herbal and fruity flavors, a citric touch, and slightly spicy cinnamon and peppery finish

Siete Leguas Añejo (40%) **Highlands, Jalisco . . . 15**

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 Azul Blanco (40%) **Highlands, Jalisco . . . 7**

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

Siembra Valles High Proof Blanco (46%) **Lowlands, Jalisco . . . 8**

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 . . . 7**

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 . . . 24**

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 . . . 14**

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 Espadín Capon (48.1%) **Santa Catarina Albarradas, Oaxaca . . . 13**

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: Lingering 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 . . . 11**

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 . . . 11**

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 . . . 15**

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 Cura (45%) **Santiago de Matatlán, Oaxaca . . . 8**

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 . . . 11**

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 . . . 13**

The traditional mezcal de pechuga recipe has been reimagined 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 . . . 13**

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 . . . 10**

Made in the state of Durango, the terroir comes through in this high elevation born Cenizo. 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 . . . 17**

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 . . . 17**

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 . . . 17**

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 . . . 17**

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.

Mezcalosfera Tobalá/Verde/Madrecuixe/Cuixe/Espadín (52.1%) **Miahuatlán, Oaxaca . . . 17**

Mezcalosfera is the exported bottling from Mezcaloteca, the famous bar in Oaxaca City that is renowned for their educational tastings. They source all of their agave spirits directly from producers in seldom-traveled parts of Oaxaca that are often hard to get to. They put an exceptional amount of information on their labels, and all of their releases are very small batches that exhibit the the most unique characteristics of mezcal.

Real Minero Pechuga (51.7%) **Ocotlan, Oaxaca . . . 17**

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.

Rey Campero Arroqueño (48.7%) **Candelaria Yegolé, Oaxaca . . . 15**

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 Castilla (49%) **Candelaria Yegolé, Oaxaca . . . 15**

Made from the agave Castilla (*Agave 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.

AGAVE Y MÁS

OFFERED IN 1 OZ POURS

Rey Campero Espadín (48.1%) Candelaria Yegolé, Oaxaca . . . 7

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 . . . 13

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 . . . 11

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 . . . 11

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 Sierra Negra (49%) Candelaria Yegolé, Oaxaca . . . 15

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.

Rey Campero Tepextate (48%) Candelaria Yegolé, Oaxaca . . . 14

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 Tepextate + Cuixe + Espadín (51.5%) Candelaria Yegolé, Oaxaca . . . 15

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

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 . . . 15

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 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.

Siembra Metl Cupreata (48%) Pino Bonito, Michoacán . . . 9

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 Arroqueño en Barro (47.3%) Sola de Vega, Oaxaca . . . 13

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.

Vago Bien Picado 2019 (50.5%) Candelaria Yegolé, Oaxaca . . . 15

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.

Vago Cuixe (50.2%) Miahuatlán de Porfirio Díaz, Oaxaca . . . 11

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 Elote (51.8%) Yegolé, Oaxaca . . . 8.5

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

SOTOL + RAICILLA

Clande Don Eduardo (53.4%) Chorreras, Chihuahua . . . 11

Distilled in extremely small batches by Don Eduardo Arrieta in Chorreras, Chihuahua. Using wild *Dasyliion 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 *Dasyliion* plant.

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

Made from 100% *Dasyliion Wheeleri* grown in the Chihuahuan desert. The flavor is fresh and harbors damp earth, roasted agave, and fine woods on a citrus background of lemon and lemongrass. Finishes with a mineral, lightly smoked, citrus flavor.

La Venosa Raicilla Sierra (42%) Mascota, Jalisco . . . 10

Raicilla is similar to mezcal, but made outside the Denomination of Origin states for mezcal. In the mountains 1,500m above sea level, Maestro Tabernero Don Ruben cultivates Agave Maximiliana from seeds. The agave is roasted in a wood fired adobe oven and wild fermented. Distillation is performed in an arabic-philippino still and bottled after only one pass.

Sotol Por Siempre (45%) Chihuahua, México . . . 7

Black pepper spice, earth, mineral, wet stone, rich and chewy texture with a long, dry and mildly smoky finish.

Sotoleros Lupe Ensemble (46.1%) Madera, Chihuahua . . . 11

Lupe López's first ensemble under the Sotoleros label was composed of equal parts agave *Angustifolia*, agave *Shrevei*, and *dasyliion Wheeleri*. Lupe harvests wild plants and cooks them underground for 3-4 days with oak wood and stone. He uses spring water as his source and ferments in wooden vats buried underground. Next, he distills in copper pot stills with a wooden top. After two distillations, Lupe adjusts his final product with distilled water.

Sotoleros Romel Lechuguilla (50.3%) Chinipas, Chihuahua . . . 11

The fertile land in the region grows lemons, papaya, and other tropical fruits which enhance the terroir of the agave growing nearby. Romel works with wild agaves, collecting mature plants and milling them with a mallet. He lets the plants ferment in stone vats for 5 to 8 days. Finally, he distills in stainless steel pots with wooden tops. His lechuguilla carries notes of ripe fruits and mamey.

RUM + CACHAÇA

Ak Zanj Dark Rum (43%) Port-au-Prince, Haiti . . 7
Rich red gold with deep caramel & savory fruit notes.

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

Clairin Sajous (53.5%) Saint Michel de l'Attalaye, Haiti . . 8
Clairin, a wild fermented rum, is a cultural emblem of Haiti.

Diplomático Ambassador (47%) Venezuela . . . 30
Crafted from the distillery's best rum reserves. After aging a minimum of twelve years in white oak casks, the rums are aged for two additional years in Pedro Ximénez sherry casks.

Diplomático Mantuano (40%) Venezuela . . . 7
Blend of rums aged for up to eight years.

Diplomático Reserva Exclusiva (40%) Venezuela . . . 9
Blend of exclusive rum reserves aged for up to twelve years. Notes of maple syrup, orange peel, brown sugar, licorice, and sweet toffee fudge.

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

El Dorado Silver (40%) Guyana . . . 6

Foursquare 2008 (60%) Barbados . . . 18
Single blended rum aged for 12 years, consisting of both artisanal pot and traditional twin column Coffey distilled molasses rums.

Lemon Hart 151 (75.5%) Georgetown, Guyana . . . 6.5
Blended to exacting standards from an age-old recipe of select high proof Demerara rums. Hints of raw brown sugar, dried fruits, burnt caramel, exotic spices, vanilla, and baked apples.

Neisson Blanc Rhum Agricole (50%) Le Carbet, Martinique . . 7
An unaged rum made from fresh-pressed sugarcane. The flavor of Rhum Agricole is unique to its local agricultural provenance. Surprisingly (or maybe not), this is great in a mojito.

Novo Fogo Barrel Aged Cachaça (40%) Paraná, Brazil . . . 8
Aged for two years in American bourbon barrels.

Novo Fogo Colibri (42%) Paraná, Brazil . . . 8
Cachaça aged in oak and Brazilian teak barrels.

Novo Fogo Graciosa (42%) Paraná, Brazil . . . 8
Cachaça aged for 2 years in oak and finished for 18 months in Brazil nut barrels.

Novo Fogo Tanager (42%) Paraná, Brazil . . . 8
Cachaça aged in oak and Brazilian zebra wood.

Novo Fogo Silver Cachaça (40%) Paraná, Brazil . . . 7
Banana aroma, floral rainforest notes. Sea salt balances the cachaça's tropicality combined with sweet red pepper.

Panamá-Pacific 9yr (47.3%) Panama . . . 8.5
Made from estate-grown sugarcane harvested from the renowned Panameño growing region of La Provincia de Herreras and aged in American oak casks.

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. This rum, or aguardiente de caña, is exactly what you would find lost in the cloud forest of the Sierra Mazateca mountains of Oaxaca.

R.L. Seale's 12yr (46%) Barbados . . . 8
Nose shows baking spices and incense leading to a palate of toasted caramel, sweet plantain, barrel spice, peppercorn, and brown sugar. Touches of cacao and tropical fruits extend throughout the finish.

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.

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.

Uruapan Charanda (46%) Uruapan, Michoacán . . . 7
Named after the city of Uruapan. Charanda is a D.O. protected sugarcane distillate that can only be made in 16 municipalities in Michoacán. Made from 50% molasses & 50% cane juice.

Uruapan Single Agricola (46.5%) Uruapan, Michoacán . . . 7
Made entirely of estate-grown & freshly-pressed sugarcane, this expression has earned the distinction of being called a Pure Single Rum. Long fermented over 10 days and distilled using a small, traditional copper pot still (nicknamed "El Prieto"), the spirit is a bold evocation of place.

GIN

Alkkemist Gin (40%) Spain . . . 8
Distilled 12 times a year when the influence of the moon is at its fullest. First gin to use Mediterranean Muscat grapes.

Captive Spirits Bourbon Barreled Big Gin (47%) Seattle . . . 8

Empress 1908 Gin (42.5%) Victoria, British Columbia . . 8
Unique gin that uses butterfly pea blossoms & Empress tea.

Fox & Seeker Meridian Gin (43.5%) Houston, TX . . . 8

Gracias a Dios Agave Gin (45%) Santiago de Matatlán, Oaxaca . . 8
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 . . . 8
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.

Leopold Bros. Navy Strength Gin (57%) Denver, CO . . . 9
Hearty, bold, and aromatic gin.

Leopold Bros. American Small Batch Gin (40%) Denver, CO . . 7
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 to bring out the purest flavors & aromas.

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.

Real Spirits Grain to Glass Gin (46%) Blanco, TX . . . 9
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. A house favorite.

Still Austin American Gin (49.2%) Austin, TX . . . 7
Texas grown grain to glass gin.

VODKA

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

Fox & Seeker Texas Vodka (40%) Houston, TX . . . 7.5
Distilled from Texas-grown yellow dent corn.

St. George All Purpose Vodka (40%) Alameda, CA . . . 8
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.

ABSINTHE

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.

AMARI

Amaro Nonino (35%) Italy ... 8

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

Brovo Amaro #4 (30%) Woodinville, WA ... 7

Starts with a hibiscus note, followed by a three-stage citrus infusion—orange, lemon, and grapefruit—followed by eucalyptus simple syrup and a spicy cayenne finish.

China China (40%) France ... 7

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

Fernet Branca (39%) Italy ... 5

Made from a mixture of 27 different botanicals.

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

An intensely herbal, woody digestif, Fernet-Vallet enjoys popular usage throughout Mexico in the preparation of both classic and modern cocktails.

Fèy Anmè (35%) Haiti ... 6

Inspired by the foraged botanicals harvested from the local Haitian forests: citrus, local hibiscus flower buds and dandelion. Enjoy as an aperitif, on the rocks, or as a vermouther modifier.

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. 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 and bitter herbs flavor.

BRANDY + COGNAC 1 OZ

Camus VS (40%) France ... 7

Slightly sweet with floral notes. Light bodied and very delicate.

Clear Creek William's Pear Brandy (40%) Portland, OR ... 8

Made from crushed whole Bartlett pears.

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

Apricot brandy

Macchu Pisco (40%) Ica Valley, Peru ... 6

Peruvian brandy produced from 100% Quebranta grapes and aged for 9 months in wood barrels. Hints of grapefruit & berries. Fruity with oak, grass, and lime notes. Enjoy in a Pisco Sour.

LIQUEUR

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

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

Made with freshly roasted, ground and brewed coffee beans, pure cane sugars, and bourbon vanilla.

Chateau Aloe Vera (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.

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 and sweeter version of green chartreuse.

Chinola Passion Fruit (21%) Dominican Republic ... 7**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 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, and herbs.

Hoodoo Chicory (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.

John D. Taylor's Velvet Falernum (11%) Barbados ... 5**Leopold Bros. New York Sour Apple** (20%) Denver, CO ... 7**Montanaro Aperitivo 6PM** (16%) Piedmont, Italy ... 6

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.

Mr Black Cold Brew Coffee Liqueur (25%) Australia ... 6**Nixta Licor de Elote** (30%) Jilotepec, Mexico ... 6**Skinos Mastiha** (30%) Greece ... 5

Greek liqueur made using the resin from the mastiha tree on the 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.

St. Brendan's Irish Cream (17%) Ireland ... 5**Varan Mezcal Coffee Liqueur** (39.5%) Oaxaca, Mexico ... 6

Mezcal, coffee, vanilla, and spices blended together.

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.

HOPLER PANNONICA RED BLEND 9/35 Burgenland, Austria

Blend of Zweigelt, Pinot Noir, and Blaufränkisch

SCHOOLER NOLAN HEAVEN HILLS

CABERNET 10/38 Horse Heaven Hills, Washington

81% Cabernet Sauvignon + 16% Syrah + 3% Merlot

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.

CHÂTEAU BOISSON BORDEAUX BLANC 9/35 Bordeaux, France

Sauvignon Blanc, Sémillon, and Muscadelle blend

HUSCH CHENIN BLANC 10/38 Mendocino, California

Fresh, fruit, and vibrant in the mouth, the crisp flavors and rich texture linger with a mineral finish.

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

Fuenteseca Cosecha 2013 Huerta Singular “El Maguey” Blanco (45.7%) Highlands, Jalisco . . . 20

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 . . . 125

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.

RUM

Diplomático Ambassador (47%) Venezuela . . . 30

Crafted from the distillery's best rum reserves. After aging a minimum of twelve years in white oak casks, the rums are aged for two additional years in Pedro Ximénez sherry casks. Aromas reminiscent of port wine, dried fruits and cigar boxes.

Foursquare 2008 (60%) Barbados . . . 18

Single blended rum aged for 12 years, consisting of both artisanal pot and traditional twin column Coffey distilled molasses rums.

WHISKEY + SCOTCH

Compass Box No Name #3 (46%) Scotland . . . 20

The third and final No Name, No. 3 marks a further point on the spectrum of peat. It is older, wilder and weirder than the previous No Names. Seaweed and barbecue-scented single malt from the Laphroaig Distillery takes top billing, with malt whisky from the Bowmore Distillery lending compelling hints of mango and pineapple at the very limits of ripeness.

Garrison Brothers Balmorhea Bourbon (57.2%) Hye, TX . . . 35

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 . . . 45

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 Guadalupe (53.5%) Hye, TX . . . 35

Aged four years in toasted and charred white American oak barrels and an additional two years in beautiful port casks imported from Portugal.

The Macallan Rare Cask (43%) . . . 30

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.

THE HOPPY MONK BRUNCH

SUNDAY | 11AM-3PM

SAVORY

LOX BENEDICT 14

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

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 + 10

BRUNCHWICH 11

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

ROSEMARY HONEY CHICKEN BISCUIT 12

buttermilk brined Cornish free range chicken thigh + 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 + 10

DUCKS IN PURGATORY 14

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

ROASTED VEGGIE HASH 10

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

SWEET

ICE CREAM OF THE MOMENT 3

STRAWBERRY SOUR ALE WAFFLE 10

sour ale strawberry syrup + mascarpone whipped cream + dark chocolate shavings + powdered sugar

ALL DAY

STAPLES

GOCHU I.P.A. WINGS 15

savory, sweet, & spicy fermented gochujang sauce

CAULIFLOWER WINGS 10.5 (vegan)

gochujang battered cauliflower + english cucumbers

TRAPPIST MUSHROOMS 11

beer battered crimini, button & oyster mushrooms + aioli duo

GUACAMOLE 14 (vegetarian)

smashed avocados + pico de gallo + Oaxacan heirloom corn chips

MAC & CHEESE 9 (vegetarian)

rotating artisanal cheese + seasonal accompaniments

BLUE FOX BURGER 13

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

FAROUK BURGER 13

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

DUCHESSE BURGER 13

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

BACON JAM & EGG BURGER 14

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

ELOTE FRITTERS 10 (vegetarian)

organic sweet corn hush puppies + chile powder + red pepper infused crema + queso cotija + cilantro

MACHA BRUSSELS SPROUTS 9

salsa macha + apple + agave nectar + roasted almonds

GOCHU CHICKENWICH 13

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

PASTURE RAISED RIBEYE SANDWICH 20

pasture raised & 100% grass fed striploin + provolone + wild arugula + basil aioli + grilled red onions
double ribeye + 10

STAPLES CONT.

WILD AGUACHILE VERDE* 15

wild caught gulf shrimp + grilled avocado + serrano + jalapeño + english cucumber + red onion + burnt tortilla oil + Oaxacan heirloom corn tostadas

WILD CAUGHT FISH & CHIPS 17

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

WILD CAUGHT GULF SHRIMP PO' BOY 15

fried wild caught gulf shrimp + cajun remoulade + organic wild arugula + TX beefsteak tomatoes + dill pickles

REUBEN 14

Boar's Head® corned beef + muenster + sauerkraut + russian sauce + marble rye

BRUNCH SIDES

wild Alaskan sockeye lox 6

duck fat fried potatoes 5

seasonal fruit 5

house bacon 3

country sausage 5

free range egg 2

short stack pancakes 6

pommes frites 3.5

sweet potato fries 4

DRINKS

michelada 6

bloody mary 7

mimosa 7

Irish coffee 8

Shotgun House coffee 3.5

organic fresh squeezed orange juice 5


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.

ALL OF OUR FRIED MENU ITEMS ARE COOKED IN NON-HYDROGENATED ZERO TRANS FAT PEANUT OIL. 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.

Proudly Featuring
Boar's Head



WILD AGUACHILE VERDE* 15

wild caught gulf shrimp + grilled avocado + jalapeño + serrano pepper + english cucumber + red onion + burnt tortilla oil + Oaxacan heirloom corn tostadas

GOCHU I.P.A. WINGS 15

savory, sweet, & spicy fermented gochujang pepper sauce

CAULIFLOWER WINGS 10.5 (vegetarian)

gochujang battered organic cauliflower + english cucumbers

TRAPPIST MUSHROOMS 11

brown ale batter + crimini, button & oyster mushrooms + sauce duo :

- spicy roasted red pepper • toasted walnut

ELOTE FRITTERS 10 (vegetarian)

organic sweet corn hush puppies + chile powder + red pepper infused crema + queso cotija + cilantro + lime

MACHA BRUSSELS SPROUTS 9

salsa macha + apple + agave nectar + roasted almonds

GUACAMOLE 14

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

MAC & CHEESE 9

rotating artisanal cheese + seasonal accompaniments

MONK'S CHARCUTERIE BOARD 30

two cured meats + two artisan cheeses + chicken & turkey liver peppercorn mousse + whole grain mustard + seasonal accompaniments + grilled sourdough

SHRIMP & ANDOUILLE SAUSAGE GUMBO 15

SIDES

macha brussels sprouts 5

pommes frites + aioli 3.5

sweet potato fries + aioli 4

BEER BRAISED RABBIT TACOS DORADOS 20

Deer Creek white cheddar + spicy rabbit broth + avocado + jalapeño crema + salsa of the moment + red cabbage + queso fresco + cilantro + Oaxacan heirloom corn tortillas

TACOS DE CAMARÓN A LA DIABLA 15

wild caught gulf shrimp + spicy pepper sauce + pineapple pico de gallo + red cabbage slaw + citrus aioli

WILD CAUGHT FISH & CHIPS 17

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

WILD CAUGHT GULF SHRIMP PO' BOY 15

fried wild caught gulf shrimp + cajun remoulade + organic wild arugula + TX beefsteak tomatoes + dill pickles

REUBEN 14

Boar's Head® corned beef + muenster + sauerkraut + russian sauce + marble rye

PASTURE RAISED RIBEYE SANDWICH 20

pasture raised & 100% grass fed striploin + provolone + wild arugula + basil aioli + grilled red onions
double ribeye +10

GOCHU CHICKENWICH 13

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

BACON JAM & EGG BURGER 14

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

BLUE FOX BURGER 13

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

DUCHESSE BURGER 13

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

FAROUK BURGER 13

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

COBB SALAD 13

organic greens + fried brussels sprouts + bacon bits + shredded soft boiled egg + hook's ewe calf to be kidding blue cheese + cherry tomatoes + avocado + cilantro + red onion + roasted pepitas + green goddess dressing
ribeye +10 | fried cajun shrimp +6 | fried Cornish chicken thigh +6

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

SWEET

ICE CREAM OF THE MOMENT 3

STOUT CHOCOLATE CAKE A LA MODE 9

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