

December 2022

Menu cocktails \$12

Happy hour until 7pm every day

featuring a selection of \$8 cocktails

People's Choice

Tell us what you love. Our bartenders have free reign to make you the best drink they can.

Cocktail Features

Polar Express⁵

Vodka, Espresso, Salted Caramel Liqueur, Vanilla, Flamed Cinnamon

Reindeer Games¹

Cranberry Vodka, Pomegranate & Lime Juices, Grenadine, Ginger Beer

Captain Kirk⁵

Blackberry & Mint Infused Gin, Crème de Violette, Fresh Lemon

San Gin-a-pear-o²

Pear-Infused Gin, Fresh Lemon, Green Apple Simple, Champagne, Lemon Zest

Santa Muerta⁴

Vago Elote Mezcal, Marigold Simple, Fresh Lime, Tamarind Soda

Moon Knight

Gin, Blackberry Sage Simple, Fresh Lemon, Pomegranate, Blue Curacao, Muddled Blueberries

Old Fashioneds

The People's Old Fashioned [Happy Hour]

Rye, Maple, Orange Oils & Flame, Anjo Bitters, Maraschino Cherry

Bay Of Pigs [Happy Hour]

Tobacco-Smoked Bourbon, Spiced Pear Liqueur, Maple Syrup, Black Walnut Bitters, Cedar Smoked Glass

Don Draper

Cognac, Apricot Liqueur, Benedictine, Almond Extract, Apple Bitters, Hickory Smoked Glass

DJ Freeze's Old Fashioned

Jameson, Jameson Orange, Maple, Anjo Bitters

Martinis & Coupes

People's Martini [Happy Hour]

Choice of Vodka or Gin | Shaken or Stirred | Classic, Dirty, or Espresso

Morticia⁴

Gin, Luxardo, Hibiscus-Rose Simple, Lemon, Sparkling Rosé, Edible Flowers

Margaritas

Rico Suave¹

Tequila, Pêche Liqueur, Fresh Lime Juice, Prickly Pear Syrup, Tajín

Palm Tree Dreams⁴

Vago Elote Mezcal, Spicy Mango, Agua Fresca Jamaica (Hibiscus), Ancho Reyes, Fresh Lime Juice

Highballs

Pineapple Purple Sky [Happy Hour]

Vodka, Hibiscus-Pineapple-Peach Syrup, Fresh Lemon Juice, Mint, Butterfly Flower Tea

Nosferatu⁴

Mezcal, Blood Orange Liqueur, Lime & Grapefruit Juices, Topo Chico

Mules

Moscow Mule [Happy Hour]

Vodka, Fresh Lime Juice, Simple Syrup, Mint, Ginger Beer

Tex Mex⁵

Jalapeño-Infused Mezcal, Mango, Lime, Ginger Beer

Beer

Bud Light	\$5
Shiner	\$6
Dos XX	\$6
Modelo	\$6
Heineken	\$7
Dallas Blonde	\$7
Michelob Ultra	\$7
Blood & Honey	\$7
Deep Ellum IPA	\$7

Wine

Pinot Grigio	\$9
Chardonnay	\$9
Cabernet	\$9
Pinot Noir	\$9
Champagne or Mimosa	\$9

Eats

All boards come with crackers, berries, citrus-honey, mixed nuts, grapes

Cheese Board	\$13
Charcuterie Board	\$13
Cheese + Charcuterie Board	\$22
Hummus Board	\$8

Cocktails created with love by:

¹ Devin McCullough

² John Fitzpatrick

³ Akira Owens

⁴ Kathya Vega

⁵ Erick Vega