


Draft BEER & CIDER

**Ask your server for our 3 rotating taps.*

CRISP & REFRESHING

COORS LIGHT - Light gold with a clean finish. 4.2% ABV | *Colorado*

 **DEEP ELLUM DALLAS BLONDE** - A selection of American hops give this well-balanced beer a citrusy flavor. 5.2% ABV | *Texas*

DOS EQUIS LAGER ESPECIAL - A crisp, malt-forward beer with a smooth finish. 4.2% ABV | *Mexico*

 **KARBACH LOVE STREET KÖLSCH** - This blonde ale is made with floral German hops and has a clean malt profile. 4.9% ABV | *Texas*


KONA BIG WAVE GOLDEN ALE - A lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | *Hawaii*


MILLER LITE - American light pilsner. 4.2% ABV | *Wisconsin*


YUENGLING TRADITIONAL LAGER - Rich amber color and medium-bodied flavor with roasted caramel. 4.5% ABV | 45 IBU | *Pennsylvania*

STELLA ARTOIS PILSNER - A transparent straw color with a white fluffy head and aromas of grain, wheat, and pale malts. 5% ABV | *Belgium*

HOPPY

 **512 JUICY IPA** - A citrus juice and fruit explosion IPA with a smooth and pleasant hop bitterness. 6% ABV | 50 IBU | *Texas*


 **COMMUNITY MOSAIC IPA*** - Crystal malt lends caramel sweetness that balances bitterness with aromas of blueberry, citrus & tropical fruit. 8.6% ABV | 85 IBU | *Texas*


 **DEEP ELLUM IPA** - A prominently bitter and floral IPA. 7% ABV | 70 IBU | *Texas*


HOP VALLEY BUBBLE STASH IPA - Brewed with late addition Mosaic Cryo Hops® to create an easy drinkin' bubbler. 6.2% ABV | 45 IBU | *Oregon*

 **MANHATTAN PROJECT HALF-LIFE HAZY IPA** - An unfiltered Northeast inspired IPA with citrus characteristics. 6.2% ABV | 33 IBU | *Texas*


RICH & MALTY

 **TEXAS ALE PROJECT FIRE ANT FUNERAL AMBER ALE** - American grown hops harmoniously round out rich malts without the bite. 6% ABV | 32 IBU | *Texas*

 **PETICOLAS VELVET HAMMER*** - Malt forward elements of caramel and sweetness, balanced with floral hops. 9% ABV | *Texas*

 **SHINER BOCK** - Lightly hopped American-style dark lager brewed with roasted barley malt and German hops. 4.4% ABV | *Texas*

DARK & ROASTED


 **512 PECAN PORTER** - Full body and malty sweetness are balanced with a subtle pecan profile. 6.8% ABV | *Texas*

GUINNESS STOUT - Dark in color with roasted malt grains and flavors of coffee and dark chocolate. 4.2% ABV | *Ireland*

WHEAT

BLUE MOON BELGIAN WHITE - An unfiltered witbier with a smooth finish. 4.7% ABV | *Colorado*

 **REVOLVER BLOOD & HONEY** - Notes of Texas honey and spices finished with blood orange zest. 7% ABV | *Texas*

 *Indicates a local Texas craft beer.* **Served in a 13oz Belgian beer chalice.*

TASTE ANY 6 BEERS FOR \$12

THE TEXAS FLIGHT

KARBACH KÖLSCH
DEEP ELLUM DALLAS BLONDE
COMMUNITY MOSAIC IPA
TEXAS ALE PROJECT FIRE ANT FUNERAL AMBER ALE
PETICOLAS VELVET HAMMER RED
512 PECAN PORTER

BOTTLES & CANS

BUD LIGHT - A light-bodied lager. 4.2% ABV | *Missouri*
COORS LIGHT- Light gold with a clean finish. 4.2% ABV | *Colorado*
CORONA- Always smooth, always refreshing flavor. 4.6% ABV | *Mexico*
HEINEKEN - European pale lager made from 100% natural ingredients. 5% ABV | *Holland*
MICHELOB ULTRA - A light lager with citrus aroma and a crisp, refreshing finish. 4.2% ABV | *Missouri*
MILLER LITE - A hop-forward flavor and solid malt character. 4.2% ABV | *Wisconsin*
OMISSION (GF) Ask your server for our Omission selection | *Oregon*
PBR (16 OZ. CAN) Crisp, delicate flavor with faint citrusy notes. 4.8% ABV | *Wisconsin*
MODELO ESPECIAL Golden, full-flavored pilsner-style lager with a clean, crisp finish. 4.4% ABV | *Mexico*
STRONGBOW CIDER Full of apple flavor; slightly sweet and delicious. 5% ABV | *England*
ACE PINEAPPLE CIDER - The addition of fresh pineapple juice creates a cider with a great pineapple nose and semi-sweet initial taste with a tart finish. 5% ABV | *California*
BISHOP CRACKBERRY CIDER - Cranberry and blackberry deliver a combination of tart and sweet. 6% ABV | *Texas*
HEINEKEN 0.0 (N/A) - Great taste, zero alcohol. | *Holland*
STIEGL GRAPEFRUIT RADLER (16.9 OZ. CAN) Real grapefruit juice, pleasant tangy taste. 2.25% ABV | *Austria*
WHITE CLAW BLACK CHERRY Black cherry seamlessly balances the tartness and sweetness of a ripe summer cherry. 5% ABV | *Illinois*
WHITE CLAW MANGO A twist of fresh mango flavor. Enjoy sweet, summer flavor year-round. 5% ABV | *Illinois*



Refreshers 

Fresh Squeezed

BLOOD ORANGE GINGER ICED TEA
Blood orange & ginger purées steeped for 12 hours with unsweetened iced tea and fresh orange peel.
HIBISCUS BASIL LEMONADE
Sweet-tart hibiscus purée steeped for 12 hours with our housemade lemonade, agave and fresh basil.
PASSION FRUIT & MANGO AGUA FRESCA
Passion fruit & mango purées, agave syrup, water for a thirst quenching sip.
LEMONADE & STRAWBERRY LEMONADE
ORANGE & GRAPEFRUIT JUICE

N/A BEVERAGES & WATERS **TEAS, COFFEE & ENERGY**

TOPO CHICO MINERAL WATER
SAN PELLEGRINO SPARKLING WATER
(ORIGINAL, BLOOD ORANGE)
HENRY'S ROOT BEER
REED'S GINGER BEER

TAZO ICED TEA
TAZO ASSORTED HOT TEAS
ARNOLD PALMER
SEATTLE'S BEST COFFEE
RED BULL (ORIGINAL)
RED BULL (TROPICAL YELLOW)
RED BULL (WATERMELON RED)
RED BULL (SUGARFREE)


COKE, DIET COKE, SPRITE,
DR. PEPPER

Craft COCKTAILS

BLOOD ORANGE COSMO

Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 11

SPICY MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 10

* **BLOOD ORANGE MARGARITA**

Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 10.5

RASPBERRY DROP

Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 11

APEROL SPRITZ

Aperol Apertivo liqueur, prosecco and soda water. 11.5

LION LEMONADE

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 10

PASSION FRUIT MOJITO

Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 10.5

GRAPEFRUIT & BASIL MARTINI

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 11



Modern CLASSICS

BOURBON OLD FASHIONED

Evan Williams Bourbon, Angostura Bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 12

MAKER'S MARK MANHATTAN

Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura Bitters with a Bordeaux cherry. 12.5

THE SAZERAC

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters served over a single large ice cube. 12.5

MOSCOW MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge served in a stainless steel mug. 10

CUCUMBER ROSEMARY GIN & TONIC

Tanqueray Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 11

* **PEAR MARTINI**

Absolut Pear Vodka, pear purée, sweet & sour, simple syrup, hand-shaken and served in a martini glass with a sugared rim. 11

FRESH PRESSED GRAPEFRUIT GREYHOUND

Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 10

BACON BLOODY MARY

New Amsterdam Vodka, tomato juice, Demitri's spices, pepper bacon, pepperoni, carrot, pepperoncini, lime and celery. 10

FRESH FRUIT SANGRIA

E&J Brandy, 14 Hands cab, triple sec, fresh orange & lime wedges, soda and simple syrup. 10

FRESH SQUEEZED MARGARITA

Sauza Hacienda Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 10.5

* *Indicates a Thirsty Lion Signature Item*

Flights

Our flights feature three 1 ounce pours from select makers.
Bourbon: \$16 • Tequila: \$18 • Around the World: \$17

BOURBON

Basil Hayden's | Templeton Rye | Elijah Craig Small Batch

TEQUILA

Casamigos Blanco | Sauza Hornitos Reposado | Patrón Añejo

AROUND THE WORLD

Woodford Reserve Bourbon | Tullamore Dew Irish Whiskey
The Balvenie 14 Yr Scotch



Specialty LIQUORS

VODKA

Absolut*
Belvedere
Chopin
Effen Blood Orange
Effen Cucumber
🇺🇸 Deep Eddy Lemon
🇺🇸 Deep Eddy Ruby Red
Grey Goose
Ketel One
Smirnoff*
🇺🇸 Tito's Handmade

GIN

Aviation
Bombay Sapphire
Hendrick's
Tanqueray

SCOTCH

Balvenie 14 Caribbean Cask
Dewar's White Label
Glenfiddich 12yr
Glenlivet 12yr
Johnnie Walker Red
Johnnie Walker Black
Macallan 12yr
Macallan 18yr
Monkey Shoulder

COGNAC

Hennessy VS

LIQUORS & APERITIFS

Aperol
Chambord
Cointreau
Disaronno
Fernet Branca
Frangelico
Sambuca
St Germain

TEQUILA & MEZCAL

1800 Reposado
Casamigos Blanco
Casamigos Mezcal
Clase Azul Reposado
Don Julio Blanco
Don Julio Añejo
Don Julio 1942
El Jimador Blanco
Herradura Reposado
Illegal Joven Mezcal
Milagro Silver
Patrón Silver
Patrón Añejo
Sauza Hornitos Reposado
Tanteo Jalapeño

WHISKEY/BOURBON

Basil Hayden
Buffalo Trace
Bushmills
Bulleit Bourbon
Bulleit Rye
Crown Apple
Crown Royal
Elijah Craig Small Batch
Four Roses Small Batch Bourbon
Gentleman Jack
High West American Bourbon
Jack Daniel's*
Jameson
Jim Beam
Jim Beam Black
Knob Creek
Maker's Mark
Pendleton
Seagram's 7
Skrewball Peanut Butter Whiskey
Templeton Rye
Tullamore Dew
🇺🇸 TX Blended Whiskey
Woodford Reserve

RUM

Bacardi Superior
Captain Morgan
Malibu Rum
Myers' Dark
Sailor Jerry

*Available in an assortment of flavors,
ask a server or bartender for our
current selections.

🇺🇸 Indicates a local Texas distilled liquor.

Featured WINES

**Served in a glass 6oz. / 9oz. / Bottle*

WHITE & ROSÉ

CHATEAU STE. MICHELLE RIESLING WA | 8.5 / 11.5 / 30

UNDER WOOD ROSÉ OR | 9.5 / 12.5 / 33

GERARD BERTRAND COTE DES ROSÉS FR | 12 / 15 / 42

ECCO DOMANI PINOT GRIGIO IT | 9 / 12 / 32

J VINEYARD PINOT GRIS CA | 10.5 / 13.5 / 37

MATUA SAUVIGNON BLANC NZ | 9.5 / 12.5 / 33

JOEL GOTT SAUVIGNON BLANC CA | 10 / 13 / 35

* KIM CRAWFORD SAUVIGNON BLANC NZ | 12 / 15 / 42

CHATEAU STE MICHELLE MIMI CHARDONNAY WA |
9 / 12 / 32

KENDALL-JACKSON V.R. CHARDONNAY CA | 10 / 13 / 35

LA CREMA SONOMA CHARDONNAY CA | 13 / 16 / 46

SONOMA CUTRER CHARDONNAY CA | 49 (Bottle)

RED

MARK WEST PINOT NOIR CA | 9 / 12 / 32

LA CREMA PINOT NOIR CA | 11 / 14 / 39

MEIOMI SONOMA PINOT NOIR CA | 42 (Bottle)

MURPHY GOODE RED WINE BLEND CA | 9 / 12 / 32

H3 HORSE HEAVEN HILLS RED BLEND WA | 10 / 13 / 35

* CAYMUS CONUNDRUM RED BLEND CA | 11 / 14 / 39

INTRINSIC RED BLEND WA | 58 (Bottle)

THE PRISONER RED BLEND CA | 75 (Bottle)

ALAMOS MALBEC AR | 9 / 12 / 32

14 HANDS CABERNET WA | 9 / 12 / 32

BONANZA CABERNET by CAYMUS CA | 10 / 13 / 35

FREAKSHOW CABERNET CA | 12 / 15 / 42

DAOU CABERNET SAUVIGNON CA | 50 (Bottle)

MICHAEL DAVID 6TH SENSE SYRAH CA | 42 (Bottle)

SPARKLING

WYCLIFF BRUT ROSE CA | 8 / 11 / 28

* LAMARCA PROSECCO IT | 9.75 (6oz.) / 34 (Bottle)

KORBEL BRUT CA | 10 (6oz.)

MUMM NAPA BRUT PRESTIGE CA | 49 (Bottle)



HAVE YOUR NEXT
Event with us!

Ask about reserving space for
your next private event!

Happy Hour

Available 3-6pm Everyday & 9:30pm-close Thursday-Saturday

\$7.95

CREAMY QUESO DIP Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn chips.

FRESH HAND CUT FRIES Fresh cut and served with peppercorn ranch and Sriracha fry sauce.

GARLIC SESAME EDAMAME Soybean pods sautéed with garlic sesame soy glaze.

ARTICHOKE SPINACH DIP Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

\$8.95

GRILLED BURGER SLIDERS* Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

SPICY FRIED CHICKEN SLIDERS Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.

CALIFORNIA ROLL Crab, avocado, cucumber, sticky rice rolled in nori and sesame seeds.

SPICY FRIED CAULIFLOWER Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli.

HAND-BREADED CHICKEN TENDERLOINS Served with Sriracha and peppercorn ranch dipping sauces.

PORK CARNITAS TACOS Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija and white corn tortillas.

\$9.95

AHI POKE STACK* Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt. Layered with rice, soy ginger and Sriracha aioli with wonton chips.

OVEN BAKED SOFT PRETZEL Served with scratch made beer cheese, jalapeño jam and sweet mustard sauce.

GRILLED SALMON CAKES Fresh salmon, celery and onions coated with panko bread crumbs and flat top grilled. Topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

CRISPY CALAMARI Seasoned semolina flour, lightly fried, chili lime sauce and lemon thyme aioli.

BACON WRAPPED BBQ PRAWNS With Black Butte BBQ sauce, sticky rice, soy glaze, julienne carrots and daikon radish.

\$6.95

PREMIUM WELL DRINKS
THREE THIEVES
Chardonnay or Pinot Grigio



\$7.95

UNDERWOOD Rosé
14 HANDS
Cabernet Sauvignon

\$1 Off ALL DRAFT PINTS

Happy Hour COCKTAILS

MOSCOW MULE New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

THIRSTY LION MARGARITA Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

\$8.95

RASPBERRY DROP MARTINI New Amsterdam Vodka, raspberry purée and lemonade.

CLASSIC MOJITO Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

\$9.95

BOURBON OLD FASHIONED Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

*No substitutions - Minimum \$3.75 beverage purchase.
Social hour food may not be ordered to-go*