

CRISP & REFRESHING

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

COMMUNITY HONEY CITRUS BLONDE - Bright citrus peel and touch of sweetness from organic honey. 6.% ABV | Texas

COMMUNITY TEXAS LAGER - A light-bodied lager with a bright and refreshing flavor. *4.% ABV* | *Texas*

C 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*

FIRESTONE WALKER 805 - A light, refreshing blonde ale with subtle malt hops. 4.7% ABV | California

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

 MANHATTAN PROJECT NECESSARY EVIL PILSNER

 Dry, crisp and a hint of hop character.
 5.3% ABV | Texas

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*

НОРРҮ

✓ 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

SEAL ALE AXIS IPA - Tropical fruit, citrus, and a pale golden body; hop-forward and light. 7.1% ABV | 60 IBU | Texas

C TUPPS BREWERY JUICE PACK HAZY PALE ALE - Hazy double-dry hopped pale ale bursting with flavor. 5.5% ABV | 30 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

C LAKEWOOD TEMPTRESS NITRO* - This Imperial milk stout pours with a thick head and sweet caramel notes. 9.1% ABV | Texas

WHEAT

🖓 ALSTADT HEFEWEIZEN

A traditional German Wheat beer; fruity and spicy clove-like flavors. 5.1% ABV | Texas

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

 \checkmark 3 nations royal blood orange belgian wit Premium blood orange and a majestic citrusy aroma make this brew unique and refreshing. 5.5% ABV | Texas

小 HOP & STING WEISSER TIME HEFEWEIZEN - A light, but soft bodied Hef, brewed with 60% wheat, German malts & German hops. 5.4% ABV | Texas

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

CIDER

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

SISHOP CRACKBERRY - Cranberry and blackberry deliver a combination of tart and sweet. 6% ABV | Texas

BOTTLES & CANS

BUD LIGHT, COORS LIGHT, CORONA, HEINEKEN, MICHELOB ULTRA, MILLER LITE, OMISSION (GF), PBR (16 OZ. CAN), MODELO ESPECIAL, STRONGBOW CIDER, HEINEKEN 0.0 (N/A), EIGHT ELITE LIGHT LAGER

TOPO CHICO STRAWBERRY GUAVA SELTZER - (120Z. BTL) WHITE CLAW - MANGO OR BLACK CHERRY (120Z. CAN)



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

-&-Refreshers 🔊

Fresh Squeezed BLOOD ORANGE GINGER ICED TEA HIBISCUS BASIL LEMONADE PASSION FRUIT & MANGO AGUA FRESCA LEMONADE & STRAWBERRY LEMONADE **ORANGE & GRAPEFRUIT JUICE**

N/A BEVERAGES & WATERS

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

(oca Cola.

COKE, DIET COKE, SPRITE, DR. PEPPER

TEAS, COFFEE & ENERGY 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)

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

Graft COCKTAILS

BLOOD ORANGE COSMO Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 12

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. 11

RASPBERRY DROP

Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 12

APEROL SPRITZ

Aperol Apertivo liqueur, prosecco and soda water. 13

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. 11

GRAPEFRUIT & BASIL MARTINI

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 12



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. 13

THE SAZERAC

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters served over a single large ice cube. 13

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, handshaken and served in a martini glass with a sugared rim. 12

FRESH PRESSED GRAPEFRUIT GREYHOUND Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 10.5

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. 11

FRESH SQUEEZED MARGARITA Sauza Hacienda Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 11

ESPRESSO MARTINI

New Amsterdam Vodka, Mr. Black cold brew coffee liqueur, Kahlúa, simple syrup and fresh brewed coffee. 12

Flights

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

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

TEQUILA Casamigos Blanco | Sauza Hornitos Reposado | Don Julio Añejo

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

-&

Specially LIQUORS

VODKA

Absolut* Belvedere Effen Cucumber ⟨∽⟩ Deep Eddy Lemon ⟨∽⟩ Deep Eddy Orange ⟨∽⟩ 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 Monkey Shoulder

BRANDY

Hennessy VS

LIQUORS & APERITIFS

Aperol Chambord Cointreau Disaronno Frangelico Sambuca St Germain

TEQUILA & MEZCAL

1800 Reposado Casamigos Blanco Casamigos Mezcal Clase Azul Reposado Don Julio Blanco Don Julio Añejo Don Julio 1942 Ilegal Joven Mezcal Milagro Silver Patrón Silver Sauza Hornitos Reposado Tanteo Jalapeño

WHISKEY/BOURBON

Angel's Envy Basil Hayden **Buffalo** Trace Bulleit Bourbon Bulleit Rye Crown Apple Crown Royal Elijah Craig Small Batch Elijah Craig Rye Four Roses Small Batch Bourbon High West American Bourbon Jack Daniel's* Iameson Jim Beam Knob Creek Maker's Mark Pendleton Skrewball Peanut Butter Whiskey Templeton Rye Tullamore Dew 、
TX Blended Whiskey Woodford Reserve

RUM

Bacardi Superior Captain Morgan Malibu Rum Myers' Dark

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

 \checkmark Indicates a local Texas distilled liquor.



WHITE & ROSÉ

UNDERWOOD ROSÉ OR | 10.5 / 14 / 37 GERARD BERTRAND COTE DES ROSÉS FR | 12 / 15.5 / 42 CAYMUS CONUNDRUM WHITE BLEND CA | 10 / 13.5 / 35 A to Z PINOT GRIS OR | 11 / 14.5 / 39 ECCO DOMANI PINOT GRIGIO IT | 9 / 12.5 / 32 MATUA SAUVIGNON BLANC NZ | 9.5 / 13 / 33 JOEL GOTT SAUVIGNON BLANC CA | 10 / 13.5 / 35 * KIM CRAWFORD SAUVIGNON BLANC NZ | 12 / 15.5 / 42 KENDALL-JACKSON V.R. CHARDONNAY CA | 11 / 14.5 / 39 LA CREMA SONOMA CHARDONNAY CA | 13 / 16.5 / 46 SONOMA CUTRER CHARDONNAY CA | 49 (Bottle)

RED

MARK WEST PINOT NOIR CA | 9 / 12.5 / 32 SEA SUN PINOT NOIR CA | 10 / 13.5 / 35 MEIOMI SONOMA PINOT NOIR CA | 42 (Bottle) * CAYMUS CONUNDRUM RED BLEND CA | 11 / 14.5 / 39 THE PRISONER RED BLEND CA | 75 (Bottle) ALAMOS MALBEC AR | 9 / 12.5 / 32 MICHAEL DAVID PETITE PETIT SIRAH CA | 10 / 13.5 / 35 14 HANDS CABERNET WA | 9 / 12.5 / 32 FREAKSHOW CABERNET CA | 12 / 15.5 / 42 DAOU CABERNET SAUVIGNON CA | 50 (Bottle)

SPARKLING

WYCLIFF BRUT ROSE CA | 8.5 / 12 / 30 * LAMARCA PROSECCO IT | 10 (60z.) / 35 (Bottle) MUMM NAPA BRUT PRESTIGE CA | 49 (Bottle)



HAVE YOUR NEXT Event with us!

Ask about reserving space for your next private event!





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

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

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

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.

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.



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.

Happy Hours



\$8.95

\$9.95

COCKTAILS & WINES

THREE THIEVES Chardonnay or Pinot Grigio

\$7.95 UNDERWOOD Rosé

14 HANDS Cabernet Sauvignon

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.

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

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

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



No substitutions - Minimum \$3.95 beverage purchase. Happy Hour food may not be ordered to-go