



BAR BITES

- Texas Pimento Cheese** | w/ House-Made Crackers • \$10
- Smoked Salmon Dip** | w/ Buckwheat Pancakes • \$14
- Crab Dip** | w/ Serrano Chile, Lime & Tortilla Chips • \$15
- Duck & Liver Pâté** | w/ Toast • \$15
- Pigs in a Blanket** | w/ Mustard Sauce • \$12
- Kennebec Potato Chips** | w/ Blue Cheese Dip • \$8
- Artisan Cheese** • \$24

COCKTAIL LIST

- Madame Butterfly** • \$15
Tequila, Canton Ginger, Coconut Milk, Kaffir Lime
- Meet Me on the Eastside** • \$14
Hendrick's Gin, Fresh Cucumber, Lime, Mint
- Dreamsicle** • \$14
White Rum, Dry Curaçao, Orange Mathilde XO,
Vanilla, Cream, Lemon
- Campfire Old Fashioned** • \$18
Balcones Brimstone Whiskey, St. George NOLA Coffee Liqueur,
Cinnamon Demerara Syrup, Mole and Orange Bitters
- Post Oak Boulevardier** • \$15
Bulleit Bourbon, Hibiscus-Infused Campari,
Cocchi Torino Vermouth

(Cocktails continued on the back.)



COCKTAIL LIST

Almost Famous • \$15

El Silencio Mezcal, Yellow Chartreuse, Aperol, Lime

Borderline Martini • \$16

St. George Green Chile Vodka, Green Chartreuse, Chateau Aloo

My Tie • \$16

Clément Rhum Agricole, Smith & Cross Rum, Dry Curaçao,
Toasted Almond Orgeat, Lime

Annie Margarita • \$15

Tequila Ocho Blanco, Italicus Bergamot, Gran Gala, Lime

Our Daiquiri • \$15

Smith & Cross Rum, Plantation Dark Pineapple Rum, Lime

Don't Slip • \$15

Bumbu Rum, Tempus Fugit Crème de Banane, Lime

Whatamelon Margarita • \$14

Espolòn Tequila, Fresh Watermelon, Lime, Mint

Dr. Feelgood • \$14

Bourbon, Ginger, Lemon, Honey

The Top Crusta • \$14

Pierre Ferrand 1840 Cognac, Curacao, Lemon,
Luxardo Maraschino, Ango Bitters