



Signature Cocktails

Femme Fatale 11

Martini Prosecco, Grapefruit Bitters, Crème de Violette, Edible Gold Leaf

Garden Gimlet 10

*Hendrick's Gin, Fresh Basil, Cucumber
Ginger, Lime*

Jasmine 9

*Jasmine Infused Bombay Gin, Lemon
Kumquat, Soda*

Margarita Matadores 11

*Skinny Margarita with Ambhar Reposado
Ginger Agave, Orange Blossom*

Amante Sour 10

*Barsol Pisco, Egg White, Lime, Peychaud's
Bitters, Fresh Berry Cordial*

Southern Belle 10

*Grey Goose, Texas Honey, Lime, Angostura
Orchard Apricot Liqueur, Champagne*

Buckshot 9

*Maker's Mark, Texas Peaches, Lime
Peychaud's Bitters, Ginger Beer*

High Maintenance 12

*Cryovac Infused Cantaloupe Milagro Tequila
Pink Peppercorn, Grapefruit, Sea Salt,
Mezcal-Melon Foam*

Rock-n-Rye Old Fashioned 10

*House Made Rock-n-Rye with (ri)l, Lemon
Oils & Orange Oils, Angostura Bitters*

Padrino 11

*Flor de Caña 7yr Aged Rum, Lime, Pineapple-
Sage Vermouth, Falernum, Cherry Heering*

Bailey's Brandy Alexander 14

*Courvoisier VS, Crème de Cacao, Bailey's Ice
Cream, Tia Maria Soaked Whipped Cream*

Please allow extra time to craft fresh cocktails



Bar Menu

Caribbean BBQ Jerk Chicken

Skewer 12

*Cilantro Lime Crema, Texas Peach
Marmalade*

Cherry Tomato & Fresh

Mozzarella Bruschetta 13

Balsamic Syrup, Basil Pesto

Filetini 14

*Seared Beef Filet Tips w/ Yukon Whipped
Potatoes, Green Peppercorn Demi*

French Dip 14

*Slow Roasted Ribeye on a Butter Seared
Baguette with Warm Au Jus, Horseradish
Cream, Skinny Fries*

Super Sliders 12

*3 House Ground Burgers
Served on Pain Au Lait*

Choose one of the following toppings:

Mushroom & Horseradish Cream

Caramelized Onions with Blue Cheese Butter

Bacon Cheddar

Happy Hour Specials

Monday – Friday

4p.m. to 7p.m.

House Wines 5

Signature Cocktails 2 off

Domestic Beer 2 off

**All bar food is \$8 during happy
hour from 4pm to 7pm Monday - Friday*