



Champagne

Carmina Loggia, Brut, Prosecco Di Valdobiaddene, (Veneto) NV \$14
Moutard Pere et Fils, 'Grande Cuvée,' Blanc de Noirs, Brut, (Aube) \$25
Veuve Clicquot, 'Yellow Label,' Brut, (Reims) NV \$35
Billecart-Salmon, Brut Reserve, (Mareuil-Sur-Ay) NV \$44
Laurent Perrier, Cuvée Rosé, Brut, (Turs-Sur-Marne) NV \$45

White Wine

Leitz, '24 'Dragonstone', Riesling, \$16
Chateau D'Esclans '22, 'Rock Angel,' Rosé, (Provence) \$18
Jermann '23, Pinot Grigio, (Venezia Giulia) \$ 17
Tenuta Di Castelare '22, 'Pomice,' Carricante/Malvasia, (Sicily) \$18
Frogs Leap, 'Shale and Stone', '22, Chardonnay, (Napa) \$22
Charly Nicolle '21, 1er Cru, 'Les Fourneaux,' Chardonnay (Burgundy) \$28
Charles Debourges '22, Sauvignon Blanc, (Sancerre) \$23
Graville-Lacoste '23, Sauvignon Blanc, (Bordeaux) \$16
Massican, '23, Sauvignon Blanc, (Napa) \$17
Domaine Masse '21, 'Les Terroirs,' Aligote, (Burgundy) \$19

Red Wine

Jean-Jacques Girard '23, Bourgogne Rouge, Pinot Noir (Burgundy) \$22
Amalie Robert '13, 'Uncarved Block,' Pinot Noir (Willamette Valley) \$ 25
Metzker 18, 'Terra di Promissio,' Pinot Noir (Sonoma) \$25
Pax '22, Rhone Blend (Mendocino) \$18
Gracciano Della Seta di Montepulciano '21, Sangiovese (Tuscany) \$19
Mauro Veglio '20, Barolo, (Piedmont) \$28
Brendel '21, Cab Sauvignon (Napa/North Coast) \$24
Chateau Macquin '19, Saint Emilion (Bordeaux) \$ 18

ADDITIONAL WINES BY THE GLASS CAN BE FOUND ON OUR WINE LIST



Seasonal Cocktails

Front Porch Swinger \$18

Amaro Montenegro, St. George's NOLA, Lime
"Italian cafe-inspired Pimm's Cup."

The Untitled Cocktail \$18

Ketel One, Chateau, Dolin Blanc, Ouzo
"Crisp and clean with notes of cucumber, mint and melon."

Stardust \$18

Slivovitz, Kirchwasser, Elderflower, Ceme de Violette
"Floral and ethereal libation that is out of this world."

Mort Garson \$18

Aguasol, Kummel, Beet-Ginger Shrub, Orange
"Earthy cocktail for beets and the people who love them."

Neo-Classico \$18

Still Austin Cask-Strength Bourbon, Punt e Mes, Cherry Ratafia, Lambrusco
"A tribute to our patriarch. An old favorite reimagined."

Perfect Dirty Martini \$18

Citadelle Cornichon, Ketel One, Dolin Blanc, Olive, Onion
"Vesper riff that balances three classic savory martini pairings."

Cactus Cooler* \$16

Ritual Tequila Alternative, Lime, Prickly Pear, Soda
"Non-alcoholic prickly pear pool drink."

Begonia \$18

Tenneyson Black Ginger, Beet-Ginger shrub, Orange, Agave
"Floral, herbal, earthy, bright, healthful and interesting 'juice bar' drink."

**Zero-Proof Drinks*



Happy Hour

4-6 PM, Tuesday-Friday

**Cabernet, Chardonnay and
Turbulent Sparkling Rosé \$8**

Happy Hour Spirits \$8

As a Cocktail \$10

Martini \$12

Still Austin Gin

Aguasol Blanco

Casamigos Blanco

Bulleit Bourbon

Bulleit Rye

Tito's

Ketel One

Bounty Rum

Happy Hour Beer \$4

Ask us about our spirit special!

BAR MENU

Shellfish On Ice

Blue Point Oysters (inquire), Shucked to Order

Half Dozen \$22 Dozen \$39

Shrimp Cocktail

Half Dozen \$24 Dozen \$38

Shellfish Plateau

**Half dozen Blue Point Oysters,
Half dozen Shrimp Cocktail, 5 oz Crab Cocktail \$75**

Served With Cocktail Sauce, Remoulade, Mignonette

Add Caviar!

**Ask Your Server About Adding
Caviar To Any Shellfish on Ice Items**

All Shellfish Offerings Based on Availability

Charcuterie Board \$17 per person

Italian Meatballs \$12

Grilled Garlic Pugliese Bread

Crispy Calamari \$16

House Made Marinara

Parmesan Truffle Fries \$17

Foie Gras Cotton Candy \$15

Tony's Mini Cheeseburgers \$12

Sesame Seed Bun, 44 Farms Patty, American Cheese



After Dinner

Baklava Espresso Martini \$20

Tito's Vodka, Espresso, Pistachio, Cinnamon, Honey

Piña Suavé \$20

Stiggin's Fancy, Pineapple, Egg White, Matcha

Dessert Wines

Barolo Chinato, Marcarini	\$16
Vin Santo, Donatella Cinelli Colombini	\$25
Chateau Coutet '96 (Barsac-Sauternes)	\$39
Alvear 'Solera 1927, Sherry'	\$25
Fonseca, 'Bin 27", Ruby Port	\$9
Warres 10 yr Tawny	\$15
Warre's 2000	\$49
Kopke 20-year Tawny	\$28

Cognacs and Armagnacs

Cerbois Armagnac XO	\$25
Courvoisier VSOP	\$17
Courvoisier XO	\$43
Hennessy VSOP	\$24
Hennessy XO	\$55
Hennessy Paradis	\$180
Marie Duffau Armagnac Napoleon	\$15
Martell Cordon Bleu	\$50
Normandin Mercier 40yr 1976	\$85
Normandin Mercier VSOP	\$16
Remy Martin Louis XIII	\$400
Remy Martin VSOP	\$20
Remy Martin XO	\$45
Sazerac de Forge Cognac	\$35

Dessert Spirits

Fred Jerbis Amaro 16	\$17
Fred Alkemil Cherry Ratafia	\$17



Sweetness

Tiramisu \$14

Praline Cheesecake \$14

Tuxedo Cake \$14

Chocolate Layers, Heath Crunch, Mascarpone, White Chocolate

Mini Ice Cream Sandwich \$16

*Sweet Cup Coconut Gelato,
Huckleberry Jam, Gold Leaf*

Sweet Tree \$12

Red Velvet Cake Pop, Fruit, Candy, and Sparklers

Semolina Crostata \$14

*Ripe Berries, Semolina Crust,
Golden Syrup Fresh Whip, Lemon Curd*

Date Me \$14

Brown Butter Cake, Medjool Date Caramel, Buttermilk

Watergate Cake \$16

Pistachio Layer Cake, Pecan, Coconut

Salted Caramel Popcorn \$8

Sweet Cup by the Scoop \$12

*Gelato: Butter Pecan, Coconut,
Espresso
Sorbetto: Grapefruit Lavender, Cucumber Mint
Served with Pizzelle*

Choice of Warm Dark Chocolate or White Chocolate \$4

