



BRUNCH COCKTAILS

HOUND's CLASSIC BLOODY MARY { 14 } *M

Wheatley's Vodka, Hot Sauce, Olive Juice, Worcestershire, Bloody Mary Mix,
Celery Salt Rim, Garnished with Classic Fixins'

HOUND'S CLASSIC MIMOSA

Sparkling Wine with your Choice of Juice
Orange, Pineapple, Grapefruit, Cranberry, Apple

Sparkling Wine: \$6 GL | \$20 BTL

Freixenet Cava: \$8 GL | \$28 BTL

Maschio Prosecco: \$10 GL | \$35 BTL

Additional Juice \$2 per GL

MAN - MOSA {13}

Absolut Citron, Sparkling Wine, Orange Juice,
Served over Ice with an Orange Slice

MAMA SUE'S BRUNCH MULE {13} *M

Benchmark No. 8, Lime, Ginger Beer, Mama Sue's Pepper Jelly

HOUND 'SPRESSO MARTINI {13}

Absolut Vanilla Vodka, Kahlua, Cold Brew

IRISH COFFEE {13}

Paddy's Irish Whiskey, Bailey's Irish Cream, Coffee



SIGNATURE COCKTAILS

BACON & BOURBON {12}

A Pour of Kentucky Straight Bourbon & side of House Bacon

HELL HOUND {14} *M

Jalapeno Infused Corazón Blanco Tequila, Pomegranate,
Agave, Lemon, Spicy Ginger Syrup

THE CHERRY BLOSSOM {12}

Roku Gin, Lemon, Bordeaux Cherry,
Luxardo Maraschino Liqueur, Sparkling Rose

RUM FOR COVER {13} *M

Parrot Bay Coconut Rum, Bacardi Light Rum,
Vanilla & Cinnamon Syrup, Pineapple, Coconut Water

CRAN-FUSION {12} *M

Elizabeth Vodka, Lime, Cranberry, Ginger Ale

CREEK WATER {12} *M

Wild Turkey 101, Sweet Tea, Lemon, Mint

BARTENDER'S HANDSHAKE {9}

A Shot of Old Forester and Dealer's Choice of a 10oz Draft Beer

OCEANSIDE {13}

Gray Whale Gin, Lime, Mint Simple

BEE STING {13}

Rittenhouse Rye, Lemon, Honey, Chile Liqueur

WHITE LOTUS {13}

Thai Chile Infused Parrot Bay, Lime, Spicy Ginger Syrup, Cream of Coconut

***M = Can be made as mocktails**

OLD FASHIONED'S

THE HOUND {14}

Makers Mark, Bitters, Orange, Bordeaux Cherry, Turbinado

THE COFFEE {14}

Mama Mocha's Infused Bulleit, Chocolate Bitters, Brown Sugar, Cinnamon Stick

TOAST TO THE SOUTH {14}

Clyde May's, Frangelico, Brown Sugar, Almond Bitters

THE GOLD FASHIONED {28}

Blanton's, Bitters, Turbinado, Orange Peel

OAXACAN {14}

Cazadores Reposado, Mezcal, Chocolate & Orange bitters, Agave

THE IRISH FASHIONED {14}

Jameson, Guinness Syrup, Orange Bitters

KICKIN' MULES {12}

THE TIN CUP *M

Tin Cup, Lime, Spicy Ginger Syrup, Fever-Tree Ginger Beer

RHYTHM & BOOZE *M

Old Forester 100 Proof, Lemon, Blueberry, Fever-Tree Ginger Beer

YOUNG MONEY MULE *M

Bumbu Spiced Rum, Orange, Lime, Spiced Turbinado, Fever Tree Ginger Beer

AGAVE'S INFERNO

Jalapeno Infused Corazon Blanco, Creyente Mezcal, Lime, Grapefruit,
Agave, Fever Tree Ginger Beer

JUST PEACHY MULE

Deep Eddy's Peach Vodka, Lemon, Mint, Fever Tree Ginger Beer

WINE LIST

WHITES

	GL	BTL
Pinot Grigio, Vigneti Del Sole, Italy '24	8	28
Sauvignon Blanc, Wither Hills, NZ '23	8	28
Chardonnay, Spoken West, CA '23	8	28
Chard, Bezel by Cakebread, San Luis Obispo Cst '23	18	65
Vinho Verde, Quinta da Raza, Portugal '24	7	25
Moscato, Tintero, Italy '24	10	35
Chenin Blanc, Pine Ridge, Napa Valley '24	12	52
Rose, Vetriccie, France '24	8	28

REDS

Pinot Noir, Imagery, CA '23	10	35
Pinot Noir, Benton Lane, OR '23	12	42
Malbec, Altosur, Argentina '23	9	32
Cabernet Sauvignon, Route Stock, CA '23	15	54
Cabernet Sauvignon, Angels & Cowboys, CA '22	12	52
Cab Sauv, Bezel by Cakebread, Paso Robles, CA '22	18	65
Bordeaux Blend, Pavillon La Rulotte, France '22	8	28
Merlot, Benziger, CA '23	10	35

BUBBLES

Brut Cava, Freixenet, Spain	8	28
Prosecco Brut, Maschio, Veneto, Italy	10	35
Brut Rose, Aimery, France	8	28