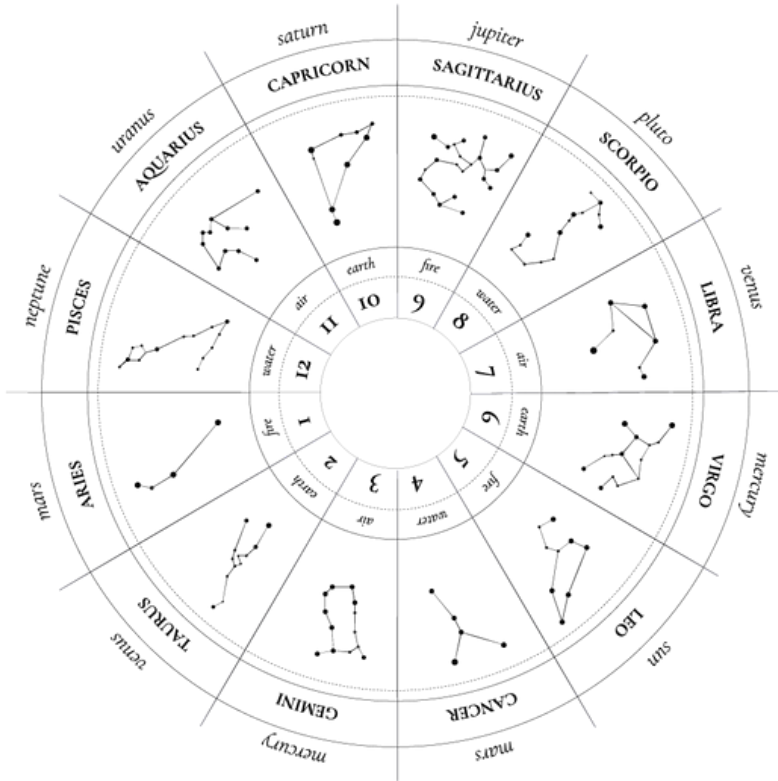


HOUSES IN THE SKY

Cocktail Menu

PRÉLUDE

HOUSES IN THE SKY



The cocktail menu reads like a celestial chart—

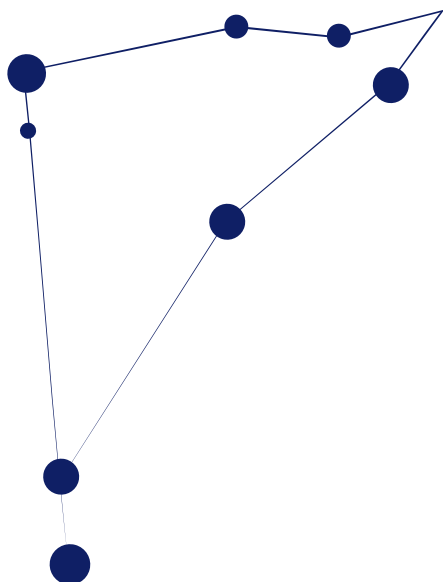
twelve creations aligned with the zodiac. Each drink captures its sign's essence through flavor, color, and spirit: bold fire, grounded earth, airy lightness, and flowing water.

It's a journey through the stars, one sip at a time.

All Zodiac Cocktails \$18

PRÉLUDE

HOUSES
IN THE
SKY



THE CAPRICORN

Cynar, Coffee Liqueur, Cherry Heering, Black Sesame, Espresso

DARK

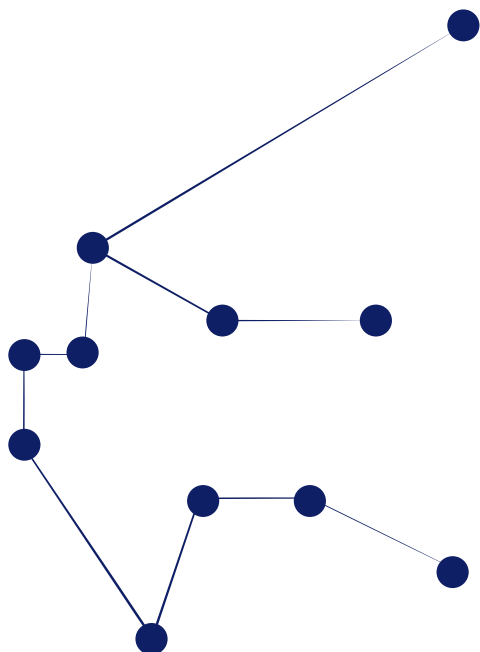
AMBITIOUS

POWERFUL

december 22 – january 19

PRÉLUDE

HOUSES
IN THE
SKY



THE AQUARIUS

Coconut Vodka, Tarragon St. Germain, Orange Liqueur

QUIRKY

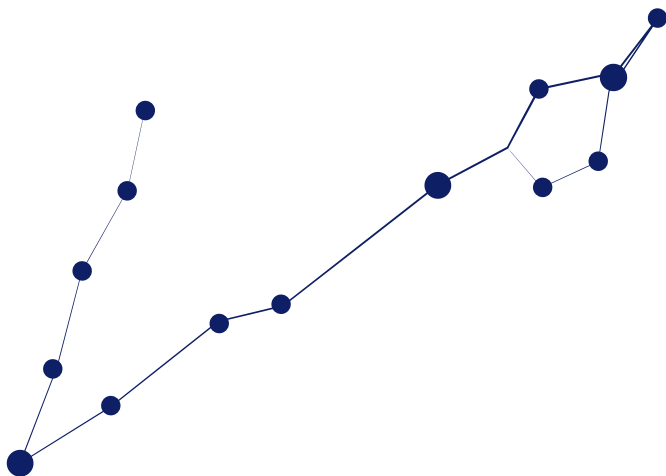
UNPREDICTABLE

ECCENTRIC

january 20 – february 18

PRÉLUDE

HOUSES
IN THE
SKY



THE PISCES

Sochu, Melon, Strawberry Vermouth, Violette

ETHEREAL

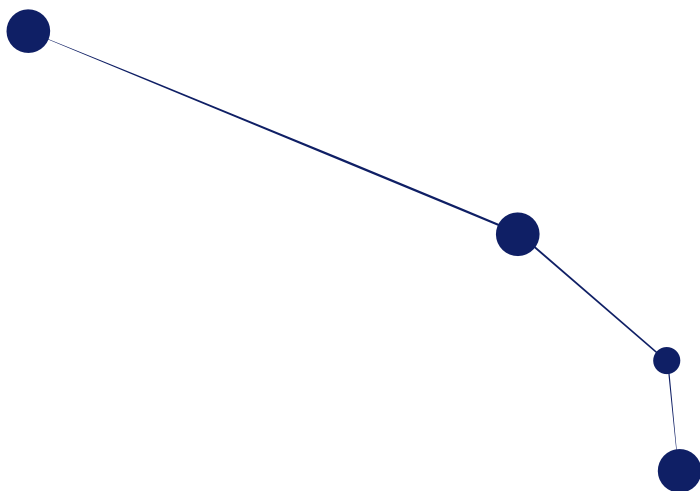
| DREAMY

| GENTLE

february 19 – march 20

PRÉLUDE

HOUSES IN THE SKY



THE ARIES

Tequila, Mezcal, Aperol, Guava, Chili, Dragon Fruit

BRIGHT

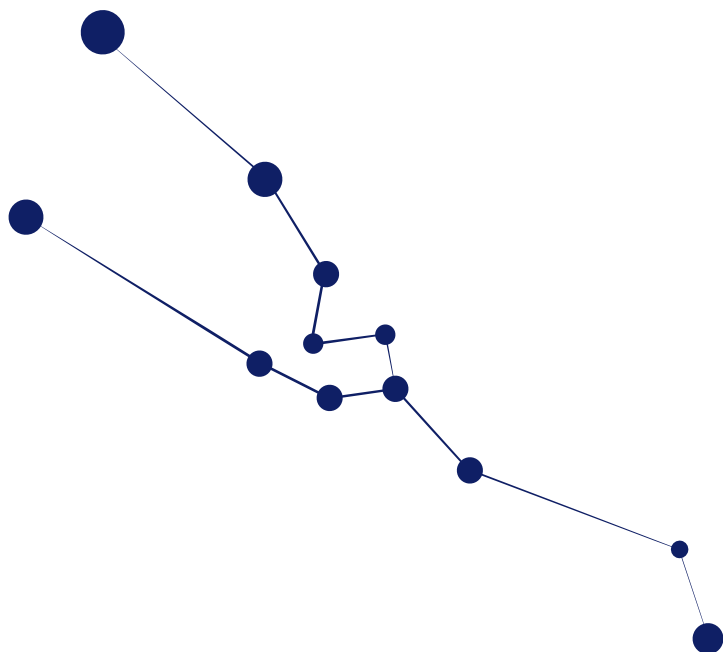
STRONG

CONFIDENT

march 21 – april 19

PRÉLUDE

HOUSES IN THE SKY



THE TAURUS

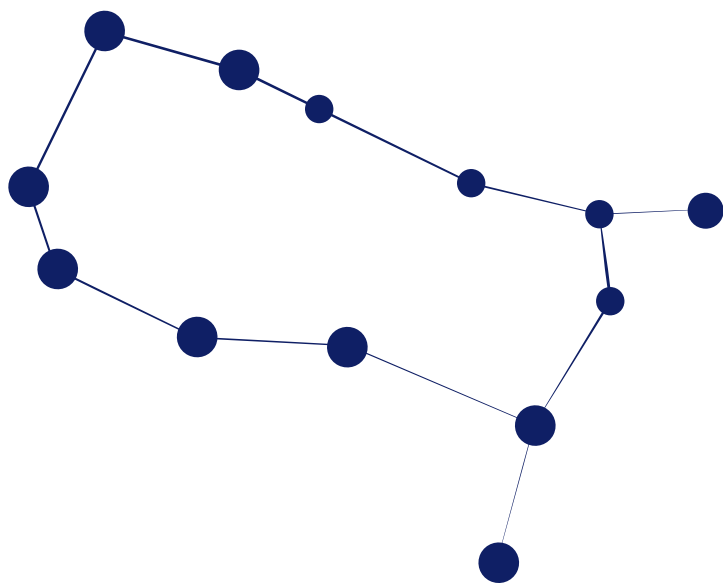
Tequila, Grapefruit, Fortified Wine, Mole, Pinot Noir

RICH | INDULGENT | LOYAL

april 20 – may 20

PRÉLUDE

HOUSES IN THE SKY



THE GEMINI

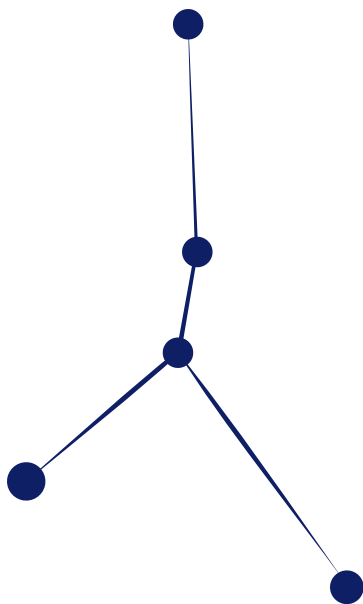
Vodka, Honey, Matcha, Yuzu

WITTY | PLAYFUL | GROUNDED

may 21 – june 20

PRÉLUDE

HOUSES
IN THE
SKY



THE CANCER

Tahini Bourbon, Miso Japanese Whiskey, Maple Cinnamon

NUTURING

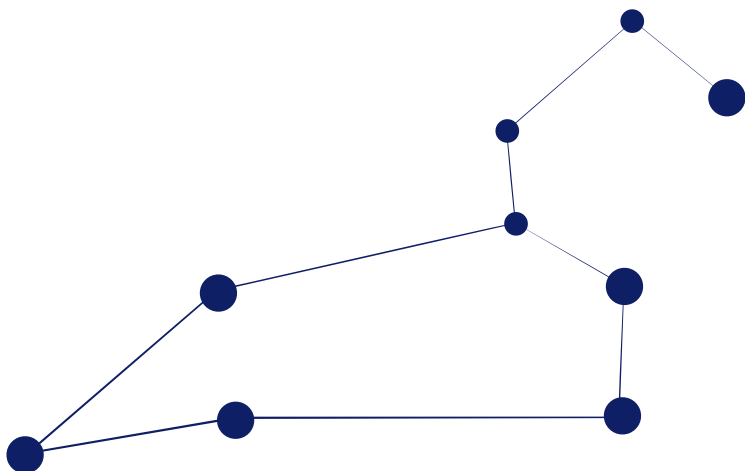
SOFT

FAMILIAR

june 21 – july 22

PRÉLUDE

HOUSES IN THE SKY



THE LEO

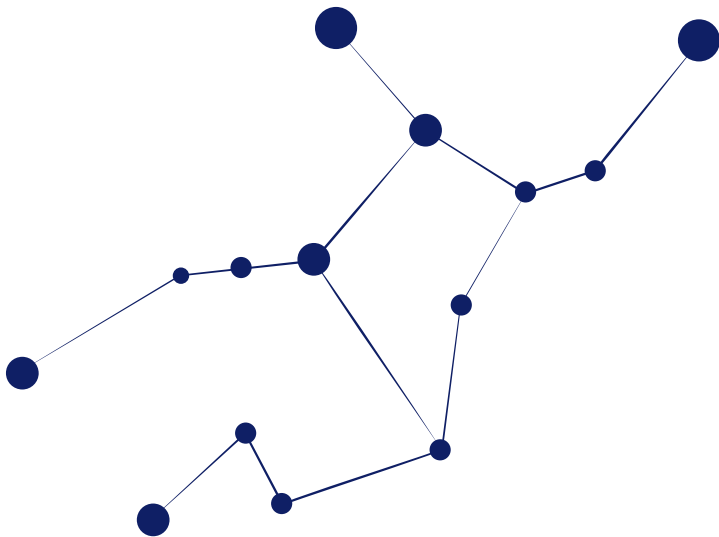
Bourbon, Mango, Passion Fruit, Italicus, Saffron

MAGNETIC | PROUD | COURAGEOUS

july 23 – august 22

PRÉLUDE

HOUSES
IN THE
SKY



THE VIRGO

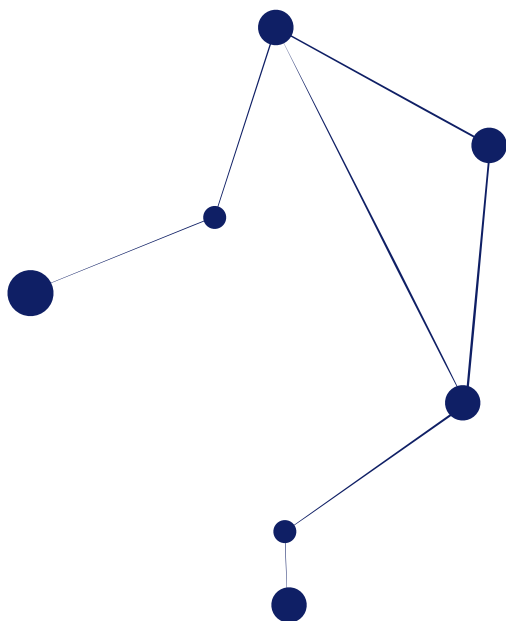
Fig Leaf Gin, House Vermouth Blend

GROUNDED | GRACEFUL | COMPOSED

august 23 – september 22

PRÉLUDE

HOUSES IN THE SKY



THE LIBRA

Gin, Umeshu, Strawberry, Ricotta Lillet

CHARMING

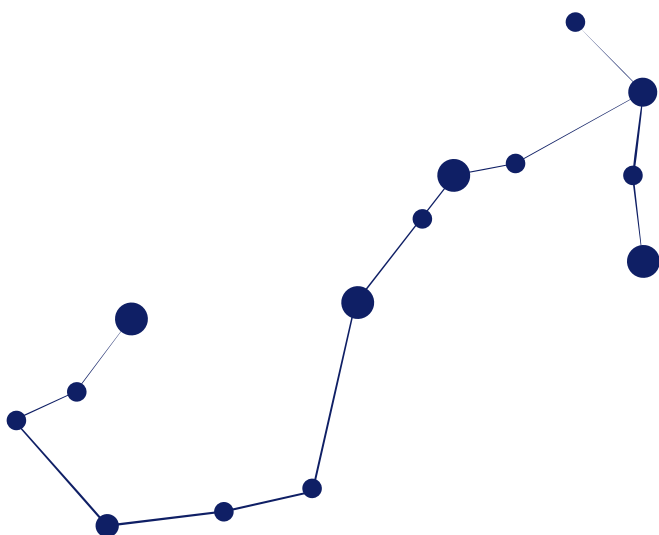
ROMANTIC

BALANCED

september 23 – october 22

PRÉLUDE

HOUSES IN THE SKY



THE SCORPIO

Rye, Cherry Heering, Habanero Rosato Vermouth, Japanese Bermutto

INTENSE

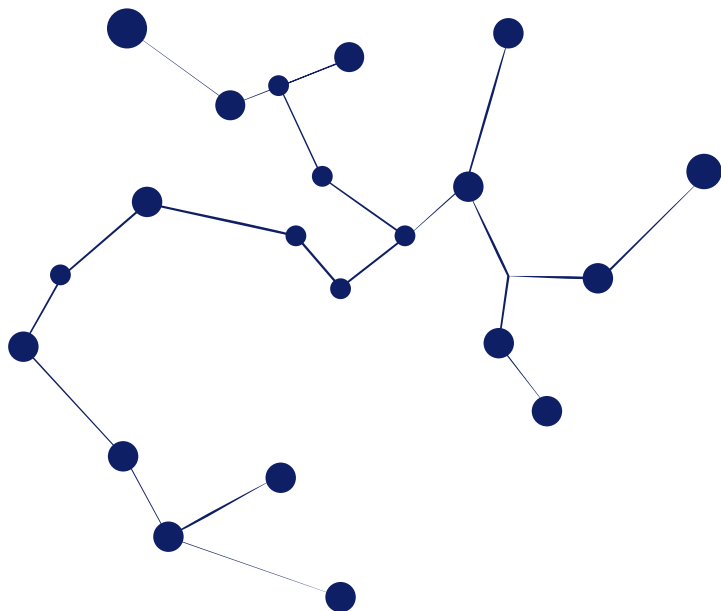
MYSTERIOUS

DETERMINED

october 23 – november 21

PRÉLUDE

HOUSES
IN THE
SKY



THE SAGITTARIUS

Hazelnut Bourbon, Cacao, Ancho Chili, Passion Fruit, Tobacco

BOLD

CURIOUS

ADVENTUROUS

november 22 – december 21

**contains nuts*

PRÉLUDE

CLASSIC COCKTAILS

CHAMPAGNE MARGARITA 17

Tequila, Champagne Cordial, House Orange Liqueur, Lime, Italicus

PRÉLUDE ESPRESSO MARTINI 18

Vodka, Salted Coffee Liqueur, Amaro, Coconut Water & Fresh Espresso

QUATTRO NEGRONI 18

Sage Gin, Orange Vermouth, Strawberry Campari, Chocolate Bitters

VIEUX CARRÉ 19

Cognac, Whiskey Blend, Vermouth, Bénédictine, Tobacco Bitters

MATT'S MANHATTAN 19

Whiskey Blend, Vermouth, Maraschino, Pineau Des Charentes, Bitters

MARTINIS

MARTINI MAREE

20

Oyster Shell Gin, Dry Vermouth, Cocchi Americano, Salt, Oyster

MEXICAN MARTINI

20

Tequila, Orange Liqueur, Lime, Olive Brine, Agave

TOMATO TINI

20

Vodka, Vermouth, GreenTomato Tincture, Celery Bitters

CUCUMBER MARTINI

20

Cucumber Vodka, Italicus, Dolin Dry, White Pepper Tincture

CANAPÉS

Prélude was named as a glimpse of what's to come—a first act from Chef Matt Peters within this storied Austin mansion. Our canapés reflect this spirit: playful yet refined, crafted to intrigue the palate and spark anticipation. In time, Prélude will ascend to the top floors, while Chef Matt's fine dining vision takes center stage below.

UMAMI POPCORN

8

Shiitake Dashi Powder, Togarashi

ORA KING SALMON TACOS* *four pieces*

21

“Cornet” Yuzu Kosho, Matsutake Mushroom, Avocado, Jalapeño

SAKE MARINATED HAMACHI*

24

Cara Cara Orange, Young Coconut Zu, Pistachio, Cucumber, Fresno Chili

OYSTERS* *half dozen / dozen*

24 | 46

Sudachi, Cucumber, Chili Crunch

HAM & CHEESE

36

Ibérico Ham, Antonelli's Cheese, Stuffed Olives, Pickled Peppers, Potato Chips

GRILLED SPANISH OCTOPUS

28

Saffron Rice, Chorizo, Broccolini, Calabrian Chili Vinaigrette

Kitchen closes at 10 pm.

EXECUTIVE CHEF + OWNER *Matt Peters*

PRÉLUDE

BEEF TARTARE

28

*Grilled Sourdough, Cornichon, Radish,
Dijon Mustard, Smoked Egg Yolk Jam*

GRILLED CHICKEN SKEWERS *two pieces*

26

Black Garlic, Kanzuri Aioli, Peanut, Scallion Salad

TRUFFLE DOG *add .5 oz. Osetra Caviar + 55*

22

Black Truffle Aioli, Green Tomato Chow Chow, Grilled Celery Salad

SWEET TREATS

YUZU “COOKIEWICH” *two pieces*

12

Mocha Meringue, Sesame Shortbread Cookie, Yuzu Citrus Curd

GELATO *choice of strawberry or espresso*

12

Vanilla Bean Meringue, Candied Pistachio, Waffle Cone Tuile

WINES BY THE GLASS

SPARKLING

<i>Moncontour Crémant de Loire, Vouvray FR</i>	15
<i>Tapiz Sparkling Malbec Rosé, Mendoza AR</i>	15

WHITE

<i>Domaine de la Bretonniere Muscadet Sevre et Maine, Loire Valley, FR</i>	13
<i>Stolpman Sauvignon Blanc, Ballard Canyon, CA</i>	17
<i>Domaine de la Meulière, Chablis, FR</i>	18

RED

<i>Pali “Huntington” Pinot Noir, Santa Barbara, CA</i>	18
<i>André Brunel Côtes du Rhône, Grenache, FR</i>	16
<i>Hedges CMS Cabernet Sauvignon, Columbia Valley, WA</i>	15

ROSÉ

<i>Ameztoi, “Rubentis” Txakoli Rosé, Basque</i>	16
<i>Wolffer Estate “Summer in a Bottle” Rosé, Provence FR</i>	18

BEERS

Electric Jellyfish IPA	8
Kirin Ichiban	8

NON ALCOHOLIC

STRAWBS & TONIC	14
<i>Strawberry Three Ways & Tonic</i>	

APPLES & ELDERFLOWER	14
<i>Clarified Apple, Citrus, Elderflower & Soda</i>	

WINES BY THE BOTTLE

SPARKLING

<i>Moncontour, Crémant de Loire NV</i>	50
<i>Laurent Perrier, “La Cuvée”, Champagne NV</i>	110
<i>Laherte Frères, Blanc de Blancs “Ultradition”, Champagne NV</i>	135
<i>Krug, Grande Cuvée 171ème Édition, Champagne NV</i>	625
<i>Dom Pérignon, Champagne 2015</i>	750
<i>Tapiz, Sparkling Malbec Rosé NV</i>	55
<i>Benôit Dehu, Rosé de Saignée “Rues des Noyers”, Champagne NV</i>	170

WHITE

<i>Stolpman, Sauvignon Blanc, Ballard Canyon 2023</i>	50
<i>Vincent Gaudry, “Le Tournebride”, Sancerre 2022</i>	95
<i>Domaine de la Meulière, Chablis 2022</i>	55
<i>Thibaud Boudignon, Anjou Blanc 2021</i>	85
<i>Ceritas, Chardonnay “Heintz Vineyard”, Russian River Valley 2022</i>	175
<i>Aubert, Chardonnay, Sonoma Coast 2022</i>	160

ROSÉ

<i>Ameztoi, “Rubentis”, Txakoli Rosé 2023</i>	50
<i>Wolffer Estate, “Summer in a Bottle”, Côtes de Provence Rosé 2023</i>	55

RED

<i>Gregoire Hoppenot, Beaujolais Morgon “Corcelette”</i>	75
<i>Cobb, Pinot Noir “Emmaline Ann”, Sonoma Coast 2021</i>	175
<i>Pali, Pinot Noir “Huntington”, Santa Barbara 2021</i>	55
<i>André Brunel, Côtes-du-Rhône “Sommelongue”, Rhône Valley</i>	60
<i>Lopez de Heredia, “Viña Tondonia Reserva”, Rioja 2011</i>	125
<i>Hedges, Cabernet Sauvignon “CMS”, Columbia Valley 2021</i>	45
<i>Snowden, Cabernet Sauvignon “The Ranch”, Napa Valley 2022</i>	145
<i>Cain Vineyards, “Cain Five”, Spring Mountain 2018</i>	265
<i>Tor, Cabernet Sauvignon “Tiera Roja”, Napa Valley 2018</i>	405