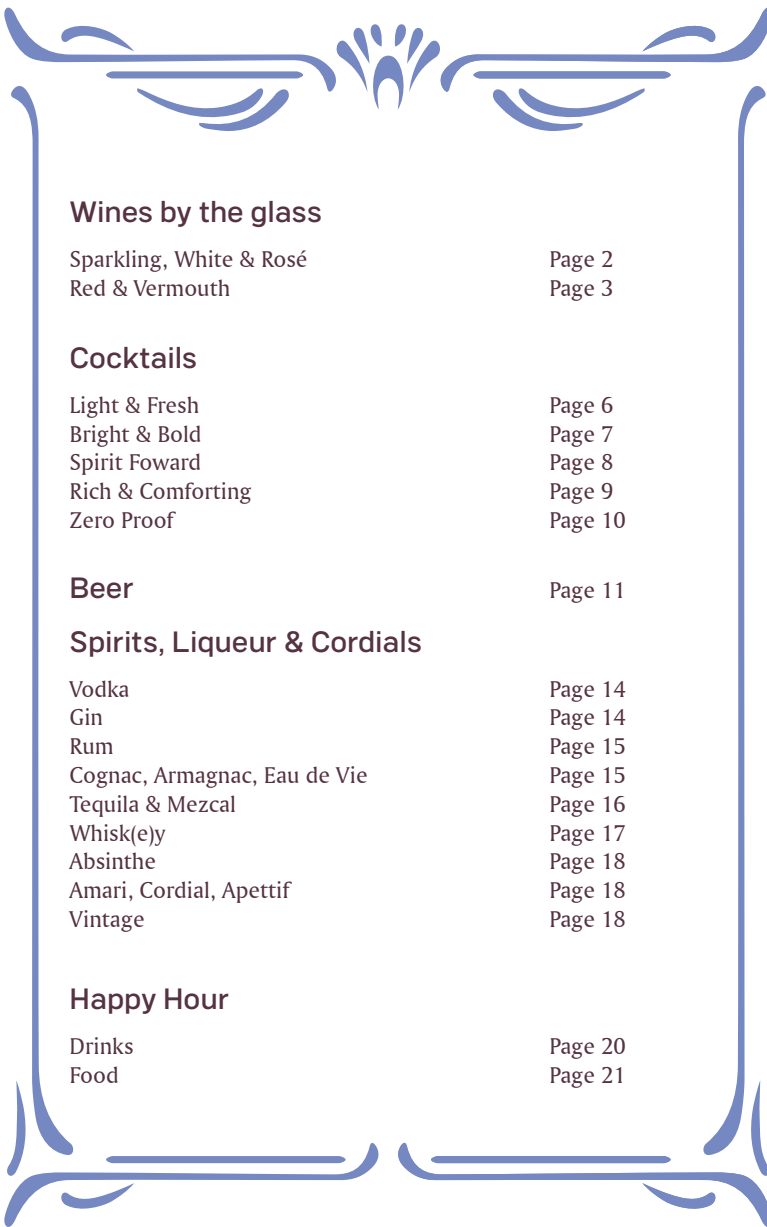




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• Wines By The Glass •

• Sparkling •

Poggio Costa

Glera, Prosecco, IT NV \$12 | \$48

Pierre Sparr ‘Rosé’

Pinot Noir, Alsace, FR NV \$16 | \$64

Veuve Cliquot ‘Réserve Cuvée’

Chardonnay+, Champagne, FR NV \$30 | \$120

Pierre Chavin

Alcohol Removed Sparkling, FR NV \$15 | \$60

• White & Rosé •

Bistro Blanc

Sommelier Selection \$12 | \$48

La Raimbauderie ‘Sancerre’

Sauvignon Blanc, Loire, FR 2023 \$24 | \$96

Didier Dauivissat

Chardonnay, Chablis, FR 2023 \$18 | \$68

Domaine Matrot

Chardonnay, Burgundy, FR 2022 \$25 | \$100

Triennes ‘Rosé’

Grenache+, Provence, FR 2023 \$16 | \$64

• Wines By The Glass •

• Red •

Bistro Rouge

Sommelier Selection \$12 | \$48

Domaine Faiveley 'Mercurey V.V.'

Pinot Noir, Burgundy, FR 2022 \$28 | \$112

Clos Siguier

Malbec, Cahors, FR 2020 \$16 | \$70

Domaine Duseigneur 'La Goutte du Seigneur'

Grenache, Cotes du Rhone, FR 2023 \$14 | \$56

Château Goudichaud

Cabernet Sauvignon+, Bordeaux FR 2020 \$18 | \$72

Facets by Gemstone

Cabernet Sauvignon, Napa Valley, CA 2022 \$30 | \$120

• Vermouth •

Chardon Vermouth

Houston, TX NV \$15

Lillet Rouge

Cabernet Sauvignon / Merlot, Bordeaux FR NV \$14

Dubonnet Rouge

Cabernet Sauvignon & Herbs FR NV \$10



Cocktails & Mocktails

• Light & Fresh •

Hugo Spritz \$18

St. Germain, Lime, Mint, Sparkling

Royale 75* \$18

Farmer's Gin, Cointreau, Sparkling, Lemon, Egg White

French Martini \$20

Grey Goose Vodka, Pineapple, Chambord Foam

Melon Southside \$18

Farmer's Gin, Lime, Melon Liqueur, Mint

Honey Moon \$18

Lairds AppleJack, Orange Curacao, Benedictine, Lemon Juice

Clover Club \$18

Farmer's Gin, Lemon, Raspberry, Egg White

• Bright & Bold •

Paper Plane \$18

Meister's Bourbon, Aperol, Amaro Nonino, Lemon

Averna Sour* \$18

Averna, Four Roses Bourbon, Lemon, Egg White

Prickly Pear Margarita \$18

Patron Silver, Prickly Pear, Lime, Agave, Tajin Rlm

Elderflower Martini \$18

Citadelle Gin, St. Germain, Bitters

Appletini \$18

42 Below, Massenez Pomme Verte, Lime

From Sidecar to Driver's Seat \$35

Hennessey XO, Cointreau, Lemon

• Spirit Foward •

Americano in Paris \$18

Pastis, Aperol, House Vermouth, Sparkling Wine

The Bayou \$18

Grey Goose, Just Filthy, Blue Cheese Olives

Angel's Envy Old Fashioned

ORANGE, BITTERS, CHOICE OF:

Angel's Envy Bourbon "Port Wine Barrel Finish" \$20

OR

Angel's Envy Rye "Caribbean Rum Cask Finish" \$28

Negroni \$18

Farmer's Gin, Campari, House Vermouth

La Louisiane \$20

Sazerac 6 Year Rye, Benedictine, House Vermouth, Bitters

• Rich & Comforting •

Espresso Martini \$20

42 Below, Coffee Liqueur, Maven Espresso

Carajillo Frappé \$20

Licor 43, Maven Espresso, Vanilla Ice Cream

Brandy Alexander \$18

Brandy, Tempus Fugit Creme de Cacao, Heavy Cream, Nutmeg

Partner in Crime \$18

Blended Scotch, Montenegro, Banana, Sherry, Bitters

Irish Coffee \$18

Jameson Whiskey, Coffee, Whipped Cream

• Zero Proof •

Grapefruit Smash \$10

Grapefruit, Lime, Club Soda, Basil

Hugo Fizz \$15

Giffard Elderflower, Pierre Chavin N/A Sparkling, Club Soda

Prickly Rita \$15

CleanCo. N/A Agave, Prickly Pear, Lime, Tajin Rim

Honey Ginger Soda \$15

Lyre's American Malt, Honey Ginger, Lemon

East of the Garden \$15

Seedlip Garden, Lime, Cucumber, Mint

• Beer •

Saint Arnold “Art Car IPA” - \$8

Modelo “Especial” - \$9

Duvel “Belgian Ale” - \$11

Athletic Non-Alcoholic Lite - \$7



Spirits

• Vodka & Gin •

Vodka

Beluga \$28

Belvedere \$18

Chopin \$18

Grey Goose \$18

JCB \$32

Ketel One \$17

Tito's Handmade \$16

Gin

Austin Reserve \$18

Bombay Sapphire \$18

Citadelle \$17

Gardener \$17

Hendrick's \$17

Hendrick's Oasium \$19

Monkey 47 \$32

Sipsmith V.J.O.P. \$17

Sweet Gwendoline \$18

Tanqueray \$18

The Botanist Islay Dry \$18

• R(h)um & Brandy •

R(h)um

Angostura \$17
Balcones Prohibida Gold \$21
Diplomatico Planas \$16
Diplomatico Reserva \$20
Mount Gay Black Barrel \$17
Planteray 3-Star \$17
Planteray Figgins \$17
Planteray OFTD \$17
Rhum JM Agricole Blanc Martinique \$17
Ron Zacapa 23 Year \$25

Cognac | Armagnac | Eau de Vie

Cognac Park VSOP \$19
Massenez Liquer de Pomme Verte \$12
H By Hine \$18
Hine Rare VSOP \$21
Hennessy VSOP \$19
Hennessy XO \$35
Martingale \$28
Pierre Ferrand \$17
Pierre Ferrand Pineau des Charentes \$14
Remy Martin 1738 \$22
Remy Martin VSOP \$19
Remy Martin XO \$76

Calvados

Christian Drouin \$16
Daron XO \$30

• Agave •

Tequila - Blanco

Arte NOM \$26
Cazcanes Still Strength \$39
Cincoro \$25
Clase Azul Plata \$58
Don Fulano \$17
Don Fulano 'Fuerte' \$20
El Tesoro \$18
Espolòn \$17
Fortaleza \$21
Lalo \$18
Lalo High Proof \$22
Loco \$58
Loco 'Corazon' \$80
Patrón El Cielo \$39
Siete Leguas \$18
Tequila Ocho Plata \$18

Tequila - Reposado

Casa Obsidiana \$70
Cazcanes \$42
Clase Azul \$66
Don Fulano \$19
El Tesoro \$20
Fortaleza \$26
Komos Rosa \$38
Patrón El Alto \$62
Siete Leguas \$20

Tequila - Añejo

Arte NOM \$40
Carmarena \$18
Casa Obsidiana \$92
Cazcanes \$49
Don Fulano \$26
El Tesoro \$24
Insolito \$21
Komos Cristalino \$44
Komos Reserva \$51
Siete Leguas \$23
Tequila Ocho \$24

Mezcal

Bozal Ensemble \$21
Bozal Pechuga \$34
Los Javis \$18
Mal Bien 'Black Tape' Papalote \$25
Mal Bien 'Green Tape' Espadin \$26
Montelobos \$17
Ojo De Tigre \$17
Siete Misterios Coyote \$53
Siete Misterios Doba-Yej \$18
Siete Misterios Tobala \$70

• Agave •

Whisk(e)y

Balcones Brimstone \$17
Bastille Single Malt \$18
Brenne French Cask \$17
Hibiki Harmony \$35
Jameson \$17
Suntory Hakushu 12yr \$68
Suntory Toki \$17
Suntory Yamazaki 12yr \$69

Rye

Angel's Envy \$29
George Dickel \$17
High West Double \$18
High West Rendezvous \$31
Michter's US-1 \$19
Peerless Small Batch \$33
Sazerac 6yr \$17
Whistle Pig Straight 10yr \$34

Bourbon

Angel's Envy Triple Oak \$20
Basil Hayden \$18
Blanton's \$30
Bookers \$34
Garrison Bros Single Barrel \$24
Garrison Bros Small Batch \$18
George Dickel 8yr \$17
Jefferson's Small Batch \$18
Maker's Mark \$17
Maker's Mark Cask Strength \$18
Michter's US-1 \$19
Milam & Green French Oak \$22
Noah's Mill \$24
Willet Familyt Reserve \$21
Woodford Reserve \$18

Scotch

Balvenie 14yr Caribbean Cask \$36
Balvenie 16yr French Cask \$66
Dalmore Cigar Box \$48
Dewer's White Label \$16
Glenmorangie Nector d'Or
Sauternes Cask \$28
Johnnie Walker Black Label \$17
Lagavulin 16yr \$30
Laphroaig 10yr \$17
Macallan 12yr \$29
Macallan 18yr \$139
"X" By Glenmorangie \$17

• Amari, Absinthe, Vintage •

Amari | Apertif | Cordial

Aperol \$14
Amaro Nonino \$19
Averna \$15
Aveze \$11
Benedictine \$16
Bigallet ChinaChina \$15
Bonal \$10
Branca Menta \$14
Campari \$14
Chartreuse Green \$28
Chartreuse Yellow \$28
Chartreuse Green VEP \$52
Cynar \$15
Fernet Branca \$14
Lillet Blanc \$14
Lillet Rose \$14
Lillet Rouge \$14
Montenegro \$16
Pimm's No.1 \$14

Absinthe

Absinthe Ordinaire \$14
La Muse Verte \$19
Leopold Bros \$22
Lucid Superieure \$17
Pernod Superieure \$24
St. George \$18

Vintage

Aliberti Guiseppe Mandorla
1960's \$31
Fynsec 'Ten' Black 60's \$36
Fynsec Ten Black Riserva 50's \$43
Gambarotta Sambuca 70's \$31
Lazzaroni Amaretto 80's \$31



Happy Hour

• Drinks •

COCKTAILS \$10

HUGO SPRITZ

St. Germain, Mint, Sparkling Wine

WHITE LINEN

Bombay Sapphire, St. Germain Lemon,
Cucumber, Sparkling Wine

AMERICANIO IN PARIS

Pastis, Aperol, House Vermouth, Sparkling Wine,

CLASSIC MARTINI

Gin or Vodka
Dirty or Straight

OLD FASHIONED

Whiskey, Sugar, Bitters

BEER \$5

WINE

Sommelier Selection \$9

• Food •

½DOZEN OYSTERS ON THE HALF SHELL

Mignonette, Gin Cocktail Sauce \$16

DEVILED EGGS

Chive, Dill, Cornichon \$2 EA

CROQUE MONSIEUR GOUGÈRE

Aged Comté, Boursin, Jamón Ibérico \$4 EA

TUNA TARTARE NICOISE

Tomato, Olive, Lemon \$5 EA

STEAK TARTARE

Mesquite Smoked, Jammy Egg
Gaufrettes, Dijonaise \$15

DUCK FAT FRIES

Garlic Aioli \$6

ROYALE WITH CHEESE

Sauce, Onion, Pickle \$10

HAPPY (HOUR) MEAL

Royale with Cheese, Fries, Martini \$20