

M A R T I N I S

360° martini

Grey Goose Vodka, St-Germain & champagne • 11.55

pomtini

Grey Goose Vodka & pomegranate • 11.55

mango peach martini

ABSOLUT Mango & ABSOLUT Peach Vodka • 10.85

cool cucumber martini

Hendrick's Gin, lavender syrup, fresh lime juice & muddled cucumber • 11.55

sambuca 75

Stoli Vodka, fresh raspberry, fresh blackberry & topped with champagne • 10.62

double rye manhattan

Bulleit Rye, Carpano Antica & cherry bark vanilla bitters • 12.47

M O O N S H I N E S

punch me in the moonshine

Old Smoky Hunch Punch Lightnin', agave, splash of soda with
fresh strawberries & basil • 10.16

bootleg old fashioned

Ole Smoky Peach Moonshine, ginger liqueur, Quady Vya sweet vermouth,
Jamaican bitters & Cherry Bark vanilla bitters with cherries
& orange slices • 11.32

O N T H E R O C K S

cucumber pineapple crush

SKYY Infusions Pineapple Vodka & fresh cucumber • 9.95

pink lemonade

Grey Goose Le Citron Vodka with cranberry & lemon juices (approx. 105 calories) • 10.85

mango tango mai tai

Smirnoff Mango Passion Sorbet Vodka, lime & pineapple juices, orgeat & grenadine • 9.95

sazerac

Woodford Reserve Rye, absinthe & a dash of Peychaud's bitters • 11.55

texas mule

Tito's Handmade Vodka, lemon & lime juices, ginger liqueur & Fever Tree ginger beer • 10.40

kimm's cup

Pimm's No. 1, Cointreau, topped with ginger ale, served with fresh cucumber & mint • 11.32

ginger sidecar

Korbel Brandy & Cointreau with maple syrup, fresh ginger & lemon • 11.09

donkey punch a moscow mule

New Amsterdam Gin, ginger, ginger beer & fresh mint • 9.47

C O L D A S I C E • F R O Z E N B E V E R A G E S

dragon berry

Bacardi Dragon Berry Rum infused with strawberry & dragon fruit • 10.40

agave nectar margarita • 10.85

make your own meltdown

Choose from Chambord, Grand Marnier, Midori or Patrón Silver for 2.55 each

¿HABLA ESPAÑOL?

coconut mojito

Bacardi Coconut Rum, lime & pineapple juices
with lavender & mint • 9.95

naked margarita

Patrón Silver, Patrón Citrónge & agave nectar with fresh lime
(approx. *115 calories*) • 10.85

sinless strawberry mojito

Bacardi Limón Rum & strawberry purée with mint
(approx. *113 calories*) • 9.50

mexican standoff

Casamigos Blanco Tequila, guanabana nectar,
agave & fresh lime • 12.47

SHOTS

vegas bomb

Crown Royal, Malibu Rum & peach schnapps • 9.50

year of the dragon

Bacardi Dragon Berry Rum & Cranberry Red Bull • 8.35

sunburn

Fireball Cinnamon Whiskey & Malibu Rum • 8.35



Savin' some calories!

S M A L L P L A T E S

acapulco shrimp

in a spicy tomato cocktail sauce with fresh lime, cilantro & jalapeños • 10.75

bruschetta

balsamic-marinated tomatoes with basil & Parmesan cheese • 9.00

buca beignets

stuffed with mozzarella & prosciutto, with jalapeño-basil & balsamic glazes • 9.75

seared tuna

sesame-coated sushi with Asian plum sauce • 16.25

shrimp & crab dip

poblano peppers in baked cheeses served with tortilla chips • 13.00

chicken & shrimp tostadas

with roasted corn & poblano salad, spicy Guajillo chili sauce & microgreens atop homemade guacamole • 10.00

tuna poke

sesame-flavored tuna tartare in a rice paper cup with wasabi tobiko roe • 14.00

hummus trio

roasted red pepper, red beet & traditional hummus • 9.75

chicken fried oysters

on the half shell atop fennel cole slaw with a poppyseed remoulade • 11.25

roasted beets

red & gold beets with goat cheese & candied walnuts, atop green goddess dressing • 12.25

lobster tempura

atop spicy lobster salad with house pickled jalapeños & ponzu sauce • 17.00

ceviche

marinated in lime juice with jalapeño, red onion & cilantro • 10.75

chicken & beef satay

with teriyaki & sriracha • 10.75

tomato caprese

beefsteak & grape tomatoes with fresh mozzarella, drizzled with white balsamic oil & topped with opal basil • 12.25

goat cheese-stuffed artichokes

baked & served with toast points • 11.25

prosciutto mac & cheese

with Swiss, Parmesan & goat cheese • 8.25

P I Z Z A S

margherita **V**

sauceless pie with mozzarella, basil & roma tomato • 12.25

american pie

heart-stopping meat indulging pizza with tomato sauce, fresh mozzarella, Canadian bacon, pepperoni, Italian sausage & ground beef • 14.25

the cosmo

spicy vodka-spiked tomato cream sauce with prosciutto, topped with smoked gouda, Canadian bacon, portobellos, Italian sausage & goat cheese • 15.75

B E E R S

4.40

bud light
coors light
michelob ultra
miller light

5.55

amstel light
blue moon
corona
deep ellum blonde
dos xx lager
guinness
heineken
shiner bock
stella artois

7.50

stella cidre

local rotator

ipa rotator

stout rotator

V vegetarian

G no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

G R A P E S B Y T H E G L A S S

cavit lunetta prosecco Trentino-Alto Adige, Italy g • 9.70

gruet gold label brut sparkling, Albuquerque, New Mexico g • 10.85

beringer white zinfandel, North Coast, California g • 9.05

wente “riverbank” riesling, Arroyo Seco, Monterey, California g • 9.95

ruffino pinot grigio, Venetie, Italy g • 9.50

nobilo sauvignon blanc, Marlborough, New Zealand g • 10.85

ck mondavi chardonnay, Willow Springs, California g • 8.35

hess shirtail creek chardonnay, Monterey, California g • 10.85

wente “riva ranch” chardonnay, Arroyo Seco, California g • 12.05

montes pinot noir, Casablanca Valley, Chile g • 12.05

ck mondavi merlot, Wildcreek Canyon, California g • 8.35

franciscan “estate” merlot, Napa Valley, California g • 12.70

rosenblum “old vines” zinfandel, Sonoma Valley, California g • 12.70

pascual toso “estate” malbec, Mendoza, Argentina g • 10.40

luna vineyards “lunatic” red blend Napa Valley, California g • 11.80

ck mondavi cabernet sauvignon, Wildcreek Canyon, California g • 8.35

clos du bois “reserve” cabernet sauvignon, Alexander Valley, California g • 12.70

H A P P Y E N D I N G S

sticky toffee pudding

bread pudding, toffee sauce & a crispy candy cup
filled with Henry's Homemade™ vanilla bean ice cream • 7.50

cheesecake sopapilla

crispy cinnamon & sugar-coated pastry filled with cheesecake
served with caramel & Henry's Homemade™ cinnamon ice cream • 7.00

crème brulée

classic vanilla bean custard with a caramelized sugar
crust topped with seasonal berries • 7.50

decadent chocolate toffee torte

topped with Heath® candy bar pieces • 7.50

berry cobbler streusel

with Henry's Homemade™ vanilla bean ice cream • 7.50

henry's homemade™ ice cream

vanilla bean, cinnamon, chocolate
bowl • 4.00 à la mode • 2.00