

COCKTAILS

SHAKEN OR STIRRED

TITO'S HANDMADE MARTINI

Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives 17

SOUTHERN SOCIALITE Garrison Brothers HoneyDew Bourbon, Aperol, Reàl Strawberry, Bittermens Burlesque Bitters, Lunetta Prosecco 19

FIG MANHATTAN Woodford Reserve Double Oaked Bourbon, Carpano Antica Sweet Vermouth, Reàl Fig, Angostura Cocoa Bitters, Luxardo Cherry 19

GARRISON BROTHERS OLD FASHIONED

Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup, Luxardo Cherries 21
Upgrade to Garrison Brothers Balmorhea Bourbon 46

AÑEJO OLD FASHIONED La Caza Añejo Tequila, Monin Agave Nectar, Angostura Bitters, Fee Brothers Orange Bitters 18

MAPLE OLD FASHIONED WhistlePig PiggyBack 100% Rye Whiskey, WhistlePig Barrel-Aged Maple Syrup, Angostura Bitters 18

THE GRAND MARGARITA

El Tequileño Platinum Blanco Tequila, Grand Marnier, fresh lime juice, Monin Agave Nectar, orange juice 16

SPARKLING HIBISCUS MARGARITA

Espolòn Reposado Tequila, Grand Marnier, Monin Hibiscus, fresh lime juice, Fever-Tree Lime Yuzu 16

TITO'S MULE Tito's Handmade Vodka, Fever-Tree Ginger Beer, fresh lime juice 15

LOVE POTION House-made strawberry-infused Absolut Elyx Vodka, Cointreau, fresh lime juice, Monin Agave Nectar, mint 16

MANHATTAN Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, Angostura and Peychaud's bitters, Pig Candy 16

BLACKBERRY SMASH Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico 15

BEE'S KNEES The Botanist Gin, fresh lemon juice, Peach Reàl, Monin Honey Syrup, orange juice 16

STRAWBERRY ROSE SIDECAR

Rémy Martin VSOP, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice, Lunetta Prosecco 18
(Classic Sidecar also available)

DESSERTS

CHOCOLATE GANACHE CAKE

Six-layer rich chocolate cake layered with ganache cream icing, shaved toasted coconut, and chocolate shavings

TEXAS PECAN CAKE

Six layers of decadent white cake with a hint of coconut, layered with whipped cream icing, crumbled pecans, caramel sauce, and topped with candied pecans

BREAD PUDDING

New Orleans—style, served with a rich bourbon pecan sauce, topped with cinnamon ice cream & fresh berries

CHEESECAKE

New York—style, flavored with a hint of honey, graham cracker crust, raspberry purée, and fresh raspberries

CRÈME BRÛLÉE

Grand Marnier infused cool custard topped with warm caramelized sugar & fresh berries

III

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

Grey Goose Vodka, Licor 43, Disaronno, Frangelico, Nespresso Espresso 19

XO DELIGHT

Rémy Martin XO Cognac, Caffè Borghetti Espresso Liqueur, Crème de Noyaux, pure cane syrup. Accompanied with a selection of artisanal chocolates 44