

COCKTAILS

SUMMER REFRESHERS

THE GRAND MARGARITA Don Julio Blanco Tequila, Grand Marnier, fresh lime, Monin Agave Nectar, orange juice 16

MEZCAL CON FRESA Dos Hombres Mezcal infused with strawberries, Luxardo Maraschino Liqueur, Strega Liqueur, lime juice, Peychaud's Bitters, grapefruit juice 16

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

GARRISON BROTHERS OLD FASHIONED Garrison Brothers Small Batch Bourbon, Angostura Bitters, simple syrup 20

MAPLE OLD FASHIONED WhistlePig PiggyBack 100% Rye Whiskey, WhistlePig Barrel-Aged Maple Syrup, Angostura Bitters 17

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

KETEL ONE MULE Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice 13

APEROL SPRITZ Aperol, Lunetta Prosecco, Q Mixers Club Soda 15

LOVE POTION Housemade 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 14

BLACKBERRY SMASH Jameson Black Barrel Irish Whiskey, fresh lime juice and lemon juice, Monin Blackberry Purée, Topo Chico 14

AÑEJO OLD FASHIONED La Caza Añejo Tequila, Monin Agave Nectar, Angostura Bitters, Fee Brothers Orange Bitters 17

BERRY TEA PUNCH Don Q Reserva 7 Rum, Raspberry Reäl, fresh lemon juice, black tea 13

BEE'S KNEES The Botanist Gin, fresh lemon juice, Peach Reäl, Monin Honey Syrup, orange juice 15

STRAWBERRY ROSE SIDECAR Rémy Martin VSOP, Cointreau Orange Liqueur, Monin Strawberry Rose Syrup, fresh lemon juice, Lunetta Prosecco 16 (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

Ketel One 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