

COCKTAILS

ALWAYS IN FASHION

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

XO GOLD FASHIONED

Rémy Martin XO, Monin Pure Cane Syrup, Angostura Bitters, gold leaf flakes 34

MAPLE OLD FASHIONED

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

TITO'S HANDMADE MARTINI

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

THE GRAND MARGARITA

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

KETEL ONE MULE

Ketel One Vodka, Fever-Tree Ginger Beer, fresh lime juice 15

APEROL SPRITZ

Aperol, Lunetta Prosecco, Q Mixers Club Soda 16

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 16

BLACKBERRY SMASH

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

BERRY TEA PUNCH

Don Q Reserva 7 Rum, Raspberry Reàl, fresh lemon juice, black tea 14

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

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