

COCKTAILS

ROYAL JELLY

bar & kitchen

BEER

Mol'e Fashioned \$8

rittenhouse rye, mole bitters & burnt sugar simple syrup

Austin Mule \$8

tito's, fresh lime & ginger beer

MONTENEGRONi \$8

amaro montenegro, gordon's gin & cocchi vermouth di torino

NEW!!

La Jefa \$8

el jimador tequila, del maguey mezcal, apricot-chile shrub

Winter Warmer \$7

warm apple cider, orange, clove, allspice & cinnamon

CHOOSE BOURBON OR RUM

Bottles 'n Cans

mostly \$5

Lone Star (Tallboy) \$3.5

Circle Brewing 'Envy' Amber Ale

Live Oak Pils

Infamous Cream Ale

Freetail 'Bat Outta Hells' Lager

South Austin Brewery 'Kol'beer' Kölsch

Hops & Grain 'Zoe' Pale Lager

Community 'Trinity' Tripel \$6.5

Lakewood 'Punkel' Pumpkin

Spiced Dunkel

Rahr & Sons Oktoberfest

Revolver 'Blood & Honey' Wheat Ale \$5.5

Big Bend Hefeweizen

Oasis 'Metamodern' IPA

Deep Ellum IPA

Martin House 'Cellarman's Reserve' IPA

Austin Beerworks 'Black Thunder'

Black Lager

Southern Star 'Buried Hatchet' Stout \$6

Strange Land 'Entire' Porter \$6

Taps

Austin Beerworks 'Pearl Snap' \$5
(german style pilsner)

Live Oak 'Primus' \$5.5
(weizenbock)

Rahr & Sons 'Iron Thistle' \$5.5
(scotch ale)

512 Brewing IPA \$5.5
(india pale ale)

Sour / Fruit / Cider

Goose Island 'Lolita' Barrel Aged Sour Ale (750ml) \$20

Goliad Brewing Watermelon Gose \$5

Blue Owl 'Spirit Animal' Pale Ale \$5.5

Adelbert's Hibiscus Saison \$5

Eastcider's Dry Cider (16oz) \$6.5

WINE

- Dominio de Requena Cava (ESP) \$7
Sacha Lichine Rosé (FR) \$8
Scratchpad Sauv Blanc (CA) \$7.5
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- Padrillos Malbec (ARG) \$7.5
Delas Cotes du Rhone (FR) \$8
Underwood Pinot Noir (CA) \$8.5

HAPPY HOUR

4-7 TUES-SAT & ALL DAY SUN

- \$4** pearl snap / **\$2.50** lone star
\$2 off all wine / **\$5** austin mule
\$12 cubano & any draft
\$2 off all bites & snacks

OTHER STUFF

- Maine Root Ginger Beer \$3
Topo Chico \$2.5
Coke, Diet Coke, Sprite \$2.5

KITCHEN

Bites & Snacks

- SMOKED TROUT DIP \$6
rye-caraway crackers, radish, chive
- KIMCHI BRUSSELS SPROUTS \$7 (v)
carrot, bok choy & sriracha mayo
- MUSHROOM & HERB RILLETES \$5 (v)
shiitake spread, pickled shallot, toasted baguette

Small Plates

- SWEET POTATO FETTUCCINE \$8 (v)
sage, brown butter, cauliflower,
soft-boiled egg, grana padano
- CHARRED OCTOPUS PANZANELLA \$9
focaccia croutons, marinated tomato
& squash, smoked mussel vinaigrette
- GOAT MEATBALLS \$8
fried polenta, arrabiata
sauce, goat cheese gremolata
- CHILLED THAI LETTUCE WRAP \$11 (v)
hot & sour shrimp salad, pickled
peanuts, sprouts, nam pla
- CHURRASCO DE CHICKEN HEARTS \$8
grilled hearts, strawberry chimichurri,
jalapeno crema, fry bread
- MERGUEZ SLIDERS **2** for \$7 **3** for \$10
spicy lamb & beef sausage, fennel-
carrot-mint slaw, goat cheese
- BRAISED BEEF CHEEKS \$10
mole negro, sweet corn arepas,
hatch chile relish, queso fresco

sweet
STRAWBERRY-RHUBARB CHEESECAKE \$6

(v) vegetarian/vegan options, please ask

PORK BELLY CUBANO
sandwich with fried ham,
pickles, spicy mustard, mayo
& gruyere cheese. served with
plantain chips
\$11