

Spirits

FnG chills premium spirits to a perfect tooth-rattling 18° in our Frozen Cobra Tower: Single Barrel Select Old Forester Cherry Vanilla and Blueberry Infused Bourbons, Tito's House Infused Cranberry Vodka & Tito's Handmade Vodka

BAR GARDEN COCKTAILS 13

Best Damn Old Fashioned

Old Forester Cherry Vanilla Infused Bourbon, Jack Daniel's Rye, Angostura & Rhubarb Bitters, Amarena Cherry

The Four Season Manhattan

Jack Daniel's Rye Whiskey, Splash Lillet Rosé, Cane Simple Syrup, Plum Bitters

The G.B. Crisp Martini

Hendricks Gin, St. Germaine, Fresh Squeezed Lemon, Splash of Sauvignon Blanc

Jack Mule

Jack Daniel's Tennessee Whiskey, Peach Schnapps, Organic Ginger Brew, Cranberry and Lime Wedge

The Blue Old Fashioned

Blueberry Infused Old Forester Bourbon, House Simple Syrup, Muddled Fresh Peach, Peach Bitters, Torched Lemon Peel

👉 Tito's Cranberry Cosmo

Tito's House Infused Cranberry Vodka, Fresh Lime, Triple Sec

👉 Tito's Blood Orange Chili Martini

Tito's House Infused Chili Vodka, 4 Citrus, Torched Orange Peel

👉 The Down N Dirty Martini

Tito's House Infused Chili Vodka, Olive Juice, Jalapeño Bacon Cream Cheese Olive, Shaggy's Cocktail Onion

Killer Bee

Mi Campo Reposado Tequila, Luxardo Maraschino Liqueur, Lemon Juice, Chef Bob's Chile Orange Honey, Jalapeño Rimmed Martini

The Perfect Margarita

Sauza Gold Tequila, Paula's Texas Orange Liqueur, FnG Sweet & Sour*

Blood Orange Ruby Red Margarita

Sauza Tequila, 4 Citrus, Agave, Cane Simple Syrup

👉 The Mule

Tito's Handmade Vodka, Fresh Lime, Main Root Organic Ginger Brew



SIPPING RIVALRY



Innovative competitive concoctions from our Mixologists featuring a different libation every month!
Ask your server for details.

Beer

MO/CO & LOCO BREWS

- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra
- Corona Light
- Negro Modelo
- 👉 Shiner Bock
- Clausthauler (Non-Alcoholic)

CRAFT BREWS

(BREWERY-STYLE-GPS)

- Stella Artois - Lager, Leuven, Belgium
- 👉 Community - Mosaic IPA, Dallas, TX
- 👉 St Arnold - Fancy Lawnmower - German Kölsch, Houston, TX
- 👉 Karbach Love Street - Kölsch Blonde, Houston, TX
- 👉 Real Ale-Fireman's #4 - Blonde Ale, Blanco, TX

TAP BREWS

- 👉 Red Gap - Mexican Lager, Cisco, TX
- 👉 Deep Ellum - Indian Pale Ale (IPA), Dallas, TX
- 👉 Deep Ellum - Dallas Blonde, Dallas, TX
- The Seasonal Spin" - Our Rotating TAP
" (Ask Your Server about the Current Resident)

Wine

RED

	GLASS / BOTTLE
Conundrum Red	9 / 34
Noble Vines Cabernet	9 / 34
Trivento Amado Sur Malbec	9 / 34
Honora Vera Irreverent Red Blend	9 / 34
Silver Palm Cabernet Sauvignon	11 / 38
Elouan Pinot Noir	11 / 38
Celeste Crianza Tempranillo	11 / 38
Troublemaker by Austin Hope	11 / 38
DAOU Pessimist Red Blend	14 / 45
Böen Pinot Noir	14 / 45
Joel Gott 815 Cabernet Sauvignon	14 / 45
Rebellious Red Blend	14 / 45
Bodega Catena Zapata Malbec	15 / 47
1000 Stories BB Zinfandel	15 / 47
Taken Complicated Pinot by Trincherro	15 / 47
Austin Hope Cabernet	16 / 50
Quilt Cabernet by Joseph Wagner	16 / 50
Mullan Road Red Blend by Cakebread	16 / 50
Caymus Suissun	16 / 50
DAOU Bodyguard Red Wine	65
Stonestreet Cabernet	70
Trefethen Dragons Tooth Red Blend	75
Adaptation Cabernet-The Plumjack Family	90
Silver Oak Alexander Valley Cabernet	105
Cakebread Cabernet	124

Fall 2021



Join Us For
HAPPY HOUR

LEFTOVER WINE?

Not to worry! We are happy to re-cork your unfinished bottle so you can enjoy it at home.

WHITE

	GLASS / BOTTLE
Bieler Pere & Fils Rosé	9 / 34
Kenwood Yulupa Chardonnay	9 / 34
Joel Gott Sauvignon Blanc	9 / 34
Chateau Ste. Michelle Riesling	9 / 34
Crowded House Sauvignon Blanc	11 / 38
Taken Complicated Chardonnay	11 / 38
Chloe Pinot Grigio	11 / 38
Cade Sauvignon Blanc - The Plumpjack Family	14 / 45
La Crema Chardonnay	14 / 45
Sonoma-Cutrer Chardonnay	14 / 45
Alexander Valley Vineyards Chardonnay	14 / 45
Santa Margherita Pinot Grigio	14 / 45

SPARKLING

	GLASS / BOTTLE
Cupcake Prosecco 187ml	10
Campo Veijo Cuvée Rosé	9 / 34
Steorra Sparkling Brut	13 / 49
Schramsberg Brut Rosé	16 / 67
Perrier-Jouët, Grand Brut 375ml	49

DESSERT

	GLASS
Fonseca Bin 27 Port	15
Taylor Fladgate LBV Port	17
Taylor Fladgate 10yr Tawny Port	19
Taylor Fladgate 20yr Tawny Port	22

SELECT PRICED LIBATIONS

2 pm to 7 pm

1/2 PRICE SELECT APPETIZERS

Sunday – Thursday, 2 pm to 7 pm

1/2 PRICE SELECT BOTTLE WINES

Sunday & Monday, 5 pm to 9 pm

CHEFS' CHALLENGE: Fall 2021 / Winter 2022

SIPPING RIVALRY COCKTAIL CHALLENGE

Featuring Breckenridge Gin

Whoopeecat Negroni // Chef Bob

Herb de Provence Smoked Breckenridge Gin, Campari Liqueur,
Carpano Antica Vermouth, and Torched Orange.

Lavender Collins // Juan Perez

Breckenridge Gin, Chambord, F&N Eats Sweet & Sour, Cucumber
Bitters, and Lavender Infused Simple Syrup.

"How About Them Apples" // Hannah Kersey

Cinnamon Infused Breckenridge Gin, Apple Cider, Ginger Brew,
Lemon Twist and Torched Cinnamon Stick.

Smokin' Son of a...Martini // Hunter Kersey

Breckenridge Gin, Lillet Rose, Grapefruit Juice, House Simple Syrup,
Grapefruit Bitters, and Cedar Smoked Martini.

Pineapple Spritz // Jon Tate

Breckenridge Gin, Aperol Liqueur, Fresh Lime Juice,
Cranberry Infused Simple Syrup, and Pineapple Juice.

"This Sick Beet" Martini // Lisa Chesley

Breckenridge Gin, Pama Pomegranate Liqueur, Fresh Lemon
Juice, House Simple Syrup, Fresh Beet Juice,
and Torched Rosemary Sprig.

