

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

The Blue Mule

Western Son Blueberry Vodka, Main Root Organic Blueberry Soda, Torched Lemon Peel

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

Passion Fruit Sangria

Apples, Oranges, Orange Juice, Passion Fruit Puree, Brandy, Lambrusco, Orange Slice and Cherry

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

Yuengling - Traditional Lager, Pottsville, PA

👉 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
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
Caymus Walking Fool	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

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
Champion Sauvignon Blanc	9 / 34
Chateau Ste. Michelle Riesling	9 / 34
Taken Complicated Chardonnay	11 / 38
Chloe Pinot Grigio	11 / 38
La Crema Chardonnay	14 / 45
Sonoma-Cutrer Chardonnay	14 / 45
Alexander Valley Vineyards Chardonnay	14 / 45
Santa Margherita Pinot Grigio	14 / 45
Cade Sauvignon Blanc - The Plumjack Family	15 / 47

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



Join Us For

HAPPY HOUR

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

SIPPING RIVALRY COCKTAIL CHALLENGE

CHEFS' CHALLENGE: SUMMER / FALL 2022

Featuring Blue Chair Bay® White Rum

BURY ME DEEP // HANNAH KERSEY

Blue Chair Bay® White Rum Shaken with Aperol, Raspberry Simple Syrup. Served over Ice with a Splash of Lime Juice, Club Soda and Orange Slice.

HOT HEMMINGWAY // HUNTER KERSEY

Blue Chair Bay® White Rum Martini Shaken with Fresh Basil, Ancho Reyes Chile Ancho Liqueur, Mango Syrup and Fresh Lemon Juice. Garnished with a Lemon Twist.

ALL THE PRETTY GIRLS // JUAN PEREZ

Wood Grilled Pineapple Infused Blue Chair Bay® White Rum shaken with Passion Fruit Purée, Egg Whites, House Simple Syrup and Cointreau Noir. Served in a foaming Coupe with Amerena Cherry.

CUCUMBER LIMONCELLO // CHEF BOB

Blue Chair Bay® White Rum and Caravella Limoncello muddled with fresh English Cucumber. Shaken and strained over ice and topped with Club Soda. Served with Cumber and Fresh Lemon Peel

