

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

The Pear Martini
Pear Infused Wild Roots Vodka, DISARONNO Amaretto, Fresh Lemon Juice and Agave Nectar

El Pepino
Cucumber Infused Mi Campo Blanco Tequila, Cointreau, Agave Nectar, Fresh Lime Juice, Cilantro and a Hint of Jalapeño

The G.B. Crisp Martini
Hendricks Gin, St. Germaine, Fresh Squeezed Lemon, Splash of Sauvignon Blanc

Elder Flower Margarita
Mi Campo Reposado Tequila, St. Germaine Elderflower Liqueur, Cointreau, Pineapple Juice, Agave Nectar, Hint of Cinnamon

The Blue Old Fashioned
Blueberry Infused Old Forester Bourbon, House Simple Syrup
Peach Bitters, Torched Lemon Peel

👉 **Tito’s Cranberry Cosmo**
Tito’s House Infused Cranberry Vodka, Fresh Lime, Triple Sec

The Sling Shot
Breckenridge Gin, Luxardo Cherry Liqueur, Cointreau, Grenadine, Pineapple Juice, Fresh Lemon Juice, Angostura Bitters and Jalapeño

Charred Pineapple Rum Sour
Captain Morgan’s Spiced Rum, Charred Pineapple Infused Honey, FnG Sweet & Sour, Egg White.

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

👉 **Blue Mule**
Western Son Blueberry Vodka, Maine Root Organic Blueberry Soda, Torched Lemon Peel

Movers and Shakers

Best Damn Old Fashioned
Buffalo Trace Cherry Vanilla Infused Bourbon, Overproof Rye, Angostura & Rhubarb Bitters, Amarena Cherry

👉 **The Mule**
Tito’s Handmade Vodka, Fresh Lime, Maine Root Organic Ginger Brew

👉 **The Down N Dirty Martini**
Tito’s House Infused Chili Vodka, Olive Juice, Double Olives, Shaggy’s Cocktail Onions

👉 **Tito’s Blood Orange Chili Martini**
Tito’s House Infused Chili Vodka, 4 Citrus, Torched Orange Peel

Beer

MO/CO & LOCO BREWS

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

CRAFT CAN BEER
(BREWERY-STYLE-GPS)
Stella Artois - Lager, Leuven, Belgium

- 👉 Community - Mosaic IPA, Dallas, TX
- 👉 St Arnold - Fancy Lawnmower - Kölsch, Houston, TX
- 👉 Karbach Love Street - Kölsch Blonde, Houston, TX
- 👉 Real Ale-Fireman’s #4 - Blonde Ale, Blanco, TX
- Yuengling-Traditional Lager, Pottsville, PA

TAP BEER
(ALL TEXAS TAP BEERS)
👉 Deep Ellum-Dallas Blonde, Dallas, TX
👉 Deep Ellum-IPA, Dallas, TX
👉 Community-Medical Grade Haze IPA, Dallas, TX

“The Seasonal Spin” a rotating tap Seasonal Craft Selection.
(Ask Your Server about the Current Resident)

Wine

RED	GLASS / BOTTLE
Conundrum Red	10 / 37
Noble Vines Cabernet	10 / 37
Sea Sun Pinot Noir by Caymus	10 / 37
Silver Palm Cabernet Sauvignon	12 / 40
Bonanza Cabernet by Caymus	12 / 40
Celeste Crianza Tempranillo	12 / 40
Troublemaker by Austin Hope	12 / 40
DAOU Pessimist Red Blend	15 / 47
Elouan Pinot Noir	15 / 47
Joel Gott 815 Cabernet Sauvignon	15 / 47
Rebellious Red Blend	15 / 47
Red Schooner Voyage 10 Malbec by Caymus	16 / 50
Red Schooner Transit #2 GSM by Caymus	16 / 50
Austin Hope Cabernet	16 / 50
Quilt Cabernet by Joseph Wagner	16 / 50
Caymus Suisun Grand Durif	16 / 50
Caymus Suisun Walking Fool	16 / 50
DAOU Bodyguard Red Wine	65
Trefethen Dragon’s Tooth Red Blend	75
Silver Oak Cabernet Sauvignon	110
Cakebread Cabernet Sauvignon	130

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	10 / 37
Noble Vines 446 Chardonnay	10 / 37
Champion Sauvignon Blanc	10 / 37
Pacific Rim Riesling	10 / 37
Crowded House Sauvignon Blanc	12 / 40
Taken Complicated Chardonnay	12 / 40
Gabbiano Cavalier D'Oro Pinot Grigio	12 / 40
Mer Soleil Silver Chardonnay by Caymus	15 / 47
Sonoma-Cutrer Chardonnay	15 / 47
Santa Margherita Pinot Grigio	15 / 47

SPARKLING	GLASS / BOTTLE
Maschio Prosecco 187ml	11
Campo Viejo Cuvée Rosé	9 / 34
Steorra Sparkling Brut	13 / 49
Schramsberg Brut Rosé	67

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

*There is a risk associated with undercooked proteins, etc. The kitchen & bar use nuts, dairy, eggs, and gluten. Please make your server aware of any and all food allergies at the table. We will do our best to handle your needs.
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