

Signature Cocktails

Cucumber Gimlet	9
<i>Tru Organic Gin, Muddled Cucumber, Limes & Basil Syrup</i>	
Hibiscus Mojito	8
<i>Plantation Gran Reserve Rum, Lime, Hibiscus Tea, Mint & Soda</i>	
Summer Thyme	9
<i>Bacardi Rum, Mandarin Juice, Lime, Thyme Syrup & Soda</i>	
Mockingbird Rita	7
<i>Sauza Blanco, Mathilde XO Orange, Lime & Agave Syrup</i>	
Apple Mint Julep	9
<i>Wild Turkey 101, Muddled Apples, Lime & Mint</i>	
Jalisco Rose	9
<i>Herradura Silver, Grapefruit, Lemon, Orange Liqueur & Rose Water</i>	
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Classic Cocktails	
Pimm's Cup	9
<i>Pimm's No 1, Soda Water & Gin-pickled Cucumber</i>	
French 75	8
<i>Citadelle Gin, Lemon Juice & Sparkling Wine</i>	
Rye Manhattan	10
<i>(R1) Rye Kentucky Bourbon, Sweet Vermouth</i>	
Lemon Ginger Sidecar	10
<i>Hennessy VS, Patron Citronge, Lemon-Ginger Marmalade & Citrus Sugar Rim</i>	
Corpse Reviver #2	10
<i>Citadelle Gin, Lillet Blanc, Cointreau & Lemon Juice</i>	
Vesper	12
<i>Stolichnaya, Beefeater Gin & Lillet Blanc</i>	
Old Fashioned	11
<i>Orange-infused Maker's Mark, muddled Bing Cherries & Soda</i>	

Beer

St. Arnold's Amber	4	Snake Dog IPA	5
Shiner Bock	4	Pyramid Hefeweise	5
Fat Tire	5	Fireman's 4	4
Brooklyn Lager	5	Brooklyn East IPA	5
Sierra Nevada	5	Blue Moon	4
Michelob Ultra	4	Magic Hat #9	5
Bombshell Blond Ale	4	Miller Lite	4
Amstel Light	5	Dos XX Lager	5
Heineken	5	Chimey Trapistes	8
Lefte Blond	5	Duvel	8
Stella Artois	5	Bodingtons (Pub Can)	8
Corona	5	Guinness (Pub Can)	8

Small Plates

\$9

Bistro Bibb

Dijon Vinaigrette, Pine Nuts, Goat Cheese & Roasted Red Peppers

Roast Chicken Pizza

Sweet Corn, Roasted Red Peppers, Fontina & Goat Cheese

Calamari ²

Spicy Sauté & Crispy Sweet and Sour

Scallops

White Bean Tomato Ragout, Green Shell Mussels & Aged Balsamic Vinegar

Mussels

Tomato, Garlic, Red Curry, Lemongrass, Coconut Milk Broth & Garlic Toast

King Salmon Tartare

Sesame Tuile, Avocado Mousse & Paprika Oil

Short Ribs

Horseradish Mashies, Grilled Asparagus & Braising Jus

Kobe Burger

American Kobe Beef, Stilton Bleu Cheese, Bacon Marmalade & Pommes Frites

Cheese 3/ \$9

Beer-Bathed Tome	<i>Pola Artisan, Houston TX</i>
Ossau Pyranees	<i>Mountains, France</i>
Redneck Cheddar	<i>Veldhuizen Farm, Dublin, TX</i>
Grand Cru Gruyere	<i>"Surchoix," Roth Kase, WI</i>
Moldy Goat	<i>Pola Artisan, Houston TX</i>