Whiskey Cocktails

**Old Fashioned** 10– Muddled Sugar Cube, with Dashes of Angostura Bitters, and Rye Whiskey, with an Orange Zest. Served Over Ice.

**Manhattan** 10– Bourbon, Sweet Vermouth, with Dashes of Angostura Bitters, Served with a Cherry. Served Up.


**Boulevardier** 10– Rye Whiskey, Campari, and Sweet Vermouth, Served over Ice with an Orange Zest. Served Over Ice.


**New York Stone Sour** 10– Egg White for Texture, Bourbon, Homemade Simple Syrup, Freshly Squeezed Lemon and Orange Juice, Topped with Dry Red Wine Over Ice.


**Bourbon and Sweet Tea** 9– Bourbon Served with Freshly Brewed Sweet Tea, Over Ice with a Lemon.

**Brown Derby** 9– Homemade Honey Syrup, Freshly Squeezed Grapefruit Juice, and Bourbon, Served Over Ice.

**Hot Toddy** 9– Homemade Honey Syrup, Freshly Squeezed Lemon Juice, Bourbon, and Hot Water.
**Irish Coffee** 9.5– Fresh Brewed Hot Coffee, Served with Irish Whiskey, and Irish Cream, with a Whipped Cream Topping.

**John Wayne** 9– Bourbon and Amaretto, with Freshly Squeezed Orange Juice. Served Over Ice.

**Mint Julep** 9– Muddled Mint, with Homemade Simple Syrup, and Bourbon. Served Over Crushed Ice.


**Penicillin** 10– Blended Scotch, Freshly Squeezed Lemon Juice, Homemade Ginger and Honey Syrups. Served Over Ice and Topped with More Islay Scotch.

**Presbyterian** 10– Blended Scotch, Freshly Squeezed Lime Juice, and Homemade Ginger Ale. Served Over Ice.

**Rob Roy** 10– Blended Scotch with Sweet Vermouth and Dashes of Angostura Bitters. Stirred and Served Up with a Cherry.

**Rusty Nail** 10– Blended Scotch and Drambuie Served Over Ice with a Lemon Zest for Garnish.

**Sazerac** 10– A Muddled Sugar Cube Soaked in Peychaud Bitters, with Rye Whiskey Served in an Absinthe Rinsed Glass.


**Vieux Carre** 11– Rye Whiskey, Cognac, and Sweet Vermouth and Benedictine Mixed in with Dashes of both Angostura and Peychaud Bitters. Served Up with a Cherry.
**Rum Cocktails**

**Caipirinha** 10 – Cachaça, Sugar and Muddled Lime. Shaken and Served Using Shaken Ice and Chunks of Lime.

**Cuba Libre** 9 – Light Rum, Freshly Squeezed Lime Juice, Served Over Ice and Topped Off with Coca-Cola.


**Dark and Stormy** 9.5 – Dark Rum and Freshly Squeezed Lime Juice, Served Over Ice and Topped Off with Homemade Ginger Beer.


**Hot Buttered Rum** 9 – Spiced Rum, Cinnamon, Nutmeg, Butter, and Hot Water. Served Neat.

**Hurricane** 10 – Light Rum and Dark Rum with a Splash of our Homemade Grenadine and Topped Off with Passionfruit Juice. Served Over Ice.

**Mojito** 10 – Light Rum, Freshly Squeezed Lime Juice, Homemade Simple Syrup and Mint. Served Over Crushed Ice and Topped Off with Sparkling Water.

**Mai Tai** 10 – Dark Rum and Orange Curacao with Homemade Orgeat Syrup and Freshly Squeezed Lime Juice. Served Over Crushed Ice.

**Mary Pickford** 9 – Light Rum, Homemade Grenadine, and Pineapple Juice. Shaken and Served Up.

**Pain Killer** 10 – Dark Rum, Freshly Squeezed Orange and Pineapple Juices and Coconut Cream. Served Over Ice.


**Pina Colada** 9– Light Rum with Pineapple Juice and Coconut Cream. Served Over Crushed Ice.

**Planter’s Punch** 10– Dark Rum and Freshly Squeezed Lemon and Orange Juice, with Homemade Grenadine. Served Over Crushed Ice with Dashes of Angostura Bitters.

**Rum Flip** 9– Light Rum with Homemade Simple Syrup and a Whole Egg. Shaken and Served Up.

**Zombie** 10– Light Rum, Dark Rum, Apricot Brandy with Freshly Squeezed Lime and Pineapple Juice, with Homemade Grenadine. Served Over Crushed Ice.

---

**Gin Cocktails**

**Aviation** 10– Gin, Luxardo, Crème de Violette with Freshly Squeezed Lemon Juice. Shaken and Served Up.

**Bee’s Knees** 9– Gin, Homemade Honey Syrup, and Freshly Squeezed Lemon Juice. Shaken and Served Up.

**Bijou** 11– Gin, Green Chartreuse, Sweet Vermouth, and Orange Bitters. Stirred and Served Up.

**Bramble** 10– Gin, Freshly Squeezed Lemon Juice, and Homemade Simple Syrup. Served Over Crushed Ice with a Chambord Drizzle On Top.


**Corpse Reviver #2** 10.5– Gin, Lillet Blanc, Triple Sec, and Freshly Squeezed Lemon Juice. Shaken and Served Up Into an Absinthe Rinsed Glass.

**French 75** 10 – Gin, Triple Sec and Freshly Squeezed Lemon Juice, Served into a Sugar Rimmed Glass and Topped Off with Sparkling Wine.


**Gin Buck** 9– Gin, Freshly Squeezed Lemon Juice. Served Over Ice and Topped Off with Homemade Ginger Ale.

**Gin Martini** 10– Gin and Dry Vermouth, Stirred and Served Up with a Lime Zest for Garnish.

**Gin Rickey** 9– Gin, Freshly Squeeze Lime Juice. Served Over Ice and Topped Off with Sparkling Water.


**Martinez** 10 – Gin, Luxardo, Sweet Vermouth, with Dashes of Angostura Bitters. Stirred and Served Up.

**Negroni** 10 – Gin, Campari and Sweet Vermouth. Stirred and Served Over Ice with an Orange Zest for Garnish.

**Singapore Sling** 10 – Gin, Benedictine, Triple Sec, and Cherry Herring, with Homemade Grenadine and Pineapple Juice. Served Over Ice.

**Tom Collins** 9 – Gin, Freshly Squeezed Lemon Juice, Homemade Simple Syrup. Served Over Crushed Ice and Topped Off with Sparkling Water.
**Vesper Martini** 10 – Gin, Vodka, and Lillet Blanc. Shaken or Stirred to Preference and Served Up with a Lemon Zest for Garnish.

**White Lady** 11 – Egg White, Gin, Triple Sec, and Freshly Squeezed Lemon Juice. Shaken and Served Up.


---

**Tequila Cocktails**


**Mexican Martini** 10 – Gold Tequila, Orange Curacao, Agave Nectar, Freshly Squeezed Lime Juice and Olive Juice. Shaken and Served Up into a Salt Rimmed Glass.


**Sierra Madre** 10 – Mescal and Aperol with Freshly Squeezed Lemon Juice. Served Over Ice.

**Tequila Sunrise** 9 – Gold Tequila, Freshly Squeezed Orange Juice and Homemade Grenadine. Served Over Ice.

**Margarita** 9 – Gold Tequila, Triple Sec, Freshly Squeezed Lime Juice, and Agave Nectar. Served Over Ice.
Vodka Cocktails

**Black Russian** 9 – Vodka and Espresso Liqueur Served Over Ice. Garnished with a Maraschino Cherry.

**Bloody Mary** 9 – Vodka and Our Very Own Homemade Bloody Mary Mix Recipe. Served Over Ice.

**Cape Cod** 9 – Vodka with Freshly Squeezed Lime Juice. Served Over Ice and Topped Off with Cranberry Juice.

**Chilton** 9 – Vodka with Freshly Squeezed Lemon Juice. Served Over Ice in a Salt Rimmed Glass and Topped Off with Sparkling Water.

**Colorado Bulldog** 9 – Vodka, Espresso Liqueur and Half and Half Cream. Served Over Ice and Topped Off with Coca-Cola.

**Cosmopolitan** 10 – Vodka, Triple Sec and Freshly Squeezed Lime and Cranberry Juice. Stirred and Served Up.

**Dirty Martini** 10 – Vodka and Dry Vermouth with Olive Juice. Shaken or Stirred to Preference and Served Up.


**Harvey Wallbanger** 9 – Vodka and Freshly Squeezed Orange Juice. Served Over Ice with a Galliano Floater.

**Lemon Drop** 9 – Vodka with Homemade Simple Syrup and Freshly Squeezed Lemon Juice. Shaken and Served Up into a Sugar Rimmed Glass.
**Long Island Iced Tea** 10 – Vodka, Rum, Gin, and Triple Sec with Homemade Simple Syrup and Freshly Squeezed Lemon Juice. Served Over Ice with a Splash of Coca-Cola.

**Madras** 9 – Vodka with Freshly Squeezed Orange Juice and Cranberry Juice. Served Over Ice.


**Mudslide** 10 – Vodka, Espresso Liqueur, and Irish Cream. Served Over Crushed Ice and Topped Off with Half and Half Cream.

**Screw Driver** 9 – Vodka and Freshly Squeezed Orange Juice. Served Over Ice with an Orange Wheel for Garnish.

**Sea Breeze** 9 – Vodka, Freshly Squeezed Grapefruit Juice and Cranberry Juice. Served Over Ice.

**Bay Breeze** 9 – Vodka Served with Fresh Pineapple Juice and Cranberry Juice. Served Over Ice.

**Sex On The Beach** 9 – Vodka with Peach Schnapps, Freshly Squeezed Orange Juice and Cranberry Juice. Served Over Ice.

**White Russian** 9 – Vodka with Espresso Liqueur and Half and Half Cream. Served Over Ice.

**Miscellaneous Cocktails**

**Absinthe** 10 – French Absinthe Served in the Traditional Way with a Sugar Cube and Cold Water Drip.

**Amaretto Sour** 10 – Egg White for Texture, Amaretto, Homemade Simple Syrup and Freshly Squeezed Lemon Juice. Served Over Ice with Ground Nutmeg on Top.
**Americano** 9 – Campari and Sweet Vermouth. Served Over Ice and Topped Off with Sparkling Water.

**Aperol Spritzer** 10 – Aperol, Fresh Orange Pieces. Served Over Ice and Topped Off with Sparkling Wine and Soda Water.

**Brandy Alexander** 9 – Cognac and Chocolate Liqueur with Half and Half Cream. Shaken and Served Up with Ground Nutmeg on Top.

**Champagne Cocktail** 9 – Cognac and Sparkling Wine with Dashes of Angostura Bitters and a Sugar Cube Dropped in.

**Grasshopper** 9 – Crème de Menthe and Chocolate Liqueur, with Half and Half Cream. Served Up into a Chocolate Syrup Drizzled Glass.

**Pimm’s Cup** 10 – Pimm’s #1 with Freshly Squeezed Lemon Juice and Muddled Cucumber. Served Over Ice and Topped Off with Homemade Ginger Ale.

**Pisco Sour** 10 – Egg White, Pisco, Freshly Squeezed Lime Juice, and Homemade Simple Syrup. Shaken and Served Up with Angostura Bitters on Top.

**Side Car** 9 – Cognac, Triple Sec, and Freshly Squeezed Lemon Juice. Shaken and Served Up into a Sugar Rimmed Glass.
Wines

Pinot Noir

Hob Nob, France - $7 Glass/ $22 Bottle

Etude Lyric, Santa Barbara, CA - $40 Bottle Only

Malbec

Septima, Argentina - $7 Glass/ $22 Bottle

Antigal Uno, Argentina - $32 Bottle Only

Merlot

Sand Point, California - $7 Glass/ $22 Bottle

Velvet Devil, Washington - $7 Glass/ $22 Bottle

J. Lohr Los Osos, Paso Robles, CA - $30 Bottle Only

Cabernet Sauvignon

Dark Horse, California - $7 Glass/ $22 Bottle

Josh Cellars Reserve, Paso Robles, CA - $40 Bottle Only

Sauvignon Blanc

Hay Maker, New Zealand - $7 Glass/ $22 Bottle

Whitehaven, New Zealand - $40 Bottle Only

Pinot Grigio

Villa Pozzi, Italy - $7 Glass/ $22 Bottle

Chardonnay

Proverb, California - $7 Glass/ $22 Bottle

Phantom, Clarksburg, CA - $36 Bottle Only
Moscato

Lange Twins, Clarksburg, CA - $7 Bottle/ $22 Bottle

Riesling

House Wine, California - $7 Glass/ $22 Bottle

Champagne

Moet and Chandon Brut, Champagne, France - $120 Bottle Only

Perrier-Jouet, Champagne, France - $100 Bottle Only

Prosecco

LaMarca, Italy - $8 Glass Only

Sparkling Wine

Wycleff, California - $4 Glass/$20 Bottle

Vilarnau, Spain - $40 Bottle Only

Rose’

Stemmari, Sicily, Italy - $7 Glass/ $22 Bottle

Minuty, France - $38 Bottle Only

Port

Whisker’s Blake, Australia - $8 Glass/ $40 Bottle
**Local Beers**

*New Republic Brewing, College Station, TX*

- Dammit Jim, Amber Ale - $5
- Kadigan, Blonde Ale - $5
- King’s Head, American Style IPA - $5

*Black Water Draw Brewing, Bryan, TX*

- Contract Killer, Coffee Porter - $5
- Timber Snake, IPA - $5
- Mulligan, Kolsch Style - $5

*Brazos Valley Brewing, Brenham, TX*

- Killing Time, Blonde Ale - $5
- 7 Spanish Angels, Coffee Brown Ale - $5

**Not So Local Beers**

- Bud Light - $3.50
- Michelob Ultra - $3.50
- Coors Light - $3.50
- Dos Equis - $4.25
- Shiner Bock - $4.25
- Austin Eastcider - $5
- Miller Light - $3.50