

FALL COCKTAILS

FALL SPECIAL

\$3.75 // DOMESTIC BEER BOTTLES

\$4.50 // CRAFT BEER BOTTLES

\$5 // DOMESTIC DRAFT BEERS

\$6 // CRAFT DRAFT BEERS

\$5 // HOUSE MADE SANGRIA

LAVENDER PEACH PALOMA

House Tequila, Lavender & Peach Syrup, Grapefruit Topo Chico & Fresh Lime Juice. Garnished With Citrus Salt & Dehydrated Grapefruit

HARVEST BOURBON SOUR

TX Whiskey, Pama Pomegranate Liqueur, Fresh Lime Juice & Simple Syrup. Garnished With An Orange Peel & Pomegranate Seeds.

IN A MALBEC FASHIONED

Four Roses Bourbon, Malbec Cinnamon Simple Syrup, Angostura & Chocolate Bitters. Garnished with a House Made Cherry & Orange Peel

PUMPKIN SPICE RUSSIAN

Kahlua, Toddi Vanilla Cream Vodka, & Pumpkin Spiced Creamer.
Garnished With A Toasted Marshmallow

SPICED APPLE MARGARITA

Casamigos, Cointreau, Apple Juice, Fresh Lime Juice & Cinnamon Simple Syrup. Garnished With A Dehydrated Apple & Rosemary

BANANAS FOSTER

Toddi Vanilla Cream, Butterscotch & Banana Liqueur, Brown Sugar Simple Syrup, Cream, Garnished with Cinnamon & Bananas



DAILY SPECIALS

MADNESS MONDAY

\$3.50 Domestic Bottles // \$1 Off Draft Beers
\$10 Large 1 Topping Pizzas

TINI TUESDAY

\$8 All Signature Martinis

WICKED WEDNESDAY

½ Off 6oz Wine // Champagne By The Glass
½ Off Select Appetizers

TEXAS THURSDAY

½ Off 6 oz Select Texas Wine // Texas Liquor

FRIDAY FAVORITES

Bartenders' Picks // \$8 Cocktails // Glass of Wine // Martini

SATURDAY & SUNDAY

3-6pm | \$3 - \$4 - \$5 Specials
Select Appetizers // Chiltons // House Wine // Select Draft Beer

HAPPY HOUR

MONDAY - FRIDAY 4-7PM

\$5 House Wine // \$4 Domestic Drafts // \$4 Wells

