

Happy Hour: Tuesday - Saturday, 5 - 6:30 pm

Half-price cocktails and glasses of wine  
\$2 off our bar menu



**OLD FASHIONED HOOK 'EM**

Ron Zacapa 23 Solera Rum, Orange-infused Turbinado Simple Syrup, Grapefruit Bitters

**COCKTAILS**

**“STAY IN THE MOOD” MARGARITA 16**

Jalapeño Infused El Jimador, Black Berry, Fresh Lime Juice, Jalapeño Sea Salt

**SUNTORY’S #6 16**

Roku Gin, Lemon, Raspberry & Sage Syrup

**THE FRENCH MULE 16**

Grey Goose Vodka, Yellow Chartreuse, Lime, Ginger Beer

**BEVO'S "BULL" VARDIER 16**

Basil Hayden, Warre's Ruby Port, Rosemary, Campari

**GOODENOUGH SOUR 16**

TX Whiskey, Lemon, Egg White, Amaretto, Luxardo Cherry

**FRENCH PEAR 75 16**

Ciroc VS Cognac, Lemon, Prosecco, Agave, Pear Nectar

**THE MODERN MANHATTAN 16**

Bulleit Rye Whiskey, Montenegro Amaro, Luxardo Maraschino Liqueur

**OLD FASHIONED HOOK 'EM 16**

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**MCCOMB'S MOJITO 16**

Rum, Lime, Basil Syrup, Mint

**DEAN'S HONOR LIST**

revolving portfolio of premium wines available by the glass or bottle

**PENFOLDS CAB CALI QUANTUM B98 2018 150 / 700**

AVA: Blend: 87% Oakville Diamond Mountain District, 13% South Australia; Variety: 87% Cabernet Sauvignon, 13% Shiraz

**CAPARZO 'LA CASA' BRUNELLO DI MONTALCINO 2016 30 / 120**

AVA: Brunello di Montalcino, Tuscany, Italy; Variety: 100% Sangiovese, Single Vineyard

**CHATEAU LA SERRE SAINT-EMILION GRAND CRU, FRANCE 2018 25 / 125**

AVA: Bordeaux, Medoc, St- Estephe, France Variety: Merlot 78%, Cab Franc 22%

**SBRAGIA “GODSPEED” FAMILY VINEYARDS 2014 35 / 130**

AVA: Napa Valley, Mount Veeder, California; Variety: 95% Cabernet Sauvignon, Cabernet Franc, 1% Petit Verdot

**GIRARDIN “LES SERPENTIER” SAVIGNY-LES BEAUNE PREMIER 40 / 170**

AVA: Burgundy, Cote de Beaune, Village Savigny-Les Beaune, France; Variety: Pinot Noir

**GUARACHI 2014 25 / 125**

AVA: Sonoma Valley, Petaluma, California; Variety: 100% Pinot Noir

**WINE BY THE GLASS - SPARKLING**

**JEIO PROSECCO, ITALY 11 / 36**

NV

**MICHELE CHIARLO MOSCATO, ITALY 9 / 18**

2021

**NICOLAS FEUILLATTE BRUT, CHAMPAGNE, FRANCE 15 / 60**

NV

**SCHRAMSBERG, MIRABELLE, BRUT ROSE, CALIFORNIA 14 / 50**

NV

**WINE BY THE GLASS - WHITE**

**TORBRECK CUVÉE JUVE BLANC, BAROSSA VALLEY, AUSTRALIA 16 / 34**

2022

**WEINGUT BRUNDMAYER GRUNER VELTLINER, AUSTRIA 11 / 35**

2021

**CELESTE “FAMILIA TORRES” VERDEJO, RUDA, SPAIN 13 / 38**

2021

**Craggy Range Sauvignon Blanc, Te Muna, New Zealand 14 / 45**

2021

**Mulderbosch Chenin Blanc, Stellenbosch, South Africa 13 / 40**

2022

**Santa Margarita Pinot Grigio, Valdadige, Italy 12 / 45**

2020

**King Estate Chardonnay, Willamette Valley, Oregon 50**

2018

**Truchard Chardonnay, Carneros, California 15 / 50**

2020

**Selbach Riesling, Mosey, Germany 10 / 38**

2021

**WINE BY THE GLASS - RED**

**Clarence Dillon 'Clarendelle' Rosé, Bordeaux, France 13 / 36**

2021

**Calera Pinot Noir, Central Coast, California 16 / 56**

2021

**Michele Chiarlo Nebbiolo, 'Le Orme' Barbera d'Asti, Piedmont 10 / 30**

2018

**Ben Marco Malbec, Mendoza Argentina 12 / 38**

2020

**Ultreia Mencia by Raul Perez, Bierzo, Spain 16 / 45**

2020

**Quilt Cabernet Sauvignon, Napa Valley, California 2018**

2018

**El Coto Organic Crianza, Roja, Spain 14 / 42**

2019

**Walking Fool by Caymus Blend, Suisun Valley, California 16 / 75**

2020

## BAR MENU

\$2 off this section during happy hour

TEXAS CHEESE BOARD 12/18

Selection of Three

LOCAL CHARCUTERIE BOARD 12/18

Selection of Three

WARM OLIVES 10

Marinated Olives, Marcona Almonds, Shaved Local Cheese

CHICKEN KARAAGE 12

Kimchi Emulsion, Japanese Cucumber, House Pickles

"LOBSTER ROLL" RILLETTES 18

Easy Tiger Bread, caviar

HAMACHI CRUDO 16

Cucumber, roasted strawberry, bronze fennel, strawberry nuoc mam