

Round Rock, TX -

LUNCH/DINNER

BRUNCH

DRINKS

WHISKEY LIST

CLICK

SOCIAL HOUR

catering

CATERING

CLICK

Mon-Fri 3PM - 6PM

DRINKS ~

MARGARITA /7

Cazadores Blanco, agave, lime, orange

GUAVA GIMLET / 7

Wheatley Vodka, guava, pineapple, lime

OLD FASHIONED /7

Evan Williams 1783 Bourbon, simple syrup, Angostura bitters

/7 CYOM (CREATE YOUR OWN

MARTINI)

Wheatley Vodka or Ford's Gin, clean or dirty, wet or dry, shaken or stirred, lemon twist or olive kick it up a notch w/ Grey Goose Vodka or Aviation Gin + \$3

COLADA FRESCA / 7

pineapple-infused Bacardî, Giffard Banane du Bresil, coconut cream, pineapple, lemon, Richard's Rainwater

ESPRESSO MARTINI / 7

Oyo Honey-Vanilla vodka, Calusa espresso cold brew, Borghetti

HOUSE WINE /7

choice of red, white, or rosé

DRAFT BEER /5

BAR BITES ~

WAGYU CORN DOGS /7

crisp batter, pickled mustard seed ketchup

BBQ SPICED PORK RINDS / 7

basil-garlic aioli

CORN FRITTERS / 7

sweet corn fritters, lime bbq aioli, ricotta salata

BLUE CHEESE KETTLE CHIPS / 7

bacon bits, chives, garlic sauce

BOOZE LUGE ~

BONE MARROW BOOZE LUGE / 21

roasted bone marrow, smoked date syrup, gremolata, and a shot of Bulleit Rye

OUR FRIENDS AT THE HEALTH DEPARTMENT ASKED IF WE WOULD KINDLY REMIND YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS OF ANY KIND MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALSO, WE COOK AROUND ALL SORTS OF FUN INGREDIENTS LIKE: LOCAL DAIRY, LOCAL EGGS, NOT-SO-LOCAL SOYBEAN, FISH AND SHELLFISH. IF YOU'RE ALLERGIC TO ANY OF THESE, LET US KNOW AND WE'D LOVE TO MAKE YOU SOMETHING SEPARATELY.