

Auntie Pastas

ITALIAN FOOD RESTAURANT

Seasonal Cocktails - \$8

BLOOD & ICE

A frozen take on the classic Blood and Sand cocktail. Made with Dewars, Grand Marnier, Sweet Vermouth and Luxardo Maraschino Liqueur.

PEACHES & CREAM

Frozen delight made with peaches, Grand Marnier, Peach Schnapps, white wine and topped with melted Blue Bell Vanilla ice cream.

BLUE(BELL) RUSSIAN

A Texas spin on the White Russian made with Tito's Vodka, Kahlúa and melted Blue Bell Vanilla ice cream.

THE BLACK JELLYBEAN

Made with St. George Absinthe, Peychaud's bitters and root beer.

POMEGRANATE MARGARITA

Made with Pama pomegranate liqueur.

Craft Cocktails - \$10

SAZERAC

The classic recipe made with Bulleit Rye, St. George Absinthe, and Peychaud's bitters. Served neat.

IZANAMI

An international interpretation of the Manhattan made with Suntory Toki whisky, Bénédictine, and Strega. Served up.

Signature Drinks

ITALIAN MARGARITA

Tequila, triple sec, and just a touch of amaretto.

BELLINI

A perfect blend of peaches, wine, champagne and rum served frozen.

KEY LIME PIE MARTINI

Stoli Vanil vodka, crème de cacao, fresh lime juice and cream with graham cracker crumbs on the rim.

THE COSMO

Absolut Mandarin vodka, Cointreau, cranberry juice, and fresh squeezed lime juice.

CLASSIC MARTINI

Tito's vodka, vermouth, and three jumbo olives. Shaken, not stirred.

MOSCOW MULE

Tito's vodka & Domain di Canton ginger liqueur muddled with fresh squeezed lime juice. Served with Barritts ginger beer in a copper mug.

Seasonal & Off Menu Beers - \$4

Southern Star Conspiracy Theory IPA

Dales's Pale Ale

Karbach Love Street

Shiner Ruby Redbird

Shiner Strawberry Blonde

Blue Moon Summer Honey Wheat

Samuel Adams Summer Ale

**Ask your server about
Fredonia Brewery Beers!**

FRENCH GIMLET

A traditional gimlet made with St. Germain, St. George Botanivore Gin and fresh squeezed lime juice.

FINAL CARESS

This sweet and smoky drink features Knob Creek Rye, Bénédictine, and mezcal. Served on the rocks.

MEXICAN MARTINI

Sauza Hornitos Añejo, Grand Marnier and fresh lime juice.

GRUENE APPLLETINI

Dripping Springs vodka, triple sec, sour apple pucker.

OLD FASHIONED

Classic recipe made with Bulleit Rye.

MANHATTAN

Classic recipe made with Rebecca Creek Bourbon and served up.

HILL COUNTRY MULE

Dripping Springs orange vodka muddled with fresh jalapeño and cucumber. Served with Barritts ginger beer in a copper mug.

DANGEROUS REDHEAD

Amaretto, Ginger Beer, and fresh squeezed orange juice.

POMEGRANATE MARTINI

Pama pomegranate liqueur, Dripping Springs orange vodka and cranberry juice.

