

# Auntie Pastas

ITALIAN FOOD RESTAURANT

## Seasonal Cocktails - \$8

### 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.

### BOOTLEGGER

Made with Copper & Kings Immature Brandy & St. George Botanivore Gin, and garnished with Old South™ Tomolives and Cocktail Onions.

## 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

Sam Adams Oktoberfest

Saint Arnold Oktoberfest

Leinenkugel Oktoberfest

Southern Star Oktoberfest

**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.

