



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.

CRANBERRY ORANGE MULE

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

FRENCH GIMLET

St. George Botanivore gin, St. Germain, fresh lime juice

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.

FRENCH MARTINI

Dripping Springs vodka, Stoli Vanil vodka, Chambord, pineapple juice, and sparkling wine.

SOUTHERN HOSPITALITY

Aviation gin, Bulleit bourbon, Sweet Vermouth, Barritts ginger beer muddled with fresh lemon, lime, and orange.

Ask your server about our seasonal and off menu beers

