

Wines

Whites

Les Temps	12/48
Sparkling Rose <i>Oregon</i>	
Natale Verga	11/44
Prosecco <i>Veneto, Italy</i>	
Sturm	14/56
Pinot Grigio <i>Italy</i>	
Brancott Reserve	11/44
Sauvignon Blanc <i>New Zealand</i>	
Moonlit	11/44
Chardonnay <i>Monterey, California</i>	
Angel's Landing	13/52
Chardonnay <i>Napa, California</i>	

Reds

Banshee	14/56
Pinot Noir <i>Sonoma, California</i>	
Iturria Valdosan Toro	13/52
Tempranillo <i>Spain</i>	
Herald	13/52
Merlot <i>Alexander Valley, California</i>	
Pezzi King	14/56
Cabernet Sauvignon <i>Sonoma County, California</i>	
Juggernaut Hillside	17/67
Cabernet Sauvignon <i>California</i>	
Margerum M5	15/60
Red Blend <i>Santa Barbara County, California</i>	

Beer

Bottles & Draft

DOMESTIC:

Bud Light, Shiner Bock, Michelob Ultra, Miller Lite	5
512 IPA, Austin EastCiders	7
Pinthouse Electric Jellyfish Hazy IPA	11

IMPORT:

Dos XX, Modelo Especial, Heineken	7
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DRAFT:

Bluebonnet Beer Company Tap	7
Rotating Beer Tap	7



Food

Assorted Scones (veg)	9
<i>Blueberry White Chocolate Apple-Cinnamon</i>	
Overnight Oats (veg)	8
<i>Round Rock Honey Raspberries</i>	
Lemon Hibiscus Waffle (veg)	13
<i>Sugar Pearl Stuffed Waffles Lemon Custard Hibiscus Glaze Whipped Cream</i>	
Crepes (veg)	13
<i>Whipped Ricotta Cheese Lemon Round Rock Honey</i> <i>choose one: Blueberry - Strawberry - Lemon Custard</i>	
Avocado Toast (veg)	14
<i>Easy Tiger Sourdough Avocado Tear Drop Sweet Peppers</i> <i>Arugula Tequila Lime Vinaigrette Everything Bagel Seasoning</i> <i>add Salmon Lox +8, Pickled Shrimp +5, Crispy Prosciutto +2</i>	
Buratta Toast (veg)	18
<i>Easy Tiger Sourdough Avocado Buratta Garlic Roasted</i> <i>Baby Heirloom Tomato Basil Everything Bagel Seasoning</i>	
Hummus Plate (veg)	12
<i>House-Made Hummus Crudite Vegetables Grilled Pita</i>	
Margherita Flatbread (veg)	13
<i>Baby Heirloom Tomato Mozzarella Basil Pesto</i> <i>Balsamic Pearls add Prosciutto +2</i>	
Grilled Cheese & Prosciutto	10
<i>Easy Tiger Sourdough Mozzarella Prosciutto</i> <i>add cup of Tomato Basil Soup +5</i>	
Baked Brie	15
<i>Fig Jam Crackers</i>	
Tomato Basil Soup	5/8
<i>add mixed green salad +5</i>	
Nelly's Burrata Salad (veg)	13
<i>Mixed Greens Burrata Cheese Mandarin Orange</i> <i>Red Onion Baby Heirloom Tomato Red Bell Pepper</i> <i>Balsamic Pearls Toasted Garlic Bread</i> <i>add Prosciutto +2, Pickled Shrimp +5</i>	

*Gluten Free toast or flatbread available +1

Cocktails

Rooftop Bloody Mary	12
<i>Wheatley Vodka House Bloody Mix Lime Olive</i>	
Espresso Martini	15
<i>Wheatley Vodka Coffee Liqueur Turbinado Vanilla</i> <i>Stone Stash Cold Brew Concentrate Aquafaba</i>	
The Cougar	14
<i>Tito's Vodka St. Germain Lime Passion Fruit</i> <i>Sparkling Wine Peychaud's Bitters</i>	
Garden Party	14
<i>Hayman's Old Tom Gin Strawberry Puree Basil Lime</i> <i>Simple Olive Oil (Created by Sarah Spangle)</i>	
Allison's Gin Fizz	13
<i>Hayman's Old Tom Gin Lime Rosemary Simple</i> <i>Peach Bitters Grapefruit Soda</i>	
Sweet Little Lichi	15
<i>Wheatley Vodka Giffards Lichi-Li Lime Rose Water</i> <i>Simple Topo Chico Prosecco</i>	
Endless Summer	12
<i>Wheatley Vodka Grenadine Pineapple Lemon Mint</i>	
My Friend Craig*	15
<i>Corazon Blanco Lime Grand Marnier Triple Sec</i> <i>*\$1 from each drink purchased will be donated to the CHASCO Family YMCA</i>	
Mimosa	5 / 25
<i>Choose: Orange Cranberry Pineapple Grapefruit</i>	