

BEVERAGES

SOFT DRINKS

Italian Soda \$1.75

Blackberry	Orange
Cherry	Peach
Coconut	Pineapple
Grapefruit*	Pomegranate
Hibiscus-Lime*	Raspberry ^{SF}
Lavender	Rose
Lemon-Ginger*	Strawberry ^{SF}
Lemon-Rosemary*	Vanilla
Lime*	

*House made flavor

^{SF} Sugar-Free also available

Maine Root Draft Root Beer \$2.75 pint (\$1 refills)/\$8.50 pitcher

Mexican Coke \$1.75 bottle

Dublin Dr. Pepper \$1.50 bottle

Iced Tea \$1.25 (free refills)

Sparkling Water \$1.50

COFFEE

Directly-traded, locally-roasted coffee from Casa Brasil

Cold-Brewed Toddy \$2

Espresso, Cubano \$1.75

Cappuccino, Latte \$2.50

Americano \$2

Add Cream or Soy Milk 25¢

Add Italian Soda flavor shot 50¢

French Press 12 oz. \$2.50

HOT TEA

Mighty Leaf

Each \$1.75

Black Tea: Organic Earl Grey

Green Tea: Tropical, Organic Spring Jasmine, Organic Hojica

White: White Orchard

Herbal (caffeine-free): Chamomile Citrus, Organic Mint Melange, Organic African Nectar

WINE

Happy Hour Tuesday-Friday 3 pm to 6 pm

\$1 off glasses. \$4 off full bottles.

Red

Parducci Sustainable Red (Mendocino Co, California)

The house red; a blend (primarily Merlot, Cabernet and Syrah); "carbon-neutral" \$5.25/\$21

Montellori Chianti DOCG (Tuscany, Italy)

Aromatic and dry, estate grown, natural and sustainable agronomy \$6.50/\$26

Douce Nature Merlot (Languedoc, France)

Black fruits, smoky, biodynamic \$6.25/\$25.75

Becker Iconoclast Cabernet Sauvignon (Stonewall, TX) Black cherry, spicy, dry, local \$5.75/\$22.75

Terre di Gioia Pinot Nero (Veneto, Italy)

CHILLED RED, silky, estate grown, family owned and managed \$28.50 (bottle)

Gelisi Antonio Sangue di Giuda (San Quirino, Italy)

Sparkling red unlike no other! Superb! Low alcohol content. Tastes of crisp red apples. A very rare and unusual wine and not to be missed. \$25 (bottle)

Mas de la Dame Gourmande Cuvee (Provence, France)

50% Grenache & 50% Syrah, bright raspberry, rugged and chewy, biodynamic \$40.50 (bottle)

Flor del Motgo Monastrell (Yecla, Spain)

Old-vine, Monastrell & Shiraz blend, plum, licorice, iron, co-op grown, organic \$30 (bottle)

BEVERAGES

Pink

Cruz de Piedra Garnacha (Spain)

Old-vine, big berries, dry \$5/\$20

Graham Beck Brut Rose (South Africa)

Bright; raspberries and cherries \$33.75 (bottle)

Long Duck Cabernet Rose (France)

Pale, strawberries and watermelon, crisp, estate bottled \$20 (bottle)

White

Black Box Chardonnay (Monterrey County, CA)

The house white; lemon, apricot, vanilla, from a box
\$4 (glass)

Corte del Sole Soave (Soave, Italy)

100% Garganega grapes, stainless steel barrels.
Stone fruits, lemon blossoms, almonds and minerals.
A 3rd generation family business. \$7/\$28

Bonterra Vineyards Sauvignon Blanc (Mendocino/Lake Counties, CA)

Green grass, cream soda, screw top, organic
\$7.75/\$31

Italo Cescon Pinot Grigio (Italy)

Nutmeg, peach, taste of genuine hard work
\$7.50/\$29

Carpene Malvolti Prosecco (Italy)

Original producer, golden apples, medium dry, palate
cleansing, versatile \$11.25 (187 ml bottle)

Prima Perla Prosecco (Italy)

Soft, stonefruit, classic \$22.50 (bottle)

Animus Vinho Verde (Portugal)

Pear, lemon and lime, fresh, effervescent
\$23 (bottle)

BEER

Happy Hour Tuesday-Friday 3 pm to 6 pm
\$1 off all drafts. \$3 off all pitchers.

Pints & Pitchers

Real Ale Firemans #4	4/13
Real Ale Full Moon Pale Rye Ale	4/13
Live Oak Big Bark Amber Lager	4/13
Live Oak Hefeweizen	4/13
Jester King Le Petit Prince	4/13
Victory Prima Pils	4/13
(512) IPA	4.25/14
(512) Pecan Porter	4.25/14
(512) Bruin	4.25/14

Special Drafts

Lindeman's Framboise Lambic Ale 6.50 half-pint

Beer Flight

Choose any 4 draft beers 7

Lindeman's Framboise add \$2

Bottles & Cans

Abita SOS (22 oz.)	6
Jester King Wytchmaker Rye IPA	11
J.K.'s Scrumpy Hard Cider (22 oz.)	8
Ska Brewing Modus Hoperandi IPA	3.75
Shiner Light Blonde	3
Lone Star	2
Lone Star Light	2
Pearl	2