

HOLIDAY FAVORITES

ADOLPHUS SPARK.....17
Rosemary-Infused Bombay Sapphire or Grey Goose, St-Germain Elderflower Liqueur, Red Grapefruit Cordial, Fresh Lemon, Prosecco

BEAR-Y & BRIGHT..... 20
Grey Goose Vodka, Borghetti Espresso Liqueur, Cold Brew Coffee, Toasted Marshmallow Non-Dairy Sweet Cream

FLOR DE NOCHE.....15
Hibiscus-Infused Patrón Silver Tequila, Blood Orange, Pink Guava, Fresh Lime, Hibiscus-Cinnamon-Thyme Simple Syrup

ALPENGLOW 16
Bombay Sapphire Gin, Cranberry-Pomegranate Grenadine, Holiday-Spiced Honey, Lemon Juice, Orgeat Syrup

YULETIDE RESERVE 18
Angel's Envy Bourbon, St. George Spiced Pear Liqueur, Spiced Pear Demerara Syrup, House Bitters Blend

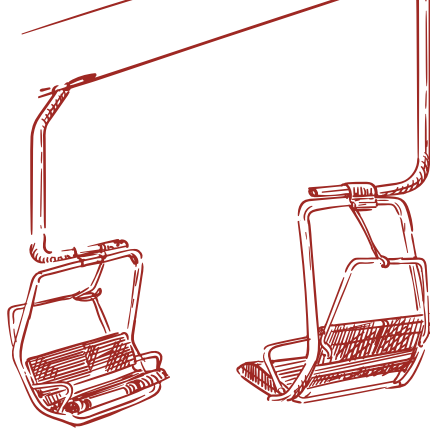
SLEIGHBELL SOUR 18
House-made Gingerbread Whiskey, Winter Spice Syrup, Pineapple Juice, Fresh Lemon, Mulled Wine Float

APRÈS EMBER..... 19
Adolphus Barrel Select Patrón Reposado, Amontillado Sherry, Apricot Liqueur, Lemon, Apple Cider Reduction

ZERO PROOF

TINSEL HOUR..... 13
Ritual Gin, Elderflower, Fresh Lemon, Rosemary, Red Grapefruit Cordial, Lyre's Classico Non-Alcoholic Sparkling Wine

RED-NOSED REINDEER 13
Kentucky 74 NA Bourbon, Gingerbread Syrup, Lemon, Pineapple Juice, Winter-Spiced Syrup, Float of Mulled NA Red Wine



DESSERT COCKTAILS

LOVESTRUCK...17

Smirnoff Vanilla, Mozart White Chocolate Liqueur, Strawberries, Non-Dairy Sweet Cream

DAYDREAMS...17

Licor 43 Crème Brûlée, Cake Vodka, Peach Purée, Vanilla, Orange Bitters, Non-Dairy Sweet Cream

DREAMWALKER...17

Smirnoff Vanilla, Licor 43 Chocolate, Fresh Raspberry, Lemon, Non-Dairy Sweet Cream

APRÈS WARMERS

APRÈS ROUGE GLÜHWEIN16
Spiced Red Wine Blend, French Brandy, Orange Peel, Honey, Cinnamon, Star Anise, Clove

WARM AS MITTENS WASSAIL 17
Appleton Estate Rum, Pierre Ferrand 1840 Cognac, Apple Cider, Orange, Winter Spice

CAMPFIRE COCOA CLASSIC..... 9 (N/A)
Adolphus Hot Chocolate, Served with Torched Marshmallows
Extra Festive +8 - Choice of: 818 Reposado or Sazerac Rye with Chocolate Bitters

DRINKS

WINE

RED

Caymus California | Cabernet Sauvignon25/95
Valravn | Pinot Noir16/60
Zuccardi | Malbec 15/56
Numanthia | Tempranillo.....18/68

WHITE

Weingut Bründlmayer | Grüner Veltliner 15/56
Massican | Sauvignon Blanc 17/64
Elk Cove Vineyards | Chardonnay 20/76
Terrazas | Chardonnay 17/64

ROSÉ

Minuty Prestige Rosé.....16/60

CHAMPAGNE

Veuve Clicquot Yellow Label 129
Veuve du Vernay Rosé..... 15/56
Moët Impérial RSV29/116
Moët Impérial Rosé.....119

BEER

DRAUGHT

Community Beer Co. Snickerdoodle Ale.....9
Manhattan Half-Life Hazy IPA.....9
Manhattan Klaus Winter Ale9

BY THE BOTTLE

Miller Lite.....7
Michelob Ultra7
Modelo Especial8
Stella Artois.....8
Shiner Bock.....8
Athletic Brewing Co. Non-Alcoholic Hazy IPA.....8

FROM THE SEA

CRISPY WILD-CAUGHT CALAMARI..... 19
Lightly Breaded Calamari Rings, Cherry Peppers, Roasted Red Pepper
Rouille, Roasted Garlic Aioli

*YELLOWTAIL TUNA BITES (5) 25
Sushi Rice Cakes, Edamame Aioli, Sriracha, Wasabi Crunch,
Sesame Seeds, Wakame Salad, Pickled Ginger, Scallions

*EAST COAST OYSTERS (6)22
Oysters, Cocktail Sauce, Mignonette, Brûléed Lemon

*CHEF’S SELECTION EAST COAST OYSTERS (6)..... 28
Roasted Beet Cubes & Goat Cheese Mignonette, Brûléed Lemon

GULF COAST SHRIMP COCKTAIL (6)..... 24
Tail on Shrimp, Cocktail Sauce, Brûléed Lemon

BAJA CAMARONES ENSALADA.....20
Mezcal-Orange-Lime Rock Shrimp, Black Beans, Roasted Corn,
Tomato, Red Onion, Baby Bell Peppers, Cilantro, Tortilla Chips

*SEAFOOD TRIO TOWER 140
Oysters (12), Shrimp Cocktail (12), Baja Camarones Ensalada
+\$38 Oysters With Beet & Goat Cheese Mignonette

GAMBAS AL AJILLO (SERVES 2)27
Garlic-Lemon Sautéed Shrimp With EVOO, Red Pepper, Parsley,
Toasted Garlic-Parmesan Bread

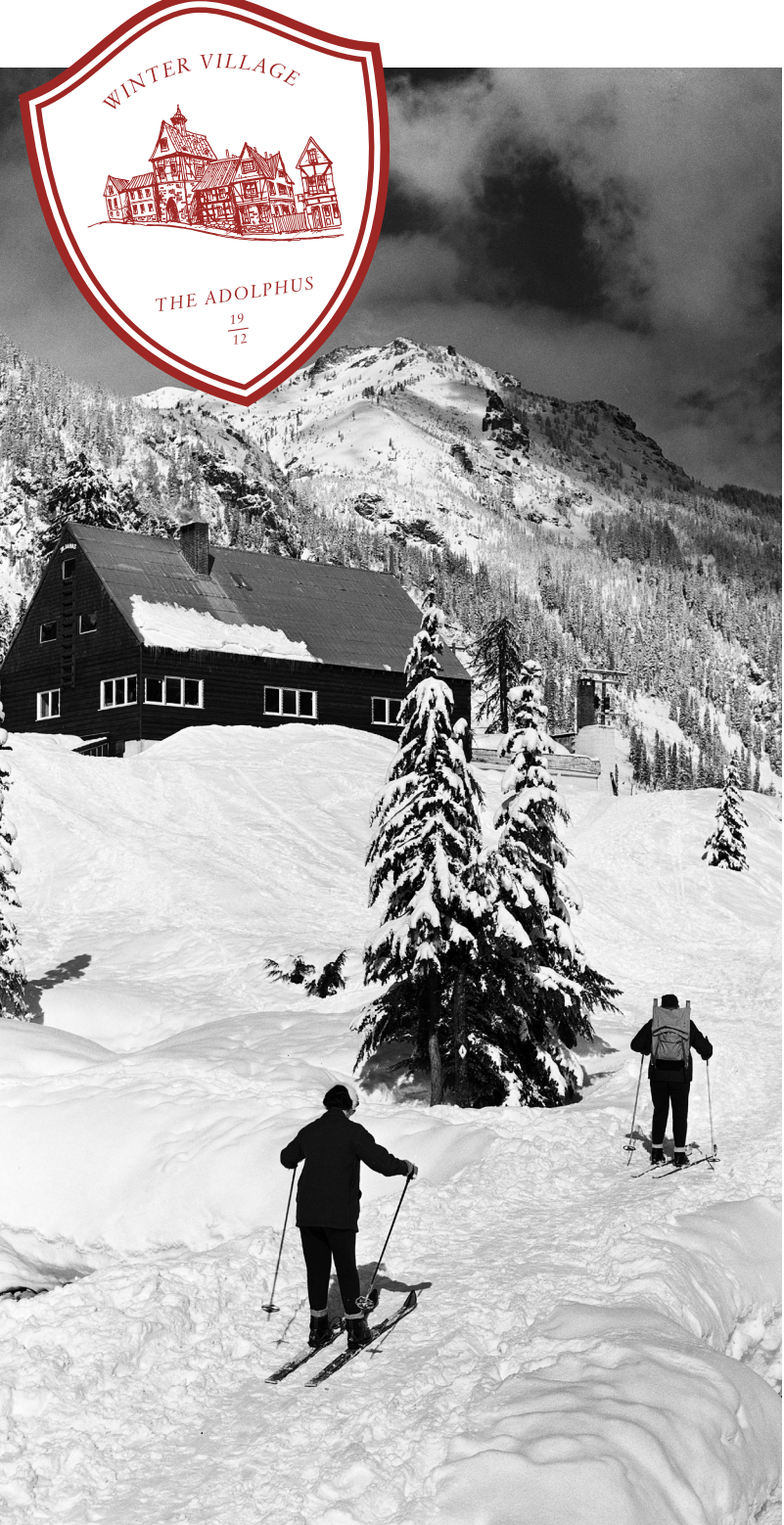
SAVORY FAVORITES

BLISTERED SHISHITO PEPPERS15
Yuzu Miso Aioli, Seven-Pepper Togarashi

CRISPY CHICKEN TENDER & AVOCADO BLT 22
Pretzel Bun, Garlic Hummus, Applewood Smoked Bacon, Parmesan
Truffle Fries, Garlic Aioli

*ROOFTOP RANCH CHEESEBURGER..... 18
Applewood Smoked Bacon, Crispy Onions, Jack Cheese, Pickles,
Onion Jam, Parmesan Truffle Fries

PICOTEAR CHURRASCO STEAK.....36
Serves 2+, Grilled Steak with Tomato Chimichurri, Baby Arugula,
Roasted Jalapeños, Lemon EVOO, Pão De Queijo



SHARE

BOARDS & BITES

CHARCUTERIE..... 32
Serves 2, Cured Meats, Cornichons, Whole Grain Mustard, Marinated
Olives, Mixed Nuts, Grissini Sticks, Focaccia, Flatbread Crackers

TEXAS LOCAL CHEESE BOARD..... 28
Serves 2, Local Cheeses, Texas Honey, House-made Jam, Berries,
Dried Fruit, Mixed Nuts, Baguette, Flatbread Crackers

TUSCAN GARDEN ANTIPASTO27
Serves 2, Roasted Vegetables, Hummus, Fontina Polenta Bites,
Mozzarella Pearls, Onion, Parmesan Goat Cheese Baked Artichoke
Hearts, Olives, Brûléed Lemon, Baguette, Flatbread Crackers

TRIO BOARD 140
Serves 6–8, Charcuterie, Texas Cheese & Tuscan Antipasto

LUXARDO CHERRY BAKED BRIE..... 32
Serves 2, Brandied Cherry Compote, Candied Walnuts, Grapes,
Focaccia, Flatbread Crackers

SIDES

PARMESAN BRUSSELS SPROUTS12
Serves 2, Roasted Brussels Sprouts, Parmesan, Garlic Chips,
Balsamic Reduction

PARMESAN TRUFFLE FRIES.....9

FRENCH FRIES6

4 CHEESE MAC & CHEESE8

*For your convenience, a 20% service charge has been added to your bill, in addition to a 2.5% culinary service charge on food to support equitable culinary wages. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.