

Spring 2023

Menu cocktails \$12

Happy hour until 7pm every day
featuring a selection of \$8 cocktails

People's Choice

Tell us what you love.
Our bartenders have free reign to
make you the best drink they can.

Featured Cocktails

Medusa¹

Cazcabel Tequila & Coconut Liqueur,
Cucumber Agua Fresca, Jalapeño,
Lime, Mint

Mamacita¹

Pineapple Infused Cazcabel Tequila,
Mango-Chile Bacardi, Chipotle-
Pineapple Simple, Passionfruit

Ambrosia²

Cazcabel Tequila & Coconut Liqueur,
Fresh Papaya & Lychee, House-made
Grenadine, Lime

Pretty in Pink²

Empress Elderflower-Rose Gin,
Strawberry Liqueur, Pomegranate &
Lime Juices

Empress Cup⁴

Empress Elderflower-Rose Gin,
Apple-Infused Cherry Liqueur, Rose
Liqueur, Edible Flowers

Bourbon & Rye

The People's Old Fashioned [Happy Hour]

Rye, Maple, Orange Oils & Flame,
Ango Bitters, Maraschino Cherry

Bay Of Pigs [Happy Hour]

Tobacco-Smoked Bourbon, Spiced
Pear Liqueur, Maple Syrup, Black
Walnut Bitters, Cedar Smoked Glass

Tequila & Mezcal

Rico Suave [Happy Hour]

Tequila, Passionfruit Liqueur,
Lime Juice, Prickly Pear, Tajín

Sex On The Border

Blueberry-Infused Tequila, Violet
Liqueur, Agave, Blueberries,
Lime, Lavender Bitters

Sacred Death¹

Tequila, Mezcal, Guava Simple,
Fresh Lime & Orange Juices,
Grapefruit Soda

Vodka

People's Martini [Happy Hour]

Choice of Vodka or Gin |
Shaken or Stirred | Classic,
Dirty, or Espresso

Rum

Royalty, Royalty

White Rum, Pineapple Rum, Lime,
Pamplermousse Liqueur, Citrus Simple

Gin

Sunday Funday⁴

Pepperoncini Infused Gin, House
Bloody Marry Mix, Fresh Lime,
Celery Bitters

R.A.P. (Raspberry, Apricot, Pom) Game⁴

Raspberry-Gin, Apricot Liqueur,
Pomegranate Juice, Black-
Peppercorn, Grapefruit-Soda

Beer

Bud Light	\$5
Shiner	\$6
Dos XX	\$6
Modelo	\$6
Heineken	\$7
Yuengling	\$7
Dallas Blonde	\$7
Michelob Ultra	\$7
Deep Ellum IPA	\$7

Wine

Pinot Grigio	\$9
Chardonnay	\$9
Cabernet	\$9
Pinot Noir	\$9
Champagne or Mimosa	\$9

Eats

Cheese & charcuterie boards come with
crackers, berries, honey, mixed nuts, grapes

Cheese Board	\$14
Charcuterie Board	\$14
Cheese + Charcuterie Board	\$25
Hummus Board	\$12

Cocktails created with love by:

¹ Kat Vega

² Gavin Beck

³ Akira Owens

⁴ Erick Vega

⁵ Skyler Chastain