



HAPPENINGS

WEEKDAY HAPPY HOUR

Monday-Thursday, 6pm-8pm

1/2 off select cocktails,
beer, wine, and bites

WEEKEND DJ SETS

Fridays + Saturdays, 7pm-10pm

sip, socialize, lounge or even
break out a few moves — your call

COCKTAILS

NEW FRIENDS

What's up, Doc? <i>mezcal, carrot juice, lime, serrano infused agave, triple sec</i>	15
Beet It <i>Flor De Cana 12yr, beet juice, coconut cream, cinnamon turbinado, spicy ginger syrup *sustainable cocktail</i>	14
Espresso Martinez <i>patrón tequila, espresso, coffee liqueur, turbinado</i>	15
Bali Nights <i>batavia- arrack rum, plantation isle of fiji rum, apricot liqueur, lime, pineapple</i>	15
;-) <i>cucumber infused tequila, lime, agave, grapefruit, coconut water</i>	16
Apple Jacks [clarified milk punch] <i>bourbon, apple jacks infused milk, zirbenz, lemon, sugar, allspice, barolo chinato, apple bitters</i>	15
Primrose <i>Scapegrace gin, Lillet rose, raspberry simple, lemon, lavender bitters, rose water</i>	15

OLD FRIENDS

Hibiscus Margarita <i>patrón tequila, hibiscus, triple sec, lime</i>	15
Sunflower <i>texas vodka, st. germain, yellow chartreuse, lemon, rhubarb bitter</i>	14
Cheek Slap <i>illegal mezcal, pickled jalapeno brine, shochu, lime</i>	15
Italian Julep <i>1792 bourbon, braulio amaro, lemon, honey, mint</i>	15
Buckin' Angels <i>angel's envy bourbon, ginger syrup, strawberries, lemon, soda</i>	16
Surfer Rosa <i>strawberry infused Tito's vodka, st. germain, apricot, lemon, hellfire bitters</i>	14

SNACKS + DESSERT

SNACKS FROM CAFÉ NO SÉ

BBQ Nuts	4
Malt Fries	5
Shredded Kale Salad <i>cauliflower, fried crispy rice, currants, dill cucumber, sherry vinegar + grilled chicken 9 + half avocado 4</i>	14
Café Spread <i>chickpea hummus, israeli salad, kamut and pine nut tabbouleh, house made laffa</i>	13
Tuna Poke* <i>yellowfin tuna, yuzu, pickled fresnos, kombu aioli, lemon mint vinaigrette, rice noodles, togarashi, shrimp puffs</i>	20
Loaded BLT <i>applewood bacon, marinated tomato, roasted garlic aioli, brioche, fries</i>	16
No Sé Cheeseburger <i>sweet onion, american cheese, garlic aioli, buttermilk bun, fries + add applewood bacon 6 + half avocado 4 + a sunny egg 2</i>	19

DESSERT

Peach Crème Brûlée <i>cardamom poached peach, almond custard, roasted peach compote, peach chip</i>	10
Strawberry + Mango Cake <i>mango butter cake, rice krispie crunch, strawberry lime ice, mango fro-yo, infused strawberry</i>	10
Pineapple Coconut Sundae <i>coconut custard ice cream, pineapple lime curd, dehydrated jasmine meringue, roasted pineapple, lime gel</i>	10
Blackberry Corn Mille Feuille <i>feta cream, spiced blackberry compote, corn chantilly, caramel, tarragon</i>	10
Single Scoop Ice Cream + cherry sherbet + coconut custard + hazelnut churro gelato + mango fro-yo + melon basil sorbet	4
<i>Only Single Scoop Ice Cream available after 8pm Sun-Wed and 9PM Thur-Sat.</i>	

*Sunflower butter is used in these cocktails to accommodate any peanut allergies.

*Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.

WINE + BEER

SPARKLING

Avissi 10/40
Prosecco
Glera, Veneto, Italy

Crémant de Loire 14/56
Chenin Blanc, Chardonnay, Cabernet
Franc
Loire Valley, FR, 2020

Jeio Rosé 12/48
Cuvée Rosé, Glera
Veneto, IT, 2020

WHITE

Esk Valley 12/48
Sauvignon Blanc
Marlborough, New Zealand, 2020

Mer Soleil 13/52
Chardonnay
Monterey, California, 2020

Laurenz V. 10/40
Grüner Veltliner
Kamptal, Austria, 2019

Pazo das Bruxas 14/56
Albarino
Galicia, Spain, 2020

ROSÉ

Chateau de L' Escarelle 12/48
Cinsault, Syrah, Grenache
Côtes de Provence, France, 2020

Halter Ranch 12/48
Mourvèdre, Grenache, Syrah
Paso Robles, California, 2020

RED

Böen 12/48
Pinot Noir
Russian River Valley, California, 2019

Azienda "Nevio" 11/44
Montepulciano
Abruzzo, Italy, 2018

Castello di Bossi 12/48
Sangiovese
Chianti Classico, Tuscany, Italy, 2019

Renacer "Punto Final" 10/40
Malbec
Mendoza, Argentina, 2018

High Heaven 13/52
Cabernet Sauvignon
Columbia Valley, Washington, 2018

BEER

Lone Star 5
Modelo Especial 5
ABW Pearl Snap Pils 6
ABW Bloodwork Orange IPA 6
ABW Fire Eagle IPA 6
Live Oak Hefeweizen 6
Shiner Bock 5
Live Oak Pilsner 6

SPIRITS

BOURBON

1792 Small Batch 12
Angel's Envy 18
Balcones Baby Blue 14
Basil Hayden 15
Blanton's 25
Buffalo Trace 10
Bulleit 10
Elijah Craig 11
Garrison Bros. Cowboy Bourbon 68
Jack Daniels 10
Knob Creek 13
Kooper Sweetheart of the Rodeo 13
Larceny 10
Maker's Mark 11
Michter's Bourbon 17
Noah's Mill 22
Still Austin 14
Still Austin Cask Strength 18
Sweetens Cove Tennessee 37
Sweetens Cove Kennessee 15
Treaty Oak Day Drinker 9
Treaty Oak Ghost Hill 16
Woodford Reserve 13
Woodford Reserve Double Oaked 18

AMERICAN WHISKEY

Andalusia Triple Distilled 21
Andalusia Stryker 20
Andalusia Revenant 20
Andalusia Bottled in Bond 25
Ransom Emerald 31
St. George Baller 19

JAPANESE/INDIAN/TAIWANESE WHISKEY

Amrut Fusion 27
Iwai Tradition 20
Iwai 45 12
Kavalan 35
Nikka Coffey Grain 26
Suntory Toki 13

INTERNATIONAL WHISKEY

Crown Royal 11
Jameson 10

RYE

Angel's Envy 35
Bulleit 10
Elijah Craig 11
High West Double Rye 11
High West Rendezvous 27
Knob Creek 13
Kooper Family 14
Lot 40 12
Michter's Straight Rye 17
Milan & Greene Port Finish 17
Rittenhouse 9
Sazerac 9
Whistlepig 10yr 29
Willet Rye 4yr 22
Woodford Reserve 13

SCOTCH

Ardbeg 10yr	20
Balvenie 12yr Doublewood	30
Balvenie 21yr Portwood	35
Clynelish 14yr	32
Compass Box Artist's Blend	13
Compass Box Oak Cross	25
Craigelachie 13yr	35
Dalmore 12yr	23
Dewar's White Label	12
Glenkinchie 12	34
The Glenlivet 12yr	23
The Glenlivet 21yr	130
Glennmorangie 10yr	17
Johnnie Walker Black	17
Johnnie Walker Blue Label	100
Lagavulin 16yr	43
Laphroaig 10yr	20
Macallan 12yr	32
Oban 14yr	38
Talisker 10yr	32

MEZCAL

Bozal Ensemble	12
Casamigos Mezcal	18
Del Maguey Vida	10
Del Maguey Chichicapa	18
Del Maguey Pechuga	58
Del Maguey Tobala	40
Derrumbes San Luis Potosi	11
Derrumbes Durango	21
Illegal Joven	10
Illegal Reposado	14
Illegal Añejo	23
Gem & Bolt	14
Mezcal Vago Espadin	15
Mezcal Vago Elote	15
Mezcal Vago Ensemble	18
Rey Campero Joven	25

TEQUILA

Avion Añejo	18
Avion Crystalino	40
Avion 44	45
Casamigos Blanco	13
Casamigos Reposado	15
Casamigos Añejo	17
Cascahuin Blanco	14
Clase Azul Reposado	40
Clase Azul Blanco	35
Dobel 50	40
Dobel Diamante	13
Don Julio Blanco	12
Don Julio Añejo	20
Don Julio 1942	40
El Jimador Blanco	9
El Tesoro Añejo	22
El Tesoro Blanco	13
El Tesoro Reposado	15
Espolòn Blanco	9
Fortaleza Blanco	16
Fortaleza Reposado	18
Fortaleza Añejo	23
Herradura Blanco	10
La Gritona	11
Lalo Blanco	12
Ocho Reposado	18
Ocho Añejo	20
Patrón Silver	12
Patrón Reposado	16
Patrón Añejo	18
Patrón Sherry Cask	22
Siete Leguas Blanco	13
Siete Leguas Reposado	15
Siete Leguas Añejo	17
Tequila 512 Blanco	9
Tequila 512 Reposado	12
Tequila 512 Añejo	14

SOTOL + RAICILLA

Desert Door Sotol	13
Marfa Spirits Co. Sotol	14
La Venenosa Tabernas Raicilla	12
La Venenosa Costa de Jalisco Raicilla	23

NON ALCOHOLIC COCKTAILS

Ohana-Kin	14
<i>kin high rhode, pineapple juice, lime, pomegranate grenadine</i>	
Can't Decide?	14
<i>let the bartenders whip you something up!</i>	

AMARI

Tubi Americano	14
<i>tubi 60, blanc vermouth, soda</i>	
Tirantes	13
<i>amaro montenegro, orange juice, aperol</i>	
Carajillo	13
<i>espresso, licor 43</i>	

SOUND SERVICE

DJ SETS + HAPPY HOUR

Monday-Thursday, 6pm-8pm

half off all items listed below

COCKTAILS

Hibiscus Margarita 15
blanco tequila, hibiscus, triple sec, lime

Sunflower 14
*Texas vodka, St. Germain, yellow
chartreuse, lemon, rhubarb bitters*

Espresso Martini 15
vodka, espresso, coffee liqueur, turbo

Rum Punch 15
*rum, strawberry, lime,
pineapple Pear-fect*

Daiquiri 15
rum, lime, spiced pear liqueur, turbo

Ginger Smash 15
whiskey, ginger, strawberry, soda

BEER

Lone Star 5
Modelo Especial 5
ABW Pearl Snap Pils 6
ABW Bloodwork Orange IPA 6
ABW Fire Eagle IPA 6
Live Oak Hefeweizen 6
Shiner Bock 5

WINE

Pinot Noir 12/48
Böen, California, 2019

Sangiovese Chianti Classico 12/48
Castello di Bossi, Italy, 2019

Sauvignon Blanc 12/48
Esk Valley, New Zealand, 2020

Grüener Veltliner 10/40
Laurenz V., Austria, 2019

Rosé 12/48
Château de L'Escarelle, France, 2020

SNACKS FROM CAFÉ NO SÉ

BBQ Nuts 4

Malt Fries 5

Roasted Corn Guacamole 13
*poblano peppers, toasted pepitas,
served with tortilla chips*

Café Spread 13
*chickpea hummus, israeli salad,
kamut and pine nut tabbouleh,
house made laffa*

Mexican Shrimp + Octopus Cocktail 17
served with tortilla chips

Market Vegetable Crudité 9
served with green goddess dressing

**Please be aware that consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs increases your risk of foodborne illness.*